

International Kikisake-shi Ver.English Exam Samples

**【Q01】**

The following passage pertains to "The abilities required of a KIKISAKE-SHI". Choose the inappropriate option statement from the choices below and answer with the corresponding number.

(choice)

1 : It is necessary to have various kinds of knowledge as a Kikisake-shi, but the most important is about the brewing process

2 : The abilities of a Kikisake-shi are solely defined by their capacity to contribute to the planning and implementation of strategies and tactics for the sales promotion of sake

3 : The planning and implementation of sales promotions must be conducted from the consumer's perspective

4 : Product characteristics include both selling points and points to be noted, which must always be kept in mind

**【Q02】**

The following passage pertains to "Fermented beverages". Choose the appropriate

combination of words from the choices to fill in the blanks (A) to (B) and answer with the corresponding number.

-----  
-----

Fermented beverages is a type of alcohol made from fruits or grains, which are fermented through (A) to produce alcohol. It is often consumed without mixing, making it suitable for (B)

-----  
-----

(choice)

1 : (A)Yeast (B)Drinks during meals

2 : (A)Koji (B)Drinks during meals

3 : (A)Yeast (B)After-dinner drink

4 : (A)Koji (B)After-dinner drink

**【Q3】**

The following passage pertains to the “product characteristics of wine”. Choose the appropriate combination of words from the choices to fill in the blanks ① to ② and answer with the corresponding number.

-----  
-----

The product characteristics of wine include the fact that the variety of flavors and aromas is very ① and that, among fermented liquors, the ②.

-----  
-----

(choice)

1 : ①Rich ②Consumed as soon as possible

2 : ①Rich ②Concept of aging is strong

3 : ①Limited ②Concept of aging is strong

4 : ①Limited ②Consumed as soon as possible

**【Q4】**

The following passage pertains to the “elements required for sake brewing rice”. Choose

the inappropriate statement from the choices below and answer with the corresponding number.

(choice)

1 : Low protein and lipid content

2 : Absence of shinpaku

3 : Good water absorption rate

4 : Being large-grained

**【Q5】**

The following passage pertains to "koji mold". Choose the inappropriate statement from the choices below and answer with the corresponding number.

(choice)

1 : Black koji mold is characterized by producing a large amount of citric acid

2 : Yellow koji mold is called *Aspergillus oryzae*

3 : White koji mold was discovered by Genichiro Kawachi

4 : White koji mold is used in awamori

**【Q6】**

The following passage pertains to "representative Kyokai sake yeasts". Choose the appropriate combination of words from the choices to fill in the blanks ① to ② and answer with the corresponding number.

-----  
-----

Kyokai sake yeasts No. 9 was isolated by the sake brewing research institute in ① and brings out a very floral ginjo aroma. Additionally, the most commonly used Kyokai yeast today is ②.

-----  
-----

(choice)

1 : ①Hiroshima Prefecture ②Kyokai sake yeasts No. 6

2 : ①Hiroshima Prefecture ②Kyokai sake yeasts No. 7

3 : ①Kumamoto Prefecture ②Kyokai sake yeasts No. 6

4 : ①Kumamoto Prefecture ②Kyokai sake yeasts No. 7

**【Q7】**

The following passage pertains to the "deterioration of Japanese sake". Choose an appropriate phrase term from the choices below and answer with the corresponding number.

-----  
-----

Heat may cause deterioration and strange odors. The outer surface becomes yellow and the color becomes brown.

-----  
-----

(choice)

1 : Acetic smell

2 : Light-struck smell

3 : Heat smell

4 : Hine-ka

**【Q8】**

The following passage pertains to the “service methods based on flavor characteristics (4 types)”. Choose the appropriate word indicated by the passage from the choices and answer with the corresponding number.

-----

-----

The appropriate serving temperature is around 15°C (59°F) or between 10-15°C (50-59°F).

Suitable glassware includes Burgundy wine glasses or trumpet-shaped glasses. It is also suitable for drinking as an aperitif.

-----

-----

(choice)

1 : Kun-shu

2 : So-shu

3 : Jun-shu

4 : Juku-shu