



# ROAD to CICERONE® BOOTCAMP



## JOIN THIS FOCUSED, SMALL-GROUP CLASS TO BOOST YOUR BEER KNOWLEDGE AND ENHANCE YOUR TASTING ABILITY.

This one-week course leverages hands-on learning and comprehensive tasting activities to help bring your skills to the next level. During five action-packed days you will learn from distinguished industry experts and highly specialized instructors as they help you prepare for the Certified Cicerone® exam.

### WHO SHOULD TAKE THIS COURSE:

This course best 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 an emphasis on hands-on experience.

Individuals preparing for the Certified Cicerone exam will find this course to be an excellent resource that should boost their skills and knowledge in a short period of time.

### TUITION INCLUDES:

- Five days of expert-led instruction and tasting activities
- Printed course materials, including presentations and worksheets authored by the Cicerone Certification Program
- Recommended supplemental resources
- Lunch each day and two multi-course beer and food pairing dinners
- Course tuition does not include housing or transportation costs, including transfer to off-site venues.

**COURSE TUITION: \$1,995**

**FOR MORE INFORMATION OR TO REGISTER,  
VISIT: [CICERONE.ORG/BOOTCAMP](http://CICERONE.ORG/BOOTCAMP)**

### COURSE HIGHLIGHTS

#### SMALL CLASS SIZE, HANDS-ON ACTIVITIES

- Small class size ensures that you'll have direct access to the instructors throughout the week
- Instruction focuses on interactive and dynamic activities designed to drive home key concepts and lessons

#### LEARN FROM THE BEST

- Instructors include Master and Advanced Cicerones and industry experts

#### SHARPEN YOUR BEER TASTING SKILLS

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

#### TACKLE KEY TOPICS IN BEER

- 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
- We will teach activities you can use to inform and train your staff and customers

**CICERONE®**  
CERTIFICATION PROGRAM



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