



ONLINE COURSE • 2026

Sensory Evaluation

Train your palate like a pro: taste, identify off-flavours and score beer with real sensory methods.

Sensory Evaluation.

Train your palate like a pro: taste, identify off-flavours and score beer with real sensory methods.

2 Weeks

4 live sessions, 2 hours
each

Sat-Sun

12:00 to 2:00 PM IST

20

Students per batch, at
most

₹5,999

Course fee

Who it is for

- Brewers and QC staff
- Bartenders and beer servers
- Enthusiasts preparing for judging or Cicerone

What you walk away with

- Run a proper tasting
- Name the common off-flavours and their causes
- Run a triangle test
- Score beer on a structured sheet

WHO TEACHES IT



Ankur Napa

Instructor, Course Instructor ·
Master Brewer



Kenneth

Instructor, Beer Educator ·
National Beer Judge



Chatty Girija

Point of contact, Beer Podcaster
· Creative Strategist

Week by week.

2 weeks. Two live sessions every weekend and one assignment a week.

Week	Focus	Topics	Assignment
Week 1	How tasting works	Aroma, appearance, flavour and mouthfeel; Glassware, serving temperature and tasting order; Flavour chemistry and the flavour wheel	Taste a flight at home and describe each beer in writing.
Week 2	Off-flavours and scoring	Diacetyl, DMS, acetaldehyde, oxidation, light-struck, phenolic and sulphur; Where each fault comes from and how to fix it; Triangle tests and BJCP-style scoresheets	Score a flight and compare your sheet with the instructor's.

HOW IT RUNS

Format, terms and how to enrol.

1. **Schedule.** Live on Saturdays and Sundays, 12:00 PM to 2:00 PM IST. Timings may shift by mutual agreement with the cohort.
2. **Batch size.** Maximum 20 students, so every question gets answered.
3. **Included.** Session recordings, presentation decks, weekly assignments and the learning kit.
4. **Certificate.** Certificate of Completion once every assignment is in and you have attended at least 80% of live sessions.
5. **Beyond the screen.** Recommended microbrewery visits, so you see the kit you are studying.
6. **Fees.** Paid in full at sign-up. No discounts apply, and a package of courses cannot be changed once confirmed.
7. **Refunds.** Read the refund policy at craftbeerschool.in/refund.html before you pay.

Course fee per student

₹5,999

Enrol at craftbeerschool.in/sensory-evaluation-course.html or ask us on WhatsApp. Cohorts cap at 20 students.

WEBSITE

craftbeerschool.in

WHATSAPP AND PHONE

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CLASSES

Online

Fees and dates are correct at the time of printing and may change; the website has the latest. Drink responsibly.