

Certified Shochu Navigator



Course Overview

This course is an entry-level qualification in Shochu offered by the Sake Service Institute International. It provides candidates a good understanding on the basics of Shochu. It is ideal for candidates working in the F&B/ hospitality industry offering Shochu.

Course Objective

The candidate will:

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

Who Should Attend

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

Course Duration

4 hour (0.5 day), same day examination

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Course Outline

- History of Shochu
- Ingredients and Production of Shochu
- Reading Shochu Labels
- Shochu Service
- Shochu 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 or call +65 8727 6650

