

# Certified Sake Navigator



## Course Overview

This course is an entry-level qualification in Sake offered by the Sake Service Institute International. It provides candidates a good understanding on the basics of Sake. It is ideal for candidates working in the F&B / hospitality industry offering Sakes and a great foundation course for those embarking on the International Kikisake-shi (Certified Sake Sommelier).

## Course Objective

The candidate will:

- understand the history, ingredients and production methods for Sakes.
- be able to understand and interpret Sake labels.
- be able to provide appropriate Sake service.

## Who Should Attend

- Professionals, Service, Executive staffs from the F&B and wines, spirits and sake industries
- Professionals, Service, Executive staffs from retail industry offering wines, spirits and sakes
- Professionals or Individuals with keen interest in sakes
- Individuals seeking a career in the F&B, wines, spirits, sakes and retail industries

## Course Duration

4 hour (0.5 day), same day examination

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## Course Outline

- History of Sake
- Ingredients and Production of Sake
- Reading Sake Labels
- Sake Service
- Sake Tasting Methodology

## Course Assessment

- 25 multiple-choice questions

Candidate must achieve a minimum of 20 questions correct in 30 minutes.

## Certification

Upon successful completion of the course, a certificate suitable for framing from **Sake Service Institute International** will be awarded.

## Course Fees

\$380 net per person (inclusive of registration, study materials, classroom facilitation, sakes for tasting and **one** sitting for the examination)

## Funding Incentive

Subsidy of \$60 per candidate from e2i is available for Singaporeans and PRs employed in relevant industry, upon achieving full attendance and successfully passes the assessment. For company sponsored candidate, subsidy may be up to 70%. Other terms & conditions from e2i apply.

## Others

Please ensure that you have read up our terms & conditions from our website before signing up for the course.

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## For More Information

Please email us at [courses@winelanguage.sg](mailto:courses@winelanguage.sg) or call +65 8727 6650

