



Beer Judge Certification Program

5115 Excelsior Blvd, #326
St. Louis Park, MN 55416

www.bjcp.org

PARTICIPANT CODE: _____

SECTION 1 (BJCP/ETHICS/JUDGING PROCESS)

Part 1: BJCP

This part of Section 1 is worth 5 of the 100 points possible on the essay portion. Each of the 10 answers here is worth 0.5 points.

1. What is the **Mead Judge** designation for a person who has previously taken the BJCP Beer Judge Exam?

2. What is the **Mead Judge** designation for a person who hasn't previously taken the BJCP Beer Judge Exam? _____
3. Is a person passing the Mead Judge Exam a full BJCP member? (circle one) **Yes No**
4. What are the requirements for becoming a BJCP **Mead Judge**?
 - a) Minimum exam score _____
 - b) Experience points _____
5. Can an existing BJCP member increase in rank using the score from a BJCP Mead Judge Exam? (circle one) **Yes No**
6. What type of credit does an existing BJCP member earn by passing the BJCP Mead Judge Exam?

7. Can someone who has passed the BJCP Mead Judge Exam advance in rank by earning experience points? (circle one) **Yes No**
8. Name two methods a person passing the BJCP Mead Judge Exam can use to identify themselves at a BJCP-sanctioned competition.
 - a) _____
 - b) _____



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SECTION 1 (BJCP/ETHICS/JUDGING PROCESS)

Part 2: Judging Process & Ethics

For the following 15 questions circle the "T" if the statement is true or circle the "F" if the statement is false. Each question is worth one third of a point or, in total, the 15 questions are worth 5 of the 100 points possible on the essay portion.

1. T F A judge director may serve as a judge, provided this person has no knowledge of entries and entrants.
2. T F It is a good idea to take a decongestant prior to a judging event to increase your sensitivity to the aromas of mead.
3. T F The courteous lower limit for scores assigned to "Problematic" meads is 4 points-one point for each section of the score sheet.
4. T F It is not necessary for scores produced by the judges on a panel to be within seven points or each other.
5. T F The "head" judge at a table should fill out Cover Sheets for meads in his or her flight as directed by the competition management.
6. T F Judges' comments need to provide information on how to improve the entry as warranted.
7. T F If possible, there should be at least one BJCP-ranked judge in every flight.
8. T F Sniff the entry immediately after pouring to ensure proper evaluation of volatile aromatics.
9. T F When novice judges evaluate entries in a competition, each novice should be paired with a BJCP judge.
10. T F It is preferable to use mechanical pencils, rather than wooden pencils, on score sheets so that wood odors do not interfere with meads aromas.
11. T F When you suspect an entry has been placed in the wrong flight based on the style being judged, you should request that it be judged in a different flight instead.
12. T F It is the responsibility of the "head" judge, in consultation with the other judges in a flight, to assign a consensus score to each entry.
13. T F The steward at the table has sole responsibility for completing the Cover Sheets for meads in each flight.
14. T F Snide or rude comments are unacceptable on score sheets.
15. T F It is preferable to use ink on score sheets so that your scores and comments cannot be altered by contest personnel.



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SECTION 2 (STYLES/BREWING TECHNIQUES)

Each of the following essay questions is worth 15 points out of the 100 points possible on the essay portion of the exam.

1. Identify the three fruit mead styles as defined by the BJCP. Discuss how the use of fruit can affect sweetness, acidity and tannin levels in these styles. Provide examples using three distinctly different types of fruit (one from each BJCP fruit mead style).

For this question the points are allocated as:	
3 points	Identifying the styles.
9 points	Discussing the impact of fruit usage.
3 points	Discussing the examples.

2. Describe the varietal character imparted by the following honey varieties when fermented to create a mead:

1) Tupelo	2) Raspberry Blossom	3) Heather
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Consider

- a) flavor,
- b) aroma,
- c) color,
- d) mouthfeel, and
- e) the degree of distinctiveness, uniqueness or intensity of each honey.
- f) In what mead styles might each of these honeys be appropriate or inappropriate, and why?

For this question the points are allocated as:	
12 points	Describing the honey profile.
3 points	Discussing appropriate/inappropriate styles.



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3. What term is given to a mead made with fruit? Describe the character imparted by the following fruit when fermented in a mead:

1) Raspberry	2) Apricot	3) Boysenberry
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Consider

- flavor,
- aroma,
- color,
- mouthfeel, and
- degree of distinctiveness, uniqueness or prominence of each fruit.
- Is the fermented fruit flavor different from the raw fruit flavor?

For this question the points are allocated as:

12 points	Profile.
3 points	Fermentation discussion.



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4. Describe and discuss the following mead characteristics. How are they perceived? What causes them and how are they controlled or avoided? Are they ever appropriate?

1) Acidic	2) Phenolic	3) Cloudy
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For this question the points are allocated as:	
3 points	Identify/define.
3 points	Describe perception.
6 points	Cause/control.
3 points	Appropriate.

5. How does the perceived character of mead change over time? How does a mead-maker reduce the impact of changes over time? Discuss the concept of *mead stabilization*, its pros and cons, and its effect on the final product.

For this question the points are allocated as:	
5 points	Perception.
5 points	Adjustment.
5 points	Stabilization.

6. You are presented a standard-strength, semi-sweet, still traditional mead. It is moderately cloudy, and has a taste of raw honey. It seems sweet and has a low alcohol level for style. There are no other noticeable flaws.

What is your assessment of this mead, and what feedback would you give in a competition setting? Support your position by discussing your reasoning.

For this question the points are allocated as:	
5 points	Identification.
5 points	Assessment.
5 points	Reasoning.