

Join this focused, small-group class to boost your beer knowledge and tasting ability. This one-week course uses hands-on learning to help you take your skills to the next level. For five action-packed days you will hear from distinguished industry experts and working professionals as they help you prepare for the Certified Cicerone® exam.



BOOTCAMP

An Intensive Week of Tasting and Activities for Beer Professionals and Certified Cicerone® Candidates

COURSE HIGHLIGHTS

Small class size, hands-on activities

- Class size limited to 24 people to ensure that you'll have direct access to the instructors
- Instruction focused around interactive activities designed to drive home key concepts and lessons

Learn from the experts

- Course led by Ray Daniels, founder and director of the Cicerone® Certification Program, author of multiple books on brewing and beer, and veteran beer instructor
- Other instructors include Master Cicerone® Pat Fahey and other beer industry professionals

Sharpen your beer tasting skills

- Ingredient sampling and sensory assessment
- Off-flavor familiarization and testing
- Style discrimination and comparison exercises
- Blind beer tastings and descriptive analysis

Tackle key topics in beer, including

- Draft system theory, operation, and maintenance
- History, culture, and characteristics of beer styles
- Brewing process and raw materials
- Beer and food pairing principles and practice

Additional course benefits

- We provide you with further resources to continue learning beyond the classroom
- You will learn activities you can use to inform and train your staff and customers

Course Tuition: USD \$2,250

WHO SHOULD TAKE THIS COURSE

This course serves those with a professional interest in beer who already have a basic familiarity with beer styles and service. While there is no single, specific prerequisite, we expect attendees to have passed the Certified Beer Server exam, as this course covers material from all five areas of the Certified Cicerone syllabus, with a focus on hands-on experience.

Individuals preparing for the exam will find this course to be an excellent resource that should boost their skills and knowledge in a short period of time. However, this course is not a comprehensive preparation program for the exam. Candidates will need to do additional reading and study to ensure that they are fully prepared for the exam. When you are prepared to take the Certified Cicerone exam, consult the exam schedule on cicerone.org to locate a date and location near you.

For more information, including the course schedule and logistics, visit: cicerone.org/int-en/products/road-to-cicerone-boot-camp-south-korea



EMAIL: caleb@cicerone.org

PHONE: +1-773-549-4800

WEB: www.cicerone.org/int-en



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CURRICULUM STRUCTURE

TOPICS COVERED INCLUDE:

- Keeping & Serving Beer
- Beer Styles
 - American Beer Styles
 - Belgian Beer Styles
 - British Styles
 - German Beer Styles
 - Miscellaneous Styles
- Flavor & Tasting
- Beer Ingredients & Brewing Processes
- Pairing Beer with Food

Review and practice sessions will be held throughout the week.

TUITION INCLUDES:

Class attendance at Jeju Beer Company on Jeju Island, South Korea; printed course materials including assignments, presentations, worksheets, and instructor notes authored by the Cicerone Certification Program; light lunch each class day; two multi-course beer and food pairing dinners.

Course tuition does NOT include housing costs or transportation to Jeju Island. It also does not include the cost of purchasing or accessing any books, articles, websites, or apps which may be referenced during the course but which are written or published by organizations other than the Cicerone Certification Program.

COURSE SCHEDULE AND LOGISTICS

Class will meet daily from 10 am to 6 pm, with short breaks throughout the day and an hour-long lunch break. A light lunch will be provided in the classroom for students on each class day.

On two evenings, the class will move off-site to local restaurants for a beer-centric dinner. Here the class will review practical service concepts and then enjoy a multi-course beer pairing meal.

Lodging: Accommodations will be available at a discounted rate at the Raon Hotel and Resort. Representatives from Jeju Brewery will work directly with students to coordinate lodging.

Local transportation: A shuttle will be provided between the Raon Hotel and Resort and the Jeju Brewery for class each day.

Local attractions: Jeju Island is a popular tourist destination with many sites worth exploring. For more information about the island, visit the Jeju Tourism website at visitjeju.net.