




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

### COURSE OUTLINE

- Pre-requisites:** Prud'homme Beer Specialist Certification
- Fees:** \$1150 +HST (includes 2 Sommelier tasting glasses) 
- Class Size:** 10 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 will be a hybrid course that includes an online learning section, classroom sensory exercises, hands-on workshops and off-site trips/classes.
- Passing Grade:** 70%
- Evaluation Methods:** A variety of evaluation methods will be used.

Tasting Assignment	15%
Tasting Facilitation	15%
Beer Dinner Assignment	10%
Beer & Cheese Assignment	5%
Test	5%
Exam	50%
Written (30%)	
Sensory (20%)	

### 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. Describe in chart form, 12 significant beer styles of your choice, citing appearance, aroma, body and finish expected in each style.
  - d. Explore through sensory evaluation 10 significant BCJP beer styles
2. Create and lead a tasting seminar
  - a. Research 2 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. Plan, prepare and assist in executing a culminating 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. Present a beer and food course to the entire class, during the culminating beer dinner
  - d. Record your observations of a beer and cheese pairing (6 beers paired with 6 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

Sample agenda:

<b>Date</b>	<b>Topics</b>	<b>Details</b>	<b>Activity</b>	<b>Assignments / Tests</b>
	<b>Sensory</b>	<b>Introduction to P3 Sensory Evaluations</b>	<b>Sensory Exploration Taste Bud Discovery <i>Blind Tasting- (Pilsners)</i></b>	<b>How to lead a tasting demo</b>
	<b>Facilitation</b>	<b>Facilitation Skills Beer Dinners</b>	<b>Beer Dinner discussion <i>Blind Tasting – (Dark Lagers)</i></b>	
	<b>Class Trip Guelph</b>	<b>Harvest Malt &amp; Hops Royal City Brewing Woolwich Arrow</b>	<b>Micro malting discussion Microbrewery tour Cask beer sampling</b>	
	<b>Malt</b>	<b>Malt Presentation Malt Profiling</b>	<b>Tasting presentations</b>	
	<b>Hops</b>	<b>Hops Presentation Hop Profiling</b>	<b>Tasting presentation</b>	
	<b>Brewing</b>	<b>Recipe Development</b>	<b><i>Blind Tasting-(Porters/Stouts)</i></b>	<b>Ingredient Test</b>
	<b>Beer &amp; Cheese</b>	<b>6 Beers and 6 cheeses</b>	<b>Record your observations of the interaction between each beer and each cheese</b>	<b>Beer &amp; Cheese Assignment</b>
	<b>Brew Day</b>			
	<b>Draught Beer</b>	<b>Build a draught system Line cleaning demo</b>		
	<b>Off Flavours Cask</b>		<b>Final Tasting 1 <i>Blind Tasting –(Wheat beers)</i></b>	<b>Tasting Note Assignment Due</b>
	<b>Brewing Equipment</b>		<b>Final Tasting 2</b>	<b>Beer Dinner Assignment Due</b>
	<b>Review</b>	<b>Exam Review</b>	<b>Blind Tasting practice</b>	
	<b>Final Exam</b>			<b>Written / Sensory</b>
	<b>Graduation</b>	<b>Beer Dinner</b>	<b>Beer Bistro</b>	

