	CLASS 1	CLASS 2	CLASS 3	CLASS 4	CLASS 5	CLASS 6	CLASS 7	CLASS 8	
DATE	**Sept 25th**	**Oct 9th**	**Oct 23rd**	**Nov 6th**	**Nov 20th**	**Dec 4th**	**Dec 18th**	**Jan 8th**	
TIME	**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**	
DISCUSSION LEADER	Jim Wilson	Jim Wilson	Mike Froehlich	Carl Townsend	George Eldridge	Kevin Pratt	Dave Cordrey	Jim Wilson	
READING FOR THIS CLASS	Styles 1, 2 and 6. Study Guide pp 3-8 and 18-22, Gordon Strong's Mastering the Exam and the Exam Scoring Guide.	Styles 3, 4 and 7. Taste Workshop package - Syllabus, Strong's method, lexicon, sample scoresheets #5 and 6.	Styles 8, 9 and 10. Malt pp 32-35 and Hops pp 41-44 in the Study Guide. For the ambitious: All the malt and hops articles on the reading list.	Styles 11, 12 and 13, Water pp 29-31 and Yeast pp 45-49 in the Study Guide. For the ambitious: All the water and Yeast articles on the Reading List.	Styles 14, 15 and 22 A. Brewing processes in the Study Guide pp 35-40. For the ambitious: All the process articles on the Reading List.	Styles 5 and 19. Troubleshooting and Feedback pp 50-55 in the Study Guide. For the ambitious: All the Troubleshooting and Feedback articles on the Reading List.	Styles 16 (except 16E), 17 and 18. Recipe chapter from Miller (if you have it). For the ambitious: BJCP Exam for Dummies and all the recipe related articles on the reading	Prepare for mock exam.	
REVIEW AND QUESTIONS		BJCP and Style questions	Scoresheets	Malt and Hops	Water and Yeast	Process	Spiked beers	Recipes	
DISCUSSION TOPIC	Welcome, introduction and overview of the class and the exam	Taste workshop	Malt and Hops	Water and Yeast	Brewing Processes	Troubleshooting and Feedback	Recipes	Mock exam	
TEST QUESTIONS	BJCP, S 0-5, 7, Classic Score Sheet	T 2, 3 and scoresheets	T 4, 5, S 6	T 7, 8	T 9-11, 13	T 1	T 14		

STYLE TASTING	1 Light Lager	3 European Amber Lager	8 English Pale Ale	11 Enlish Brown Ale	14 India Pale Ale (IPA)	5 Bock	16 Belgian and French Ale		
	2 Pilsner	4 Dark Lager	9 Scottish and Irish Ale	12 Porter	15 German Wheat and Rye Beer	19 Strong Ale	17 Sour Ale		
	6 Light Hybrid Beer	7 Amber Hybrid Beer	10 American Ale	13 Stout	22A Smoked Beer	Spiked beers	18 Belgian Strong Ale		
TASTE LEADER	Jim Wilson	Jim	Mike Froehlich and Jim	Carl Townsend and Jim	George Eldridge and Jim	Kevin Pratt and Jim	Dave Cordrey and Jim		
HOMEWORK FOR THE NEXT CLASS	Question 1-1, 1-2, S-2 and S-4.	Five practice scoresheets - your choice of styles. For the ambitious: ten scoresheets.	T 4 and 5, any one of the S 6 options. For the ambitious: All of the S 6 options plus scoresheets.	T 6, 8. For the ambitious: T 7 plus scoresheets.	T 5, 13. For the ambitious: T 9-12 plus scoresheets.	Catch up and scoresheets	Review for mock exam which will have three questions and one beer to judge in a one hour period. A tasting and Q/A session will follow.		