Wine & Spirit Education Trust (WSET)
Level 3 Award in Sake

Training Format: Hybrid (e-Learning + in-person), in English only

Training Duration: an online preparation course (12 hours of self-paced e-learning beforehand), 3 in-person training days (3 x 7 hours = 21 hours), 120-minute exam 2 to 3 weeks after in-person training

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 2 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 advanced 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:

- Identify the main legally permitted ingredients in sake production and explain their influence on style and quality.
- Describe rice cultivation and preparation techniques and their impact on sake style and quality.
- Describe kōji production techniques and their effect on sake.
- Explain fermentation, post-fermentation, and maturation techniques and how they shape the final product.
- Recognize and describe the main sake categories and their characteristics.
- Define key labelling terms for sake styles and specialties.
- Understand commonly used Japanese kanji on sake labels.
- Identify factors that influence style, quality, and pricing of sake.
- Know the roles of regulatory and promotional professional organizations in Japan's sake industry.
- Understand the economic and commercial importance of sake in Japan and top 5 export markets.
- Make sake recommendations and justify choices.
- Understand correct storage and service procedures.
- Identify common sake faults.
- Know key considerations when pairing sake with food.

Skills and Competencies:

- Knowledge of sake production factors and how they influence style and quality.
- Familiarity with major sake categories.
- Understanding commercial importance and professional organizations.
- Ability to store, select, and serve sake appropriately.
- Conduct tastings, describe characteristics, and assess quality and pricing using the WSET Level 3 Systematic Approach to Tasting Sake® (SAT).
- Tasting of approximately 30 sakes.

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: €986 incl. tax (VAT exempt under article 261 - 4.4 of the French General Tax Code)
+ €18.75 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 3 Sake training consists of three consecutive in-person days (21 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.

Evaluation Methods:

Total Exam Time: 2 hours and 10 minutes

Unit 1 – Theory (Modules 1–3): 1h40

- Part 1: 50-question multiple-choice test
- Part 2: Short written answers (4x5pt, 2x10pt, 1x20pt)

Unit 2 – Tasting (Module 4): 30 minutes

- Blind tasting of two sakes
- Describe sake using the WSET Tasting Approach and draw justified conclusions

Certification Requirements:

- Both theory and tasting exams must be passed.
- Each part of the theory test requires a minimum score of 55%.
- If either part is failed, the entire theory test must be retaken.
- Tasting exam requires a minimum of 55%.
- Results will be sent by email approx. 16 weeks after the exam.
- If both parts are passed, WSET will mail the certificate and official WSET pin.
- Retake fees: €120 (full theory exam), €50 (tasting exam).

Pass Rate:

In 2024, the pass rate of our candidates was 75 %.

Programme : 3 days, in-person

Day 1			
Time	Activity	Duration	Number of Sakes Tasted
09:30 – 10:45	Introduction and Review of Fundamentals	1 h 15	0
10:45 – 11:00	Break	15 min	-
11:00 – 12:00	Tasting: Calibration and Production Techniques	1 h	6
12:00 – 13:00	Rice Cultivation	1 h	3
13:00 – 14:00	Lunch	1 h	-
14:00 – 14:45	Preparation of Steamed White Rice	45 min	2
14:45 – 16:15	Kōji Production	1 h 30	3
16:15 – 16:30	Break	15 min	
16:30 – 17:00	Mock Test 1 (1 question worth 5 points, 1 question worth 10 points, 1 sample)	30 min	1
Day 2			
Time	Activity	Duration	Number of Sakes Tasted
09:30 – 10:00	Mock Test 1: Review	30 min	0
10:00 – 10.30	Kanji	30 min	0
10:30 – 10:45	Break	15 min	-
10:45 – 11:45	Tasting: Quality Assessment	1 h	3
11:45 – 13:15	Water and Yeast	1 h 30	2+4
13:15 – 14:15	Lunch	1 h	-
14:15 – 15:10	Fermentation Starter (Shubo, Moto)	55 min	2
15:10 – 15:45	Main Fermentation (Moromi)	35 min	0
15:45 – 16:00	Break	15 min	-
16:00 – 16:35	Mock Test 2 (1 question worth 20 points, 1 sample)	35 min	1
Day 3			
Time	Activity	Duration	Number of Sakes Tasted
09:30 – 10:00	Mock Test 2: Review	30 min	0
10:00 – 10:40	Brewer's Alcohol (Jōzō) and Filtration	40 min	0
10:40 – 11:30	Finishing	50 min	2
11:30 – 11:45	Break	15 min	-
11:45 – 12:30	Sake Regionality	45 min	2
12:30 – 13:30	Lunch	1 h	-
13:30 – 14:45	Special Sake Styles	1 h 15	5
14:45 – 15:15	Sake Industry	30 min	0
15:15 – 16:15	Sake Storage and Service	1 h	2
16:15 – 16:30	Break	15 min	-
16:30 – 17:00	Final Review	30 min	