

	<b>CLASS 1</b>	<b>CLASS 2</b>	<b>CLASS 3</b>	<b>CLASS 4</b>	<b>CLASS 5</b>	<b>CLASS 6</b>	<b>CLASS 7</b>	<b>CLASS 8</b>
<b>DATE</b>	March 28th	April 11th	April 25th	May 9th	May 23rd	June 13th	June 27th	July 11th
<b>TIME</b>	5 to 8 PM	5 to 8 PM	5 to 8 PM	5 to 8 PM	5 to 8 PM	5 to 8 PM	5 to 8 PM	5 to 8 PM
<b>Instructor</b>	Carl Townsend	Jim Wilson	Kevin Koenig	Greg Beron	??	John Aitchison	Carl Townsend	Carl Townsend
<b>READING AND PREP FOR THIS CLASS</b>	Print the BJCP Study Guide, Style Guidelines, and Judge Procedures Manual	Taste Workshop package - Strong's method, Wilson's lexicon, sample	Malt pp 32-35 and Hops pp 41-44 in the Study Guide	Water pp 29-31 in the Study Guide	Process in the Study Guide pp 35-40	Troubleshooting and Feedback pp 50-55 in the Study Guide	Recipe chapter from Miller	Al Boyce Exam Strategy
	from BJCP.org, put into a three ring binder and bring to class.	scoresheets #5 and 6.	Categories 8, 9 and 10 in the Style Guidelines	Yeast pp 45-49 in the Study Guide.	Catagories 14, 15 and 22 in the Style Guidelines	Categories 5, 19 in the Style Guidelines	Categories 16, 17, 18 in the Style Guidelines	
	Read Pp 3-8 and 18-22 in the Study Guide, categories 1, 2 and 6 in the Style Guidelines	Categories 3, 4 and 7 in the Style Guidelines	All the malt and hops articles on the reading list	Categories 11, 12 and 13 in the Style Guidelines	For the re-takers and ambitious:	For the re-takers and ambitious:	For the re-takers and ambitious:	

	Gordon Strong's Mastering the Exam and the Exam Scoring Guide.	Read through and get familiar with as much of the BASS reading list as you can.				All the process articles on the Reading List.	All the Troubleshooting and Feedback articles on the Reading List.	All the recipe related articles on the reading list	
<b>REVIEW AND QUESTIONS</b>	S-1-5, 7, 8, Classic Score Sheet, Taste, BJCP	BJCP and Style questions	Scoresheets	Malt and Hops	Water and Yeast	Process	Process	Scoresheets	Recipes
<b>TEST QUESTIONS</b>		T 1-3 and Taste	T 4, 5, 6, S6	T6, 7, 8	T 5, 9-13	Taste portion of the exam	Taste portion of the exam	T 14 -	Mock exam
<b>TECHNICAL TOPIC</b>	Welcome, introduction and overview of the exam and the class BJCP and Style Questions	Taste workshop	Malt and Hops	Water and Yeast	Process	Troubleshooting and Feedback	Troubleshooting and Feedback	Recipes -	
<b>TECHNICAL INSTRUCTOR</b>	Carl Townsend	Jim Wilson	Kevin Koenig	Greg Beron	??	John Aitchison	John Aitchison	Carl Townsend	
<b>STYLES TASTING</b>	1 Light Lagers	3 Amber Lager	8 English Ales	11 Brown Ale	14 IPA	5 Bock	5 Bock	16 Bel/Fr Ale	
	2 Pils	4 Dark Lager	9 Scotch Ales	12 Porter	15 German Wheat	19 Strong Ales	19 Strong Ales	17 Sour Ales	

	6 Light Hybrid	7 Amber Hybrid	10 American Ales	13 Stout	22 Smoked Beer	Flawed beer workshop	18 Trappist	
<b>TASTING INSTRUCTOR</b>	Carl Townsend	Jim Wilson	Kevin Koenig	Greg Beron	??	John Aitchison	Carl Townsend	
<b>READ FOR THE NEXT CLASS</b>	Taste Workshop package - Strong's method, Wilson's lexicon, sample	Malt pp 32-35 and Hops pp 41-44 in the Study Guide	Water pp 29-31 and Yeast pp 45-49 in the Study Guide.	Process in the Study Guide pp 35-40	Troubleshooting and Feedback pp 50-55 in the Study Guide	Recipe chapter from Miller	Style review	Review and practice
	scoresheets #5 and 6.	Categories 8, 9 and 10 in the Style Guidelines	Categories 11, 12 and 13 in the Style Guidelines	Categories 14, 15 and 22 in the Style Guidelines	Categories 5, 19 in the Style Guidelines	Categories 16, 17, 18 in the Style Guidelines	Technical review	
	Categories 3, 4 and 7 in the Style Guidelines	For the re-takers and ambitious:		For the re-takers and ambitious:	For the re-takers and ambitious:	For the re-takers and ambitious:	Recipe review	
	Read through and get familiar with as much of the BASS reading list as you can.	All the malt and hops articles on the reading list		All the process articles on the Reading List.	All the Troubleshooting and Feedback articles on the Reading List.	All the recipe related articles on the reading list	Al Boyce Exam Strategy	

<b>HOMEWORK FOR THE NEXT CLASS</b>	Question 1-1, and sample 1-2	Five practice scoresheets - your choice of styles	For the re-takers and ambitious:	T 6, 8	T 5, 13	Both first timers and re-takers write ten scoresheets - your choice of styles.	The next session will be a practice exam with three questions and	
	S-2 and S-5. These answers should be 1/2 to 1 page in length.	For the re-takers and ambitious:	All the Water and Yeast articles on the Reading List.	For the re-takers and ambitious:	For the re-takers and ambitious:		one beer to judge in a one hour period followed by a Q/A session	
	For the re-takers and ambitious:	Ten high quality scoresheets	For the re-takers and ambitious:	T 7 as well.	T 9-12 as well.		for anything remaining up in the air.	
	S 1, 3, 4, 7, 8		All of the S 6 options as well.					
	These answers should be 1 to 1 1/2 pages in length and be very complete.							
	As many Classic Scoresheets as you'd like							