

INTRODUCTION TO SAKE



ยี่ห้อ: APBA Training Center Co., Ltd.
รหัสสินค้า: Introduction to Sake

ราคา: ฿4,500

Short Description
APBA Sake Courses

คำอธิบาย



APBA
ASEAN PROFESSIONAL BEVERAGE ACADEMY

INTRODUCTION TO SAKE

APBA Sake Courses

APBA® pre-certificate Sake courses are designed for both young enthusiasts who want to expand their knowledge of sake and young graduates who are aiming to work in hospitality industry focusing on food and beverage.

NOTE "Suitable for Restaurant owner, Food and Beverage career (F&B), Bartender, Hospitality career"

Course Code	Course Length	Course Fee	Available Languages	Participant Capacity
SAK10101	8 hours	4,500 Baht	1. Thai 2. English	Minimum 12 Maximum 25



Introduction to Sake

This 1 day course provides the participant with a basic understanding of sake knowledge for enjoyment and fun rather than an in-depth and technical knowledge. Participants will discover many sake types and taste different premium sakes and Japanese liqueurs.

The class objective is to understand what makes sake unique compared to other alcoholic beverages and to recognize various types of sake. Be able to choose the right choice of sake for dinner or special occasions and to enjoy and have fun during the course.

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- Requirement: Applicant age must be over 20 years old
 - Examination: 40 multiple choices and 10 matching questions
 - Exam duration: 45 minutes
 - Passing Grade: Less 50% certificate of completion, above 50% pass certificate, above 75% certificate with distinction
 - Certification: Certificate of completion by APBA®, Pass Certificate by APBA (if pass)

[4,500 Baht per Person](#) | [Courses schedule](#) | [Book a course](#)

Sessions	Areas covered
1	<ul style="list-style-type: none"> • From the beginning until today (The history and evolution of sake in Japan) • Sake VS Beer VS Wine (Uniqueness, Multi-parallel Fermentation) • Grade and type of sake at a glance - How to enjoy and appreciate sake (How to taste) • Tasting 1: Sake by type, sake by rice and sake by yeast
2	<ul style="list-style-type: none"> • The painful steps of sake making process (How sake is made) • The terms found on labels • Tasting 2: Yamahai sake, sake by nihoshu-do, sake by pressing
3	<ul style="list-style-type: none"> • The secret of deliciousness (Storage temperature) • What is better between warm or chilled sake (Serving temperature) • Sake vessel: Wine Glass VS O-Choko (Traditional cup) • One of the most food friendly alcoholic beverages in the world (Food pairing) • Funky Type (Aged sake, Sparkling sake and Sake liqueurs) • Tasting 3: Warm sake, Wineglass VSO-choko, other types and Japanese liqueurs

