



Prud'homme Beer Enthusiast (Level I) Remote Classes -PBC101r

COURSE OUTLINE

Pre-requisites: A thirst for knowledge, interest in beer

Fees: \$300 +HST

Hours: Self directed online course (6-8 hours approximate)
plus weekly virtual tastings and discussion (1.5 hours x 4 sessions)

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 and processes, tasting concepts, pouring and serving concepts (including an introduction to draught systems) and food and beer pairings.

Passing Grade: 70% on final exam

Evaluation Methods: Multiple Choice / Fill-in-the blank (*modular review quizzes for review only – not graded*)

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 common 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.
 - d. Understand the Prud'homme Flavour categorization model.
3. 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. Recognize the various components of a draught beer system.
4. Develop a sense of the importance of glassware and proper pouring & serving techniques.
 - a. Identify the purpose behind date coding and best before dates.
 - b. Recognize the important of glass shape in the flavour of beer.
 - c. Appreciate the importance of a beer clean glass.
 - d. Observe methods pouring and serving beer.
 - e. Identify the benefits of pouring with foam.
5. Integrate ingredient characteristics and beer flavours into the concepts of beer and food pairing.
 - a. Differentiate between Cut, Complement and Contrast pairing theories.
 - b. Appreciate what makes beer and cheese are natural partners.

Course Content:

Module 1 – Ingredients

- Malt, hops, water, yeast, adjuncts

Module 2 – Beer Evaluation

- Sensory concepts, vocabulary

Module 3 – Brewing Concepts

- Techniques used in making beer

Module 4 – Beer Styles

- Traditional beer styles, Prud'homme beer categorization

Module 5 – Beer History

- Historical review of beer production / styles

Module 6 – Glassware

- Historical perspective, glass shape, pouring and serving techniques

Module 7 – Draught Beer

- Draught system components, dispense gas, troubleshooting, maintenance

Module 8 – Beer & Food

- Pairing concepts, beer & cheese, beer & dessert

PROGRAM EXECUTION

A list of beers to sample are provided with the welcome email and learners are encouraged to discuss selection with the instructor.

Learners are expected to review the online modules prior to the virtual discussion. It is encouraged to come prepared with questions regarding the modular materials.

Please understand that you may be sampling 4 beers in one session. It is important to take appropriate measures to ensure responsible use.