



WSET
WINE & SPIRIT
EDUCATION TRUST

WSET® Level 3 Award in Sake

Specification



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**WSET® Level 3 Award
in Sake**

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Issue 1, 2017

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Copy Edited by Cambridge Editorial Ltd
Designed by Peter Dolton
Produced by Wayment Print & Publishing Services Ltd
Printed and bound by Pureprint Group, Uckfield, UK



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Introduction

This specification contains necessary information for both candidates and Approved Programme Providers (APPs) about the WSET Level 3 Award in Sake.

The main part of the document is a detailed statement of learning outcomes. These outcomes should be used by APPs to prepare programmes of learning, and by candidates to plan their studies, because the examination is specifically set to test these outcomes.

The specification also provides a list of recommended tasting samples, guidance concerning the examination (including syllabus weighting) and the examination regulations.

At the end of this document you will also find information on the other WSET qualifications and WSET's qualifications division WSET Awards.

Introduction to the WSET Level 3 Award in Sake

Qualification Aims

The WSET Level 3 Award in Sake is designed to give a thorough understanding of the factors that account for the style, quality and price of sake as well its commercial importance in the Japanese and export markets. The qualification will assist those who are required to make professional evaluations of sakes with regard to their quality and commercial value. The qualification provides the in-depth product knowledge required to underpin job skills and competencies, for example in product selection in the retail and hospitality sectors.

Successful candidates will be able to describe the characteristics of the principal sake categories and give information on the key factors influencing style, quality and price. They will consequently be in a position to advise management, to answer customer queries authoritatively, and to make informed selections of sakes in a variety of situations.

Qualification Structure

In order to meet the qualification aims there are five learning outcomes spread over two Units. In order to gain the WSET Level 3 Award in Sake candidates must pass both Units.

Unit 1: The Theory of Sake

Learning Outcome 1 Identify the main ingredients and the choices that are involved in the production of sake and explain how they influence the style and quality of the sakes that are produced.

Learning Outcome 2 Identify and describe the characteristics of the principal and speciality categories of sake; recognise, define and explain important labelling terms and the factors influencing the style, quality and price of these sakes.

Learning Outcome 3 Identify and state the role of the principal sake trade organisations in Japan and state the commercial importance of sake in the Japanese and export markets.

Learning Outcome 4 Demonstrate the ability to provide information and advice to customers and staff about sake.

Unit 2: The Analytical Tasting of Sake

Learning Outcome 1 Describe the key characteristics of the principal categories and grades of sake as well as selected speciality sakes and use the description to identify the grade and method of production.

Enrolment

Completion of the WSET Online module 'Introduction to Sake' or an equivalent level of experience is recommended for entry to the WSET Level 3 Award in Sake. Potential candidates should discuss their current level of knowledge with their APP before enrolling on the course, to ensure that this is a suitable qualification for them to study.

Candidates who are under the legal minimum age for the retail purchase of alcoholic beverages in the country where the examination is being held, or those who choose not to taste alcohol for health or religious reasons, will not be allowed to sample any alcoholic beverage as part of their

course. These candidates will not be eligible to complete the assessment for Unit 2 of the WSET Level 3 Award in Sake. In such instances, candidates will receive a record of achievement on successful completion of Unit 1, but will not be awarded the WSET Level 3 Award in Sake qualification.

Total Qualification time (TQT) and Guided Learning hours (GLH)

The TQT is an estimate of the total amount of time, measured in hours that a learner would reasonably need to be able to how the level of achievement necessary for the award of a qualification, it is made up of GLH and private study time. GLH includes all tutor supervised learning and supervised assessments.

The TQT for the Level 3 Award in Sake is 42¹/₄ hours. There are 18¹/₄ GLH (including 2¹/₄ hours for the examination) and 24 hours of private study.

Learning Outcomes for WSET Level 3 Award in Sake

UNIT 1: LEARNING OUTCOME 1

Identify the main ingredients and the choices that are involved in the production of sake and explain how they influence the style and quality of the sakes that are produced.

Assessment Criteria

1. Identify the main ingredients that are legally permitted in sake production and explain how they influence the style and quality of sake.
2. Describe the techniques used in rice cultivation and preparation and explain how they influence the style and quality of sake.
3. Describe the techniques used in *kōji* production and explain how they influence the style and quality of sake.
4. Describe the techniques used in fermentation, post-fermentation and maturation and explain how they influence the style and quality of sake.

Ranges

| Range 1: Main sake ingredients | |
|--|--|
| Rice | Sugar for alcoholic fermentation, aromas and flavours table rice, sake-specific rice (<i>yamada-nishiki</i> , <i>gohyakuman-goku</i> , <i>miyama-nishiki</i> , <i>dewa-sansan</i> , <i>omachi</i>), rice classifications and grades (above special (<i>toku-jo</i>), special (<i>toku</i>), first grade, second grade, third grade) |
| Kōji | Enzymes for conversion of starch into sugar, enzymes for converting proteins into amino acids, aromas and flavours |
| Yeast | Alcohol production, aromas and flavours, acidity, Brewing Society of Japan Yeasts (#6, #7, #9, #10, #11, #14, #1801), low foaming yeast, other yeasts (proprietary, prefectural, regional), blending yeast |
| Water | Mineral content, yeast nutrients |
| Jōzō alcohol | Base material, distillation strength |
| Range 2: Rice cultivation and preparation | |
| Rice growing year | Growing seedlings, transplanting seedlings, draining and re-flooding the paddy fields, appearance of the ears, ripening, harvesting, drying, removing of the husks |
| Rice cultivation | Ideal soil and weather conditions |
| Rice polishing | <i>Seimai-buai</i> , <i>shinpaku</i> , <i>nuka</i> |
| Rice washing & soaking | Hand-washing, machine-washing, water temperature, rice moisture level, time |
| Rice steaming & cooling | Batch-steamers, continuous-steamers, rice sterilisation, rice moisture level, temperature, starch gelatinisation |
| Range 3: Kōji production | |
| Conditions needed for successful kōji production | Yellow <i>kōji</i> mould, rice temperature, temperature and humidity in the <i>kōji</i> room |
| Approaches to kōji production | Handmade <i>kōji</i> , mechanised <i>kōji</i> production |
| Steps in kōji production (handmade and machine production) | Bringing in, spreading the seed, initial mould growth, re-breaking up, mounding (bed <i>kōji</i> , box <i>kōji</i> and tray <i>kōji</i>), middle work, final work, sending out |
| Types of kōji | <i>Sō-haze</i> , <i>tsuki-haze</i> |

Range 4: Fermentation, post-fermentation and maturation

| | |
|---|--|
| Ingredients for shubo/moto | Steamed rice, <i>kōji</i> , water, yeast |
| Types of shubo/moto (fermentation starter) | Added lactic acid – <i>sokujō-moto</i> Lactic acid bacteria – <i>kimoto</i> , <i>yamahai</i> |
| Moromi (main fermentation) | Three stage additions, parallel starch conversion and alcoholic fermentation, temperature control, temperature and style, fourth addition, stopping the fermentation |
| Alcohol addition | Timing of addition, reasons for addition |
| Other permitted additions for futsū-shu | Sweetness, acidity, umami Timing of additions |
| Filtration options | <i>Yabuta-shiburi (assakuki)</i> , <i>funa-shibori</i> , <i>fukuro-shibori</i> |
| Filter fractions and residue | <i>Arabashiri</i> , <i>naka-dori/naka-gumi</i> , <i>seme</i> , <i>sake-kasu</i> , <i>kasu-buai</i> |
| Pasteurisation | Bulk, bottle Double pasteurisation, <i>nama-chozō</i> , <i>nama-zume</i> , once pasteurised |
| Finishing | Sedimentation, protein fining, charcoal fining, final filtration |
| Alcohol adjustment | Dilution with water |
| Maturation options | Rested, matured Rested in cedar barrels |
| Blending | Style, volume, price |

UNIT 1: LEARNING OUTCOME 2

Identify and describe the characteristics of the principal and speciality categories of sake; recognise, define and explain important labelling terms and the factors influencing the style, quality and price of these sakes.

Assessment Criteria

1. Identify and describe the principal categories and grades of sakes and describe their characteristics.
2. Define the meaning of important labelling terms that are used to indicate the style of the principal and speciality categories of sake.
3. Recognise and explain the meaning of Japanese *kanji* that are commonly used on sake labels.
4. Identify and explain the key factors that influence the style, quality and price of the principal and speciality categories and grades of sakes.

Ranges

| Range 1: Principal categories and grades of sake | | | | |
|--|--|------------------|----|------------------|
| Categories of sake | <i>Futsū-shu</i> , Premium sake | | | |
| Grades of premium sake | <i>Honjōzō</i> , <i>tokubetsu honjōzō</i> , <i>ginjō</i> , <i>daiginjō</i> <i>Junmai</i> , <i>tokubetsu junmai</i> , <i>junmai ginjō</i> , <i>junmai daiginjō</i> | | | |
| Range 2: Labelling terms indicating style | | | | |
| Labelling terms | <i>Kimoto</i> , <i>yamahai</i> , <i>muroka</i> , <i>nama</i> , <i>genshu</i> | | | |
| Speciality styles of sake | <i>Nigori</i> , <i>sparkling sake</i> , <i>taru-zake</i> , <i>kijōshu</i> , <i>koshu</i> | | | |
| Range 3: Kanji that commonly appear on labels | | | | |
| Kanji | 日本酒 | <i>nihon-shu</i> | 山廃 | <i>yamahai</i> |
| | 清酒 | <i>sei-shu</i> | 生酛 | <i>kimoto</i> |
| | 純米 | <i>junmai</i> | 生酒 | <i>nama-zake</i> |
| | 吟醸 | <i>ginjō</i> | 特別 | <i>tokubetsu</i> |
| | 大吟醸 | <i>daiginjō</i> | 古酒 | <i>koshu</i> |
| | 本醸造 | <i>honjōzō</i> | | |
| Range 4: Key factors that influence the style, quality and price of sake | | | | |
| SAKE INGREDIENTS | | | | |
| | See Range 1 in Learning Outcome 1 | | | |
| RICE PREPARATION | | | | |
| | See Range 2 in Learning Outcome 1 | | | |
| KŌJI PRODUCTION | | | | |
| | See Range 3 in Learning Outcome 1 | | | |
| FERMENTATION, POST-FERMENTATION AND MATURATION | | | | |
| | See Range 4 in Learning Outcome 1 | | | |
| REGIONAL FACTORS | | | | |
| Prefecture | Niigata, Kyōto, Hyōgo, Hiroshima | | | |
| COMMERCIAL FACTORS | | | | |
| Commerce | Cost of ingredients, cost of production, cost of transport, margin, market forces | | | |

UNIT 1: LEARNING OUTCOME 3

Identify and state the role of the principal sake trade organisations in Japan and state the commercial importance of sake in the Japanese and export markets.

Assessment Criteria

1. Identify and state the roles of the trade organisations involved in the regulation and promotion of the sake industry in Japan.
2. State the commercial and economic importance of sake in the Japanese and the top five export markets.

Ranges

| Range 1: Sake trade organisations | |
|--|--|
| Trade organisations | <i>Tōji</i> guilds, National Research Institute of Brewing (NRIB), Brewing Society of Japan (Brew. Soc. Japan), Japan Sake and Shōchū Makers Association (JSS), Japan Agriculture (JA) |
| Range 2: Commercial and economic importance of sake | |
| Japanese production | Total production in <i>koku</i> , number of breweries, average brewery production in <i>koku</i> |
| Export markets | Size of exports (volume), the top five export markets for Japanese sake |

UNIT 1: LEARNING OUTCOME 4

Demonstrate the ability to provide information and advice to customers and staff about sake.

Assessment Criteria

1. Make sake recommendations and explain the reasons for selection.
2. Describe the correct procedures for the storage and service of sake.
3. Identify common faults found in sake.
4. Identify the key considerations when making a food and sake pairing recommendation.

Ranges

| Range 1: Recommendations | |
|---|---|
| Criteria for sake selection | Sake style, sake quality, individual preferences and sensitivities, price, occasion |
| Range 2: Storage and service | |
| Storage | Optimum conditions, effects of poor storage |
| Service | Serving temperatures (chilled, room temperature, <i>atsu-kan</i> , <i>nuru-kan</i>), opening and decanting, service and drinking vessels (<i>o-choko</i> , <i>kiki-choko</i> , <i>masu</i> , <i>tokkuri</i>) |
| Range 3: Common faults | |
| Faults | Oxidation, <i>hine-ka</i> , <i>nama-hine-ka</i> , light damage, microbial spoilage |
| Range 4: Principles of food and sake pairing | |
| Sake considerations | Sweetness, acidity, fruitiness, savouriness, intensity, alcohol level |
| Food considerations | Sweetness, acidity, umami, salt, bitterness, chilli heat, fat, flavour intensity |

UNIT 2: LEARNING OUTCOME 1

Describe the key characteristics of the principal categories and grades of sake as well as selected speciality sakes and use the description to identify the grade and method of production.

Assessment Criteria

1. Describe the key characteristics of the principal categories, grades and selected speciality styles of sake using the WSET Level 3 Systematic Approach to Tasting Sake®.
2. Identify the grade of the sake and key production methods used.

Ranges**Range 1: Principal categories of sake**

Principal categories of sake *Honjōzō, ginjō, daiginjō, junmai, junmai ginjō, junmai daiginjō*

Speciality styles of sake *Koshu, nigori, nama*

Key production methods *ginjō vs non-ginjō, nama, kimoto/yamahai, nigori, koshu*

WSET Level 3 Systematic Approach to Tasting Sake®

| APPEARANCE | |
|--------------------------------|---|
| Clarity | <i>clear sake</i> clear – slightly hazy – hazy (faulty?) <i>cloudy sake</i> light lees – medium lees – thick lees |
| Intensity | <i>clear sake</i> water-white – pale – medium – deep <i>cloudy sake</i> colourless – slightly coloured – coloured (faulty?) |
| Colour | <i>clear sake</i> colourless – lemon-green – lemon – gold – amber – brown <i>cloudy sake</i> pure white – off-white – yellow – brown – grey (faulty) |
| Other observations | e.g. legs/tears, tiny bubbles, bubbles, red/pink tints |
| NOSE | |
| Condition | clean – unclean (faulty?) |
| Intensity | light – medium(-) – medium – medium(+) – pronounced |
| Aroma characteristics | e.g. <i>ginjō-ka</i> , other fruity/floral, cereal/grain, lactic/dairy, sweetness, age, other |
| PALATE | |
| Sweetness | dry – off-dry – medium-dry – medium-sweet – sweet – luscious |
| Acidity | low – medium(-) – medium – medium(+) – high |
| Umami | low – medium(-) – medium – medium(+) – high |
| Alcohol | low – medium – high |
| Body | light – medium(-) – medium – medium(+) – full |
| Mousse | delicate – creamy – aggressive |
| Flavour intensity | light – medium(-) – medium – medium(+) – pronounced |
| Flavour characteristics | e.g. <i>ginjō-ka</i> , other fruity/floral, cereal/grain, lactic/dairy, sweetness, age, other |
| Other observations | e.g. balance, texture, finish |
| Finish | short – medium(-) – medium – medium(+) – long |
| CONCLUSIONS | |
| ASSESSMENT OF QUALITY | |
| Quality level | faulty – poor – acceptable – good – very good – outstanding |
| THE SAKE IN CONTEXT | |
| Identity | <i>Category: futsū-shu vs premium, ginjō vs non-ginjō</i> <i>Production methods: nama, kimoto/yamahai</i> <i>Special style: sparkling, koshu, kijōshu, nigori</i> |

Recommended Tasting Samples

It is recommended that a student try the following samples during the course of their studies.

| Teaching Purpose | Example |
|---|--|
| Principal categories of sake that candidates must be familiar with because they will be required to identify them in the tasting exam | <ul style="list-style-type: none"> • <i>Honjōzō</i> • <i>Junmai</i> • <i>Junmai ginjō</i> • <i>Junmai daiginjō</i> • <i>Daiginjō</i> • <i>Nigori</i> • <i>Koshu</i> • <i>Nama-zake</i> |

APPs are required to show at least one of each of these styles during the classroom sessions.

| Teaching Purpose | Example |
|--------------------------------|--|
| Impact of regionality | Examples of sake made in: <ul style="list-style-type: none"> • Nada/Kōbe/Hyōgo (restrained style) • Kyōto/Fushimi (soft and perfumed style) • Niigata (clean, dry style) • Hiroshima (rich, soft style) These should all be in the same category, e.g. <i>junmai ginjō</i> |
| Impact of rice variety | Examples of sake made with: <ul style="list-style-type: none"> • 100% <i>Yamada-nishiki</i> • 100% <i>Gohyakuman-goku</i> or <i>Omachi</i> These should all be in the same grade, e.g. <i>junmai ginjō</i> |
| Impact of rice polishing | Examples of sake polished to different ratios <ul style="list-style-type: none"> • 70% or more • 50% or less |
| Impact of water | Examples of sake made with: <ul style="list-style-type: none"> • high mineral water (e.g. Kōbe) • low mineral water (e.g. Fushimi) These should be the same grade |
| Impact of yeast | Examples of sake made with: <ul style="list-style-type: none"> • Yeast strain 1801 • Yeast strain number 9 • Yeast strain number 7 or 6 These should all be in the same category, e.g. <i>junmai ginjō</i> |
| Impact of fermentation starter | <ul style="list-style-type: none"> • <i>Kimoto</i> or <i>yamahai junmai</i> • <i>Kimoto</i> or <i>yamahai daiginjō</i> or <i>junmai daiginjō</i> |
| Impact of pasteurisation | <ul style="list-style-type: none"> • <i>Nama-zake</i> vs unpasteurised sake of the same grade from the same producer |
| Impact of service temperature | <ul style="list-style-type: none"> • <i>Junmai</i> (rich, powerful style) • <i>Daiginjō</i> or <i>junmai daiginjō</i> (delicate, elegant style) |
| Speciality styles | <ul style="list-style-type: none"> • <i>Nigori</i> • <i>Taru-zake</i> • Sparkling sake (any style) • <i>Kijōshu</i> • <i>Koshu</i> (any style) |

APPs are required to show a spread of these samples from each learning point outlined above. A sample can be used to make several points.

Teaching Tasting Technique

The samples that are selected for the session on tasting technique should be able to show a wide range of differences so that students are able to understand where the ends of individual scales are. These include

- Appearance: water white, colourless
medium to deep; gold, amber or brown
- Intensity: light aroma intensity, pronounced aroma intensity
- Aroma types: *ginjō*, cereal/grain, age
- Sweetness: dry, sweet or luscious
- Acidity: low acidity, high acidity
- Umami: low umami, high umami
- Alcohol: low alcohol, high alcohol
- Body: light body, full body
- Finish: short finish, long finish
- Quality: poor or acceptable, outstanding

The following combination of samples has been shown to support this learning.

- *Futsū-shu*
 - *Daiginjō*
 - *Koshu*
 - *Junmai muroka nama genshu*
 - Very dry sake (SMV +10 or higher)
 - Low alcohol, sweet sake
-

Examination Guidance

Examination Administration

Examinations are conducted by WSET Approved Programme Providers (APPs). Administratively, APPs must comply with the criteria and codes of practice set out in the Operating Handbook.

Assessment Method

The WSET Level 3 Award in Sake will be assessed by a closed-book written examination and a tasting examination. In order to gain an overall pass a candidate must achieve a pass mark of 55 per cent in both the theory and the tasting examination.

Candidates must sit both units at the same sitting. Only resit candidates who have achieved a pass in one unit are permitted to sit single units. WSET Awards does not offer aegrotat awards; all assessment requirements of the qualification must be met.

Unit 1: Theory Examination

The closed-book theory examination is set by WSET Awards and assesses Unit 1 of the Specification. It is made up of two parts.

- Part 1 comprises 50 multiple-choice questions. This part will assess knowledge and understanding across the unit.
- Part 2 is a question paper requiring short written answers. This part will consist of three questions of 25 marks each, and will assess the application of knowledge across the unit.

The written examination paper must be completed in 1 hour 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 correctly. In order to secure a pass for the theory examination a candidate will be required to attain a minimum mark of 55 per cent in both part 1 and part 2.

Unit 2: Tasting Examination

The tasting examination assesses Unit 2 of the Specification. It will be internally set and marked by a WSET Approved Level 3 Internal Assessor using an assessment brief provided by WSET Awards. The results will be verified by WSET Awards.

The examination will consist of two blind sakes and will assess a candidate's ability to accurately describe a sake and draw conclusions based on these observations. The tasting examination must be completed in 30 minutes.

In order to secure a pass for the tasting examination a candidate will be required to attain a minimum mark of 55 per cent.

About the WSET® Level 3 Award in Sake Examination

Unit 1: Written Examination

Part 1: Multiple-choice – This part of the examination paper consists of 50 multiple-choice questions. Each question has only one correct answer, which should be indicated on a computer-readable answer sheet. The examination invigilator will give the full instructions on how to complete the Examination Answer Sheet on the day of the examination. Each correctly answered multiple-choice question is worth one mark, and marks are NOT subtracted for incorrect answers.

Part 2: Short written answers – This part of the examination paper consists of three questions of 25 marks each. Answers should be written on the examination paper in the spaces provided and the marks for each question or part-question are indicated on the examination paper. Marks are NOT subtracted for incorrect answers. Each paper will be compiled as set out in the chart opposite.

| Question Number | Learning Outcome |
|-----------------|-----------------------------------|
| 1 | 1 & 2 |
| 2 | 1 & 2 |
| 3 | 1, 2 & 4* (*ranges 1, 2 & 3 only) |

Allocation of marks – All WSET Level 3 Award in Sake examination papers are carefully compiled to reflect the weighting in the syllabus. A chart giving a detailed breakdown of the examination weighting for the multiple-choice section is shown below. Note: Learning Outcome 3 is only assessed as part of the multiple-choice paper.

| Learning Outcome | Multiple-Choice Questions (1 mark per question) |
|------------------|--|
| 1 | 20 |
| 2 | 20 |
| 3 | 5 |
| 4 | 5 |
| 50 marks | |

A chart giving a detailed breakdown of the examination weighting for the short answer section is shown below.

| Learning Outcome | Short Written Answer Marks |
|------------------|----------------------------|
| 1 & 2 | 65 |
| 4 | 10 |
| 75 marks | |

Unit 2: Tasting Examination

This part of the examination consists of a blind tasting of two sakes, which may be taken from any of the recommended tasting samples.

Answers should be written on the examination paper in the spaces provided and the marks for each question or part-question are indicated on the examination paper. There are 23 marks available for the description and assessment of each sake. Marks are NOT subtracted for incorrect answers.

Issuing of Results

Results of examinations are issued by WSET Awards as follows:

- WSET Awards will issue an all-candidate grade list to the APP so that they can communicate results to their candidates. This grade list will be issued within eight weeks of the receipt of completed scripts by WSET Awards.
- Subsequently, WSET Awards will issue candidates' letters and certificates to APPs, who are responsible for forwarding these documents to their candidates.

Sample Multiple-Choice Examination Questions

The Wine & Spirit Education Trust does not release past papers for the WSET Level 3 Award in Sake. In order to give candidates an idea of the sort of questions asked, this section includes five sample questions. The examination consists of 50 questions similar to these.

1. Which one of the following is a sake fault?

- a. *Nama-chozō*
- b. *Kasu-buai*
- c. *Naka-dori*
- d. *Nama-hine*

2. Sake-specific varieties of rice are preferred by brewers because they

- a. have small grains
- b. are high in protein
- c. are resistant to cracking
- d. produce large amounts of enzymes

3. A sufficiently high level of acidity in a fermentation starter is important because

- a. it inhibits other microbes competing with the yeast
- b. the acid is a key yeast nutrient
- c. it releases the enzymes from the *kōji* for starch conversion
- d. the acid promotes the development of *ginjō* aromas

4. Which of the following are criteria that can be used to qualify a sake for the grade *tokubetsu*?

- 1. The rice is polished to below 60%
 - 2. The sake is made exclusively from sake-specific rice
 - 3. It is made using a process the brewer has had legally recognised
- a. 1 only
 - b. 2 and 3 only
 - c. 3 only
 - d. 1, 2 and 3

5. What is the average (mean) annual production of sake per brewery?

- a. About 15 *koku*
- b. About 150 *koku*
- c. About 1500 *koku*
- d. About 15 000 *koku*

Answers

1d, 2c, 3a, 4d, 5c

Sample Short Written Examination Question

The Wine & Spirit Education Trust does not release past papers for the WSET Level 3 Award in Sake. In order to give candidates an idea of the sort of questions that might be asked, we have included a sample question below. The examination will consist of three such questions worth 25 marks each.

The following three-part question relates to an outstanding sake with pronounced savoury, earthy and cereal aromas. The following information is written on the label:

純米
無濾過
生酒
原酒

無濾過 = muroka

原酒 = genshu

PART 1

Describe the characteristics that this sake is likely to have on the appearance and palate and explain why.

5 marks

PART 2

A brewer would choose certain techniques for the fermentation starter and main fermentation in order to make this style of sake. Identify two of these techniques (one for the fermentation starter and one for the main fermentation) and explain how they contribute towards this style of sake.

Fermentation starter:

5 marks

Main fermentation:

5 marks

PART 3

a. What are the particular storage risks associated with this style of sake? Describe what causes the problem and explain how and why such risks can be reduced.

5 marks

b. Explain why it would be appropriate to serve this sake warm. Describe ONE technique for warming the sake.

5 marks

Total 25 marks

Examination Regulations

1 Entry Requirements

1.1 Eligibility

1.1.1 Candidates applying to sit the examination must be over the legal minimum age for the retail purchase of alcoholic beverages in the country where the examination is being held, or be preparing for the examination as part of a recognised full-time programme of study, or have obtained consent from their parents or legal guardians.

1.1.2 There are no restrictions on entry to the WSET Level 3 Award in Sake through overlaps with other qualifications or parts of qualifications.

1.1.3 Candidates who are under the legal minimum age for the retail purchase of alcoholic beverages in the country where the examination is being held, or those who choose not to taste alcohol for health or religious reasons, will not be allowed to sample any alcoholic beverage as part of their course. These candidates will not be eligible to complete the assessment for Unit 2 of the WSET Level 3 Awards in Sake. In such instances, candidates will receive a record of achievement on successful completion of Unit 1, but will not be awarded the WSET Level 3 Award in Sake qualification.

1.2 Recommended prior learning

1.2.1 Completion of the WSET Online module 'Introduction to Sake' or an equivalent level of experience is recommended for entry to the WSET® Level 3 Award in Sake. Candidates who believe they have a sufficiently good understanding of the subjects covered by the 'Introduction to Sake' are advised to consult their prospective tutor before enrolment on a course of study for guidance on the accreditation of prior learning.

1.2.2 The indicative levels of literacy and numeracy required for the examination are as follows:

- **literacy:** Level 2 of the UK basic skills national standards, or equivalent level of literacy in the language used for the examination.
- **numeracy:** Level 2 of the UK basic skills national standards, or equivalent.

2 Format and Results

2.1 Candidates will be required to pass a closed-book examination, comprising two units.

Unit One: A written examination of two parts to be completed in 1 hour 45 minutes. The paper comprises:

- 50 multiple-choice questions
- 3 x 25 mark short written answer questions

A mark of 55 per cent in each part is required to achieve a pass in this unit of the qualification.

Unit Two: A tasting examination in the form of a blind tasting of two sakes to be completed in 30 minutes. A mark of 55 per cent is required to achieve a pass in this unit of the qualification. In order to be awarded the WSET Level 3 Award in Sake, candidates must achieve a pass in both units of the examination.

2.2 Candidates who successfully complete both units will be issued with a WSET Level 3 Award in Sake and will receive an overall grade based on their aggregate mark over all examination papers.

A record of achievement will be issued to those candidates who have passed individual units, indicating the grades achieved. Once all units are completed, a final result will be issued. Results for successful candidates will be issued to APPs within eight weeks from receipt of completed scripts.

2.3 Results are graded as follows:

| | |
|--|-----------------------|
| Aggregate mark of 80% and above with no individual examination paper below 65% | Pass with distinction |
| Aggregate mark of between 65% and 79% | Pass with merit |
| Aggregate mark of between 55% and 64% | Pass |
| Aggregate mark of between 45% and 54% | Fail |
| Aggregate mark of 44% and below | Fail unclassified |

3 Reasonable Adjustments

3.1 Examination candidates who have special examination requirements, which are supported by independent written assessment, are requested to notify the examinations officer at their APP of any such requirement at the time of enrolment. Further guidance for examination officers and candidates is available from WSET Awards as required.

3.2 It is the policy of WSET Awards that such candidates should not be placed at a disadvantage in the examinations. Candidates are responsible for informing their APP of any such requirement at the time of enrolment.

4 Resits

4.1 Candidates may apply to resit the examination if they are unsuccessful. There is no limit on the number of attempts that may be made.

4.2 Candidates who have passed are not permitted to retake to improve their grade.

4.3 Candidates resitting failed units will be ineligible for any grade in excess of Pass with Merit for the Level 3 Award in Sake.

5 Examination Conditions and Conduct

5.1 It is a condition of entry that candidates agree to the following specific conditions for the closed-book examination.

- At the start of the examination all candidates must supply the invigilator with proof of identity in the form of photographic ID.
- For all examinations, responses must be written in the same language as the examination paper.
- The examination is to be completed in the time specified for each unit.
- No reference is to be made to any material, in whatever form, other than the examination question paper and answer sheet.
- Once the invigilator has declared that examination conditions are in place, no communication of any kind between candidates is permitted until they have left the examination room or the invigilator has announced the end of the examination.
- During the examination candidates are only permitted to have the following items with them: pens, pencils, erasers, drinking water and a small handbag or shoulder bag so long as it only contains personal items.
- It is prohibited for candidates to take any photographs of the examination room or examination materials.
- The use of electronic devices of any kind is prohibited.
- The use of dictionaries of any kind is prohibited.
- The use of audible 'alarms' on any clock or watch is prohibited.
- Candidates may not leave the room until the first 15 minutes of the examination time have elapsed.

- Candidates who arrive after the published start time will NOT be allowed to sit the examination if any other candidate has already left the examination.
- Candidates who arrive late may be allowed to enter the room at the discretion of the invigilator and only if other candidates are not compromised. Under normal circumstances we would not expect any candidate to be allowed to start the examination if they arrive more than 30 minutes after the published start time.
- Candidates may not leave, and then return to, the examination room once the examination has started unless they can be accompanied by an invigilator at all times while they are out of the examination room.
- Candidates who complete the examination early may leave the examination room up until the last 10 minutes providing they do not disturb other candidates; no re-admission is permitted.
- Invigilators have no authority to comment upon, interpret, or express an opinion on any examination question.
- Any candidate who is suspected of misconduct will be advised to leave the examination room immediately and their examination paper will be submitted to the Examination Panel to determine its validity and any future ban on sitting papers.
- No examination question papers are to be removed from the examination room; candidates who fail to submit the question paper with their answer sheet will be deemed guilty of misconduct.
- It is prohibited for candidates to reveal the content of examination papers to others, or reproduce it in any way.

5.2 Candidates also agree to abide by the invigilator's instructions. Failure to do so may render a candidate's results invalid.

5.3 Examination papers and answer sheets are the property of WSET Awards and will not be returned to candidates.

6 Examination Feedback, Enquiries and Appeals

6.1 Candidates requiring feedback and/or an enquiry (re-mark) on their examination paper should contact their APP and request an Enquiry and Feedback Form. The form must be completed and submitted to WSET Awards along with the appropriate fee within 12 weeks of the date of the examination. Any request received outside this time-frame will not be reviewed. Feedback and enquiries will be issued within eight weeks of receipt by WSET Awards.

6.2 Any candidate dissatisfied with the result of an enquiry of an examination paper should contact the APP and request an Appeal against Enquiry Application Form, which must be completed and returned to WSET Awards, together with the appropriate fee, no more than 10 working days following notification of the enquiry decision. Appeals received outside this time-frame will not be reviewed. Appeals will be issued within eight weeks of receipt by WSET Awards.

7 Candidate Satisfaction

7.1 Should any candidate have concerns that their APP is not providing the service that they expect, or is behaving in a way that is inconsistent with the standards required in terms of administration, tuition or examinations, they should first take this up with their APP. If this does not lead to a satisfactory resolution, candidates are asked to contact our APP Administration Team, appadmin@wset.co.uk. Please note that all complaints will be dealt with confidentially, but WSET Awards cannot act on anonymous complaints.

8 WSET Awards Regulations

8.1 WSET Awards reserves the right to add to or alter any of these regulations as it thinks fit.

WSET Qualifications

WSET Qualifications

The WSET has a range of qualifications that cover wine and spirits as well as sake. These are developed and maintained by WSET Awards. In full, the qualifications are:

WSET® Level 1 Award in Wines (600/1504/4)

WSET® Level 1 Award in Spirits (600/1501/9)

WSET® Level 1 Award in Sake

WSET® Level 2 Award in Wines and Spirits (600/1508/1)

WSET® Level 2 Award in Spirits (600/1507/X)

WSET® Level 3 Award in Wines (601/6352/5)

WSET® Level 3 Award in Sake

WSET® Level 4 Diploma in Wines and Spirits

More information about all of these qualifications can be found on the WSET website wsetglobal.com.

Who can offer a WSET Qualification?

WSET qualifications can only be offered by organisations approved by WSET Awards, known as Approved Programme Providers (APPs), and candidates wishing to study for a WSET qualification must enrol with an APP. The candidate's relationship is with their APP and the APP is responsible for the delivery of the course and administering the examination, which is set by WSET Awards.

Group study with an APP is the best way of learning how to taste, but some APPs also prepare candidates for our examinations by distance learning.

A list of Approved Programme Providers (APPs) is published on the WSET website wsetglobal.com. Please contact the APP directly to find out about their programmes.

If you are interested in becoming an APP please contact the APP Administration Team, appadmin@wset.co.uk.

WSET Awards

About WSET Awards

WSET Awards is the awarding body of the Wine & Spirit Education Trust, which provides quality-assured qualifications that help people to know more about alcoholic beverages and to develop their tasting skills. The development and awarding of WSET accredited qualifications is the sole responsibility of WSET Awards.

The UK government established a regulatory authority, The Office of the Qualifications and Examinations Regulator (OfQual), which regulates awarding organisations that offer qualifications. Some WSET qualifications are accredited by Ofqual; the accreditation numbers are listed in Chapter 8.

WSET Awards operates a Quality Management System that complies with the requirements of **BS EN ISO 9001:2008** for the management of awards for qualifications and examinations in the product knowledge and tasting competence of alcoholic beverages.



Diversity and Equality Policy

WSET Awards fully supports the principle of diversity and equality and is responsible for ensuring that all candidates for its qualifications are treated fairly and on an equal basis. A copy of our diversity and equality policy can be obtained from the APP Administration Team, appadmin@wset.co.uk.

Customer Service Statement

The quality and scope of service that customers can expect from WSET Awards is published in our Customer Service Statement. A copy can be obtained from the APP Administration Team, appadmin@wset.co.uk.

In the unlikely event of any dissatisfaction with the service received, please contact the registered APP in the first instance. If the issue is not resolved please contact the APP Administration Team, appadmin@wset.co.uk.

Scholarship Scheme

Scholarships are awarded for each academic year, which runs from 1 August to 31 July. Candidates who achieve outstanding marks in their examinations may be eligible for a scholarship. The scholarships are managed by WSET Awards, and eligible candidates will be contacted by WSET Awards after the end of each academic year once all the results for qualifying examinations have been collated.

There are many scholarships on offer; please go to the scholarships page on the WSET website for more details, www.wsetglobal.com/about-us/awards-scholarships.

Please note that these scholarships do not take the form of financial grants to fund studies, but are in recognition of examination performance.



WSET
WINE & SPIRIT
EDUCATION TRUST

A world of knowledge

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Issue 1, 2017