

# Introductory Sake Professional



**Training Provider** : Wine Language Pte Ltd

**UEN** : 201315466N

**Course Title** : Introductory Sake Professional

**Course Code on SSG** : TGS-2023037641

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

**Mode of Training** : Classroom

**Duration** : Training: 7.0 hours | Assessment: 0.75 hours | Total: 7.75 hours

## 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.

## What You Will Learn

The candidate will learn

- The history and culture of Sake.
- The basic production of Sake.
- The basic tasting techniques for Sake.
- How to provide appropriate basic Sake service.

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## 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 Assessment

- 30 multiple-choice questions, **CLOSED** book

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

## 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).

## 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](#).

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## 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.

For more information about NTUC UTAP, please visit this [link](#).

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

