

International Kikisake-shi (International Sake Sommelier)



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

Course Duration

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

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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

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

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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

Others

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, WhatsApp or call +65 8727 6650.

