



APBA in partnership with **The Oxford Cultural Collective®** offers masterclasses with a unique style by a master on a specific subject for collaborative learning and social change for beginners or seasoned pros.

## Premium Japanese Sake



While the majority of the sake market (75% to be exact) is composed of what is commonly known as 'Futsu-shu' or standard 'Table Sake', more and more breweries are starting to produce a colorful variation of this national alcoholic beverage, in particular what will be classified as 'Premium Sake', to cater to a wider audience with the market of sake expanding rapidly inside and outside of Japan today.

But did you know that even within the single category of 'Premium', there are further types and grades that these sakes could be divided into? The wide range of flavor profiles and characteristics that follow each of this differentiation is where the secret of this ever-growing popularity of sake lies.

This casual class will provide participants with a chance to delve deeper into the world of sake, taking an especially closer look into 'Premium Sake'. A great opportunity to taste and enjoy a wide range in order to be able to differentiate each character and find that one sake that may become your favorite!

Sessions		Areas covered		
1	<ul style="list-style-type: none"> <li>• Basic knowledge - What is sake?</li> <li>• Sake History - How did it start and evolve into the sake we know today?</li> <li>• The 4 main ingredients</li> <li>• Brewing process - How is sake made?</li> <li>• What is premium or "Special Designation Sake"?</li> <li>• Characteristics of different types of Premium Sake</li> <li>• Dissecting the labels -What important information is written there?</li> </ul>			
2	<ul style="list-style-type: none"> <li>• Tasting - Comparing each flavor profile</li> <li>• Tasting - Comparing glassware and different serving temperature</li> </ul>			
Course Code	Course Length	Course Fee	Available Languages	Participant Capacity
OCCPJS01	3 hours	5,000baht	1. English	Minimum 12 Maximum 25

**Requirement: Applicant age must be over 20 years old**