



## **AFicioNAado™ Certification Program AFNA™ Beer Certified™ - Exam Outline**

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This syllabus is a resource available to anyone seeking additional education and certification on AFNA™ beer, and those preparing for the online AFNA™ Beer Certification through the AFicioNAado™ Certification Program. This outline is an overview of the material that is included in the online exam, however additional study outside of this document is required by the candidate to obtain all of the knowledge required to understand each subject.

Please visit [alcoholfreeaficionados.com](http://alcoholfreeaficionados.com) for online study courses and learning materials.

The content below contains the foundational information to the AFNA™ Beer Certified™ Exam 1 curriculum and exam and builds into comprehensive knowledge of the subject. For information on other testing regions outside of the United States, please visit [alcoholfreeaficionados.com](http://alcoholfreeaficionados.com).

### **1. History of AFNA™ Beer**

- a. Small beer
- b. National Prohibition Act
- c. Light beers
- d. Low-point beer
- e. Near beer
- f. Revival of AFNA™ beer

### **2. Ingredients and Styles of AFNA™ Beer**

- a. Ingredients
- b. Styles and commercial examples
- c. Additional special ingredients

### **3. Definitions of AFNA™ Beer**

- a. U.S.
- b. Canada
- c. Other countries

### **4. Production of AFNA™ Beer**

- a. Biological methods
  - i. Modifying fermentation
  - ii. Dilution
- b. Physical Methods
  - i. Reverse osmosis
  - ii. Vacuum distillation
  - iii. Evaporation
- c. Adding back flavor – extracts

### **5. General Food Safety for AFNA™ Beer**

- a. Why food safety is important
- b. How AFNA™ Beer is Preserved
- c. Package and storage of AFNA™ beer
- d. Making a food safety plan – where to start your program



## **6. Sensory Attributes and Evaluation of AFNA™ Beer**

- a. How flavor is perceived in AFNA™ Beer: appearance, aroma taste, mouthfeel, finish
- b. Identify normal flavors of AFNA™ beer and their source
- c. Off-flavor knowledge and their source

## **7. Marketing, Labeling, and Service of AFNA™ Beer**

- a. AFNA™ beer market
- b. Labeling AFNA™ beer
- c. Selling and serving AFNA™ beer

## **8. Principles of Mindful Drinking: Marketing & Serving NA & AF Beers**

- a. Ethanol is present in familiar everyday consumption
- b. Health & AFNA™ Beverages
- c. Empowerment & Abstinence
- d. Mindful Drinking and Food Pairings with AFNA™ Beer

## **Learning Objectives**

### **1. History of AFNA™ Beer**

- Recall basic historical facts of AFNA™ beer
- Comprehend the revival of AFNA™ Beer

### **2. Ingredients and Styles of AFNA™ Beer**

- Explain the primary ingredient components of AFNA™ beer
- Memorize and recommend commercial examples of AFNA™ beer brands and styles
- Understand legal hemp (CBD and THC) as an optional special ingredient in AFNA™ beer

### **3. Definitions of AFNA™ Beer**

- Understand differences in alcohol content between alcohol free, non-alcoholic, and Low-alc beer in the US and Canada
- Understand how different countries define alcohol free, non-alcoholic, and Low-alc beer based on ABV (allowable alcohol content limits)

### **4. Production of AFNA™ Beer**

- Comprehend the major differences between biological and physical/mechanical production methods of AFNA™ beer
- General understanding of working definition of each production method for AFNA™ beer

### **5. General Food Safety for AFNA™ Beer**

- Describe the characteristic differences between alcoholic and AFNA™ beer from a food safety perspective
- Understand the importance as it pertains to AFNA™ beer
- Recall best practices for preservation and quality control of AFNA™ beer
- Identify best practices for storage of AFNA™ beer

**6. Sensory Attributes and Evaluation of AFNA™ Beer**

- Memorize process of evaluating AFNA™ beer
- Recall sensory attributes of primary ingredients and process in AFNA™ beer
- Understand typical off-flavors in AFNA™ beer and their causes and what is unacceptable for service **Marketing, Labeling, and Service of AFNA™ Beer**
- Comprehend consumer drivers and current state of the AFNA™ beer market
- Define the general guidelines at the TTB level in understanding the labeling system
- Understand local state guidelines for service of AFNA™ beer vary and state laws should be consulted

**8. Principles of Mindful Drinking: Marketing & Serving NA & AF Beers**

- Define key concepts behind the mindful drinking movement
- Understand the relationship between human wellness and alcohol consumption
- Memorize the principles of pairing AFNA™ beer with food

**Exam Question Weight**

- 1. History of AFNA™ Beer - 6 questions**
- 2. Ingredients and Styles of AFNA™ Beer - 6 questions**
- 3. Definitions of AFNA™ Beer - 8 questions**
- 4. Production of AFNA™ Beer - 8 questions**
- 5. General Food Safety for AFNA™ Beer - 8 questions**
- 6. Sensory Attributes and Evaluation of AFNA™ Beer - 8 questions**
- 7. Marketing, Labeling, and Service of AFNA™ Beer - 8 questions**
- 8. Principles of Mindful Drinking: Marketing & Serving NA & AF Beers – 8 questions**