



SAKEL11701 Tuesday 13th September 2016

Day Course

Course Contacts

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Tutor: Honami Matsumoto

Course Programme

Enrolment	09:00—09:15
SAKE ingredients	09:15—09:35
An overview of SAKE production	09:35—10:00
Categories of SAKE	10:00—10:20
An introduction to Tasting	10:20—11:05
<i>Break</i>	15 mins
How to make different styles of SAKE/premium recap	11:20—12:05
Premium Sake recap	12:05—12:15
Japanese <i>Kanji</i>	12:15—12:35
<i>Lunch</i>	45 mins
Recap	13:20—13:30
Speciality SAKES	13:30—14:00
Storage, service & sale and social responsibility	14:00—14:40
SAKE and food	14:40—15:20
<i>Break</i>	15 mins
Exam revision/preparation/registration	15:35—15:55
Examination	16:05-16:50