

■ THE FIRST EXAMINATION

【Example 1】

Questions regarding the necessary requirements for a Kikisake-shi. Answer each question from (1) to (3). (Both multiple-choice question and essay question must be answered in the answer section. Use the appropriate symbol to answer the multiple-choice question and write in your answer in the answer section for the essay question.)

- (1) Explain why love for hospitality is necessary for a Kikisake-shi.
- (2) Write three skills, knowledge, or techniques that a Kikisake-shi should have.
- (3) Choose from the following the correct explanation regarding the necessary training for a Kikisake-shi.
A : Tasting training in order to purchase and serve products that suit customers' tastes.
B : Tasting training in order to guess correctly the name of a product.

【Example 2】

Questions regarding basic knowledge of each type of alcoholic beverages. Answer each question from (1) to (6). (Use alphabet to answer the multiple-choice questions. Write your answer in the answer section for the essay question. .)

- (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) Choose from the following the correct explanation regarding liquor.
A : Liquor does not contain much sugar nor umami components.
B : Liquor contains much sugar and umami components.
- (4) What is the boiling point of alcohol.
- (5) Choose from the following the correct classification of Shochu.
A : fermented beverage B : liquor C : liqueur
- (6) Choose from the following the correct explanation regarding liqueur.
A : It became widespread and popular around the 18th century.
B : It became widespread and popular around the 16th century.

【Example 3】

Questions regarding storing management of alcoholic beverages. Answer each question from (1) to (2).

- (1) 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
- (2) Choose from the following the correct alcoholic beverage that needs the lowest temperature when storing.
A : sake B : beer C : tequila D : shochu

■ THE SECOND EXAMINATION

【Example 1】

Questions regarding the history of alcoholic beverages in Japan. Answer each question from (1) to (3). (Use alphabet to answer the multiple-choice questions. Write your answer in the answer section for the essay question.)

(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

【Example 2】

Questions regarding the production method of sake. Answer each question from (1) to (5). (Use alphabet to answer the multiple-choice questions. Write your answer in the answer section for the essay question.)

(1) Choose from the following the correct purpose of rice polishing(seimai).

- A : to hold enough water B : to shave off unwanted components
C : to accelerate saccharification D : to increase yeast

(2) What percentage of rice is polished off when a 30% seimaibuai is indicated.

(3) Choose from the following the correct type of sake that became possible to produce through the introduction of the vertical rice polishing machine.

- A : ginjoshu and daiginjoshu B : kimoto and yamahai jikomi

(4) What is the name of steamed rice used for making rice koji?

(5) Choose from the following the ideal condition of steamed rice.

- A : hard on the outside and soft on the inside B : hard on the inside and soft on the outside

【Example 3】

Questions regarding labels of sake. Answer each question from (1) to (4). (Use alphabet to answer the multiple-choice questions. Write your answer in the answer section for the essay question.)

(1) Choose from the following how sake is referred to as under the Japanese Liquor Tax Law.

- A : junmaishu B : seishu C : rice wine D : honjozoshu

(2) Choose from the following the correct number of tokutei meishoshu.

- A : 6 types B : 7 types C : 8 types D : 9types

(3) Choose from the following the correct regulated percentage of seimaibuai for ginjoshu.

- A : 60% or less B : 50% or less C : 30% or less D : There is no regulation.

(4) Choose from the following the correct tokutei meishoshu that is made of rice and rice koji and the

seimaibuai is 55%.

A : honjozoshu B : daiginjoshu C : junmai ginjoshu D : junmai daiginjoshu

■ THE THIRD EXAMINATION

【Example 1】

Questions regarding the appearance within tasting sake. Answer each question from (1) to (3) after you have tasted the sample sake A and B. (Use alphabet to answer the multiple-choice questions. Write your answer in the answer section for the essay question.)

- (1) State your evaluation of sample sake A in terms of its clarity.
- (2) State your evaluation of sample sake A in terms of its color.
- (3) 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 total impression of the sakes. Answer each question from (1) to (4) after you have tasted the sample sake A and B. (Use alphabet to answer the multiple-choice questions. Write your answer in the answer section for the essay question.)

- (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

- (3) State two total impression of sample sake B.
- (4) Choose from the following the classification of sample sake B.

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

【Example 3】

Questions regarding the serving of the sakes. Answer each question from (1) to (5) after you have tasted the sample sake A and B. (Use alphabet to answer the multiple-choice questions. Write your answer in the answer section for the essay question.)

- (1) State the value of ichigo indicated by a traditional Japanese measurement unit, using the figure written on the answer sheet.
- (2) Choose from the following the correct explanation of sake when it is chilled.

A : less umami and sweetness B : more umami and sweetness

- (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) State three characteristics of Japanese cuisines.
- (5) State the sales promotion of the sample sake A in the given format. The target is a beginner, who is a person having tasted sake before but does not know much about it. As for the situation, please choose from restaurant service staff and salesperson in liquor store*. Also, please include details of the sake wares, temperature, and food.

*The situation does not have to correspond to your real job.