



# WSET® Level 3 Award in Sake

**SPECIFICATION**



**ISSUE THREE  
MARCH 2015**

**[www.WSETglobal.com](http://www.WSETglobal.com)**

Wine & Spirit Education Trust  
39–45 Bermondsey Street, London SE1 3XF  
email: [wset@wset.co.uk](mailto:wset@wset.co.uk)  
[www.WSETglobal.com](http://www.WSETglobal.com)

© Wine & Spirit Education Trust 2015

All rights reserved. No part of this publication may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopying, recording or any information storage or retrieval system, without the prior permission in writing from the publishers.

COVER PICTURES

Designed by WSET

# **Contents**

**Introduction**

**The Wine & Spirit Education Trust's Qualifications**

**Introduction to WSET® Level 3 Award in Sake**

**Learning Outcomes for WSET® Level 3 Award in Sake**

**Recommended Tasting Samples**

**Examination Guidance**

**Examination Regulations**



## **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.

## **The Wine & Spirit Education Trust's Qualifications**

### **WSET® Awards**

WSET Awards is the qualifications division 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. This is done by:

- liaising with the drinks industry to set suitable specifications
- approving programme providers to offer our qualifications
- setting examinations
- issuing certificates to successful candidates.

The development and awarding of WSET accredited qualifications is the sole responsibility of WSET Awards, the Awarding Body of The Wine & Spirit Education Trust.

### **Qualification and Credit Framework**

The UK Government has established a new regulatory authority, the **Office of the Qualifications and Examinations Regulator (OfQual)**, which regulates Awarding organisations that offer qualifications on the Qualifications and Credit Framework (QCF). WSET qualifications are included in the QCF as listed below.

#### **Full Title: The WSET® Level 1 Award in Wines QCF Level 1 Accreditation number 600/1504/4**

**Description:** This qualification provides a basic introduction to the main styles of wines available to front-line staff involved in the service or sale of wine. The qualification aims to provide the basic product knowledge and skills in the storage and service of wines required to prepare a person for their first job in wine hospitality or retail.

#### **Full Title: The WSET® Level 1 Award in Wine Service**

**Description:** This qualification builds on the knowledge and skills taught in the Level 1 Award in Wines, and shows how these can be used in a restaurant workplace. It is ideal for anyone who needs to gain basic skills in wine service, including those wishing to make their first steps into a career as a sommelier.

#### **Full Title: The WSET® Level 1 Award in Spirits QCF Level 1 Accreditation number 600/1501/9**

**Description:** This qualification provides a basic introduction to the main categories of spirits available to front-line staff involved in the service or sale of spirits. The qualification aims to provide basic product knowledge to prepare a person for a role in hospitality or the spirits industry.

#### **Full Title: The WSET® Level 2 Award in Spirits QCF Level: 2 Accreditation number 600/1507/X**

**Description:** This qualification offers a greater breadth and depth of knowledge in the specific area of spirits and liqueurs than that offered by the broader-based Level 2 Award in Wines and Spirits. This qualification offers focused coverage of all product categories in the field of spirits, and end-use of the identified products together with the theory of tasting technique.

**Full Title: The WSET® Level 2 Award in Wines and Spirits**

**QCF Level 2 Accreditation number 600/1508/1**

**Description:** This qualification offers broad coverage of all product categories in the field of alcoholic drinks, together with the theory of tasting technique. It is suitable for those with little previous experience.

**Full Title: The WSET® International Higher Certificate in Wines and Spirits**

**Description:** The International Higher Certificate gives more comprehensive coverage of the wines and spirits of the world, with an increased focus on tasting technique.


**Full Title: The WSET® Level 3 Award in Wines and Spirits**

**QCF Level 3 Accreditation number 600/1511/1**

**Description:** The Level 3 Award in Wines and Spirits gives more comprehensive coverage of the wines and spirits of the world, with an increased focus on tasting technique.

**Full Title: The WSET® Level 4 Diploma in Wines and Spirits**

**Description:** This is a specialist qualification where detailed knowledge is combined with commercial factors and a thorough system for the professional evaluation of wines and spirits. The Diploma is recommended by the Institute of Masters of Wine for candidates wishing to pursue membership.

*BS EN ISO 9001:2008* 

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.

**How to Prepare for 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 [www.WSETglobal.com](http://www.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](mailto:appadmin@wset.co.uk).

### **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](mailto: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](mailto: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](mailto: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/qualifications/scholarships](http://www.WSETglobal.com/qualifications/scholarships).

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



## Introduction to WSET® Level 3 Award in Sake

### Qualification Aims

The WSET® Level 3 Award in Sake is designed to give a thorough understanding of sake and its commercial importance in the world's market. The qualification will assist those who are required to make professional evaluations of sakes with regards 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 value. 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 5 learning outcomes spread over two Units. In order to gain the WSET® Level 3 Award in Sake candidates must pass both Units.

<b>Unit 1: The Theory of Sake</b>	
<b>Learning Outcome 1</b>	Identify the main ingredients and production techniques that are involved in the production of sake and explain how they influence the style and quality of the sakes that are produced.
<b>Learning Outcome 2</b>	Identify and describe the characteristics of the principal and speciality categories of sake and explain how ingredients, production techniques and commercial factors influence the style, quality and price of these sakes.
<b>Learning Outcome 3</b>	Demonstrate an understanding of the sake trade organisations in Japan and the commercial importance of sake in the Japanese and export markets
<b>Learning Outcome 4</b>	Demonstrate an understanding of the processes and principles involved in the storage, selection and service of sake

<b>Unit 2 The Analytical Tasting of Sake</b>	
<b>Learning Outcome 1</b>	Describe the key characteristics and assess the quality level and production methods used for the principal categories and styles of sake.

### 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 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 qualification.

### **Guided Learning Hours**

It is recommended that a candidate should allocate a minimum of 28 hours of study in order to prepare successfully for the WSET® Level 3 Award in Sake. The hours will usually be a combination of taught and private study time. It is recommended that the teaching delivery time be no less than 14 hours.

## Learning Outcomes for WSET® Level 3 Award in Sake

### UNIT 1: LEARNING OUTCOME 1

*Identify the main ingredients and production techniques 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 Koji production and explain how they influence the style and quality of sake.
4. Describe the techniques used in 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, flavours table rice, sake-specific rice (Yamadanishiki, Gohyakumangoku, Miyamanishiki, Dewasansan, Omachi), rice classifications and grades
Koji	Enzymes for conversion of starch into sugar, aromas and flavours
Yeast	Alcohol production, aromas and flavours, Brewing Society of Japan Yeasts (#7, #9, #11, #18), local yeasts.
Water	Mineral content, yeast nutrients
Jozo alcohol	Base material, strength

Range 2: Rice preparation	
Rice polishing	Seimaibuai, shinpaku, nuka
Rice washing & soaking	Hand washing, machine washing, water temperature, rice moisture level, time
Rice steaming & cooling	Batch steamers, continuous steamers, rice moisture level, temperature, starch

Range 3: Koji production	
Conditions needed for successful Koji production	koji-kin (yellow, black, white), rice temperature, temperature and humidity in the kojimuro, mechanised koji production
Steps in Koji production	Bringing in, spreading seed, re-breaking up, mounding (bed koji, box koji and lid koji), middle work, final work, sending out.
Types of koji	So-haze, tsuki-haze

Range 4: Fermentation and maturation	
Ingredients for shubo/moto	Steamed rice, koji, water, yeast
Types of shubo/moto	Sokujomoto, yamahaimoto, kimoto
Moromi	Three stage additions, parallel starch conversion and alcoholic fermentation, temperature control
Alcohol addition	Timing of addition, reasons for addition
Pressing options	Yabuta/Assakuki, Fune/funashibori, Shizuku/Fukuroshibori
Pressing runs and residue	Arabashiri, nakadori/nakagumi, seme, kasubuai, sake kasu
Hi-ire (pasteurisation)	Double pasteurisation, Nama/namazake, namachozo, namazume
Fining and Filtration	Filtration, Carbon fining, muroka
Alcohol adjustment	Diluted, genshu
Maturation options	Koshu, taruzake

## UNIT 1: LEARNING OUTCOME 2

Identify and describe the characteristics of the principal and speciality categories of sake and explain how ingredients, production techniques and commercial factors influence the style, quality and price of these sakes.

### Assessment Criteria

1. Identify and define the principal and speciality categories of sakes and describe their characteristics.
2. Define the meaning of other important labelling terms that are used to indicate the style of principal and speciality categories of sake.
3. Understand the meaning of Japanese kanji that are commonly used on sake labels.
4. Identify the key ingredients and techniques that are used in the production of the identified categories and styles of sake and explain how they influence the style and quality of these sakes.
5. Identify the key commercial and social factors that influence the style quality and price of sake from the identified categories and styles.

### Ranges

Range 1: Categories of sake	
<b>Principal categories of sake</b>	Futsu-shu, Tokutei-meishoshu Honjozo, tokubetsu honjozo, ginjo, daiginjo Junmai, tokubetsu junmai, junmai ginjo, junmai daiginjo
<b>Speciality categories of sake</b>	Nigori, sparkling sake, low-alcohol sake, taruzake, kijoushu, koshu

Range 2: Other important labelling terms indicating style	
<b>Labelling terms</b>	Kimoto, yamahai, muroka, nama, genshu

Range 3: Kanji that commonly appear on labels		
<b>Kanji</b>	Nihonshu	Yamahai
	Seishu	Kimoto
	Junmai	Namazake
	Ginjo	Tokubetsu
	Daiginjo	Koshu
	Honjozo	

Range 4: Key ingredients and techniques that influence the style and quality	
<b>Rice type</b>	Table rice, sake rice, rice grades
<b>Rice preparation</b>	Semaibuai, rice moisture, starch
<b>Koji production</b>	So-haze, tsuki-haze
<b>Fermentation &amp; maturation</b>	Moto, water, fermentation temperature, yeast, pressing, alcohol adjustment, pasteurisation, dilution, maturation

Range 5: Key commercial and social factors that influence style quality and price	
<b>Commercial</b>	Cost of production, yields, cost of packaging, logistics and distributor costs, exchange rates, taxes, retailer costs, pricing strategies profit margins
<b>Social</b>	cultural influences, fashion

## UNIT 1: LEARNING OUTCOME 3

*Demonstrate an understanding of the sake trade organisations in Japan and the commercial importance of sake in the Japanese and export markets*

**Assessment Criteria**

1. Identify and know 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 export markets.

**Ranges**

Range 1:	
<b>Trade organisations</b>	Toji guilds, National Research Institute of Brewing (NRIB), Brewing Society of Japan (BRS), Japan Sake and Shochu Makers Association (JSSA)

Range 2:	
<b>Commercial importance</b>	Size of the Japanese sake market (volume, value, number of breweries, average brewery production in koku), size of exports (volume and value), the top five export markets for Japanese sake

## UNIT 1: LEARNING OUTCOME 4

*Demonstrate an understanding of the processes and principles involved in the storage, selection and service of sake*

### Assessment Criteria

1. Outline the correct procedures for the storage, selection and service of sake.
2. Identify common faults found in sake.
3. Identify the key considerations when making a food and sake pairing recommendation.
4. State the social, health and safety issues relating to the consumption of sake.

### Ranges

<b>Range 1: Storage and service</b>	
<b>Storage</b>	Optimum conditions, effects of poor storage
<b>Criteria for sake selection</b>	sake style, sake quality, individual preferences and sensitivities, price, occasion
<b>Service</b>	Sequence of service, serving temperatures (chilled, room temperature, atsukan, nurukan), opening and decanting, service and drinking vessels (o-choko, kikichoko, masu, tokkuri)
<b>Range 2: Common faults</b>	
<b>Faults</b>	Oxidation, out of condition, nama-hine
<b>Range 3: Principles of food and sake pairing</b>	
<b>Sake considerations</b>	Sweetness, acidity, complexity, fruitiness, savoriness, intensity, alcohol level
<b>Food considerations</b>	Sweetness, acidity, umami, salt, bitterness, chilli heat, fat, flavour intensity
<b>Range 4: Legal, social, health and safety issues</b>	
<b>Social responsibility</b>	Safe consumption of alcohol, legal restrictions

## UNIT 2: LEARNING OUTCOME 1

*Describe the key characteristics and assess the quality level and production methods used for the principal categories and styles of sake.*

### Assessment Criteria

1. Describe the key characteristics of the principal categories and some speciality styles of sake using the WSET Level 3 Systematic Approach to Tasting Sake®.
2. Be able to the identity of the principal categories of sake as well as the key production methods used to make them.

### Ranges

<b>Range 1: Principal categories of Sake</b>	
<b>Principal categories of Sake</b>	Futsu-shu, Honjozo, Junmai, Junmai Ginjō, Junmai Daiginjō, Ginjō, Daiginjō,
<b>Speciality styles of Sake</b>	Koshu, Kijoshu, nigori, sparkling sake
<b>Key production methods</b>	Rice polishing ratio, , sokujomoto vs kimoto/yamahaimoto, high or low temperature fermentation, use of jozo alcohol, pasteurized vs nama, ageing.

## WSET Level 3 Systematic Approach to Sake®

APPEARANCE	
Clarity	Clear sake: clear - slightly hazy - hazy (faulty?) Cloudy sake: light lees - medium lees - thick lees
Intensity	Clear sake: water-white – pale – medium – deep Cloudy sake: colourless – slightly coloured – coloured (faulty?)
Colour	Clear sake: colourless – lemon-green – lemon – gold – amber – brown Cloudy sake: pure white, off white, grey/brown/yellow (faulty?)
Other observations	<i>e.g. legs/tears, tiny bubbles, mousse, red/pink tints</i>
NOSE	
Condition	clean – unclean (faulty?)
Intensity	light – medium(-) – medium – medium(+) – pronounced
Aroma characteristics	<i>e.g. ginjo-ka, other fruit/floral, cereal/grain, nuts/beans/herbs/spices, lactic/dairy, age, other</i>
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(-) – medium – medium(+) – high
Body	light – medium(-) – medium – medium(+) – full
Flavour intensity	light – medium(-) – medium – medium(+) – pronounced
Flavour characteristics	<i>e.g. ginjo-ka, other fruit/floral, cereal/grain, nuts/beans/herbs/spices, lactic/dairy, age, other</i>
Other observations	<i>e.g. balance, texture,</i>
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: futsu-shu vs premium, ginjo vs non ginjo, junmai vs aluten Production methods: nama, kimoto/yamahai Special style: sparkling, koshu, kijoshu, nigori</i>

### Notes for students:

For lines where the entries are separated by hyphens – students must select one and only one of these options.

For lines starting with “e.g.” where the entries are separated with commas – the list of options are examples of what students might wish to comment on. Students may not need to comment on each option for every wine.

Copyright Wine & Spirit Education Trust 2014. The WSET Level 3 Systematic Approach to Tasting Sake® may only be reproduced with the written permission of the WSET subject to their terms and conditions. For more information contact [wset@wset.co.uk](mailto:wset@wset.co.uk)

3Sa-Version 1.0



## 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 which candidates must be familiar with because they will be required to identify them in the tasting exam	<ul style="list-style-type: none"> <li>• Futsuu-shu (from a large brand)</li> <li>• Honjozo</li> <li>• Junmai</li> <li>• Junmai Ginjo</li> <li>• Junmai Daiginjo</li> <li>• Daiginjo</li> <li>• Sparkling sake</li> <li>• Nigori</li> <li>• Kijoshu</li> <li>• Koshu</li> <li>• Namazake</li> </ul>
APPs are required to show at least one of all of these styles during the classroom sessions.	

Teaching Purpose	Example
Impact of water and regionality	<p>Examples of sake made in:</p> <ul style="list-style-type: none"> <li>• Nada/Kobe/Hyogo (restrained style)</li> <li>• Kyoto/Fushimi (soft and perfumed style)</li> <li>• Niigata (clean, dry style)</li> <li>• Hiroshima (rich, soft style)</li> </ul> <p>These should all be in the same category, e.g. Junmai Ginjo</p>
Impact of rice	<p>Examples of sake made with</p> <ul style="list-style-type: none"> <li>• 100% Yamadanishiki</li> <li>• 100% Gohyakumangoku OR Omachi</li> </ul> <p>These should all be in the same category, e.g. Junmai Ginjo</p>
Impact of yeast	<p>Examples of sake made with</p> <ul style="list-style-type: none"> <li>• Yeast strain number 9/901 OR 1801</li> <li>• Yeast strain number 7/701 OR 6/601</li> </ul> <p>These should all be in the same category, e.g. Junmai Ginjo</p>
Impact of fermentation starter	<ul style="list-style-type: none"> <li>• Kimoto OR Yamahaimoto Junmai</li> <li>• Kimoto OR Yamahaimoto Daiginjo OR Junmaidaiginjo</li> </ul>
Impact of pasteurisation	<ul style="list-style-type: none"> <li>• Namazake</li> </ul>
Impact of service temperature	<ul style="list-style-type: none"> <li>• Yamahaimoto Junmai (rich, powerful style)</li> <li>• Daiginjo OR Junmai Daiginjo (delicate, elegant style)</li> </ul>
Speciality styles	<ul style="list-style-type: none"> <li>• Nigori</li> <li>• Taruzake</li> <li>• Sparkling sake</li> <li>• Kijoshu</li> <li>• Koshu</li> </ul>
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.	

## 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% in both the written 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 One: Written Examination

The closed-book written examination is set by WSET Awards and assesses Unit One of the specification. It is made up of two parts.

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

The written examination paper must be completed in 1 hour and 30 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 written examination a candidate will be required to attain a minimum mark of 55% in both part one and part two

### Unit Two: Tasting Examination

The tasting examination assesses Unit Two 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%.

## 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 twenty five 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.

**Allocation of marks** – All WSET® Level 3 Award in Sake examination papers are carefully compiled to reflect the weighting as indicated in the syllabus. A chart giving a detailed breakdown of the examination weighting is shown below.

Learning Outcome	Multiple Choice Questions (1 mark per question)	Short Written Answer Questions
1	20	1 (25 marks)
2	20	1 (25 marks)
3	5	
4	5	1 (25 marks)
<b>50 marks</b>		<b>75 marks</b>

### 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 21 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.
- WSET Awards will issue candidates' letters and certificates to APPs, who are responsible for forwarding these documents to their candidates.

# 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 will not be allowed to sample any alcoholic beverage as part of their course, but this is not a barrier to successfully completing the qualification. Similarly, candidates who choose not to taste alcohol for health, religious or other reasons will not find this a barrier to successfully completing the 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 one hour and 30 minutes.

The paper comprises:

- 50 multiple-choice questions
- Three 25 mark short written answer questions

A mark of 55% 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% 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 8 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
Mark of between 45% and 54%	Fail
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.

### 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.
- The examination is to be completed in a maximum of 60 minutes.
- 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 Application Form for Feedback and Enquiries Against Examination Results. The form must be completed and submitted to WSET Awards along with the appropriate fee within six 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 two 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 Examination Results 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 two weeks of receipt by WSET Awards.

## **7 Student Satisfaction**

**7.1** Should any student 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](mailto: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® gratefully acknowledges the support of the following **CORPORATE PATRONS** in helping to promote excellence in wine and spirit product training and qualifications:

#### **GOLD Patrons**

Chivas Brothers  
Diageo  
Laithwaites  
Majestic  
Marks & Spencer  
Matthew Clark  
Pernod Ricard UK

Sainsbury's  
Tesco  
Treasury Wine Estates  
Waitrose  
Wine Australia  
Worshipful Company of Vintners

#### **SILVER Patrons**

Accolade Wines  
Australian Vintage  
Bacardi Martini  
Brown Forman  
Concha y Toro  
Fine Wine Partners

IWSC  
Just Drinks  
Moët Hennessy  
Republic National Distributing Company  
Sogrape Vinhos

#### **BRONZE Patrons**

Amorim  
CIVB  
Codorníu  
Decanter  
Foods & Wines from Spain  
France Wines with Style (  
González Byass  
Gruppo Italiano Vini

Hallgarten Druitt & Novum Wines  
Hatch Mansfield  
Liberty Wines  
Metzendorff  
Nyetimber  
Symington Family Estates  
William Reed  
Worshipful Company of Distillers

**for the facts [drinkaware.co.uk](http://drinkaware.co.uk)**

Wine & Spirit Education Trust  
International Wine & Spirit Centre  
39–45 Bermondsey Street  
London  
SE1 3XF

Telephone: +44 (0)20 7089 3800  
Fax: +44 (0)20 7089 3847  
email: [wset@wset.co.uk](mailto:wset@wset.co.uk)  
website: [www.WSETglobal.com](http://www.WSETglobal.com)