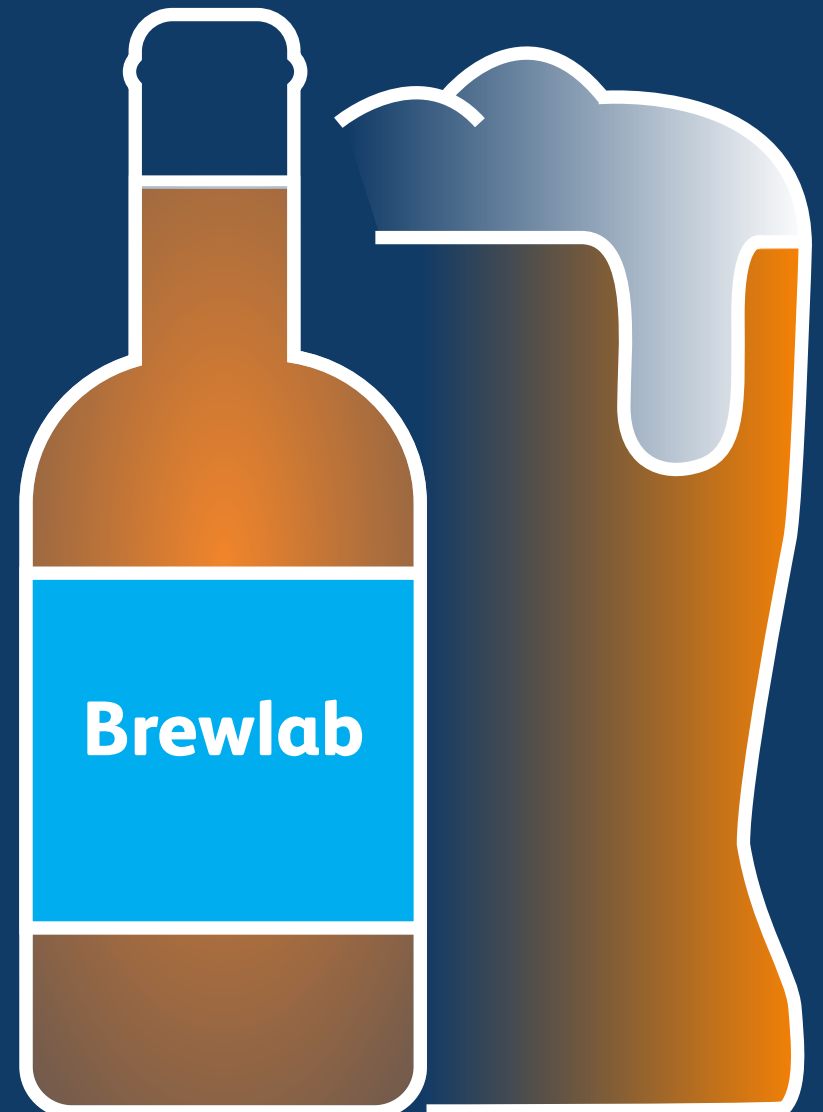


Brewlab

**Your Partner for
Brewing Success**

**Professional Flavour
Evaluation**

www.brewlab.co.uk



Professional Flavour Evaluation Overview

Successful breweries conduct regular checks on their beers and employ tasting as a critical process in their Quality Assurance. Tasting is simple, rapid and cost effective, but does require training of staff to be accurate and focused.

Our Professional Flavour Analysis programme is run in sections starting with a comprehensive introductory session through to progressive long-term development of staff skills in tasting techniques and application.

The sections can be run separately or combined into one package for groups of up to 8 people.

Section 1.

An on-site introduction to basic techniques and terminologies that will enable staff to learn flavour identification skills and how to apply them to a Quality Assurance system. A certificate of attendance is provided.

Section 2.

A managed course of self-study to enforce and develop tasting skills.

Section 3.

An on-site assessment of staff competence. Certification of ability is possible through Brewlab's accredited assessment programme to ensure staff have appropriate sensitivities to profile beers accurately and identify faults.

- **Duration:**
• Arranged to suit client.
- **Cost:**
• Part 1. On-site introductory session conducted at your premises for up to 8 participants. £600 plus VAT, travel costs and overnight accommodation (if required).
- Part 2. Skill development. £100 per person excluding VAT.
- Part 3. On-site accredited assessment of staff competence for up to 8 participants. £600 plus VAT, travel costs and overnight accommodation (if required).
- **Booking Process:**
• A £100 non-refundable deposit will secure your booking with the balance fee of £500 due 4 weeks prior to the course commencement date. Prices include VAT.
- Cancellations within 4 weeks of the course start are subject to 100% of the course fee, however we can accept named substitutes within this period.
- All learning materials supplied during the course are included in the course fee.
- **Level:**
• Introductory.
- **Prerequisites:**
• Externally accredited by AIM Accreditation.
- **Prerequisites:**
• None.
- **Venue:**
• Onsite.
- **Accommodation:**
• Not included.

For further information, please contact info@brewlab.co.uk.



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Course Content

The programme is separated into three parts:

Part 1. On-site Introductory Session Conducted at your Premises

- Tasting procedures and assessment of individual sensitivities.
- Beer flavour terminology and recognition.
- Beer profiling and style identification.
- Fault identification.
- Taste panel operation.
- Individual certificates of attendance provided.

Part 2. Skill Development

- Brewlab dispatch individual sample packs for staff to develop their skills over an agreed timeframe. Online feedback and support is provided to allow for panel standardisation.

Part 3. Accredited On-site Assessment of Staff Competence

- Coaching of staff prior to accredited assessment.
- Exam format assessment of all techniques covered.
- Review of exam and guidance on next steps.
- Externally accredited certification upon successful completion.



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Further Information

Who is this course suitable for?

Brewlab's Professional Flavour Analysis programme will provide you with independent support to develop a professional Quality Assurance scheme to address essential skills in flavour analysis. It is suitable for any brewery employee with requirements to contribute to Quality Assurance and is a valuable addition to staff skill levels.

Where is it held?

The Professional Flavour Analysis programme is based at your own premises with an initial introductory session to establish general concepts and procedures. Further support is then provided to establish protocols to perfect skills and allow the brewery to define high quality routine taste assessment schedules. A further visit can then provide assessment of ability and certification.

What support is provided?

All Brewlab courses are supported by our experienced and qualified tutors who are available to discuss specific issues relevant to your production during the course and afterwards. We provide all participants with individual flavours for on-site learning and self study. On-line access to resources and additional reference materials are also made available.



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