



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 detailed 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 unless the student has experience/knowledge with sake and sake brewing it is however strongly recommended to first follow the WSET Level 1 Award in Sake. All students are obliged to prepare themselves by using the course textbook and go through an online module at the WSET Online Classroom. The students will receive the textbook and information about the online course material about 3 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 8500 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. We will start sending out course material for the self-study preparation part to all registrants about 3 weeks before the first course date. In the case of later registration we will send the material as soon as we have the registration.