



FY2026

Sakeology Center, Niigata University  
Certificate Program

Sakeology Professional Certificate  
Program  
(Sakeology-P1)

Program Outline and Application Guidelines

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# Program Outline

## 1. Sakeology Professional Certificate 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 relation to sake brewing and the production of sake, aiming to become sake brewing practitioners or start their own sake brewery ventures internationally. In response to such educational needs, Niigata University has introduced a new program, "Sakeology Professional Certificate Program (Sakeology-P1)," designed to train professionals pursuing sake brewing in an academic and professional capacity.

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 outside Japan. 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 on-site learning at sake breweries and brewing-related organizations, with instruction provided by researchers, engineers, *toji* (master sake brewers), and experts from the Niigata Prefectural Sake Research Institute. 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, formally depicting completion of said program 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/](http://www.mext.go.jp/a_menu/koutou/shoumei/)

(The linked website is in Japanese.)

## 3. Course Outline

### (1) Summary

This program is designed to train professionals involved in sake brewing as Sakeology practitioners and advocates.

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 out of consideration for space, time, and efficiency. Practical training will be provided in person at the Niigata University's Ikarashi campus and at facilities equipped with commercial brewing equipment, such as sake breweries and other brewing-related

organizations. Scheduling will be coordinated between the lecturers and representatives of the respective facilities. Lectures and practical training will be conducted either in English, or in Japanese with English interpretation.

## (2) Course content

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             | KISHI Yasuyuki, 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)                                    |   |
|                       | Sake brewery theory                             | 1    | Required             | ODAIRA Shunji (Midorikawa Shuzo Co., Ltd.)                |   |
|                       | Organization (Niigata Sake Brewers Association) | 1.5  | Elective             | ODAIRA Shunji (Midorikawa Shuzo Co., Ltd.)                | Online lecture                              |
|                       | Demand development                              | 1.5  | Elective             | HIRASHIMA Takeshi (Obata Shuzo Co., Ltd.)                 |   |
|                       | Brewery entrepreneurship                        | 1.5  | Elective             | TANAKA Yosuke (Lagoon Brewery Inc.)                       |   |
|                       | Niigata Sake                                    | 1.5  | Required             | AOKI Toshio (Niigata Prefectural Sake Research Institute) | Niigata Prefectural Sake Research Institute |
|                       | Year round Brewing                              | 1.5  | Required             | MIYAO Shunsuke (Kikusui Sake Co., Ltd.)                   |   |
|                       | Toji theory                                     | 1.5  | Required             | TAKEUCHI Shinichi (Ishimoto Sake Brewery Co., Ltd.)       |   |

|                      |                           |       |          |  |  |
|----------------------|---------------------------|-------|----------|--|--|
| Sakeology Practice A | Sake test brewing         | 1     | Required | HIRATA Dai,<br>NISHIDA Ikuhisa<br>(SCNU)   | SCNU   |
|                      | Sake tasting              | 1     | Required |  |  |
| Sakeology Practice B | Training 1                | 2     | Required | HIRATA Dai,<br>NISHIDA Ikuhisa<br>(SCNU)   | Sake breweries,<br>etc. (Imayo<br>Tsukasa Sake<br>Brewery Co.,<br>Ltd., Lagoon<br>Brewery Inc.,<br>Sasaiwai<br>Brewery Co.,<br>Ltd., Niigata<br>Sakamai Seimai<br>Co., Ltd.) |
|                      | Training 2                | 2     | Required |  |  |
|                      | Training 3                | 2     | Required |  |  |
|                      | Training 4                | 2     | Required |  |  |
| Sakeology Practice C | Brewing technique lecture | 4     | Required | AOKI Toshio<br>(Niigata Prefectural<br>Sake Research<br>Institute)                   | Sake brewery<br>(Obata Shuzo<br>Co., Ltd. -<br>Gakkogura)  |
|                      | Brewing equipment lecture | 2     | Required | SAZUKA Takami<br>(Shinyo Giken Kogyo<br>Co., Ltd.)                                   |  |
|                      | Tane-koji lecture         | 3.5   | Required | HOSAKA Yoshihito<br>(Akitakonno Shoten<br>Co., Ltd.)                                 |  |
|                      | Raw material processing   | 30–36 | Required | Obata Shuzo Co.,<br>Ltd., Niigata<br>Prefectural Sake<br>Research Institute,<br>etc. |  |
|                      | Koji-making               |       |          | Preparation for<br>fermentation mash   |  |

# Application Guidelines

## 1. Number of Applicants (FY2026)

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. Course Dates/Completion Requirements

### (1) Course dates

August 20, 2026 (Thu) – August 30, 2026 (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 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 relevant forms>

<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 required 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 – Japan only), provided they include the applicant's name, address, date of birth, and photograph.

## (2) Application period

February 16, 2026 (Mon) – March 31, 2026 (Thu) at 17:00 (JST)  
(All application materials 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](mailto:info@sake.nu.niigata-u.ac.jp)

## (4) Important notes

- ① Applications must be submitted via 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 Per safety and sanitation protocol, note that participants may be required to wear the provided laboratory coat and/or additional protective wear during portions of the practical training program.

- ⑧ All participants are required to carry with them proof of enrollment in sufficient accident insurance throughout the duration of the program.

## 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 mid-May 2026. The reasons for selection or rejection 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

#### **\*1 Tuition Fee: 66,000 Japanese Yen**

- a. Tuition fee based on the Regulations Concerning Certificate Programs at Niigata University and the Regulations Concerning Tuition and Other Fees at Niigata University.
- b. The above tuition fee must be paid in full at the time of enrollment. Details on the payment method will be provided following notice of acceptance.

#### **\*2 Course fee: 240,000 Japanese Yen (estimate)**

- a. Above is the current estimated cost. Course fees cover practical training at sake breweries, lectures, and program

content. Final pricing and details will be provided following announcement of enrollment.

**\*3 Travel and accommodations: 380,000 Japanese Yen (estimate)**

- a. Travel expenses (ex: transportation, accommodation), meals, and insurance required for in-person training, as well as expenses related to online lectures (communication, purchase of computers), are the responsibility of the student.
- b. The Sakeology Center will handle all arrangements for accommodation, transportation, and insurance within Niigata Prefecture during the Enrollment period and the preceding/following days (Wednesday, August 19 to Monday, August 31), as well as accommodation in Tokyo on Tuesday, August 18, and transportation between Tokyo and Niigata.
- c. Above is the current estimated cost. Final pricing and details will be provided following the announcement of enrollment.

**\*4 Estimated total program cost: 686,000 Japanese Yen**

(includes \*1-\*3 above based on Tuition Fee and current best estimates for associated Course Fee, along with Travel and Accommodations).

- a. Meal costs do not include meals other than breakfast on August 19-23 and 31, and dinner on August 18, 19, 24, and 30
- b. Expenses associated with online lectures are not included.
- c. If accommodation in Tokyo or Niigata City is not required, these costs will be calculated separately.

## 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 responsibilities. 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 content, 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 externally.

### (3) Computers

Some lectures will be conducted online to optimize for 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.

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<Contact>

ONO Yoshiko

Promotion Office, Sakeology Center, Niigata University

Tel: +81-25-262-7695

E-mail: [info@sake.nu.niigata-u.ac.jp](mailto:info@sake.nu.niigata-u.ac.jp)

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