

Craft Beer Consulting Training Syllabus

- I. Beer Styles and Tasting
 - A. Most popular styles in America
 - 1. IPA
 - 2. Amber Lager
 - 3. Pale Ale
 - 4. Pilsner
 - 5. Amber Ale
 - B. Style Guides
 - 1. Brewers Association
 - 2. Beer Judge Certification Program (BJCP)
 - C. Important Off Flavors
 - D. How to properly taste
- II. Serving and Draft Basics
 - A. Basics of the draft system
 - B. How to pour a beer
 - 1. Bottle
 - 2. Draft
 - C. Cleaning a draft system
- III. Brewing basics
 - A. Ingredients (including adjuncts)
 - B. Brewing process
 - C. Where can off flavors occur
- IV. Three-Tier System
 - A. Why the three-tier system
 - B. Suppliers
 - C. Distributors/Wholesalers
 - D. Retailers
 - E. The exceptions