

Road To Cicerone® Bootcamp

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

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 learn what they know.



COURSE HIGHLIGHTS

Small class size, hands-on activities

- Class size limited to 20 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 and Certified Cicerones and 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: \$1,995

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 you will have completed one of the following before you attend:

- Pass the Cicerone Certified Beer Server exam
- Read Randy Mosher's book *Tasting Beer*
- Complete a beer service training course such as Cicerone's BeerSavvy®

Certified Cicerone® Candidates: This course covers material from all five areas of the Certified Cicerone® syllabus with a focus on content best taught through 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. Accordingly, we do **not** offer a Certified Cicerone exam in Chicago following the conclusion of this course.

2016 Bootcamp courses to be held:

January 25-29, 2016

April 4-8, 2016

August 8-12, 2016

More information, including schedule and logistics are located on Page Two of this document.



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CURRICULUM STRUCTURE

Topic:	Number of Units*
Keeping & Serving	14
Beer Styles	29
American Beer Styles	7
Belgian Beer Styles	7
British Styles	7
German Beer Styles	6
Miscellaneous Styles	2
Flavor & Tasting	5
Ingredients & Process	6
Beer/Food Pairing	4
Review and Practice	10

* One unit equals ~30 minutes. The number of units allotted to each topic may change slightly during the actual class.

TUITION INCLUDES:

Class attendance in the Cicerone offices, Chicago, IL; printed course materials including assignments, presentations, worksheets and instructor notes authored by the Cicerone Certification Program. Sandwich or salad lunch each class day. Two multi-course beer and food pairing dinners.

Course tuition does NOT include and housing or transportation costs, including transfer to off-site venues for the beer and food dinners. 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 1 pm and from 2 pm to 6 pm. A basic salad, soup or sandwich lunch will be provided in the classroom for students on each class day.

On Thursday evening, the class will move off-site to local restaurants which specialize in beer. Here the class will review practical aspects of draft and service concepts and then partake of a multi-course beer and food meal.

Local transportation: our offices and classroom are conveniently located on the north side of Chicago, just off of West Irving Park Avenue at North Ravenswood Ave. We recommend public transportation while visiting Chicago and our front door is located about 100 yards from the Irving Park Brown Line stop for the Chicago 'L.' Using the 'L,' you can commute to hotels downtown and on the north side and many other locations.

Lodging: We recommend hotels near Chicago 'L' stops on the Brown and Red lines for ease of commuting. Contact our staff via info@cicerone.org for more information on rates and recommendations for specific hotels.

Local Food and Beverage: We enjoy being across the street from Julius Meinl, a traditional Austrian coffee shop with excellent hot beverages, amazing pastries and a small number of sandwiches. The nearest Starbucks is 0.4 mile away but other daytime food and drink options within walking distance are limited.