



WSET Level 1 Award in Sake

WSET Level 1 Award in Sake is a course with the aim of giving the student the basic knowledge about the historical Japanese beverage sake. This introductory 1-day course will teach you about the different types of sake and the production of them and you will try the different main types of sake using the specialized Systematic Approach to Tasting Sake®.

Elements from the session plan:

- The purpose of the main ingredients of sake.
- The main production steps used to make sake of sake production.
- The principal categories and grades of sake as well as some speciality styles.
- The processes and principles involved in the storage and service of sake.
- An introduction to sake tasting following the WSET Level 1 Systematic Approach to Tasting Sake®

The course is made up of both theoretical sessions and tasting sessions. You can read the formal description of the course here

https://www.wsetglobal.com/media/5975/wset_11sake_specification_en_jul2017_v02.pdf

There are no entry requirements to this course.

Exam

The exam consists of a 30-question multiple-choice test at the end of the day. It takes 70% correct answers to pass the exam.

Fee and registration

The course fee is 2200 DKK covering all course material, all sake samples, exam fee and lunch/coffee. To register please go to the online registration here <https://hrs.dk/kurser/sign-up-for-wset/>

The deadline for registration is 2 weeks before the first course date.