

Note that the panels listed below are representative of the types of panels that may appear on the Advanced Cicerone tasting exam, but that a given tasting exam may include panels other than those specified here.

Panel 1 – Off-Flavor Identification

You will have 15 minutes to complete this section.

Each of the following samples is spiked with an off flavor. Please compare each sample to the control beer you have been given and identify the off flavor present in each sample.

10. _____

11. _____

12. _____

13. _____

14. _____

15. _____

Panel 2 – Consumer-Focused Description

You will have 15 minutes to complete this section.

In this section, you will be writing for a consumer audience so use tangible, unique, and evocative flavor descriptions.

For each beer:

Offer FIVE unique descriptors that convey the key flavors found in the sample. Descriptors should be as specific as possible and should NOT reference appearance or mouthfeel of sample.

Sample 20	Sample 21	Sample 22
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Panel 3 – Style Discrimination

You will have 15 minutes to complete this section.

This panel consists of 5 samples that are commercial examples of classic beer styles. For each sample, please determine which of the four possible styles listed best describes the beer.

Note that the comparisons listed below are examples of possible style groups, and do not comprehensively represent the questions possible on a given Advanced Cicerone tasting exam.

Sample 30:

American Wheat Beer Belgian Blond Weissbier Witbier

Sample 31:

American Blonde Ale Belgian Blond Kölsch Saison

Sample 32:

American Amber Ale Belgian Pale Ale Czech Premium Pale Lager English IPA

Sample 33:

American Brown Ale Belgian Dubbel Doppelbock Scottish Export

Sample 34:

American Porter Imperial Stout Schwarzbier Sweet Stout

Panel 4 – Technical-Focused Description

You will have 15 minutes to complete this section.

In this section, you will be writing for your professional peers so use tangible, accurate flavor descriptions and technical flavor names as appropriate.

Use a separate sheet of paper for each beer. Be sure to identify the sample number (40 and 41) at the start of the sheet.

For each beer:

Offer a complete descriptive analysis of the flavor profile of the beer. **Describe Aroma and Flavor** using **detailed and tangible descriptive terms** as well as **technical (chemical) names** associated with flavor chemistry where appropriate. Please note basic properties of **Appearance** and **Mouthfeel** as well.