

# Certified Sake Sommelier



**Training Provider** : Wine Language Pte Ltd

**UEN** : 201315466N

**Course Title** : Certified Sake Sommelier

**Course Code on SSG** : TGS-2023037580

**SSG Funding Period** : 27<sup>th</sup> July 2023 to 31<sup>st</sup> March 2025

**Mode of Training** : Classroom

**WINE LANGUAGE**

## Course Overview

The Certified Sake Sommelier offered by the Sake Sommelier Association (SSA), is a fantastic way to expand both your sake knowledge and sommelier skills. The Certified Sake Sommelier is accessible to both trained professionals and sake connoisseurs alike. The course provides an unbeatable level of sake education and practical knowledge. SSA has been the world's leading sake education provider since 2000, with innovative courses expertly tailored to suit students from all backgrounds and cultures, training them to become Sake Sommeliers.

## Course Objective

The candidate will:

- understand the history and culture of Sake.
- understand in-depth of Sake production.
- understand and apply the techniques of tasting Sake
- be able to provide appropriate Sake service

# Certified Sake Sommelier

## 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), 2-hours examination on schedule

## Course Outline

- The Requirements as a Qualified Sake Sommelier
- The History and Culture of Sake
- Sake Production
- Sake Tasting and the Science of Umami
- How to Work with Sake
- Serving Etiquette
- Sake Cocktails

## Course Assessment

- 40 multiple-choice questions, CLOSED book
- Blind tasting of 1 Sake

Candidate must achieve a minimum of 70% in total, in 120 Minutes

## Certification

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

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## Course Fees

**\$1,280.00** 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 [MySkillsFuture](#) to choose from the courses available on the Training Exchange course directory.

Please note that Additional SkillsFuture Credit (Mid-Career Support) is NOT applicable for this course. All SFC claims can be made via this [link](#).

## NTUC UTAP

UTAP is a training benefit for NTUC members to defray their cost of training. This benefit is to encourage more NTUC members to go for skills upgrading.

NTUC 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 2025.

\*Unfunded course fee refers to the balance course fee payable after applicable government subsidies.

## 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](#).

# Certified Sake Sommelier

## For More Information

Please email us at [courses@winelanguage.sg](mailto:courses@winelanguage.sg), WhatsApp or call +65 8727 6650.

