

Cicerone Two-Day Training & Tasting Workshop

January 25 & 26, 2018

Jeju Island, Korea

Unit	Module
American Styles	Ingredients: Hops, Adjuncts*
	American Lagers, Wheats, & Blondes*
	Pale & Amber Ales*
Beer & Food Pairing	General Concepts
Belgian Styles	Brewing Practices - Fermentation
	Saison *
	Witbier*
	Trappist & Abbey Beers*
	Lambic*
British & Irish Styles	Ingredients - Malts*
	Hops & Process*
	Pale Ales*
	Porters & Stouts*
Flavor & Tasting	Tasting Technique & Practice*
	Brewing Off Flavors*
	Market Off Flavors*
	Style Discrimination Exercise*
	Blind Tasting Strategies*
	Off-Flavor Review*
	Beer Acceptance Tasting*
German Styles	Reinheitsgebot & Malt
	Pale Lagers*
	Wheat Beers*
Brewing Process	Hot Side Processes
	Cold Side Processes
Keeping & Serving	Basic Draft Theory
	Draft System Components
	Faucet
	Coupler Structure & Cleaning

* Denotes units with tasting/sensory component

Instructor: Ray Daniels, Founder & Director, Cicerone Certification Program