

| Exam | Certified Cicerone® | Beer Sommelier |
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| Aim | <p><i>The Certified Cicerone exam allows individuals to quickly demonstrate that they possess a professional body of knowledge and essential tasting skills related to beer.</i></p> <p><i>Certified Cicerone is the second level of certification. Those who achieve this certification have a solid and well-rounded knowledge of beer and beer service as well as basic competence in assessing beer quality and identity by taste. The four-hour exam includes written, tasting, and demonstration portions.</i></p> | <p><i>The Beer Sommelier scheme offers recognition of a significant depth of knowledge of beer styles and beer and food matching for successful candidates. You will become an ambassador with the knowledge, communication skills and, most importantly, the passion to inspire people to discover and respect this revered beverage.</i></p> <p><i>The Beer Academy expects its Beer Sommeliers to be able to identify, describe and communicate the features of a beer they have just tasted in a clear, confident and accurate manner; to identify the nature and style of that beer; to suggest and justify suitable food pairings for that beer. The assessment is designed to test these skills and the candidate's ability to identify notable flavour faults.</i></p> |
| Preparation | -Independent study | -3 required courses at the Beer & Cider Academy (Foundation, Advanced, How to Judge Beer) -Additional independent study required |
| Study Materials | -In-depth syllabus provided covering all areas of study | -Course book provided during each course that includes all presentation slides |
| Content | I. Keeping & Serving Beer II. Beer Styles III. Beer Flavour & Evaluation IV. Beer Ingredients & Brewing Process V. Pairing Beer with Food | Covers much of the same content as the Cicerone syllabus, minus: I.A. Purchasing & accepting beer B. Serving alcohol D. Draft principles E. On-premises draft systems and their maintenance II. Beer Styles - Some beer styles are more broadly grouped together (ie. "IPA" as a style, not broken into English vs American). A mix of Brewers Association & BJCP style guidelines are used. |
| Exam Format | -Part 1: Written (3 hours) – short answer, fill in the blank, essay -Part 2: Tasting (45 mins) – 4 off flavours for identification, style identification (from A or B), quality assessment of 4 beers -Part 3: Demonstration (10 mins) – demonstrating a task relevant to proper beer storage and service | -Viva voce (oral exam) -75-90 minutes -15 blind tastings (open-ended, could be any style – traditional or modern), including description of appearance, aroma, and flavour, style identification, ranking by bitterness, ranking by abv, suggesting food pairings -5 off flavours for identification -Optional: further questions on beer and brewing, if Portfolio of Evidence does not indicate suitable background knowledge of beer |
| Exam Scoring | -Clear breakdown of percentages needed to pass (80% overall, with 70% or higher on the tasting portion) -Results provided in six weeks | -Not known - exam always administered by same assessor (Beer Academy Chief Examiner, Alex Barlow) -Pass/fail results provided immediately |
| Exam Environment | -Large room, full of test takers at individual tables with exam paper/tasting samples -All answers written, except for demonstration component which is oral | -One-to-one with assessor -5 rounds of 3 beers for blind tasting/style identification -After round 2, a round of 5 off-flavour spikes for identification -All answers spoken, no written component |
| Additional Notes | | Preparation of a Portfolio of Evidence required – practical experience to date including examples of beer lists or beer & food pairings created, beer flavour notes or articles written, beer events/dinners hosted. Assessment begins with discussion of the candidate's portfolio. |