

You CAN SERVE THE HIGHEST QUALITY *Draught Beer Possible!*

ATTEND A "HOW TO & HANDS ON"

DRAUGHT *Beer Quality* WORKSHOP

PRESENTED BY THE WASHINGTON BREWERS GUILD

Learn about:

- **GET YOUR MONEYS WORTH**
What to Expect from your Beer Line Cleaners
- **SIMPLE CHECKS**
How to Monitor the Line Cleaning Services You're Hiring
- **THE NATIONAL BREWERS ASSOCIATION**
Beer Line Cleaning Standards
- **TASTE TESTING**
Training on Beer Sensory Analysis
- **DRAUGHT SYSTEM MATERIALS AND GASES**

And Much More!

Who Should Attend?:

- Bar and Restaurant Managers, Owners, BeerTenders and Bar Staff, Brewers, Draught Cleaners and Technicians



Location and Times:

ELYSIAN BREWING

CAPITOL HILL • 1221 E PIKE ST, SEATTLE

Monday, October 28

9:30 AM – 11:30 AM for Bar and Restaurant Personnel

1:00 PM – 3:00 PM for Draught Cleaners and Technicians

Registration and Hospitality:

Attendance is **FREE**
but Limited!

Please register by email to
dglor@newbelgium.com

Some ***Food and Drink***
will be provided
after the morning class
for attendees.

Brought to you by:

