

## Course information

**AGENDA:** 100 h

**DURATION:** 2-week intensive course or any other time configuration.

**PREMISE:** Minimum age of 18 years old.

**COSTS:** 2.950 €

**AUDIENCE:** Study groups with maximum 25 attendees.

**TEACHERS:** A team graduated at Doemens as beer Sommelier, with professional experiences in the areas of production, distribution, communication, education, commercialisation or service of beers.

Three principles guide our professional development training:

Quality  
Distinctiveness  
Passion

## For information, contact

### Doemens e.V.

Stefanusstraße 8 / 82166 Gräfelfing

Fabian Staudinger

Phone: +49 89 85805-17

E-Mail: [biersommelier@doemens.org](mailto:biersommelier@doemens.org)

[www.doemens.org](http://www.doemens.org)



Doemens

## Beer Sommelier



Doemens Academy

## About Doemens

Founded in 1895 and situated in Munich (Germany), Doemens is an institution dedicated to the education and consultancy strongly oriented to the beer business, which operates globally with international recognition and reputation.

In 2004, Doemens pioneered presenting the first professional beer sommelier course in the world.



## Programme

### PROFILE

Course addressed to people from beer service, production, logistics, communication and commercialisation, besides gastronomy entrepreneurs, professionals and enthusiasts. This education project delivered worldwide follows principles and contents aligned with the guidelines of the head office in Germany.

### TOPICS

- Beer Sommelier: an ambassador under the optics of ethics
- Introduction to the beer culture
- Introduction to the sensory analysis
- Beer & health
- Raw materials
- Brewing process
- History of beer
- Beer & gastronomy
- International beer styles
- Transport, storage and service
- Beer and marketing
- Beer and food pairing
- Wood and barrel ageing of beer
- Professional beer services
- The Beer Sommelier in the world: trends & prospects



## Exams and certificates

Mastery of the training content is determined via written as well as several hands-on assessments.

These must be completed independently of one another.

The certificate of conclusion of the **Professional Beer Sommelier Course**, delivered by Doemens with international recognition, will be given to the student approved.

## Areas of work

- Hospitality: bars, restaurants and hotels (*logistics, communication and service*)
- Breweries (*R&D, production, logistics, communication and commercialisation*)
- Markets, beer distribution and import companies (*logistics, communication and commercialisation*)
- Event agency (*logistics, communication and service*)
- Specialized media (*newspapers, magazines, blogs, web, radio, television*)