

Sake Appreciation Workshop



Duration

2.5 hours

Programme Outline

- What is Sake?
- Ingredients and Production of Sake
- Sake Terminology and Classification
- 4 'S' to Tasting
- Tasting of 4 Different Sakes

Overview

Sake is the result of the palate of its people, regional climate and the land. In this 2.5 hour session, participants will understand the basics of sake history and culture, production and the different types of sake. We'll understand different terminology and classification of sakes. Participants will taste a total of 4 different types of sakes in this workshop.

Fees

\$120 per person

Others

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

Objective

The participant will:

- understand the ingredients and production method for sake.
- understand some common lingos and/or terms.
- be able to apply appropriate tasting method for sake.

For More Information

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

Who Should Attend

- If you have just started to drink sake or simply wants to know more.
- If you are working in the hospitality industry and wants to know more.