



Prud'homme® Beer Sommelier (Level III)-PBC301

COURSE OUTLINE

- Pre-requisites:** Prud'homme Beer Specialist Certification
- Fees:** \$1200 +HST
- Class Size:** 8 maximum
- Sessions / Weeks:** Evenings [12 classes (3-4 hours each night)] or weekends (3 2-day sessions)
- Course Description:** This course is designed and developed for participants who will use their extensive beer knowledge to **facilitate** beer training to the following; a) licensed establishments promoting beer b) breweries and beer distributors and c) consumers wishing to understand more about beer.

The focus is on extending knowledge of brewing ingredients, designing and facilitating beer dinners / tasting seminars and developing technical draught system skills.

This course that includes classroom sensory exercises, hands-on workshops and off-site trips/classes.

PLEASE NOTE THAT THIS COURSE REQUIRES PARTICIPANTS TO PRESENT A 15-MINUTE TASTING SEMINAR TO THE CLASS

Passing Grade: 70%

*****Please note that late assignments will be subject to a 20% deduction. In addition, more than 2 absences will result in a dismissal from the program.***

Evaluation Methods: A variety of evaluation methods will be used.

Tasting Notes Assignment	15%
Tasting Facilitation	15%
Beer Dinner Assignment	10%
Beer & Cheese Assignment	10%
Blind Tasting Descriptions	5%
Exam Written	30%
Sensory	15%

Learning Outcomes:

1. Demonstrate a clear understanding of sensory concepts with respect to beer
 - a. During a blind taste test of defective beers, evaluate the aromas and flavours of each beer, record the flaws and summarize your findings in the categories of appearance, aroma, flavour and finish.
 - b. During a blind taste test of various beer styles, evaluate the appearance, aromas and flavours, identify the appropriate style of each beer and present your findings with your rationale
 - c. Understand the differences between several major significant beer styles, citing appearance, aroma, body and finish expected in each style.
 - d. Explore a variety of beer styles through sensory evaluation.
2. Create and lead a tasting seminar
 - a. Research 3 beers that you are unfamiliar with, using the Internet, books and other resource materials
 - b. Record your tasting notes on each brand including place of origin, alcohol content and sensory notes
 - c. Introduce each beer to your group and include history, sensory descriptions and other relevant information
3. Develop the skills to create a themed beer dinner
 - a. Design a 4 course beer dinner, using a theme of your choice
 - b. Document each course and include recipes, the appropriate beer and rationale for your pairing
 - c. Record your observations of a beer and cheese pairing (5 beers paired with 5 cheeses)
4. Construct a working draught system in a team environment
 - a. Explain the concepts and components of constructing quality draught beer systems.
 - b. Identify the key contributors of poor quality draught
 - c. Contrast and compare the various methods of draught line cleaning
 - d. In a group, select the proper components to construct a working draught system
 - e. Explain the steps required to create a working draught system
5. Display a comprehensive knowledge of ingredients and processes required to produce beer.
 - a. Brew, in a group setting, a batch of beer
 - b. Explain the choice of ingredients and summarize the brewing process used in the group brewing exercise.
 - c. Summarize, in layman's terms, the brewing process
6. Comprehend the effect of glassware on the taste and aromas of beer
 - a. Exploring 3 different shapes of glassware, you will learn how the shape of a glass affects the flavours and aromas of beer.

Sample agenda: (order of topics may change based on availability)

Date	Subject	Activity	Activity2	Activity3	Homework	Due
03-Oct	Introduction Sensory Evaluation	Taste Bud Discovery Aromatic Exploration		Style comparison Helles, Kolsch, Pilsner	Bring Flavour Wheel Read Facilitation PPT	
10-Oct	Facilitation Skills	Example of Tasting Facilitation	Pilsner Tasting	Style comparison Dunkels, Schwarzbier	Read style guidelines	
14-Oct	Field Trip	<i>Harvest Hop & Malt (micro malting)</i>	<i>Royal City Brewing</i>	<i>Woolwich Arrow (Real Ale sampling)</i>	Review Dunkels, Schwarzbiers	
17-Oct	Beer Styles		Dark Lager Tasting	Style comparison Wheat Beer	read malt chapter	
24-Oct	Malt	Tasting Presentations		Beer and Food practice element discovery	read hops chapter	
31-Oct	Hops	Tasting Presentations				
07-Nov	Beer & Food	Beer & Cheese Pairing	Malt profiling	Pick styles for final presentations	Review wheat beers	Tasting Notes 1
09-Nov	Beer Dinner	4 course dinner				
14-Nov	Brewing	Recipe Development	Wheat Beer Tasting	Off Flavours	Hand in beer dinner introduction & theme	Tasting Notes 2
04-Nov	Brew Day	brewing a small batch of beer	Hop profiling	Style comparison Pale Ales	Review Pale ales	Beer & Cheese Notes
21-Nov	Draught Systems	building a working draught system	Pale Ale Tasting	Style comparisons Dark Ales	Review Dark Ales	Tasting Notes 3
28-Nov	Glassware	Comparison of glass shapes	Dark Ale Tasting (hand in tasting notes)	Style comparisons Belgian beers	Hand in tasting notes for presentation	Tasting Notes 4 & 5
05-Dec	Exam Review	Final Presentations	Final Presentations	Practice Sensory Exam		Beer Dinner Assignment
12-Dec	Final Exam	Written Exam	Sensory Exam			
14-Dec	Celebration of Learning	Beer and conversation				