



CANADIAN ASSOCIATION OF
PROFESSIONAL SOMMELIERS
ASSOCIATION CANADIENNE DES
SOMMELIERS PROFESSIONNELS

Certified Beer Professional Syllabus

Class 1: Introduction - Tasting Beer & Ingredients (TP)

Welcome and overview of 10-week program

History of Beer

Beer Flavour

Beer Evaluation

Ingredients

Recommended Readings:

Class 2: German Lagers & Ales (TP)

History of German Beer Styles

Characteristics of German Beer

German / Czech Styles

Recommended Readings

Class 3: British Ales (TP)

History of British Beer Styles

Characteristics of British Beer

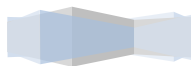
Cask (Real) Ale

British Styles

Recommended Readings

Class 4: Belgian Ales (AM)

History of Belgian Beer Styles





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Characteristics of Belgian Beer Styles

Belgian / French Styles

Recommended Readings

Class 5: North American Beer (TP)

History of North American Beer

Trends in Craft Beer

North American Beer Styles

Canadian Beer

Recommended Readings

Class 6: Serving and Keeping Beer process (TP)

Canadian Beer / Alcohol Regulations

Beer freshness

Bottle Service

Draught systems

Glassware

Growlers

Recommended Readings:

Class 7: Brewing (TP)

Process

Recommended Readings





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Class 8: Off Flavours (AM)

Common off flavours – causes, common descriptions, when appropriate, etc.

Recommended Readings:

Class 9: Food & Beer Pairing (TP)

Successful Pairing

Common interactions

Creating a pairing

Cooking with beer

Recommended Readings:

Class 10: Future trends, Cicerone Exam structure & Further Questions (AM)

Future trends in the beer industry

Cicerone Exam Structure

Additional questions and Resources

