

International Kikisake-shi (International Sake Sommelier)



Training Provider : Wine Language Pte Ltd
UEN : 201315466N

Course Title : International Kikisake-shi
Course Code on SSG : TGS-2020511079
Funding Period : 03rd August 2020 to 31st March 2022

Course Code on UTAP : C11870639
UTAP Funding Period : 12th October 2021 to 31st March 2022

Mode of Training : Classroom

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.

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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

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

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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.

Course Fees

\$1,580.00 nett per person (inclusive of registration, study materials, classroom facilitation, samples for tasting and **one** sitting for the examination)

SkillsFuture Credit (SFC)

All Singaporeans aged 25 and above can use their SkillsFuture Credit from the government to pay for a wide range of approved skills-related courses. Visit the SkillsFuture Credit website (www.myskillsfuture.gov.sg) to choose from the courses available on the Training Exchange course directory.

Please note that Career Transition Credit (CTC) is NOT applicable for this course. All SFC claims can be made via this [link](#).

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NTUC UTAP

NTUC Union members enjoy 50% *unfunded course fee support for up to \$250 each year when you sign up for courses supported under UTAP. NTUC members aged 40 and above can enjoy higher funding support up to \$500 per individual each year, capped at 50% of unfunded course fees, for courses attended between 1 July 2020 to 31 December 2022.

*Unfunded course fee refers to the balance course fee payable after applicable government subsidy. This excludes GST, registration fees, misc. fees etc.

Others

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

Registration

You may register for this course via this [link](#).

For More Information

Please email us at courses@winelanguage.sg, WhatsApp or call +65 8727 6650.

