

CICERONE LEVEL 1 CERTIFICATION PRACTICE EXAM (SAMPLE)

STUDY GUIDE



**SAMPLE STUDY GUIDE
WITH LIMITED QUESTIONS**

**VISIT US ONLINE FOR
THE FULL VERSION STUDY GUIDE**

<https://ciceronelevel1.examzify.com>



Copyright © 2026 by Examzify - A Kaluba Technologies Inc. product.

ALL RIGHTS RESERVED.

No part of this book may be reproduced or transferred in any form or by any means, graphic, electronic, or mechanical, including photocopying, recording, web distribution, taping, or by any information storage retrieval system, without the written permission of the author.

Notice: Examzify makes every reasonable effort to obtain accurate, complete, and timely information about this product from reliable sources.

SAMPLE

Table of Contents

Copyright	1
Table of Contents	2
Introduction	3
How to Use This Guide	4
Questions	5
Answers	8
Explanations	10
Next Steps	16

SAMPLE

Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 – 45 minutes). Review a handful of questions, reflect on the explanations.

3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

Questions

SAMPLE

- 1. Beers made by monks at Chimay, Rochefort, Orval, and others fall into which of the following categories?**
 - A. Abbey
 - B. Trappist
 - C. Belgian Ale
 - D. Craft Beer
- 2. When assessing beer, why should the beer be poured into a glass rather than leaving it in the bottle?**
 - A. Allows aroma to be evaluated
 - B. Ensures freshness of beer
 - C. Helps beer maintain carbonation level
 - D. Prevents lightstruck flavors from developing
- 3. Which of the following flavors is produced by yeast during fermentation?**
 - A. Clove
 - B. Coffee
 - C. Creamed corn
 - D. Herbal
- 4. When must a foam-on-beer (FOB) detector be reset?**
 - A. After changing a keg
 - B. After pouring a beer
 - C. Before serving beer
 - D. Every hour
- 5. What is the primary purpose of a beer's head?**
 - A. To enhance aroma and maintain flavor
 - B. To provide a visual appeal only
 - C. To shield the beer from oxygen
 - D. To cool down the beer faster

- 6. What are the four key elements of draft systems?**
- A. Keg, coupler, tap, glass
 - B. Keg, coupler, FOB system, faucet
 - C. Keg, glass, tap, ice
 - D. Keg, tap, cooler, barrel
- 7. What does the Standard Reference Method (SRM) measure?**
- A. Alcohol content
 - B. Color of beer
 - C. Bitterness level
 - D. Aroma intensity
- 8. What is the best method for drying beer glasses?**
- A. Wiping with a towel
 - B. Air drying on a counter
 - C. Inverted on a rack that allows air circulation inside the glass
 - D. Using a dishwasher
- 9. Which of the following is a brown to black-colored American beer style with normal to elevated alcohol content (4.8-6.5% ABV) and pronounced bitterness?**
- A. American Porter
 - B. American Lager
 - C. American Brown Ale
 - D. American Stout
- 10. Which flavor is primarily derived from yeast?**
- A. Citrus
 - B. Apple
 - C. Floral
 - D. Chocolate

Answers

SAMPLE

1. B
2. A
3. A
4. A
5. A
6. B
7. B
8. C
9. A
10. B

SAMPLE

Explanations

SAMPLE

1. Beers made by monks at Chimay, Rochefort, Orval, and others fall into which of the following categories?

- A. Abbey
- B. Trappist**
- C. Belgian Ale
- D. Craft Beer

Beers produced by monks at Chimay, Rochefort, and Orval are classified as Trappist beers. This designation specifically refers to beers that are brewed within the walls of a Trappist monastery and follow the guidelines set by the International Trappist Association. These guidelines ensure that the beer is brewed by monks, and that the proceeds are used to support the monastery and charitable works, rather than being solely for profit. Trappist beers are renowned for their high quality and distinctive flavors, often characterized by rich aromas and complex taste profiles. The brewing techniques and recipes are often passed down through generations, contributing to their unique identity and adherence to tradition. Abbey, while similar, refers to a broader category of Belgian-style beers that are inspired by monastic brewing but are not necessarily brewed by monks or within a monastery. Belgian Ale is also a wider category encompassing various styles of beer produced in Belgium, which may include non-monastic options. Craft Beer is a more general term that describes small-scale, independent breweries producing a variety of beer styles, which may or may not include Trappist offerings. Therefore, the specific classification of Trappist accurately describes the beers made by the mentioned monasteries.

2. When assessing beer, why should the beer be poured into a glass rather than leaving it in the bottle?

- A. Allows aroma to be evaluated**
- B. Ensures freshness of beer
- C. Helps beer maintain carbonation level
- D. Prevents lightstruck flavors from developing

Pouring beer into a glass is essential for evaluating its aroma, which is a crucial aspect of the overall sensory experience. When beer is left in the bottle, the confined space restricts the release of volatile aroma compounds, making it difficult to fully appreciate the beer's fragrance. By pouring it into a glass, those aromatic compounds are allowed to escape, making it easier to identify and assess the various scents and complexities that contribute to the beer's character. Aroma can reveal significant information about the beer, such as its hop variety, malt profile, and any additional ingredients or flavors present. While other factors, such as ensuring freshness, maintaining carbonation, and preventing light-struck flavors, are important for beer quality, they do not directly pertain to the assessment of aroma. For this reason, the act of pouring beer into a glass is particularly beneficial for a comprehensive evaluation of its aromatic qualities.

3. Which of the following flavors is produced by yeast during fermentation?

- A. Clove**
- B. Coffee
- C. Creamed corn
- D. Herbal

The flavor associated with clove is produced by certain yeast strains during fermentation, particularly in the context of brewing beer. This flavor comes primarily from phenolic compounds like 4-vinyl guaiacol, which is created by yeast, especially when fermentation occurs at higher temperatures. This characteristic is commonly found in specific beer styles, such as hefeweizens and other wheat beers, which are known for their fruity and spicy notes. The other flavors listed—coffee, creamed corn, and herbal—are typically not produced by yeast during fermentation. Coffee flavors can arise from roasted malts or adjuncts used in brewing, creamed corn is often associated with diacetyl or other off-flavors related to the brewing process, and herbal flavors may come from hops or other botanicals added to the beer. Understanding the sources of these flavors helps to appreciate the fermentation process and how yeast contributes to the final taste profile of beer.

4. When must a foam-on-beer (FOB) detector be reset?

- A. After changing a keg**
- B. After pouring a beer
- C. Before serving beer
- D. Every hour

A foam-on-beer (FOB) detector is an important device used in draft beer systems to prevent excess foam from entering the lines, which can lead to wasted beer and inconsistent pour quality. The primary function of a FOB detector is to recognize when a keg is empty and help to maintain a steady flow of beer while minimizing foam. Resetting the FOB detector after changing a keg is crucial because when a keg is replaced, the detector needs to recalibrate to the new keg's pressure and ensure proper flow. If it is not reset, the device may not function effectively, leading to increased foam production and potential waste of the new keg's contents. This action guarantees that the FOB detector can accurately sense the new keg and maintain optimal pouring conditions, thereby ensuring that customers receive a well-served beer. In this context, the other options do not require a reset of the FOB detector. Pouring a beer or serving beer does not affect the calibration related to keg status. Similarly, resetting every hour does not align with the operation of the FOB detector, as it should specifically respond to keg changes rather than a time schedule.

5. What is the primary purpose of a beer's head?

A. To enhance aroma and maintain flavor

B. To provide a visual appeal only

C. To shield the beer from oxygen

D. To cool down the beer faster

The primary purpose of a beer's head is to enhance aroma and maintain flavor. When a beer is poured, the agitation creates foam, which is composed of bubbles trapped in a matrix of proteins and hop resins. This foam serves as a barrier, capturing volatile aromatic compounds that contribute to the beer's overall scent profile. A well-formed head can significantly improve the drinking experience by releasing these aromas, which are an important aspect of how we perceive the flavor of the beer. Additionally, the head can help retain the beer's flavor by limiting the beer's exposure to oxygen. Oxygen can lead to the oxidation of certain compounds in beer, potentially resulting in off-flavors. While this effect is secondary to the head's role in enhancing aroma, it underscores the head's importance in preserving the integrity of the beer's flavor. The other options do not encompass the full primary purpose of the beer's head. While visual appeal is a component of the experience, it is not the main reason for the head's presence. Shielding beer from oxygen and cooling are not the primary functions of the head, but rather potential benefits associated with it.

6. What are the four key elements of draft systems?

A. Keg, coupler, tap, glass

B. Keg, coupler, FOB system, faucet

C. Keg, glass, tap, ice

D. Keg, tap, cooler, barrel

The four key elements of draft systems consist of components that work together to deliver beer from the keg to the glass in an efficient and effective manner. The correct answer, which includes keg, coupler, FOB (foam on beer) system, and faucet, highlights these crucial elements. The keg serves as the container for the beer, allowing for storage and transport. The coupler is the device that connects the keg to the draft system and allows for the release of beer when tapped. It plays a vital role in maintaining the integrity and freshness of the beer by ensuring a tight seal and preventing contamination. The FOB system prevents foam from entering the lines, which helps maintain a proper flow of beer and minimizes waste. This is essential in maintaining the quality and consistency of the pour. Finally, the faucet is the point of dispensing, where the beer is poured into the glass, making it a critical component of the user's experience. While the other choices mention relevant components of beer service, they do not accurately encompass the essential elements of a draft system. For example, including glass in the system doesn't reflect the operational aspects of dispensing beer, and ice or cooler may be important for storage but are not integral to the draft beer delivery mechanism itself. The presence of these

7. What does the Standard Reference Method (SRM) measure?

- A. Alcohol content
- B. Color of beer**
- C. Bitterness level
- D. Aroma intensity

The Standard Reference Method (SRM) is a system that specifically measures the color of beer. It provides a standardized way to quantify the color intensity, which can range from pale straw to dark brown and black. The SRM scale involves measuring the absorbance of light through a beer sample, allowing brewers and consumers to understand the visual characteristics of the beer they are assessing. Identifying the color is significant because it can influence perceptions of flavor and style, and it plays an important role in the overall aesthetic experience of drinking beer. Variations in SRM can help differentiate between different types of beer, like pale ales, stouts, and lagers, based on their expected appearance. Thus, the SRM is an essential tool in quality control and the brewing process.

8. What is the best method for drying beer glasses?

- A. Wiping with a towel
- B. Air drying on a counter
- C. Inverted on a rack that allows air circulation inside the glass**
- D. Using a dishwasher

The best method for drying beer glasses is to position them inverted on a rack that allows for air circulation inside the glass. This technique effectively removes moisture without introducing contaminants that can occur with other methods. When glasses are placed upside down, they not only allow gravity to assist in draining water but also enhance air flow, which helps to evaporate residual moisture more rapidly. Using a drying rack designed for glassware ensures that the glasses are not touching any surfaces that might harbor bacteria or odors, ultimately maintaining the integrity and cleanliness of the glass. This method helps preserve the glasses' cleanliness and prevents any potential residue from wiping with a towel, which might leave lint or introduce oils. While air drying on a counter can be a method, it may not provide the same level of circulation since the glasses may block each other, leading to potential pooling of water. Wiping with a towel can work, but it risks contaminating the glasses with fibers or residues from the towel. Similarly, while a dishwasher can clean and dry glasses effectively, it may not achieve the gentle conditioning of the glass that is ideal for maintaining optimal hygiene and presentation for beer service. Therefore, using an inverted drying rack is the most precise way to ensure that beer glasses are dried properly.

9. Which of the following is a brown to black-colored American beer style with normal to elevated alcohol content (4.8-6.5% ABV) and pronounced bitterness?

A. American Porter

B. American Lager

C. American Brown Ale

D. American Stout

The correct choice is American Porter, which is characterized by its brown to black color, normal to elevated alcohol content ranging from 4.8% to 6.5% ABV, and a distinct bitterness. Porters are known for their roasted malt flavors, which contribute to the darker hue and a range of flavor notes, often including chocolate and coffee. The bitterness in American Porter comes from the use of hops, which balances the malt sweetness and adds complexity to the beer. American Lager, while a popular style, typically has a lighter color and a more subdued hop presence, resulting in a lower bitterness. American Brown Ale is also brown in color but generally has a maltier sweetness and is less pronounced in bitterness compared to a porter. American Stout shares similarities with Porter but usually leans toward a darker, more intense profile with a higher alcohol percentage and deeper roasted flavors. Thus, the identification of American Porter aligns perfectly with the description provided in the question.

10. Which flavor is primarily derived from yeast?

A. Citrus

B. Apple

C. Floral

D. Chocolate

The flavor that is primarily derived from yeast is apple. During fermentation, yeast can produce esters and phenols, which contribute various flavors and aromas to beer. One of the common esters produced by yeast is ethyl acetate, which has a fruity aroma that often resembles apple. This is particularly evident in certain styles of beer, especially those that use ale yeast, which tends to produce more pronounced fruity esters compared to lager yeast. While citrus, floral, and chocolate flavors can originate from hops, malt, or other ingredients used in brewing, they are not directly associated with yeast activity in the same way that apple flavors are. Citrus notes are often derived from hop varieties, floral flavors can come from the hops or from certain malts, and chocolate flavors are typically a result of roasted malts. In contrast, apple characteristics are a direct product of the fermentation process and the specific yeast used in brewing.

Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at hello@examzify.com.

Or visit your dedicated course page for more study tools and resources:

<https://ciceronelevel1.examzify.com>

We wish you the very best on your exam journey. You've got this!

SAMPLE