

■ THE FIRST EXAMINATION

【Example 1】 Questions regarding the necessary requirements for a Kikisake-shi.

(1) Write three skills, knowledge, or techniques that a Kikisake-shi should have.

【Example 2】 Questions regarding fermentation.

(1) Choose from the following the correct explanation regarding fermented products.

A: Chemical substances are the main ingredients.

B: Starch and protein are the main ingredients.

(2) Choose from the following the correct fermented product.

A: milk

B: cheese

C: dry grape

D: pasta

(3) Write the two alcoholic beverages produced through single fermentation.

【Example 3】 Questions regarding basic knowledge of each type of alcoholic beverages.

(1) Choose from the following the correct explanation regarding fermented beverages.

A: Many contain about 5 to 15% alcohol content.

B: Many contain about 25 to 35% alcohol content.

(2) Choose from the following the correct ingredient of the most ancient fermented beverage.

A: rice

B: grape

C: barley

D: apple

(3) What is the boiling point of alcohol.

(4) Choose from the following the correct explanation regarding liqueur.

A: It originally had medicinal purposes.

B: It was originally consumed for enjoyment.

C: It was originally produced to make cocktails.

【Example 4】 Questions regarding commodity characteristics of alcoholic beverages.

(1) Choose from the following the correct explanation regarding the commodity characteristics of sake.

A: The cost of the ingredients is relatively low.

B: The cost of the ingredients is relatively high.

(2) Choose from the following the correct explanation regarding the commodity characteristics of sake.

A: In regards with food pairing, sake does not typically draw out fishy smell from seafood.

B: In regards with food pairing, sake can typically wash away the oil within meat dishes.

(3) Choose from the following the correct explanation regarding the commodity characteristics of wine.

A: Generally, it has a narrow range of flavor and aroma.

B: Generally, it has a wide range of flavor and aroma.

(4) Choose from the following the correct alcoholic beverage that needs to be stored with moderate amount of humidity.

A:beer B:wine (with cork) C:sake D:whiskey

【Example 5】 Questions regarding the history of alcoholic beverages in Japan.

(1) Choose from the following the correct period of time when sake in Japan originated.

A:about 500 years ago B:about 1,000 years ago
C:about 1,500 years ago D:about 2,000 years ago

(2) Choose from the following the correct period of time when sake production using rice koji thought to have begun.

A:The Nara period(710-794)
B:The Sengoku & Azuchi-momoyama period(1573-1603)
C:The Edo period (1603-1868)
D:The Meiji & Taisho period(1868-1926)

(3) Choose from the following the correct production method that polishes both kojimai and kakemai, which was introduced during the Sengoku & Azuchi-momoyama period (1573-1603).

A:morohaku B:katahaku C:ginjo D:arabashiri

(4) Which of the following happened in the Meiji period?

A:There was the first exportation outside of Japan.
B:The importance of water as an ingredient was recognized.
C:Monks began producing sake.
D:The first Prohibition was issued.

【Example 6】 Questions regarding the ingredients of sake.

(1) Choose from the following the correct rice plant that is used to produce sake.

A:Indica rice B:Japonica rice C:Javanica rice

(2) Choose from the following the correct months of the year when rice plant is planted in Japan.

A:around April to May B:around June to July
C:around September to October D:around January to February

(3) Write the name of the white and opaque part at the center of rice in English.

(4) Choose from the following the correct production center of the shuzo-kotekimai, Hanafubuki.

A:Aomori prefecture B:Yamagata prefecture
C:Niigata prefecture D:Hyogo prefecture

(5) Choose from the following the correct percentage of water within sake.

A:about 60% B:about 70% C:about 80% D:about 90%

【Example 7】 Questions regarding the production method of sake.

- (1) What percentage of rice is polished off when a 90% seimaibuai is indicated.
- (2) Choose from the following the correct name of the machine used for rice polishing.
A: vertical rice polishing machine
B: horizontal rice polishing machine
- (3) Choose from the following the correct amount of time necessary for rice koji production (seigiku).
A: about 12 hours B: about 24 hours C: about 36 hours D: about 48 hours
- (4) Choose from the following the correct explanation regarding sandan jikomi.
A: Ingredients are added three times over a four-day period.
B: Ingredients are added three times over a three-day period.
C: Ingredients are added three times over a two-day period.
D: Ingredients are added three times in one day.

【Example 8】 Questions regarding labels of sake.

- (1) Choose from the following the correct regulated percentage of koji used in tokutei meishoshu.
A: 5% or more B: 15% or more C: 25% or more D: 50% or more
- (2) Choose from the following the correct regulated percentage of seimaibuai for junmaishu.
A: There is no regulation. B: 70% or less
C: 60% or less D: 50% or less
- (3) Choose from the following the correct explanation regarding rice variety.
A: Labeling of the rice variety is mandatory.
B: Labeling of the rice variety is voluntary.
C: Labeling of the rice variety is prohibited.
- (4) State the definition of Seishu (sake) under the Japanese Liquor Tax Law.

■ THE SECOND EXAMINATION

【Example 1】 Questions regarding the category of sake.

- (1) Choose from the following the correct category of sake with fruity aroma and fresh flavor.
A: Kun-shu B: So-shu C: Jun-shu D: Juku-shu

【Example 2】 Questions regarding the serving of the sakes.

- (1) Write three cautions when storing sake.
- (2) State three cautions when serving sake through isshobin.
- (3) Choose from the following the most appropriate sake ware for kun-shu.
A: small choko B: flute glass
C: Guinomi D: Burgundy wine glass
- (4) Choose from the following the correct category of sake that suits traditional sake wares and sake wares with wide shape.
A: Kun-shu B: So-shu C: Jun-shu D: Juku-shu

(5)State three characteristics of Japanese cuisines.

【Example 3】 Questions regarding the sales promotion of the sakes.

(1)Describe a sales promotion directed toward beginners that is appropriate in the set season*.

The target customer is a person with little experience in drinking sake. Your position may be either “restaurant service staff” or “salesperson in liquor store” regardless of your current occupation. You must include descriptions of sake vessels, sake temperature, and dishes.

[*set season]

Examination date	Mar - May	Jun - Aug	Sep - Nov	Dec - Feb
Season	Spring	Summer	Autumn	Winter

■THE THIRD EXAMINATION

【Example 1】 Questions regarding the appearance within tasting sake.

(1)State your evaluation of sample sake A in terms of its color.

(2)Choose from the following your evaluation of sample sake A in terms of its viscosity.

A:low B:a little low C:medium D:a little high E:high

【Example 2】 Questions regarding the aroma within tasting sake.

(1)Choose from the following your evaluation of sample sake A in terms of its complexity.

A:simple B:a little simple C:medium
D:a little complex E:complex

(2)State three flowers, fruits, herbs, and/or any other food products that would most describe the aroma of the sample sake A.

【Example 3】 Questions regarding the flavor within tasting sake.

(1)State your evaluation of the sample sake A in terms of its texture.

(2)Choose from the following your evaluation of sample sake A in terms of its body.

A:light B:a little light C:medium D:a little full E:full

【Example 4】 Questions regarding the total impression of the sakes.

(1)State two total impression of sample sake A.

(2)Choose from the following the classification of sample sake A.

A:Kun-shu B:So-shu C:Jun-shu D:Juku-shu

【Example 5】 Questions regarding the tasting of sake.

(1)Write three purposes of tasting as a Kikisake-shi.