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FOR IMMEDIATE RELEASE

American Cider Association

Contact: Michelle McGrath

Email: michelle@ciderassociation.org

The American Cider Association is proud to announce that three individuals have successfully passed the Certified Pommelier™ examination. The new Certified Pommeliers™ are Anthony Chen, Head Brewer at AleSmith Brewing Company in San Diego, Lester Koga, owner of Bare Bottle Brewing in San Francisco and cider enthusiast Jessica Arlich from Washington. The rigorous exam, held in San Francisco, California last month, tested candidates on their understanding of cider production, history, and sensory evaluation. As a result, these newly Certified Pommeliers™ are now equipped with advanced skills to guide consumers through the wide variety of ciders available and to help elevate the cider industry at the point of sale.

Early on, the American Cider Association recognized the need for specialized knowledge in the cider industry. With cider being a beautifully nuanced beverage with a diverse set of elements often less understood by food and beverage professionals, certifications are increasingly being used to set individuals apart. However, most certification programs cover cider in a cursory manner or not at all. This led to the establishment of the Certified Cider Professional (CCP) program. The CCP program is designed to educate those on the front-line of cider sales, making it the world's most comprehensive and in-depth cider certification program for beverage professionals.

The Certified Cider Professional program began with a Level 1 certification to help those in the industry develop a fundamental understanding of cider. The Certified Pommelier™ certification takes it a step further by encouraging cider professionals to think critically and showcase a higher level of understanding of the elements of cider. The rigorous testing process consists of five types of questions, including short answer, fill in the blank, matching, essay, and blind sensory, which is based on tasting.

The ACA is dedicated to ensuring that all information tested on the exam is made accessible to anyone who desires to learn. To that end, the ACA released a textbook in March of 2023 to help

candidates prepare to take the exam with just one comprehensive resource. The textbook is available for purchase through [Kindle Direct Publishing](#). Additionally, the ACA offers [sensory analysis practice webinars](#) and a [Facebook study group](#), continuously updated with resources for exam candidates. Interested candidates can find links to all Certified Pommelier™ resources on the [ACA's website](#).

The ACA has three upcoming exam dates for those interested in pursuing their Certified Pommelier™ designation.

- October 11: [Certified Pommelier™ Exam during New York Cider Week](#)
- October 24: [Certified Pommelier™ Exam in Asheville, North Carolina](#)
- January 17: [Certified Pommelier™ Exam at CiderCon® 2024](#)

Contact the ACA's Education Operations Manager [Jennie Dorsey](#) if you have questions about the Certified Cider Professional program or are interested in taking either the Level 1 or Certified Pommelier™ exams. You can also learn more at <https://ciderassociation.org/certification>.

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