

# Sake Certified Course



Sake Certified Course

(Authorized only students who attended the Intro Course before)

## Day one of Certified Course

On the first day, we cover the basics including:

- The history of Sake
- Sake production
- Sake terminology and classifications
- Sake tasting by category

## Day two of Certified Course

On the second day, we consider the wider aspects of the Sake industry including:

- Maturity, temperature and aromatic profiles.
- Understanding Sake labels
- Sake tasting by type
- How to introduce Sake to customers
- Professional issues: purchasing, storage and Sake vessels
- Umami and its relationship to Sake.
- Food and Sake Pairing

## Day three of Certified Course:

Examination 9am - 1pm

Partners of the Course are Austrian Sommelier Union & Tyrolean Sommelier Association

The course will take place in the "Orangerie Stift Stams",

Stiftshof 7, A-6422 Stams.

Date: 12.06.2017 -14.06.2017

Language: English

Price: 590 Euro (included: Seminar, Sake, Examination, Lunch)

The course shedule will be announced two weeks before the course.

For course preparation i highly recommend Sake Books, Videos and Sake. Visit my Homepage [www.suwine.at](http://www.suwine.at) (Blog,Download)


For any questions and application please write an e-mail on [info@suwine.at](mailto:info@suwine.at).

We kindly ask you to transfer the full course fee until 05.06.2017, the number of participants is limited.

Payment Details:

Suvad Zlatic "Suwine"

Verwendungszweck:

(SakeCertified Course)..

Volksbank Tirol

IBAN: AT604239003000004763

BIC: VBOEATWWINN

Kind regards

Suwi Zlatic