WSET Level 3 Award in Sake

WSET Level 3 Award in Sake is a course with the aim of improving the professional knowledge about the historical Japanese beverage sake. The three-day course will teach you about all the different types of sake, sake rice, the production of sake, food pairings and much more from the fascinating world of sake.

Elements from the session plan:
- Review of sake brewing
- An introduction to sake tasting
- Rice cultivation
- Regionality and styles of sake
- Sake trade organisations, sales and exports
- Speciality styles of sake
- Storage and service of sake

The course is made up of both theoretical sessions and tasting sessions and will provide the students with an understanding of the main techniques used in the production of sake and how they influence style and quality. You can read the formal description of the course here: https://www.wsetglobal.com/media/4646/wset_l3sake_specification_en_jun2017.pdf

There are no formal entry requirements but to start the course the students are obliged to prepare themselves with using the course text book and an online module at the WSET Online Classroom. The students will receive the text book and information about the online course material about three weeks prior to the course start.

Exam
The exam consists of two parts. A practical part in the form of a blind tasting of two sakes and a theoretical part with multiple-choice questions and short-written-answer questions. A pass in both the practical and the theoretical part is required to pass the course.

Fee and registration
The course fee is 7000 DKK covering all course material, all sake samples, exam fee and lunch/coffee. To register please go to the online registration here.

The deadline for registration is May 18th. We will start sending out course material for the self-study preparation part by May 8th. If you register after this date, we will send the material as soon as the course fee has been paid.