



What is the Certified Pommelier Exam

The American Cider Association's mission is to grow a diverse and successful cider industry by providing valuable information, resources and services to our members and by advocating on their behalf. One way to fulfill this mission is through the Certified Cider Professional Program, a program aimed at educating the front-line of cider hospitality (distributors, retailers, bartenders and more!) while also welcoming journalists and serious cider enthusiasts.

The exam for the introductory level certification, Certified Cider Guide (CCG), is an online test that can be taken at any time. The exam for the more advanced second level of certification, Certified Pommelier, is only available in person. The exam consists of two parts, a written theory exam comprising short answer and essay questions and the blind sensory evaluation of a number of ciders. Passing the introductory level exam is an absolute prerequisite to sitting for the Certified Pommelier exam.

Certified Pommeliers must have a fundamental understanding of all topics covered at the introductory level, but must also be able to think critically and demonstrate a deeper understanding of cider and the cider industry. The exam is meant to be challenging. The only information necessary for successfully passing the theory section of the exam is contained in the Certified Pommelier Study Guide available on Amazon. To study for the evaluation section of the exam, candidates should consider attending one of the sensory analysis videos available through the ACA's website or attend one of the regularly scheduled webinars.

Why Become a Certified Pommelier?

Cider is a beautifully nuanced beverage that is less well understood by most consumers. Having the knowledge and skills required to become a Certified Pommelier will equip you to better serve customers, enhance your standing in the beverage community, and give you a unique and valuable professional qualification. Being recognized as a Certified Pommelier will put you in the vanguard of advanced cider specialists in this ever growing category.

How Much Does the Test Cost?

The registration fee for the exam is \$350. Current members of the ACA can register at a discounted price of \$250 by using the discount code that can be found [here](#). If a candidate sits for the exam but only passes one of the two sections, theory or sensory evaluation, they can resit for the section of the exam that they did not pass at a future date. The fee for retaking the exam is \$175 for non-members and \$125 for current members of the ACA.

Frequently Asked Questions

- **Are there ID or minimum age requirements to sit for the event?** YES. You must be of legal drinking age in the country where you sit for the exam, and when checking in at the exam you must provide a photo ID that will both verify your age and identity .
- **Do I need to pass the Certified Cider Guide exam to take the Certified Pommelier exam?** Yes. Passing the introductory exam to become a Certified Cider Guide is an absolute prerequisite. If you have not yet taken this exam, you can purchase a package which includes an instructional video, study guide, and access to an online exam [HERE](#).
- **How many Certified Pommeliers are there currently?** You can find the current number of CP's [here](#).
- **Is the Certified Pommelier Exam available in my area?** Certified Pommelier exams are held periodically throughout the year and in a variety of locations. Please check our current exam schedule to find an exam suitable for you.
- **What can I bring into the event?** You may bring only a water bottle into the exam space. Cell phones, smart watches, computers, books or papers, and any and all other personal items must be left at a designated storage area in the exam room. Pencils will be provided, and spare paper will be available on request. Spit cups, and water will be provided during the evaluation exam. We encourage you to bring your own water bottle for the theory exam. Please contact the Cider Education Operations Manager, Jennie Dorsey, at jennie@ciderassociation.org prior to registering for the exam if you wish to request special accommodations.
- **How can I contact the organizer with any questions?** Please contact Cider Education Operations Manager Jennie Dorsey at jennie@ciderassociation.org.
- **What happens if I cannot attend my registered exam?** Please see Exam Rescheduling, Timelines and Fees. If you do need to cancel your registration, exam registration fees can be refunded up to 14 days before the exam. Please note that a \$25 administration fee applies to any cancellation.
- **What materials are available to study for this exam?**
 - **Certified Pommelier Study Guide:** The Certified Pommelier Study Guide is available directly through Amazon. It is also available at all of Amazon's international sites. This is the official study guide for the second level of the American Cider Association's professional certification program. It contains all of the information needed to study for and pass the examination. No other reference materials are required.

- **Facebook Group:** There is also a dedicated Facebook Group (that is open for all to join) with prep materials and in-depth peer conversations that many candidates have found useful.
- **Sensory Analysis Videos & Webinars:** Sensory evaluation is an important part of being a Certified Pommelier which is why we test your ability to accurately analyze the structural components, aromas, and flavors of a variety of ciders. In order to aid in the development of your sensory evaluation skills and understand the approach to testing them, we have several pre-recorded videos available for purchase. In addition, we host several live sensory analysis webinars each year. You can access the videos and look for scheduled webinars [here](#).
- **Is it okay if the name on my ticket or registration doesn't match the person who attends?** Registrations are not transferable, so the name on the I.D. presented when checking in for the exam must match the name on the registration.
- **How long does the test take?** You are given 2 hours to complete the theory section of the exam and 1 hour and 15 minutes to complete the sensory evaluation section. There is a 15 minute break in between sections.
- **Is there a tasting section on the test?** Yes. You will be asked to evaluate six ciders in two flights, one flight that assesses your ability to distinguish between key structural elements and a second where you are asked to complete a full evaluation of three ciders using the Structured Sensory Analysis format.
- **What is the grade needed for passing?** 60% of the possible points for sensory evaluation and 70% for theory
- **When will we receive our graded exams?** Exams are not returned to candidates, however you will be notified as to whether or not you have passed about 6 weeks from the exam date. If you did not pass a section of the exam, you may request a breakdown of your points by general topic to help you identify areas in which you could improve your score should you wish to retake the exam.