



Master Sake Sommelier 2022

29th 30th June 2022

Presented by:



In collaboration with:



Singapore Sake Symposium 2022

29th June 2022

Presented by:



In collaboration with:



As part of :



Introduction of Criadera Concepts



Criadera Concepts is a homegrown brand founded in 2016 by like-minded individuals with more than 10 years of experiences of building markets and brands within and across Asia's beverage industry.

Brands looking to enter the ever-competitive ASEAN market often face high-barriers to entry. Be it, importing of products, distribution, solidifying the brand's footing in the industry.

Together with our subsidiary brands, we provide a complete 360° solution for businesses looking to enter and succeed in Asia.

Our Subsidiaries



thebeverageclique.com

The Beverage Clique provides consultancy and training services, with a hand in curating bespoke events & experiences. We also offer a job placement opportunities for our graduates to support the longevity of the beverage industry.



thebeverageporter.com

The Beverage Porter is an e-commerce site focused on building additional brand touch points with custom design brand pages to build credibility and relationship with consumers.



Introduction to Master Sake Sommelier Programme



Purpose

The Master Sake Sommelier is the world's highest sake sommelier qualification. It is meant for those wishing to take their education to a level that other institutions cannot match.

Calibre of MSS Candidates

Candidates must have acquired SSA's Advanced Sake Sommelier certification or equivalent level of sake study such as WSET Level 3 in Sake or Advanced Sake Professional (Sake Education Council) for their CV to be considered for the MSS programme. The selection of candidates is at the discretion of the SSA and only those who are at the top of their fields will be received into the programme.

What will the MSS programme assess?

The Master Sake Sommelier covers the fine-points of Sake etiquette, serving techniques, innovative food pairings and every intricacy of Sake service; with a special focus given to the art of buying & selling Sake. Many distinct kinds of Sake will be tasted during the day.

When and where will it be held?

Location: The Beverage Clique in Singapore
Date: 29th & 30th June 2022



Day 1 -
Singapore Sake
Symposium 2022
29th June 2022

Time	Activity
9:45 – 10:00	Registration
10:00 – 10:15	Introduction
10:15 – 10:30	Opening Speech
10:35 – 12:30	Exportation, Market & Industry Update
12:40 – 13:40	Lunch Break
13:50 – 14:40	Sparkling
14:40 – 15:20	Nigori
15:25 – 16:15	Blending
16:20 – 16:50	Sake Preservation
16:50 – 17:35	Maturation
17:40 – 18:00	Exam Briefing



Day 2 -
Master Sake
Sommelier Exam
30th June 2022

Time	Exam Activity
10:00 – 11:20	Master in Sake Tasting
11:30 – 13:20	Master in Sake Food Pairing + Lunch
13:50 – 14:50	Master in Sake Buying & Sales Techniques
15:00 – 16:00	Master in Sake Judging Design
16:05 – 16:55	Master in Sake Knowledge
17:00 – 17:35	Master in Sake Service
17:35 – 17:45	Conclusion
17:45 – 18:00	Graduation Photoshoot
18:00 – 20:00	Reception/Networking Session





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