

# Level 1 Award in Beer

Code: 1BE2506D

Dates: Mon 20 Jan 25

Study format: Day release

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## Course programme

#	SESSION	TIME
1	Introduction, what is beer?	09:00am – 09:30am
2	How is beer made?	09:30am – 09:40am
3	Malt and other sources of sugar	09:40am – 10:00am
4	Hops and other flavourings	10:00am – 10:20am
	Break	10:20am – 10:40am
5	Yeast	10:40am – 10:50am
6	An introduction to tasting beer	10:50am – 11:30am
7	Styles of beer (part 1)	11:30am – 12:30pm
	Lunch	12:30pm – 01:30pm
7	Styles of beer (part 2)	01:30pm – 02:40pm
	Break	02:40pm – 02:50pm
8	Storage and service of beer	02:50pm – 03.15pm
9	Beer and food, mock	03:15pm – 04:00pm
<b>10</b>	<b>Exam</b>	<b>04:00pm – 05:00pm</b>

**Original photographic ID is required for exams.**