

Introductory Sake Professional



Training Provider : Wine Language Pte Ltd

UEN : 201315466N

Course Title : Introductory Sake Professional

Course Code on SSG : TGS-2023037641

SSG Funding Period : 27th July 2023 to 31st March 2025

Mode of Training : Classroom

Course Overview

The Introductory Sake Professional course offered by the Sake Sommelier Association (SSA), is the first step to joining the Sake Sommelier world. Designed to provide an entry into sake education without the commitment of a longer course, the Introductory Sake Professional provides a unique opportunity for enthusiasts and hospitality workers to expand their sake 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 basic Sake production.
- understand and apply basic techniques of tasting Sake
- be able to provide appropriate basic Sake service

Introductory Sake Professional

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

7 hour (1 day), 45 minutes examination, same day

Course Outline

- The History and Culture of Sake
- Introduction to Sake Production
- Introduction to Sake Tasting
- Serving Etiquette

Course Assessment

- 30 multiple-choice questions, CLOSED book

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 and a lapel pin from **Sake Sommelier Association** will be awarded upon successful completion of the course.

Course Fees

\$680.00 nett per person (inclusive of registration, study materials, classroom facilitation, samples for tasting and **one** sitting for the examination).

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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](#).

For More Information

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