



FINE VINTAGE LTD
BY JAMES CLUER MW

WSET Level 1 Award in Sake – Online Course



WSET
APPROVED
PROGRAMME PROVIDER

Course Length: 4 Weeks

Module 1:

- Key ingredients used to make sake
- Key steps used to make sake

Module 2:

- Key characteristics of the main styles & grades of sake
- Elements of sake tasting

Module 3:

- Purpose of each step in sake production & how they impact the key styles & grades

Module 4:

- Japanese labeling terms
- Specialty styles of sake

Module 5:

- Storage & service of sake
- Pairing sake with food

Module 5:

- Review & Mock Exam

LEARNING OUTCOMES:

At the end of the course you will:

- Know the key ingredients and production methods used to craft sake.
- Be able to identify the key styles & grades of sake and their respective characteristics.
- Know how to store & serve sake and pair it with food.

Workbook

Upon registration, your Workbook will be available through your WSET online portal. Access to this Workbook is valid for 1 year from time of registration.

Exam

The examination is restricted to information contained within the Workbook.

Students take the exam through Remote Invigilation. They must register no later than 18 business days before the exam date. A fee of US\$100 is charged if a student changes their exam date after they have registered or need to retake the exam.

Students have 45 minutes to answer 30 multiple-choice questions.

Results are released by email approximately 4 weeks after the exam. The certificate will be sent to successful students within 8 weeks of receiving your results.

Students are required to achieve a grade of 70% to pass the Level 1 certification.