

HANDOUT 3: THE BJCP RANK LADDER

What changes as a tasting-exam scoresheet moves from Apprentice to Master?

The progression is not simply “more words.” Higher-level sheets become more complete, specific, integrated, actionable, and efficient.

APPRENTICE <i>Notices</i>	RECOGNIZED <i>Describes</i>	CERTIFIED <i>Evaluates</i>	NATIONAL <i>Integrates</i>	MASTER <i>Precision + Economy</i>
Completeness Noticeable unused space; important requested elements may be omitted.	Completeness Most major elements addressed; some gaps remain.	Completeness Nearly all requested elements covered; space used well.	Completeness Essentially complete; little or no wasted space.	Completeness Complete, legible, and exceptionally efficient.
Description Generic terms; few intensity descriptors.	Description Basic specific descriptors and regular intensity terms.	Description Specific character + consistent intensities.	Description Precise sensory language without unnecessary prose.	Description Maximum useful information per word.
Relationships Mostly isolated observations.	Relationships Begins discussing balance and finish.	Relationships Explains balance and important sensory effects.	Relationships Connects cause and effect across the beer.	Relationships Experienced interpretation and synthesis.
Feedback Broad or generic: “needs more hops.”	Feedback Useful direction, but still fairly broad.	Feedback Specific and actionable; tied to perceptions.	Feedback Targeted; preserves what already works.	Feedback Concise, diagnostic, insightful, and technically appropriate.

APPRENTICE
notices



RECOGNIZED
describes



CERTIFIED
evaluates



NATIONAL
integrates



MASTER
communicates with precision

THE KEY: A Master-level sheet should not require microscopic handwriting. National and Master sheets may use about the same amount of space; the difference is the quality of the information packed into it. Fill the space with information - not words.