



WSET® Level 1 in Sake Madrid

When

Monday, January 29, 2018 , 9:00-13:00
Monday, February 5, 2018, 9:00-13:00
(Examen)

Exam:

Monday, February 5, 2018, 12:00h

Course reference

Madrid 1S180129

Where

THE WINE STUDIO
MADRID VILLAGE
C/ San Lorenzo, 11.
28004 Madrid

Price

272,25 € (21% VAT included)

Deadline for registrations

Monday, January 15, 2018



WSET
WINE & SPIRIT
EDUCATION TRUST

*An introduction
to sake*

An accreditation to the
WSET® Level 1 Award
in Sake



What is the WSET Level 1 Award in Sake?

For individuals new to the subject, this qualification offers a hands-on introduction to the world of sake. You'll explore the main styles and types of sake through sight, smell and taste to develop an understanding of the key factors affecting flavours and aromas.

What you'll learn:

- The basic principles of sake production
- The main types and styles of sake
- How to serve sake
- Key factors affecting the flavour of sake
- How to describe sake using the WSET Level 1
- Systematic Approach to Tasting Sake© (SAT)

the
wine
studio



WSET LEVEL 1 AWARD IN SAKE CONTENTS BY SESSION:

Session 1: Sake Ingredients

Session 2: An Overview of Sake Production

Session 3: Categories and Grades of Sake

Session 4: An Introduction to Tasting

Session 5: Making Different Styles of Sake

Session 6: Japanese Kanji

Session 7: Speciality Sakes

Session 8: Storage and Service of Sake

Session 9: Sake and Food

EXAM



WSET
WINE & SPIRIT
EDUCATION TRUST



LEARNING OUTCOMES

- Learning Outcome 1: List and state the purpose of the main ingredients and the main production steps used to make sake.
- Learning Outcome 2: Name the principal categories and grades of sake as well as some speciality styles of sake and state their key characteristics.
- Learning Outcome 3: Know and recognise the processes and principles involved in the storage and service of sake.
- Students will also learn to taste sake following the WSET Systematic Approach to Taste Sake (SAT)

WHO SHOULD ATTEND

- There are no entry requirements for this qualification. However, we feel it will be specially interesting for sommeliers and wine & spirits professionals who want to start a systematic study of sake.

TEACHERS

The course will be taught entirely by Pablo Alomar, CEO of Salvioni & Alomar, leading importer of Sake in Spain. He is a Certified Sake Professional (CSP) and Advanced Sake Professional (ASP) by the Sake Education Council, in Tokyo. He holds the WSET Level 3 sake qualification and is a WSET Sake Certified Educator.

EXAM

The WSET Level 1 Award in Sake is assessed by a closed-book examination that consists of 30 multiple-choice questions, to be completed in 45 minutes.

All examination questions are based on the published learning outcomes and the recommended study materials contain the information required to answer these questions.

A candidate is required to pass with a minimum mark of 70 per cent.

