



WSET
WINE & SPIRIT
EDUCATION TRUST

WSET® Level 3 Award in Sake

Specification

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© Wine & Spirit Education Trust 2017, 2022
Issue 1, 2017
Issue 2 (fully revised and updated), February 2022
Issue 2.1 (minor amendments), August 2022

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Designed by Ricky Wong

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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 the Learning Outcomes of the Level 3 Award in Sake. 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 and the examination regulations.

At the end of this document you will also find information on the other WSET qualifications.

1

Introduction to the WSET Level 3 Award in Sake

Qualification aims

The WSET Level 3 Award in Sake is designed to give a thorough understanding of the factors that account for the style and quality of sake as well as its commercial importance in the Japanese and export markets. The qualification will assist those who are required to make professional evaluations of sakes with regard to their quality and commercial value. The qualification provides the in-depth 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 concerning the key factors influencing style and quality. 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

Learning Outcomes

In order to meet the qualification aims there are four Learning Outcomes spread over two Units. In order to gain the WSET Level 3 Award in Sake candidates must pass both Units.

Unit 1: The theory of sake

Learning Outcome 1	Understand the principal factors involved in the production of sake and how they influence style and quality.
Learning Outcome 2	Understand the key characteristics, labelling terms and factors influencing the style and quality of the principal and speciality categories of sake.
Learning Outcome 3	Know the role of the principal sake trade organisations in Japan and the commercial importance of sake in the Japanese and export markets.
Learning Outcome 4	Demonstrate the ability to provide information and advice about sake.

Unit 2: The analytical tasting of sake

Learning Outcome 1	Describe the key characteristics of the principal grades of sake and selected speciality sakes, and use the description to assess the quality and identify production techniques.
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Entry requirements

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 undertake.

Please refer to Section 1 in Chapter 5 for additional eligibility information.

Total qualification time (TQT) and guided learning hours (GLH)

TQT is an estimate of the total amount of time, measured in hours, that a learner would reasonably need to be able to show the level of achievement necessary for the award of a qualification. It is made up of GLH and private study time. GLH include all tutor-supervised learning and supervised assessments.

The TQT for the Level 3 Award in Sake is 42 hours and forty minutes. This is made up of 20 hours and forty minutes of GLH (of which two hours and ten minutes are for the examination) and 22 hours of private study.

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Learning Outcomes

Unit 1: The theory of sake

Learning Outcome 1

Understand the principal factors involved in the production of sake and how they influence style and quality.

Assessment Criteria

1. Identify the main ingredients that are legally permitted in sake production and explain how they contribute to 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 *kōji* production and explain how they influence the style and quality of sake.
4. Describe the techniques used in fermentation and post-fermentation and explain how they influence the style and quality of sake.

Ranges

Range 1: Main sake ingredients

Rice	<p>Starch for glucose needed for alcoholic fermentation, aromas</p> <p>The grain – husk, bran, endosperm, <i>shinpaku</i>, starch (amylopectin, amylose, glutinous/sticky, non-glutinous/non-sticky), starch conversion (gelatinisation, enzymatic hydrolysis, limit dextrins)</p> <p>Types and varieties – table rice, sake-specific rice (<i>Yamada-nishiki</i>, <i>Gohyakuman-goku</i>, <i>Miyama-nishiki</i>, <i>Omachi</i>, <i>Akita-sake-komachi</i>)</p> <p>Rice classifications and grades – above special (<i>toku-jo</i>), special (<i>toku</i>), first grade, second grade, third grade, criteria for grading</p>
Kōji	<p>Enzymes – amylases (alpha amylase, glucoamylase, alpha-glucosidase), proteases</p> <p>Format – powdered, granulated</p> <p>Outputs – glucose and limit dextrins (from the action of amylases), amino acids and peptides (from action of proteases), vitamins, lipids, fatty acids, aromas</p>
Yeast	<p>Ethanol, aromas, acidity</p> <p>Yeast nutrients – sugar, amino acids, peptides, vitamins, magnesium, potassium, phosphorus</p> <p>Yeast strains – Brewing Society of Japan Yeasts (#6, #7, #9, #10, #11, #14, #1801), low-foaming yeast (01), other yeasts (proprietary, prefectural, regional), blending yeast</p> <p>Yeast formats – ampoules, dried yeast, brewery cultivated</p>
Water	Mineral content, yeast nutrients
Jōzō alcohol	Base material, distillation strength

Range 2: Rice cultivation and preparation

Growing year	Growing seedlings, transplanting seedlings, draining and re-flooding the paddy fields, appearance of the ears, ripening, harvesting, drying, removing the husks
Cultivation	Ideal field location, soil and weather conditions for sake-specific rice
Polishing	<i>Seimai-buai</i> , <i>shinpaku</i> (shape), <i>nuka</i> , protein content, water absorption
Washing and soaking	Hand-washing, machine-washing, polishing ratio, water temperature, rice moisture level, time
Steaming and cooling	Batch-steamers, continuous-steamers, rice sterilisation, rice moisture level, starch gelatinisation

Range 3: Kōji production

Conditions needed for successful kōji production	Yellow, white and black <i>kōji</i> mould strains, rice temperature, temperature and humidity (management) in the <i>kōji</i> room, effect of temperature on enzyme production
Approaches to kōji production	Handmade <i>kōji</i> , mechanised <i>kōji</i> production
Steps in kōji production (handmade and mechanised)	Bringing in, spreading the seed, initial mould growth, re-breaking up, mounding (bed <i>kōji</i> , box <i>kōji</i> and tray <i>kōji</i>), middle work, final work, sending out and drying
Types of kōji	<i>Sō-haze</i> , <i>tsuki-haze</i>

Range 4: Fermentation, post-fermentation

Shubo/moto (fermentation starter)	Steamed rice, <i>kōji</i> , water, yeast Temperature management
Types of shubo/moto	Added lactic acid – <i>sokujō-moto</i> , <i>kō-on tōka-moto</i> Lactic acid bacteria – <i>kimoto</i> , <i>yamahai</i> , <i>mizu-moto</i>
Moromi (main fermentation)	Three stage additions, parallel starch conversion and alcoholic fermentation, temperature management, temperature and style, fourth addition, stopping the fermentation
Jōzō alcohol addition	Timing of addition, reasons for addition, amount added
Other permitted additions for futsū-shu	Sweetness, acidity, umami Timing of additions
Filtration options	<i>Yabuta-shiburi (assakuki)</i> , <i>funa-shibori/fune-shibori</i> , <i>fukuro-zuri/shizuku-dori</i>
Filter fractions and residue	<i>Arabashiri</i> , <i>naka-dori/naka-gumi</i> , <i>seme</i> , <i>sake-kasu</i> , <i>kasu-buai</i>
Pasteurisation	Bulk, bottle, reasons for pasteurisation (enzymes, <i>hi-ochi-kin</i>) Double pasteurisation, <i>nama-chozō</i> , <i>nama-zume</i> , once pasteurised
Subtraction	Sedimentation, protein fining, charcoal fining, final filtration
Alcohol adjustment	Dilution with water
Maturation options	Rested, matured (<i>koshu</i>) Rested in cedar barrels (<i>taru-zake</i>)
Blending	Style, volume

Learning Outcome 2

Understand the key characteristics, labelling terms and factors influencing the style and quality of the principal and speciality categories of sake.

Assessment Criteria

1. Identify the principal categories and grades of sakes and describe their characteristics.
2. Define the meaning of important labelling terms that are used to indicate the style of the principal and speciality categories of sake.
3. Identify and explain the meaning of Japanese *kanji* that are commonly used on sake labels.
4. Identify and explain the key factors that influence the style and quality of the principal and speciality categories and grades of sakes.

Ranges

Range 1: Principal categories and grades of sake

Categories of sake	<i>Futsū-shu</i> Premium sake
Grades of premium sake	<i>Honjōzō, tokubetsu honjōzō, ginjō, daiginjō</i> <i>Junmai, tokubetsu junmai, junmai ginjō, junmai daiginjō</i>

Range 2: Labelling terms indicating style

Labelling terms	<i>Kimoto, yamahai, muroka, nama, genshu</i>
Speciality styles of sake	<i>Nigori, sparkling sake, taru-zake, kijōshu, koshu</i>

Range 3: *Kanji* that commonly appear on labels

<i>Kanji</i>	日本酒	<i>nihon-shu</i>	山麴	<i>yamahai</i>
	清酒	<i>sei-shu</i>	生酏	<i>kimoto</i>
	純米	<i>junmai</i>	生酒	<i>nama-zake</i>
	吟釀	<i>ginjō</i>	特別	<i>tokubetsu</i>
	大吟釀	<i>daiginjō</i>	古酒	<i>koshu</i>
	本釀造	<i>honjōzō</i>		

Range 4: Key factors that influence the style and quality of sake

Sake ingredients	See Range 1 in Learning Outcome 1
Rice preparation	See Range 2 in Learning Outcome 1
<i>Koji</i> production	See Range 3 in Learning Outcome 1
Fermentation and post-fermentation	See Range 4 in Learning Outcome 1
Prefectural styles	Iwate, Yamagata, Niigata, Ishikawa, Nagano, Kyōto, Hyōgo, Nara, Hiroshima

Learning Outcome 3

Know the role of the principal sake trade organisations in Japan and the commercial importance of sake in the Japanese and export markets.

Assessment Criteria

1. Identify and state 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 the top five export markets.

Ranges

Range 1: Sake trade organisations

Trade organisations	<i>Tōji</i> guilds, National Research Institute of Brewing (NRIB), Brewing Society of Japan (BrewSoc), Japan Sake and Shōchū Makers Association (JSS), Japan Agriculture (JA)
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Range 2: Commercial and economic importance of sake

Japanese production	Total production in <i>koku</i> , number of breweries, average brewery production in <i>koku</i>
Export markets	Size of exports (volume), the top five export markets for Japanese sake

Learning Outcome 4

Demonstrate the ability to provide information and advice about sake.

Assessment Criteria

1. Describe the correct procedures for the storage and service of sake.
2. Describe common faults found in sake.
3. State the key considerations when making a food and sake pairing recommendation.

Ranges

Range 1: Storage and service

Storage	Optimum conditions, effects of poor storage
Service	Serving temperatures (chilled, room temperature, <i>nuru-kan</i> , <i>atsu-kan</i>), opening and decanting, service and drinking vessels (<i>o-choko</i> , <i>kiki-choko</i> , <i>guinomi</i> , <i>sakazuki</i> , <i>masu</i> , <i>tokkuri</i>)

Range 2: Common faults

Faults	Oxidation, <i>hine</i> , <i>nama-hine</i> , light damage, microbial spoilage
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Range 3: Principles of food and sake pairing

Sake considerations	Sweetness, acidity, fruitiness, umami, intensity, alcohol level
Food considerations	Sweetness, acidity, umami, salt, bitterness, chilli heat, fat, flavour intensity

Unit 2 The analytical tasting of sake

Learning Outcome 1

Describe the key characteristics of the principal grades of sake and selected speciality sakes, and use the description to assess the quality and identify production techniques.

Assessment Criteria

1. Describe sakes selected from the principal grades and some of the speciality styles of sake using the WSET Level 3 Systematic Approach to Tasting Sake®.
2. State the quality level of the sake giving supporting reasons.
3. Identify production techniques used in sake brewing.

Ranges

Range 1: Production techniques

Production techniques to be identified

Ginjō, nama-zake, yamahai/kimono, nigori, koshu

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Recommended Tasting Samples

Tasting technique

The samples that are selected for the session on tasting technique should be able to show a wide range of differences in order to demonstrate where the ends of individual scales are. The following combination of samples has been shown to support this learning.

- *Futsū-shu*
- *Daiginjō*
- *Koshu*
- *Junmai muroka nama genshu*
- Very dry sake (SMV +10 or higher)
- Low-alcohol, sweet sake

Impact of rice variety

Examples of sake of the same grade made with:

- 100% *Yamada-nishiki*
- 100% *Gohyakuman-goku*
- 100% *Miyama-nishiki* or 100% *Omachi*, or 100% *Akita-sake-komachi*

Impact of rice polishing

Examples of sake polished to different ratios:

- 70% or more
- 50% or less

Impact of *kōji*

Example of sake made with:

- black *kōji* or white *kōji*

Impact of water

Examples of sake made with:

- high-mineral water (e.g. *Kōbe*)
- low-mineral water (e.g. *Fushimi*)

Impact of yeast

Examples of sake of the same grade made with:

- yeast strain 6 or 7
- yeast strain 9
- yeast strain 1801

Impact of fermentation starter

- *Kimoto* or *yamahai junmai*
- *Kimoto* or *yamahai daiginjō* or *junmai daiginjō*

Impact of pasteurisation

Examples of sake of the same grade from the same producer that are:

- pasteurised
- unpasteurised (*nama-zake*)

Impact of regionality

Examples of sake from the same grade that are made in:

- Hyōgo (Nada or Kōbe)
- Kyōto (Fushimi)
- Niigata
- Hiroshima (or Saga)

Speciality styles of sake

- Sparkling sake (any style)
- *Nigori-zake*
- *Taru-zake*
- *Koshu* (any style)
- *Kijōshu*

Impact of service temperature

- *Junmai* (rich, powerful style)
- *Daiginjō* or *junmai daiginjō* (delicate, elegant style)

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Examination Guidance

Examination administration

Examinations are conducted by WSET Approved Programme Providers (APPs). APPs must comply with WSET policies and procedures set out in the APP Handbook.

Assessment method

The WSET Level 3 Award in Sake is assessed by a closed-book theory examination, comprising two parts, and a tasting examination. In order to gain a pass overall a candidate must achieve a pass in both parts of the theory exam and the tasting exam.

Candidates must sit both exams at the same sitting. Only candidates who have previously achieved a pass in one exam are permitted to resit the other individually.

Unit 1: theory examination

Unit 1, *The theory of Sake*, will be assessed by an examination made up of two parts.

The theory exam must be completed in 1 hour and 40 minutes. All questions are based on the published Learning Outcomes and the recommended study materials contain the information required to answer them correctly. A candidate is required to achieve a minimum mark of 55 per cent in both part 1 *and* part 2 in order to pass Unit 1.

Part 1: multiple choice (MC) — This is made up of 50 multiple-choice questions and will assess knowledge across all Learning Outcomes.

Each question has only one correct answer, which should be indicated on either (a) a computer-readable answer sheet, or (b) a computer/other device, depending on the mode of assessment delivery. Full instructions on how to complete the test will be given on the day of the examination. Each correctly answered multiple-choice question is worth one mark, and marks are NOT subtracted for incorrect answers.

Learning Outcome (LO)	Number of MC marks
LO 1	20
LO 2	20
LO 3	5
LO 4	5
Total	50

Part 2: short answer questions (SA) — This part is made up of four 5-mark questions, two 10-mark questions and one 20-mark question. They will assess the skills of identification, description and explanation across Learning Outcomes 1, 2 and 4* (*ranges 1, 2 and 3 only).

Answers should be written on the exam paper/device in the spaces provided. The marks for each question will be indicated and will not be subtracted for incorrect answers.

Learning Outcome (LO)	Number of SA marks
LO 1 and LO 2	55
LO 3	0
LO 4	5
Total	60

Unit 2: tasting examination

Unit 2, *The Analytical tasting of Sake*, will be assessed by a 30-minute tasting exam. It will be internally set and marked by a WSET Approved Level 3 Internal Assessor using an assessment brief provided by WSET. The results will be verified by WSET.

The exam will consist of a blind tasting of two sakes selected in accordance with the relevant Learning Outcome. It will assess a candidate's ability to describe a sake accurately and either to identify production techniques or to write an assessment of quality.

Answers should be written on the exam paper/device in the spaces provided. Marks for each question will be indicated and will not be subtracted for incorrect answers. There are 23 marks available for each sample. A candidate is required to achieve a minimum mark of 55 per cent across the whole paper.

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Examination Regulations

1 Entry requirements

1.1 Eligibility

1.1.1 Candidates applying to sit the WSET Level 3 Award in Sake 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, or those who choose not to taste alcohol (e.g. for health or religious reasons) will not be allowed/required to sample any alcoholic beverage as part of their course. These candidates will NOT be eligible to complete the Unit 2 assessment. 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 in Sake qualification.

1.2 Recommended prior learning

1.2.1 Completion of the WSET Level 2 Award in Sake (when released) 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 subject are advised to consult their prospective tutor before enrolment on a course of study for guidance on the suitability of prior learning.

1.2.2 Candidates sitting in English where it is not their first language are strongly recommended to have IELTS at 6.5 or above or be able to demonstrate an equivalent ability level.

1.2.3 Candidates sitting in other languages should have an equivalent level of literacy in the language used for the examination.

2 Format and results

2.1 Candidates will be required to pass a closed-book theory examination comprising two units. Unit 1 is split into two parts.

2.2 In order to gain a pass grade in Unit 1 part 1, Unit 1 part 2 and Unit 2 a candidate must gain a mark that is equal to 55 per cent or more.

2.3 Candidates are required to pass Unit 1 part 1, Unit 1 part 2 and Unit 2 in order to gain the WSET Level 3 Award in Sake.

2.4 The final result is the mean average of the three individual pass marks expressed as a percentage.

2.5 Once the final result has been calculated it will be graded using the following grade bands.

Grade band	Required percentage
Fail unclassified	mean average mark of 44% or below
Fail	mean average mark of 45% to 54%
Pass	mean average mark of 55% to 64%
Pass with merit	mean average mark of 65% to 79%
Pass with distinction	mean average mark of 80% or more no individual examination results below 65%

WSET reserves the right to make changes to the grading algorithms and grade thresholds published above.

2.6 While WSET would not normally make changes to grade algorithms or thresholds there may be circumstances in which it is necessary to do so to secure the maintenance of standards over time.

2.7 A record of achievement will be issued to candidates indicating the grade achieved. Once all units are completed, a final result will be issued.

2.8 Examination results are issued by WSET as follows:

- WSET will issue an all-candidate grade list to the APP so that they can communicate results to their candidates.
- Subsequently, WSET posts candidates' record of achievement letters and certificates to APPs, who are responsible for forwarding these documents to their candidates.

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 as required.

3.2 It is the policy of WSET 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 an individual examination if they are unsuccessful. There is no limit on the number of attempts that may be made.

4.2 Candidates who have passed an examination are not permitted to retake it to improve their grade.

5 Examination conditions and conduct

5.1 By registering for a WSET exam, candidates agree to the following conditions:

- Candidates must not be involved in any unfair or dishonest practice in any part of the examination. Malpractice or misconduct will be investigated in line with published WSET policy and may lead to sanctions including disqualification from the exam.
- Before the exam all candidates must supply proof of identity in the form of photographic ID.
- The exam is to be completed in the time specified for each unit.
- Possession of reference material of any kind is prohibited.
- Once exam conditions are in place, no communication of any kind between candidates is permitted until they have left the examination room or the end of the exam has been announced.
- During the exam candidates are only permitted to have the following items with them: tasting glasses, spittoons, pens, pencils, erasers and drinking water.
- For the tasting examination, candidates should not wear perfume, after shave lotion or any other strong scent.
- It is prohibited for candidates to photograph exam materials, reveal the content of exam papers to others, or to reproduce it in any way. The use of electronic devices of any kind, other than a computer or mobile device which is being used to sit an exam, is prohibited.

- Mobile phones (which are not being used in a remote invigilation context) must be switched off and placed out of sight, away from the examination desk.
- The use of audible ‘alarms’ on any clock or watch is prohibited.

In-person examinations

- Candidates may not leave the room until the first 15 minutes of the exam time have elapsed.
- Candidates who arrive after the published start time will NOT be allowed to sit the exam if any other candidate has already left the exam.
- 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 exam 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 exam 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 exam 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 exam question.
- Any candidate who is suspected of misconduct will be advised to leave the examination room immediately.
- No exam 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.

Remote invigilation examinations

- Clear guidance on how to administrate remotely invigilated exams and associated regulations will be given to applicable candidates in advance of their examination.

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 WSET reserves the right to permanently exclude candidates found guilty of misconduct from WSET qualifications.

5.4 Examination papers and answer sheets are the property of WSET and will not be returned to candidates.

6 Examination feedback, enquiries and appeals

6.1 Candidates requiring enquiry (re-mark) and/or feedback on their examination paper should contact their APP and request an Enquiry and Feedback Form.

6.2 Any candidate dissatisfied with the result of an enquiry of an examination paper should contact the APP and request an Appeal Against Enquiry Application Form, which must be completed and returned to WSET, 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.

7 Candidate satisfaction

7.1 Should any candidate 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 make a complaint with their APP. If this does not lead to a satisfactory resolution, candidates are asked to contact our Quality Assurance Team by emailing qa@wsetglobal.com. Please note that all complaints will be dealt with confidentially, but WSET cannot act on anonymous complaints.

8 General conduct

8.1 WSET has a reasonable expectation that its staff and those representing WSET at our APPs will be treated professionally and respectfully as they carry out their jobs. Inappropriate behaviour including verbal or physical abuse, persistent or unrealistic demands, or threats that cause stress to staff will be viewed as misconduct and may lead to permanent exclusion from WSET qualifications.

9 Examination regulations

9.1 WSET reserves the right to add to or alter any of these regulations as it thinks fit.

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WSET Qualifications

WSET has a range of qualifications that cover sake and wine as well as spirits. In full, the qualifications are:

WSET® Level 1 Award in Wines (600/1504/4)

WSET® Level 2 Award in Wines (603/4432/5)

WSET® Level 3 Award in Wines (601/6352/5)

WSET® Level 4 Diploma in Wines

WSET® Level 1 Award in Spirits (600/1501/9)

WSET® Level 2 Award in Spirits (600/1507/X)

WSET® Level 3 Award in Spirits

WSET® Level 1 Award in Sake (603/2051/5)

WSET® Level 3 Award in Sake (603/2066/7)

More information about all of these qualifications can be found on the WSET website wsetglobal.com.

Regulation

WSET is recognised as an awarding organisation by Ofqual, the English regulator for qualifications and examinations. Where applicable, the Ofqual accreditation numbers are listed next to the Qualification title above.

WSET operates a Quality Management System that complies with the requirements of BS EN ISO 9001 for the management of awards for qualifications and examinations in the product knowledge and tasting competence of alcoholic beverages.



Diversity and equality policy

WSET 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 Quality Assurance Team by emailing qa@wsetglobal.com.

WSET prizes

Candidates who have achieved outstanding marks in their examinations may be eligible for a prize and will be contacted by WSET should this apply. For more details on the prizes available, please go to: <https://www.wsetglobal.com/about-us/awards-bursaries/>



WSET
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A world of knowledge

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Issue 2.1