Candidate Code: SAMPLE

Note that the panels listed below are representative of the types of panels that may appear on the Master 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. ____________________________  14. ____________________________

11. ____________________________  15. ____________________________

12. ____________________________  16. ____________________________

13. ____________________________  17. ____________________________
Panel 2 – Consumer-Focused Description

You will have 15 minutes to complete this section.

Take a minute to taste and assess the beer.

Write a short description (25 to 75 words) of the beer’s flavor directed at a consumer audience. You will be graded on both the appropriateness of your description and the use of unique, tangible descriptive words. Avoid using technical words or chemical names that consumers would not understand. (80%)

Additionally, name a food item/dish that might pair well with the beer and explain why the two would work together. (20%)
Panel 3 – Stop/Go Panel

You will have 15 minutes to complete this section.

In the following flight, some samples are spiked while others are the same as the control. Please compare each sample to the control beer you have been given. If the sample is the same as the control, write “Go”; if the sample is different, write “Stop”. For each of the “Stop” samples, please also note the difference between that sample and the control.

30. __________________________
   Difference: ______________________

31. __________________________
   Difference: ______________________

32. __________________________
   Difference: ______________________

33. __________________________
   Difference: ______________________

34. __________________________
   Difference: ______________________

35. __________________________
   Difference: ______________________

36. __________________________
   Difference: ______________________

37. __________________________
   Difference: ______________________

38. __________________________
   Difference: ______________________

39. __________________________
   Difference: ______________________
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, 41, etc.) 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 Appearance and Mouthfeel as well.
Panel 5 – 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.

50. _____________________________  54. _____________________________

51. _____________________________  55. _____________________________

52. _____________________________  56. _____________________________

53. _____________________________  57. _____________________________
Panel 6 – Style Discrimination

You will have 15 minutes to complete this section.

This panel consists of 7 beers that are good examples of classic beer styles. Please identify the correct style classification for each beer using BJCP style names.

60. 

61. 

62. 

63. 

64. 

65. 

66. 
Panel 7 – Flavor Description

You will have 15 minutes to complete this section.

The following samples contain less common off flavors. Please compare each sample to the control beer you have been given, then:

- Describe the flavors that you perceive (95%)
- If you know the identify of the off flavor give the name (5% per sample)

70. __________________________________________________________

Name: ____________________________

71. __________________________________________________________

Name: ____________________________

72. __________________________________________________________

Name: ____________________________

73. __________________________________________________________

Name: ____________________________
Panel 8 – 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 (80, 81, etc.) 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 Appearance and Mouthfeel as well.