

# Sake Navigator



## Course Overview

This is an entry-level qualification in Sake offered by the Sake Service Institute. It provides candidates a good understanding on the basics of Sake. It is ideal for candidates working in the F&B / hospitality industry offering Sakes and a great foundation course for those embarking on the International Kikisake-shi (International Sake Sommelier).

## Course Objective

The candidate will:

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

4 hours (0.5 day), 45 minutes examination, same day

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## Course Outline

- History of Sake
- Ingredients and Production of Sake
- Reading Sake Labels
- Sake Service
- Sake Tasting Methodology

## Course Assessment

- 30 multiple-choice questions

Candidate must achieve a minimum of 70% in the multiple-choice question paper in 45 minutes. Same day examination.

## Certification

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

## Course Fees

**\$380.00** nett per person (inclusive of registration, study materials, classroom facilitation, samples for tasting and **one** sitting for the examination)

## 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](mailto:courses@winelanguage.sg), WhatsApp or call +65 8727 6650.