

International Kikisake-shi (Certified 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 hour (2 day), examination on schedule

International Kikisake-shi (Certified Sake Sommelier)

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.

Course Fees

\$1580 net per person (inclusive of registration, study materials, classroom facilitation, sakes for tasting and **one** sitting for the examination)

International Kikisake-shi (Certified Sake Sommelier)

Funding Incentive

Subsidy of \$240 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

It is **strongly recommended** that candidate attends the Certified 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 or call +65 8727 6650

