



Beer Judge Certification Program

5115 Excelsior Blvd, #326
St. Louis Park, MN 55416

www.bjcp.org

BJCP Mead Exam Proctor Instructions

Your purpose as proctor for the BJCP exam is to be the eyes, nose, and palate of the exam graders who will be grading the examinees using your perception of the exam meads. While you should always strive to generate proper and complete score sheets it is especially important when you are a proctor for an exam since the graders will not be able to evaluate the mead you and the examinees are writing score sheets for. Doing a poor job on the proctor scoresheets does a disservice to everyone sitting the exam with you.

There are only two times where the BJCP officially sees score sheets you generate; the first is when you take the exam and the second is when you volunteer to help proctor a BJCP exam. In return for judging the exam meads you receive experience points, in return the BJCP expects a very complete score sheet. The BJCP reserves the right to withhold some or all of the experience points if you do not provide an adequate set of score sheets.

You as a proctor are allowed to use the style guidelines while the examinees are not. Use the style guidelines to make sure you are describing the mead versus the current guidelines not versus your perhaps faulty recollection of the style. With exception of using the style guidelines, you are to judge the meads with the same information the examinees have – just the mead style and subcategory names. Try not to make comments or non-verbal expressions while judging the mead that would influence the other proctor(s).

You will notice that the proctor scoresheet has even more space available for your comments than a normal competition scoresheet. You are expected to comment on every aspect of the mead. Use the fine print under each subsection heading to guide you in your comments. Comment on the presence or absence of each characteristic appropriate for the subsection, just because an aspect is expected or common in the style does not mean you don't need to mention it – remember the graders won't get to taste the mead. Include not just the primary characteristics but also the secondary and tertiary characteristics. You need to provide quantitative levels (high, medium, low, none) when describing the characteristics. You need to provide information that will allow the exam graders to virtually perceive the mead via your descriptions.

The procedure for producing score sheets when proctoring the exam is slightly different than in a normal competition setting.

- First, you should NOT communicate with the other proctor(s) in any manner while producing your score sheet.
- Second, you should NOT attempt to reconcile your scores when you are finished judging the mead.
- Third, you do not provide feedback to the entrant on how to improve the mead. Instead, you should use the Overall Impression section of the scoresheet to explain to the graders why you assigned the score you did to the beer.

After you and the other proctor(s) have finished your scoresheet, you should generate a consensus score for the mead. In some exam settings, for example when the proctors are seated right next to the examinees, it may be



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best to wait until after the exam proper is finished to generate the consensus score(s) to avoid disturbing the examinees or inadvertently disclosing details about the meads(s) to the examinees. The consensus score goes on a separate form along with the individual scores from each proctor.



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BJCP Mead Exam Proctors' Consensus Scores

Exam Location: _____

Exam Date: _____:

Proctor Consensus Scores

	Mead #1	Mead #2	Mead #3
Aroma			
Appearance			
Flavor			
Overall Impression			
Total			

Individual proctor scores for each mead

Total Scores	Mead #1	Mead #2	Mead #3
Proctor #1			
Proctor #2			
Proctor #3			

A consensus of the Stylistic Accuracy, Technical Merit, and Intangibles numbers should also be produced.

	Mead #1	Mead #2	Mead #3
Stylistic Accuracy			
Technical Merit			
Intangibles			



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BJCP Mead Exam Proctors' Consensus Scores

Exam Location: _____
Exam Date: _____:

Proctor Consensus Scores

	Mead #4	Mead #5	Mead #6
Aroma			
Appearance			
Flavor			
Overall Impression			
Total			

Individual proctor scores for each mead

Total Scores	Mead #4	Mead #5	Mead #6
Proctor #1			
Proctor #2			
Proctor #3			

A consensus of the Stylistic Accuracy, Technical Merit, and Intangibles numbers should also be produced.

	Mead #4	Mead #5	Mead #6
Stylistic Accuracy			
Technical Merit			
Intangibles			



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Proctor Name: _____
Proctor Rank/ID #: _____
Exam City: _____
Exam Date: _____

<p>Classic Example <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Not to Style</p> <p style="text-align: center;">Technical Merit</p> <p>Flawless <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Significant Flaws</p> <p style="text-align: center;">Intangibles</p> <p>Wonderful <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> Lifeless</p>	<p>SCORING GUIDE</p> <p>Outstanding (45 - 50): Excellent (38 - 44): Very Good (30 - 37): Good (21 - 29): Fair (14 - 20): Problematic (0 - 13):</p>
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EXAM MEAD _____
Subcategory (Spell out) _____

Carbonation Level: Still Petillant Sparkling
Sweetness: Dry Medium Sweet
Strength: Hydromel Standard Sack

Variety of honey (if declared):

Special Ingredients:

Bottle Inspection: (Appropriate size, cap, fill level, label removal, etc.)
Comments

Bouquet/Aroma (as appropriate for style) _____/10
Comment on honey expression, alcohol, esters, complexity and other aromatics

Appearance (as appropriate for style) _____/ 6
Comment on color, clarity, brilliance, legs, and carbonation

Flavor (as appropriate for style) _____/24
Comment on honey, sweetness, acidity, tannin, alcohol, balance, body, carbonation, aftertaste, and any special ingredients or style-specific flavors

Overall Impression _____/10
Comment on overall drinking pleasure associated with entry, give suggestions for improvement

Total _____/50



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