

**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.