## Lecturer: Ayumi Fujishiro

Ayumi Fujishiro enjoyed one of her greatest achievements as the world's youngest Sake Service Institute Official Lecturer in 2017 when she was 28. She spent three years as an International Kikisakeshi (Sake Sommelier), before pursuing her passion in sake to become a Sake Service Institute Official Lecturer, a league above the International Kikisakeshi.

"Even until today, when I drink with my father, I will pour him lesser Sake and more for myself lor.", laughs Ayumi. Ayumi has mastered Singlish in a short span of two years living in Singapore and enjoys speaking Singlish to her customers, colleagues and business partners.

講師:藤代あゆみ

平成元年生まれ。東京都出身。

2013年よりシンガポールにて日本の地域産品の販路 拡大や文化啓蒙を行うIPPIN PTE. LTD.にてマーケ ティングに従事。2014年にシンガポールで初めて開 催された国際唎酒師試験に合格後、2017年には上位 資格である日本酒学講師に認定される。

http://www.ayumi-and-sake.tokyo

## **IPPIN PTE. LTD.**

#### **ABOUT IPPIN**

IPPIN PTE. LTD. is the supporting agency for Japanese SMEs and offers Japanese products the retail, trade, exhibition, seminar opportunities in Singapore and SEA.

### **OFFICE ADDRESS**

10 Anson Road #26-06B International Plaza SINGAPORE 079903

T:+65 6836 9822 | E:ippininfo@curetex.jp

W: http://ippin-jpc.com

## SAKE TO GO 日本酒ニゴウ

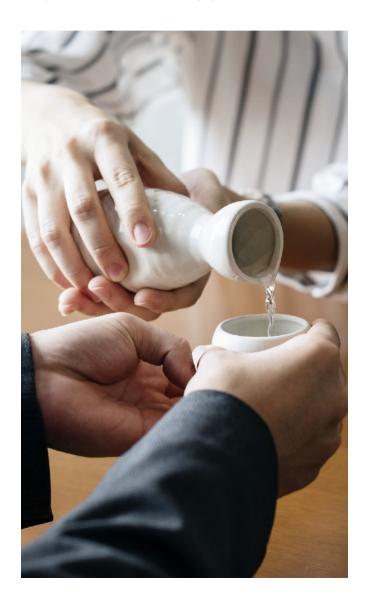
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# **ENJOY LIFE SIP BY SIP**

Japanese Sake Appreciation



## 国際唎酒師

International Kikisake-shi (No. 114102, 2014)

## 日本酒学講師

Official Lecturer of Japanese Alcohol Beverage (No. 000382, 2017)

## 酒匠に挑戦!

Ayumi would apply Sake Tasting Master in 2020!



#### SAKE APPRECIATION

Ayumi presents her definitive guide to Japan's national drink with fun, laughter and lots of cheers for Sake beginners! Kanpai!

#### 利酒会

日本酒を飲み始めたばかりの方向けに、日本酒の基礎知識を"飲みながら"楽しく学んでいただける会です。

#### **SAKE NAVIGATOR**

More interest of Sake?
Join half day course to
qualify "Sake Navigator"
with official certification
by Sake Service Institute.

## 日本酒ナビゲーター

日本酒に更に興味が出て きた方には、日本酒サー ビス研究会・酒匠研究会 連合認定資格である、

「日本酒ナビゲーター」の コースもご用意していま

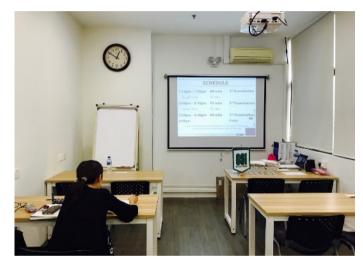


# WHAT YOU LEARN? 講座内容

Taste different types of Sake, receive tips on selecting and discovering your to-go Sake, learn brewing techniques, labels and taste Japanese sourced snacks paired with Sake to experience how Sake supplements your meal and life.

日本酒の種類、ラベルの読み方・選び方、醸造方法、食事とのペアリングなど。

Please contact us for more details!



# MEDIA INFO メディア掲載情報

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