

Wine & Spirit Education Trust (WSET) Level 2 Award in Sake

Training Format: in-person (**English** only)

Training Duration: 2 days (14 hours + 60-minute exam)

Prerequisites:

- Must be of legal age (18+) on the day of the training.
- Must be able to read and understand English.
- **No prior knowledge of sake is required**, though WSET Level 1 Award in Sake or equivalent is **recommended**.

By accepting these prerequisites, the candidate commits to the required level of knowledge and skills expected for this training.

Target Audience:

- Individuals seeking **intermediate-level skills and knowledge** in sake and tasting to improve employability and/or broaden their professional activity and knowledge.
- Professionals working in sake production and distribution.
- Anyone interested in learning the fundamentals of sake.

Objectives:

The operational objectives targeted are:

- Describe and evaluate sake quality using the WSET Level 2 Systematic Approach to Tasting Sake (SAT).
- Identify ingredients used in sake production, including both required and optional ingredients, and different rice varieties.
- Understand the treatment of raw materials: how steamed white rice and kōji are prepared, and how rice polishing ratios and kōji types vary with sake style.
- Understand the sake production process from starter preparation to dilution and bottling.
- Recognize common label terms, including how key terms are written in Japanese.

Skills and Competencies:

- Identify common and optional sake ingredients.
- Describe the rice and its cultivation.
- Explain the preparation of steamed white rice.
- Describe the role and production steps of kōji.
- Understand various alcoholic fermentation approaches and their effect on style.
- Explain post-fermentation options and how they impact style.
- List premium sake grades and their legal definitions.
- Name major regional or stylistic sake specialties.
- Identify common Japanese terms on labels.
- Identify ideal sake storage conditions.
- Identify common sake faults and their impact on aroma/flavor.
- Recommend correct sake service procedures.
- Identify key elements when recommending food and sake pairings.

Competency Blocks: This training is not offered in separate competency blocks.

Career Opportunities:

- Drinks retailers
- Servers/Sommeliers
- Importers/Distributors
- Marketing professionals/Consultants

Documents Provided:

- Official certificate (upon passing the exam successfully), issued by WSET London
- Certificate of Attendance (*available upon request*)

Fee: €695 incl. tax (VAT exempt under article 261 - 4.4 of the French General Tax Code)
+ €18.76 incl. tax (shipping fee)

Enrollment Process:

Registration opens one month before the start of each session and closes **20 days** before or once **8 participants** are enrolled.

Access Time Frames:

- Immediate access if self-funded.
- Access begins once funding agreement is received from the sponsor.

Accessibility for Disabled Persons:

Our team is committed to ensuring accessibility for all learners, including those with disabilities. All training venues are designed to be accessible. If you have specific needs, contact us at: ecolesake@galeriekparis.com

Teaching Methods and Support:

The Level 2 Sake training consists of two consecutive in-person days (14 hours total), led by WSET-certified instructors. Participants receive access to the WSET online platform beforehand for preparation. Teaching methods include theoretical instruction, guided tastings, and hands-on practice to provide a comprehensive and engaging learning experience.

Modalités d'évaluation :

Final exam: 60 minutes, 50 multiple-choice questions.

- Passing grade: $\geq 55\%$ correct answers.
 - Pass with Merit: $\geq 70\%$
 - Pass with Distinction: $\geq 85\%$
- Results are emailed ~4 weeks after the exam. Successful candidates receive an official WSET certificate and pin by mail.
- Retake fee: €110 if unsuccessful.

Pass Rate:

In 2024, the pass rate of our candidates was 100 %.

Programme : 14 hours, over 2 days

Day 1

Programme	Time	Duration
Registrations and Introduction	09:30 – 09:40	00:10
Session 1: What is Sake? – Kanji (Part 1)	09:40 – 10:30	00:50
Session 2: Sake Tasting and Evaluation	10:30 – 12:00	01:30
Lunch	12:00 – 13:00	01:00
Session 3: Rice and Starch – Preparation of Steamed White Rice	13:00 – 13:45	00:45
Session 4: Kōji – Kōji Production	13:45 – 14:30	00:45
Break	14:30 – 14:40	00:10
Session 5: Water and Yeast – Alcoholic Fermentation	14:40 – 16:00	01:20
Review	16:00 – 16:30	00:30

Day 2

Programme	Time	Duration
Session 6: Post-Fermentation Options	09:30 – 10:30	01:00
Session 7: Specialized Sake Styles	10:30 – 11:30	01:00
Break	11:30 – 11:40	00:10
Session 8: Sake Categories and Grades – Kanji (Part 2)	11:40 – 12:20	00:40
Lunch	12:20 – 13:20	01:00
Session 9: Sake Styles – Delicate, Dry and Fruity Ginjō & Rich Junmai	13:20 – 13:45	00:25
Session 10: Sake Storage and Service	13:45 – 14:45	01:00
Break	14:45 – 14:55	00:10
Mock Test	14:55 – 15:55	01:00
Break	15:55 – 16:15	00:20
Exam	16:15 – 17:15	01:00