

# Certified Bourbon Professional™



## Course Overview

The Council of Whiskey Masters sets the highest global standard for knowledge and competence in Bourbon and other American whiskey appreciation. Its study programme and certification examination are the gold standard in the industry. Successful candidates enjoy a wide range of career and networking opportunities as well as a deep understanding of the beverage, based on the best body of knowledge available today. Earning the Certified Bourbon Professional™ designation grants the life-long privilege to carry the title and use its postnominals, "CBP".

## Course Curriculum

- The History of Bourbon
- Modern Bourbon Production Methods
- Bourbon Regulation and Terms
- The Whiskey Regions of America
- The Bourbon Distilleries of Kentucky

## Who Should Attend

- Professionals, Service, Executive staffs from the F&B and wines & spirits industries
- Professionals, Service, Executive staffs from retail industry offering wines & spirits
- Professionals or Individuals with keen interest in spirits
- Individuals seeking a career in the F&B, wines & spirits and retail industries

## Course Duration

Self-Paced. Enrolment for the course may expire if a candidate neither takes nor schedules the examination within 18 months of enrolling.

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## Entry Requirements

The Certified Bourbon Professional (CBP) programme covers a comprehensive and rigorous curriculum. There are no prerequisites or special requirements to enrol in the programme, the programme welcomes candidates of all backgrounds.

Beginners will find the programme accessible without prior knowledge, and experienced professionals or enthusiasts will find the depth of the curriculum demanding and satisfying.

## Enrolment

After you complete the registration, you will get a confirmation email from The Council of Whiskey Masters, usually within 48 hours of signing up. It will include a link to the Council's study guide, and more information.

Your study guide is structured to support the study curriculum outlined; all examination questions will be exactly based on this document. A well written and illustrated study guide that many thousands of Scotch experts and students have rated highly will be provided. The expected study and preparation time for this exam is between 60 and 90 hours, depending on prior experience.

## Course Assessment

Once you are ready to take the examination, you may select and self-schedule a time slot via this [link](#). Examinations are offered several times each month on Fridays and Saturdays, with convenient time slots available for all global time zones. A calendar invitation with all important details will be emailed to you immediately upon scheduling.

The examination consists of 100 multiple-choice questions, and it takes up to 1 hour to complete. You must correctly answer at least **75%** of the questions to pass the exam.

## Exam Protocol

The examination may be taken online, in a browser window, using a laptop or desktop computer. The examination is entered through a link sent by the Council on examination day. Candidates may be located anywhere in the world, but reliable internet and phone connections are required. Anti-cheating methods are in place and are enforced. No study materials or other persons are permitted in the room during an examination. Candidates receive an email with the exam link a few hours in advance of the scheduled appointment time.

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## Representative Sample Questions

Question 1: In Bourbon, corn must account for at least this percentage of the mash bill:

- A. 50%
- B. 51%
- C. Majority of the grain blend
- D. 70-80%

## Certification

A certificate and lapel pin, in both printed and digital, from **The Council of Whiskey Masters** will be awarded upon successful completion of the course.

## Course Fees

**\$580.00** nett per person (inclusive of registration, study materials and **one** sitting for the examination).

## Others

Please ensure that you have read up our terms & conditions from our [website](#) before signing up for the course.

## Registration

You may register for this course via this [link](#).

## For More Information

Please email us at [courses@winelanguage.sg](mailto:courses@winelanguage.sg), WhatsApp or call +65 8727 6650.