



Master Prud'homme Beer Sommelier® (Level IV)-PBC401

COURSE OUTLINE

Pre-requisites: -Prud'homme Beer Sommelier® Certification – Level 3
-Entrance Application

Fees: \$2000 +HST

Class Size: 6-8

Sessions / Weeks: Evenings 6:30 – 10:00pm 12 monthly classes (3.5 hours each)

Course Description: This course is designed and developed for beer sommeliers that will use their extensive beer and sensory knowledge to **design beer menus and manage beer portfolios and present beer and food pairings.**

The focus is on extending sensory knowledge of beer styles & beer and food pairings, developing the skills to consult on beer menu creation, evaluation of beer based on true to style evaluation

Application: Provide a 1-page document on your experiences in Prud'homme Beer Certification®. Has it changed the way you approach beer? Has it helped you in your career? What are the 5 biggest things you've taken away?

Phone – follow up call after essay submission

Passing Grade: 70%

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

Beer Portfolio Assignment	20%
Blind tasting notes	10%
Beer & Food Pairing notes	20%
Exam	50%
Beer Portfolio Exam (20%)	
Beer & Food Exam (20%)	
Sensory (10%)	





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 beer which is closest to true-to-style and present your findings with your rationale
- c. Explore through sensory evaluation 16 significant beer styles.
- d. Through a water quality seminar, understand the impact that minerals have on the final presentation of beer.
- e. Utilizing the concepts of glassware shape and size, determine how a beer changes its flavor profile in a variety of 3 glasses.

2. Create a beer portfolio

- a. Based on an existing food menu, you will create a beer portfolio for a restaurant in a specific city and be able to explain your rationale on why each beer is recommended
- b. Record your tasting notes on each brand including place of origin, alcohol content and sensory notes

3. Develop the critical thinking required to assess beer & food pairings

- a. Based on a variety of menu options, you will pick a beer you think will match best based on the concepts of cut, complement and contrast
- b. Based on a variety of menu options, you will record the sensory experience of using a variety of different beers with each course
- c. Document each course and include recipes, the appropriate beer and rationale for your pairing

