

■ THE FIRST EXAMINATION

【Example 1】 Answer the following questions about “basic knowledge of alcoholic beverages”.

(1) Select one sentence (A, B, C, or D) that correctly describes product characteristics common to alcoholic beverages in general.

A: They do not affect the human body as much as generally believed.

B: There is a variety of production regions, but not a variety of raw materials or production methods.

C: Their characteristics cannot be utilized unless served correctly.

D: There is no need to pay attention to their storage management as their quality does not change.

(2) The following passage is about the “classification of alcoholic beverages by production method”. Select one word/phrase (A, B, or C) appropriate for each blank (① - ③).

Fermented beverages are those produced using (①) as the raw material and through alcoholic fermentation by yeast. Their alcohol content is generally about (②)%. People usually drink brewed alcoholic beverages without diluting them, and they are suitable for drinking (③) the meal.

① A: minerals

B: fruits and grains

C: lipids

② A: 5-15

B: 25-40

C: 35-50

③ A: before

B: during

C: after

【Example 2】 Answer the following questions about the “raw materials”.

Describe the reason(s) why *sake*-brewing rice becomes expensive. Make sure to use all of the following words/phrases: [height of rice ear], [typhoon], [soil], and [spacing between seedlings].

■ THE SECOND EXAMINATION

【Example 1】 Answer the following questions about the “*sake* sales promotion”.

(1) Following the format of the answer sheet, describe sales promotion unique to the classification according to flavor characteristics (4 types) specified below.

▶ Specified classification according to flavor characteristics (4 types): *So-shu ~Refreshing sake~*

(2) Following the format of the answer sheet, describe sales promotion unique to the season specified below that takes advantage of the product characteristics of sake.

▶ Specified season: Summer

■ THE THIRD EXAMINATION

【Example 1】 After tasting sake A and sake B assigned, answer each of the following questions about the “evaluation of quality and extraction of individuality of sake (classification according to flavor characteristics (4 types))”.

(1) Answer each of the following questions (① - ③) about the "evaluation of quality" of sake A assigned.

- ① Describe your evaluation of its "appearance" according to the items in the answer section.
- ② Describe your evaluation of its "aroma" according to the items in the answer section.
- ③ Describe your evaluation of its "taste" according to the items in the answer section.

(2) Answer each of the following questions (① - ③) about the "extraction of individuality" of sake A assigned.

- ① Describe two points of its “individuality”.
- ② Describe points to note when serving it.
- ③ Select the appropriate classification according to flavor characteristics (4 types). (Circle one)

【Example 2】 Answer each of the following questions about the “tasting of sake”.

(1) Describe the reason(s) why a janome kikichoko (sake tasting cup) has a concentric circle pattern in blue and this pattern has a border between blue and white colors.