



LE CORDON BLEU®
PARIS

INTRODUCTION TO THE ART OF SAKE

1 day-course with both theory and practice modules to discover sake in the heart of Paris.

This intensive programme is particularly suited for professionals in the fields of hospitality, catering, wine and spirits, restaurant (...) but is also aimed at all people with a keen interest in Japanese culture.

Course content

- History, introduction to Sake
- Tasting techniques
- Sake breweries, different types of Sake and their regions
- Sake categories
- Serving Sake, storage and labelling
- Food and Sake pairing and Sake in cuisine
- Exam

Key Facts

Duration: 1 day from 8.30am to 6pm – 4.15 hours of theory and 2h of practice

Dates: January 29, 2018

Language of instruction: French, translated into English

Tuition fees: 350 €

Certificate awarded: Introduction to the art of Sake

Information and reservations:

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The programme takes place at:

Le Cordon Bleu Paris

13-15 Quai André Citroën, 75015 Paris

Metro line 10: Javel / Charles Michels - RER C: Javel

