

# International Kikisake-shi (International Sake Sommelier)



**Course Code on SSG** : CRS-N-0045579

**SSG Funding Period** : NA

## Course Overview

This course is an advanced-level qualification in Sake offered by the Sake Service Institute International located in Japan. International Kikisake-shi course is ideal for candidates currently employed in the F&B / hospitality industry. It gives the candidate the essential knowledge and skills to advise and provide appropriate Sake service through the customer-oriented Japanese culture.

## Course Objective

The candidate will:

- understand the history, ingredients and production methods for Sake.
- 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

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## Course Duration

16 hours (2 day), 3 hours examination on schedule

## Course Outline

- Requirements for Success as a Kikisake-shi (a.k.a. Sake Sommelier)
- Alcoholic Beverages: The Basics
- History of Sake
- Ingredients of Sake
- How Sake is Made
- Sake Tasting
- Serving Sake
- Reading Sake Labels

## Course Assessment

- Part 1 (multiple-choice questions and short answers)
  - *Basic knowledge in food & beverages, including alcoholic beverages*
- Part 2 (multiple-choice questions and short answers)
  - *Technical knowledge of sake and the formation of sales promotion*
- Part 3 (multiple-choice questions and short answers)
  - *The formation of sales promotion through sake tasting and the knowledge regarding service*

Depending on the assessment, each segment of the assessment will have different passing criteria.

## Certification

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

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## Course Fees

Training Fees: \$1000.00 nett per person (inclusive of registration, study materials, classroom facilitation and samples for tasting)

Assessment Fees: \$580.00 nett per person per sitting

It is compulsory to attend the training and assessment, unless for re-assessment.

**Total Payable: \$1580.00 nett**

## SkillsFuture Credit

Singaporeans aged 25 years and above with SkillsFuture Credit (SFC) may utilise their credit for payment of course fees.

## Attendance Guarantee Deposit

Wine Language Pte Ltd shall collect an Attendance Guarantee Deposit (ADG) from the candidate applying for subsidy / funding for courses that are SSG / SFC approved. The ADG amount will be equivalent to the claim amount. AGD will be refunded to the candidate via cheque, payable to their name after they have completed the enrolled course and after SSG /SFC has disburse the claim amount to us.

## Others

It is **strongly recommended** that candidate attends the Sake Navigator course before enrolling into the International Kikisake-shi course.

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

## For More Information

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