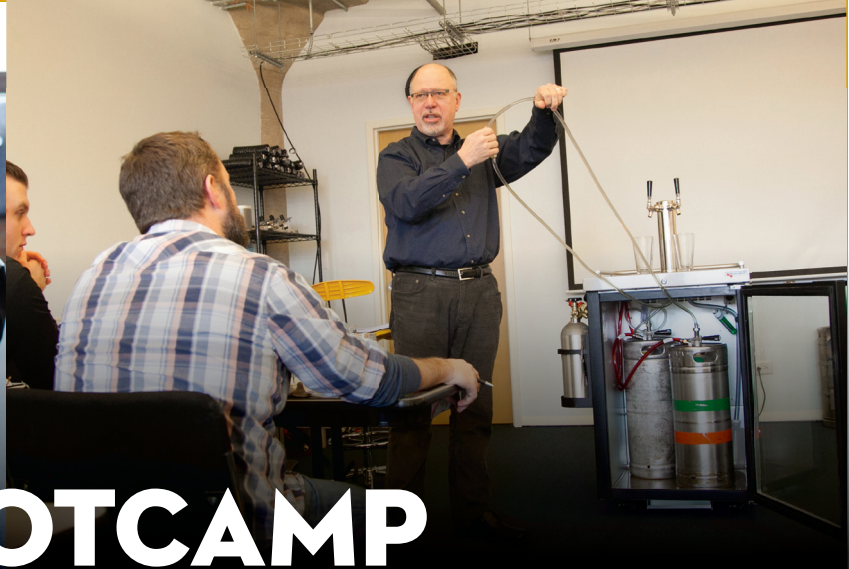


Join this focused, small-group class to boost your beer knowledge and tasting ability. This one-week course uses hands-on learning to help you take your skills to the next level. For five action-packed days you will hear from distinguished industry experts and working professionals as they help you prepare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



ROAD to  
**CICERONE**®

**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 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 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](http://cicerone.org) to locate a date and location near you.

For more information, including the course schedule and logistics, visit: [cicerone.org/bootcamp](http://cicerone.org/bootcamp)

**CICERONE**®  
CERTIFICATION PROGRAM

EMAIL: [sales@cicerone.org](mailto:sales@cicerone.org)

PHONE: 773-549-4800

WEB: [www.cicerone.org](http://www.cicerone.org)



# BOOTCAMP

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

## 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 ~50 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 Tuesday and Thursday evenings, the class will move off-site to local restaurants that specialize in beer. Here the class will review practical service concepts and then enjoy 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](mailto: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.