



## Prud'homme Beer Certification® - Beer Specialist (Level II) - PBC201

### COURSE OUTLINE

**Pre-requisites:** Prud'homme Beer Enthusiast Certification

**Fees:** \$675 +HST (includes a set of 4 Beer Specialist glasses)

**Class Size:** 12 maximum

**Sessions / Days:** Evenings / Daytime-10 classes (3 hours each) / Weekends – 7 hours each day for 4 days

**Course Description:** This course is designed and developed for participants who wish to further their knowledge of beer for use in the following: a) the hospitality industry b) as an agent for a brewer/distributor of beer c) beverage alcohol education.

The focus is to provide more detailed insights into brewing ingredients and processes, draught systems while introducing Canadian brewing history and further investigating negative sensory components.

**Passing Grade:** 70%

*Please note that late assignments will be subject to a 20% deduction. In addition, more than 3 absences will result in a dismissal from the program.*

**Evaluation Method:** 3 short answer tests, 3 assignments, and final exam (all must be completed)

<b>Grading:</b>	<b>Test 1,2,3</b>	<b>10% each</b>
	<b>Tasting Notes Assignment</b>	<b>15%</b>
	<b>Essay (1000 words/ choice of topic)</b>	<b>20%</b>
	<b>Draught Beer Case Study</b>	<b>10%</b>
	<b>Final Exam</b>	<b>25%</b>

### Learning Outcomes:

1. Demonstrate the essential knowledge required to explain the key components of beer
  - a. Recognize and record the impact of a variety of ingredients in beer
  - b. Differentiate and discuss various brewing concepts
  - c. Compare various beer styles and record their sensory components
  - d. Recognize and describe, in a blind tasting, the off flavours found in beer
  - e. Evaluate and record your personal observations while tasting a variety of beer styles
2. Discuss and recognize the importance of beer in Canada's history
  - a. Appreciate the impact that several brewers had on the development of beer in Canada
  - b. Describe several key historical events and report on the impact on beer culture globally
3. Display a comprehensive knowledge of beer and food pairings
  - a. Taste, smell a variety of cheeses and record your observations including the pairing with one style of beer
  - b. Prepare, cook and participate in a 4 course beer dinner
  - c. Identify and record the application of pairing concepts with each course
4. Demonstrate a comprehensive understanding of the components required to deliver good quality draught beer
  - a. Participate in a draught workshop and display proficiency at dismantling and reconstructing draught faucets and couplers
  - b. Recognize the need for different dispense gases based on the concepts of internal pressure, temperature and distance
  - c. Explain the steps necessary to ensure proper pouring and delivery of draught beer
  - d. Identify key insights and trends in the Canadian and Global beer industry and be able to explain their importance to brewers and relevance to consumers



Sample agenda:

Week	Date	Topics	Tastings	Assignments/Tests	Important
1		Introduction Sensory Evaluation Malt / Adjunct	Easy Drinking Thirst Quenching		
2		Hops Water / Yeast Brewing	Smooth		<b>Brewery Tour</b> <i>If possible</i>
3		History of Beer	Refreshing	<b>Test 1 -Ingredients</b>	<b>How Beer Saved the World</b>
4		Cooking with Beer		<b>Aphrodite Cooks</b>	
5		Beer & Cheese	Full Bodied		
6		Draught Beer Components Dispense Gases	Bold	<b>Test 2 - History</b>	
7		Off Flavours Pouring –Can vs Bottle	Robust	<b>Draught Case Study</b>	
8		The Beer Industry Insights & Trends	Fruity	<b>Essay Due</b>	
9		Managing the Beer Category Glassware Profitability	Complex Aged Beers	<b>Tasting Notes Assignment Due Test 3 - Insights</b>	
10		<b>Exam</b>	Blind Tasting (not graded)		