



## Prud'homme® Beer Enthusiast (Level I) -PBC101

### COURSE OUTLINE

**Pre-requisites:** none

**Fees:** \$330 +HST

**Class Size:** 12 maximum

**Sessions / Weeks:** **Evenings** - 4 classes (3 hours each) or **Weekends** – 2 classes (6 hours each)

**Course Description:** This is an introductory course in beer education designed for participants interested in furthering their knowledge and interest in beer.

The focus will be on brewing ingredients & processes, tasting concepts, pouring & serving concepts, draught system basics, food and beer pairings.

**Passing Grade:** **70% on final exam**

**Evaluation Methods:** **Multiple Choice exam (100 questions)**

### **Learning Outcomes:**

1. Demonstrate a clear understanding of brewing ingredients
  - a. Explain the characteristics provided by malt
  - b. Explain the attributes that hops bring to beer
  - c. Describe the potential benefits of using adjuncts
2. Illustrate a basic knowledge of brewing
  - a. Describe the various stages in brewing in layman's terms
  - b. Compare and contrast two major brewing styles (ales and lagers)
  - c. Discuss and record the various tasting components of a variety of beer styles
3. Integrate ingredient characteristics and beer flavours into the concepts of beer and food pairing
  - a. Differentiate between Cut, Complement and Contrast pairing theories
  - b. Record your personal observations of a variety of beer and food pairings
4. Recognize the need for quality draught beer
  - a. Identify the issues contributing to poor quality draught beer
  - b. Describe the troubleshooting sequences and list the 3 areas of concern in draught quality
  - c. Observe common mistakes in pouring and serving draught beer and identify the benefits of pouring with foam

### **We provide:**

- A course workbook
- An aroma/flavour wheel with beer colour chart
- 2 sample glasses with Prud'homme Beer Enthusiast logo



## COURSE CONTENT:

### **Class 1 - Brewing Concepts**

- Brewing Ingredients
- Brewing processes
- Tasting concepts (basic sensory training)
- Beer Categorization / Styles
- Ale Tasting

### **Class 2 – Beer History**

- History of beer styles
- Glassware culture / concepts
- Glassware handling and storage
- Lager Tasting

### **Class 3 - Draught Beer Quality**

- Draught system basics
- Troubleshooting concepts
- Pouring and Serving concepts
- Wheat Beer Tasting

### **Class 4 - Beer and Food**

- Pairing concepts
- Cooking with beer concepts
- Belgian Beer Tasting
- Final Exam
- Food and Beer Tasting