



FY2025

Sakeology Center, Niigata University
Certificate Program

Sakeology Professional Program
(Sakeology-P1)

Program Outline and Application Guidelines

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Program Outline

1. Sakeology Professional Program (Sakeology-P1)

Sakeology is the world's first academic discipline, featuring extensive learning with an interdisciplinary focus specifically on sake, which is rooted in Japanese culture and traditions. In recent years, global interest in sake has been on the rise. An increasing number of people are seeking to acquire knowledge and skills pertaining to Sakeology, particularly in sake brewing, aiming to become sake brewing practitioners or start their own sake brewery ventures overseas. In response to such educational needs, Niigata University has introduced a new certificate program, “Sakeology Professional Program (Sakeology-P1),” designed to train professionals involved in sake brewing as Sakeology evangelists.

This program is designed for working professionals, including sake brewing practitioners, those currently working in brewing organizations, or who plan to start a business related to the production of sake overseas. Specifically, it includes Sakeology Lecture and Practice A (sake test brewing and sake tasting), delivered by Niigata University faculty at the Sakeology Center. Practice B involves learning at sake breweries and brewing-related companies, with instruction provided by researchers, engineers, *toji* (master sake brewers), and other experts from the Niigata Prefectural Sake Research Institute, sake breweries, and brewing-related companies. Practice C offers an immersive sake brewing experience at a brewery, consisting of approximately one week of training, including raw material processing, *koji*-making, and the three-step preparation for fermentation mash, guided by *toji* and experts from the Niigata Prefectural Sake Research Institute and brewing-related companies.

Based on the aforementioned components, this program aims to train professionals involved in sake brewing who possess a comprehensive understanding of Sakeology.

2. Certificate Program

This certificate program is designed for working professionals and offers a structured curriculum aligned with the objectives of human resource development.

Upon completion, students will receive a certificate from Niigata University, which includes the program's name and confirms its compliance with the School Education Law.

<Reference website>

The official website of the Ministry of Education, Culture, Sports, Science and Technology (MEXT) – Japan. Certificate system for universities, etc.

http://www.mext.go.jp/a_menu/koutou/shoumei/

(The linked website is in Japanese.)

3. Outline of Courses

(1) Summary

This program is designed to train professionals involved in sake brewing as Sakeology evangelists.

It includes lectures on Sakeology and practical training in sake brewing. In principle, lectures will be conducted in person at Niigata University's Ikarashi Campus and the Niigata Prefectural Sake Research Institute. However, some lectures will be delivered online to accommodate considerations pertaining to space, time, and efficiency. Practical training will be provided in person at the Niigata University's Ikarashi campus and at facilities equipped with actual brewing equipment, such as sake breweries and brewing-

related companies. Scheduling will be coordinated between the lecturers and representatives of the respective facilities. In principle, lectures and practical training will be conducted in English and those in Japanese will be translated into English by a translator.

(2) Course contents

The following is an outline of the courses offered.

Course classification	Course	Hrs.	Required or elective	Lecturers	Place
Sakeology Lecture	Introduction to Sakeology	1	Required	SUEYOSHI Kuni, HIRATA Dai (SCNU)	Sakeology Center, Niigata University (SCNU)
	Sake brewing	1	Required	HIRATA Dai (SCNU)	
	Economy of sake	1	Required	KISHI Yasuyuki (SCNU)	
	Sake and microorganisms	1	Required	NISHIDA Ikuhisa (SCNU)	
	Raw materials for sake (rice)	1	Required	MIYAMOTO Takuji (SCNU)	
	Raw materials for sake (water)	1	Required	HIRATA Dai (SCNU)	
	Organization (Niigata Sake Brewers Association)	2	Elective	ODAIRA Shunji (Midorikawa Shuzo Co., Ltd.)	Online lecture
	Demand development	2	Elective	HIRASHIMA Takeshi (Obata Shuzo Co., Ltd.)	
	Brewery entrepreneurship	2	Elective	TANAKA Yosuke (Lagoon Brewery Inc.)	
	Niigata Sake	2	Required	AOKI Toshio (Niigata Prefectural Sake Research Institute)	Niigata Prefectural Sake Research Institute
	Four seasons brewing	1	Required	MIYAO Shunsuke (Kikusui Sake Co., Ltd.)	
	<i>Toji</i> theory	1	Required	TAKEUCHI Shinichi (Ishimoto Sake Brewery Co., Ltd.)	

Sakeology Practice A	Sake test brewing	1	Required	HIRATA Dai, NISHIDA Ikuhisa (SCNU)	SCNU
	Sake tasting	1	Required		
Sakeology Practice B	Training 1	4	Required	HIRATA Dai, NISHIDA Ikuhisa (SCNU)	Sake breweries, etc. (Imayo Tsukasa Sake Brewery Co., Ltd., Lagoon Brewery Inc., Sasaiwai Brewery Co., Ltd., Niigata Sakamai Seimai Co., Ltd.)
	Training 2	4	Required		
	Training 3	4	Required		
	Training 4	4	Elective		
Sakeology Practice C	Brewing technique lecture	4	Required	AOKI Toshio (Niigata Prefectural Sake Research Institute)	Sake brewery (Obata Shuzo Co., Ltd. - Gakkogura)
	Brewing equipment lecture	2	Required	SAZUKA Takami (Shinyo Giken Kogyo Co., Ltd.)	
	Raw material processing	30–36	Required	Obata Shuzo Co., Ltd., Niigata Prefectural Sake Research Institute, etc.	
	Koji-making				
	Preparation for fermentation mash				

Application Guidelines

1. Number of Applicants (FY2025)

Approx. 4 students

2. Eligibility/Qualifications

Applicants must meet the admission criteria of Niigata University as stipulated in Article 41 of the [Niigata University Academic Regulations](#) and Articles 17 through 19 of the [Niigata University Graduate School Academic Regulations](#). Preference will be given to sake brewing practitioners, those currently working in brewing organizations, or who plan to start a business related to the production of sake overseas. (The linked websites are in Japanese.)

3. Enrollment Period/Completion Requirements

(1) Enrollment period

August 21, 2025 (Thu) – August 31, 2025 (Sun)

(2) Completion requirements

Participants are required to complete the necessary courses, totaling 60 hours, as outlined in Section 3.(2) of the Program Outline.

* Failure to fulfill the completion requirements within the designated enrollment period will result in automatic dismissal from the program.

4. Application for Enrollment

(1) Application documents

- ① Application Form *1
- ② Statement of Purpose and Record of Relevant Activities *1
- ③ Photograph or scanned copy of the certificate of graduation (or completion) from the most recently attended school or university *2, *3
- ④ Photograph or scanned copy of an official identification document (must include the applicant's name, address, date of birth, and photograph) *2, *4

<Click below to download the form.>

<https://sake.niigata-u.ac.jp/en/certificate/>

- *1 Please download the form from the website URL. It must be converted into PDF format when applying.
- *2 Please ensure that each photograph or scanned image is of sufficient resolution to clearly display the necessary text. All image files should be in JPEG format and under 2MB.
- *3 If it is difficult to obtain the certificate of graduation or a copy of diploma from an overseas educational institution, etc., an objective proof of eligibility for admission to Niigata University may be submitted (e.g., a notarized document stating that the applicant is eligible for admission to Niigata University).
- *4 Valid forms of identification include a passport, driver's license, My Number Card (Individual Number Card), provided they include the applicant's name, address, date of birth, and photograph.

(2) Application period

April 17, 2025 (Thu) – April 30, 2025 (Wed) at 17:00 (JST) (must arrive no later than this date and time)

(3) Submission of application documents

Please submit the above “(1) Application documents ① – ④” to the e-mail address provided below. Ensure the e-mail address is entered correctly before submitting the documents.

<Submit to>

Sakeology-P1, Sakeology Center, Niigata University

E-mail : info@sake.nu.niigata-u.ac.jp

(4) Important notes

- ① Applications must be submitted by e-mail only. Printed documents submitted by postal mail will not be accepted.
- ② Incomplete applications may be rejected.
- ③ Applications submitted after the application period will not be accepted. Please ensure to strictly adhere to deadlines.
- ④ Once submitted, applications cannot be modified, except for updates to contact information.
- ⑤ If any false information is discovered in the application, admission may be revoked, even after the program has begun.
- ⑥ Applicants requiring special considerations due to a disability should indicate this in the “Special Notes” section of the application form.
- ⑦ A white lab coat, safety glasses, and accident insurance are mandatory for participating in practical training.

5. Student Selection/Selection Results

Following a review by the Executive Committee of the Certificate Program, the Steering Committee of the Sakeology Center will make the final decision regarding the acceptance or non-acceptance of applicants.

Applicants will be notified of the results via e-mail by early June 2025. The reasons for selection will not be disclosed. Any inquiries by phone or other means will not be entertained.

6. Enrollment Procedure

(1) Procedure period

Details will be provided in the e-mail containing the selection results.

(2) Tuition fee for the certificate program

66,000 Japanese Yen (based on the [Regulations Concerning Certificate Programs at Niigata University](#) and the [Regulations Concerning Tuition and Other Fees at Niigata University](#)) (The linked websites are in Japanese.)

- *1 The above tuition fee must be paid in a lump sum at the time of enrollment. Details on the payment method will be provided later.
- *2 In addition to the above tuition fee, approx. 200,000 Japanese Yen (for practical training at sake breweries, etc.) will be required. Details for the same will be provided later.
- *3 Travel expenses (transportation, accommodation), meals, and insurance required for in-person training, as well as expenses related to online lectures (communication, purchase of computers), are to be borne by the student.

7. Personal Information Protection

The applicant's name, address, and other personal information provided in the application will be used by Niigata University solely for purposes related to student selection, notification of results,

enrollment procedures, student management, and other related tasks. Personal information will be managed appropriately and not used for any purposes other than those stated above.

8. Other Notes

(1) Student status

Students enrolling in certificate programs differ from those in degree programs at Niigata University, who obtain degrees by earning the required credits, and are not granted official student status at the university.

(2) Precautions (confidentiality, unauthorized use of contents, etc.)

- ① Students enrolling in the certificate program are prohibited from divulging any confidential information obtained as students. The obligation remains in effect even after completion of the program.
- ② Duplication, secondary use, publication, unauthorized transmission, or other similar use of the distributed materials and online lecture contents are prohibited.
- ③ Screen captures, audio recordings, and other forms of storage are also prohibited.
- ④ Recording of lectures and filming of practical training sessions (for use on social media, etc.) are prohibited.
However, the Sakeology Center and the host institution may share information about the training with the consent of all parties involved. Students may also disseminate photos provided by the Sakeology Center and the host institution with appropriate permissions.
- ⑤ Students must properly manage information pertaining to the program, such as IDs and passwords issued for the program,

and ensure that such information is not shared with anybody else.

(3) Computers

Some lectures will be conducted online to optimize space, time, and efficiency. While IDs and necessary information for these online lectures will be provided, students must prepare their own computers in advance, as no equipment will be lent out. Students must ensure their devices are properly secured (e.g., installation of virus software and periodic operating system (OS) updates). The use of an OS that is no longer supported is not permitted. Students are responsible for the proper management of their IDs.

<Contact>

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