

BIOGRAPHY

(Alphabetical order)

In 2006, the *Mondial de la bière* created MBeer School in order to demystify beer tasting and allow beer lovers to improve their knowledge. The faculty is composed of several talented beer specialists with different and complementary skills and expertise. To date, this remains the only school to offer a training that leads to a beerologist certification.



Mirella AMATO, collaborator

Beer Specialist, Writer and Judge



Specializing in Ontario and Quebec brews, Mirella has made the promotion of craft beer her full-time job. She shares her knowledge and enthusiasm through freelance work with a focus on public speaking and education, conducting guided beer tasting sessions and seminars. She is a regular contributor to TAPS magazine, the Great Lakes Brewing News and *Bières et Plaisirs* and can be heard on CBC Here and Now every second week. Mirella is a founding member of Cask! a board member of the Canadian Amateur Brewers' Association and a proud member of the Pink Boots Society. Mirella is certified CICERONE, BJCP, has judge in many competitions in Canada, USA, Europe and in notorious competitions like the World Beer Cup, Canadian

Brewing Awards and the Ontario Brewing Awards.

Annie CAYA, collaborator

Beer enthusiast

In 1993, In 1993, Annie discovered microbreweries, when a good friend introduced her to La Maudite from Unibroue. It was love at first sip! Since then she has read every beer book or article she could get her hands on. She visits every brewpub she find, plans her trips according to the brews she can discover, she even cooks with beer! Ask anyone who knows her and they will tell you that she really enjoys a good beer discussion. She has been a high school teacher since 1998, but could never let go of her other passion, which is why for a few years now, she has done volunteer work at various beer fests, including Le Mondial de La bière of Montréal. When at Le Mondial she works at the Petit Pub and her favorite customers are the ones who have no clue what they are looking for. She loves the challenge of finding the right beer for them, THE ONE they will remember! Cheers!



Dominic CHARBONNEAU, teacher

Brewmaster and Vice President to Production, Les Brasseurs du Monde



Home brewer and beer lover for over 11 years, Dominic Charbonneau is making his place in the beer industry. He started his career in 2006 as the first brewer of the *Saint-Bock Brasserie Artisanale* in Montreal. For 5 years, he created many recipes making the Saint-Bock's reputation: he won a platinum medal at the Greg Noonan MBeer Contest of the Mondial de la bière in 2009 and 4 gold medals in 2010. He also won 4 medals (gold, silver and 2 bronze) at the 2010 Canadian Brewing Awards. His passion for beer is not only at the production level; Dominic promotes beer culture through workshops and is also Cicerone certified. He's been a BJCP judge since 2010 and

currently participates in many American competitions. Always ready to participate in Quebec's brewing scene, he and a few of his colleagues founded the Brasseurs du Monde brewery in 2011 where he is Head Brewer and Beer Consultant.

Mario D'EER, designer

Speaker, author, animator

Mario D'Eer is receiver of the "Bâtisseur" homage from the Quebec Microbrewery Association. His main contribution is within the development of knowledge about the art of brewing, its history, interpretation and tasting. Passionate as are Quebec microbrewers and soaked with a strong professional ethic he researches, write, communicates, creates meeting spots. He initiates the people in a period when everything was still to be done. Throughout his accomplishments, note the development of a reference frame authentically francophone on beer, accepted and used within the beer community. He also contributed to the professional training of many beer leaders in Quebec. He regularly signs chronicles for medias, we can hear him often on the radio and see him on television. Lecturer, panelist, judge, this "beer steward" remains an eternal passionate in action.



Tony FORDER, collaborator

Publisher and Co-Editor, Ale Street News (United-States)

A native of England, Tony Forder has lived in the U.S. for 30 years. As editor and co-founder of Ale Street News, America's largest circulation beer publication, he has been at the center of the craft brewing scene for 20 years. Tony has led beer tours to many countries, especially Belgium. He has written many articles on all facets of the craft brewing industry and is a frequent speaker on the topic. Tony spent a decade in California where he was involved with the roots of craft beer before moving to the East Coast in 1990. Founding Ale Street News in 1992 with his brother-in-law, Tony was instrumental in educating the public about the new microbrewing revolution.



Michel GAUTHIER, collaborator

Brewmaster and Cofounder of MASKA laboratories

Bachelor in Agronomic Sciences (food technology) since 1972, he then worked for Kraft Foods in the cheese production and then for the Labatt Brewery as a Brew master for 22 years. He was co-founder of the Maska laboratories in 1996 and was the president. In April 2009, he sold his shares to his co-shareholder to become an independent formative consultant by creating his own company MarMic Consultation Inc. with his spouse Carmen Ouellette. Michel Gauthier offers technical consultation services for bistro-pubs, microbreweries, wineries, cider works, alcoholic beverages producers, fruit juices and energy drinks producers and any other beverages (startup, technical problem solving, output and quality enhancement and formulation). Michel Gauthier also offers formative brewing, cider, wine-growing programs and also for fruit juice or any other beverages. These trainings are given in a class or are adapted to a specific company needs.



Marc-André GAUVREAU, collaborator

Founder and Vice-President, Brasseurs de Montréal



Marc-André is a long time beer lover. He started his career in 1995 for a Montreal-based company that distributes Guinness (amongst others). In 1991, he became one of the first Keg Market Developer Representative for Unibroue in the Quebec Region. In 1996, he worked at Brasal for a few months before switching over to les Brasseurs du Nord. A few years later, he was promoted to the Regional Sales Manager position. In 2007, he and his spouse and partner Denise Méryneau, developed and found partners to found *Brasseurs de Montréal*. Their most profound wish is to contribute to their clientele's beer education and to make specialty beers accessible to everyone

Guy LEVESQUE, teacher

Author, Speaker and Consultant

Guy Levesque discovered beer culture in the 1980's, through a friend who offered him a homebrew. It became a passion and he began to make, research history, cook, experiment new beers, food pairing combinations. Guy has continued to develop his professional side as beer expert by working for different beer events such as Flaveurs Bières et Caprices and for private tasting sessions. He also has been giving workshops on the history, the making, the tasting of beer and also beer and food pairings. Guy founded in 2004 a beer enthusiast club called "Institut de la bière", for which he is still a member of the board of directors. He also teaches for the Mondial de la bière's "École de biologie MBière"(beer school). As an author, he co-wrote the book "Les Microbrasseries du Québec" and is the beer critic for 2010 and 2011 editions of the "Petit Debeur" guide.



Serge NOËL, teacher

Beerologist and animator



Serge Noël came to the beer world simply for the pleasure of savouring good products. As an amateur, he's a self-learner. He takes part in the Mondial de la bière and the MBeer School of Beerology. He's been implicated in the *fête bières et saveurs* as a volunteer and employee, for many years now. Serge Noël has done many televised reports; he fondly believes in the joy of sharing beer and considers it to be a fascinating window on human history and an invitation to share a pint and be merry. His latest achievement is the French translation of ALL BEER, a tasting guide written by British author Alex Barlow.

Pierre RAJOTTE, collaborator

Engineer, author and consultant

Mechanical engineer of formation, Pierre Rajotte has among others worked for Ford, before launching a manufacture for brewing equipment in 1987. Within his different mandates, he brought a technical assistance for the realization of the first artisan brewery in Quebec: Le Cheval Blanc. Between 1987 and 1995, he traveled often in Europe, perfected his brewing microbiology knowledge and wrote several articles on the subject as well as two books. In 1996, a joint project with the Belgian brewer from the Meura Delta brewery permits them to put together a prototype bioreactor used for the continuous fermentation by means of immobilized cells as well as multiplication of yeast. To this day, he delivered and installed microbreweries in Japan, France, Belgium and Quebec.

