



Prud'homme® Beer Sommelier (Level III) Online-PBC301o

COURSE OUTLINE

Pre-requisites: Prud'homme Beer Specialist Certification

Fees: \$1800 +HST

Class Size: 8

Sessions / Weeks: Online lecture self-directed

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, sensory skills, and true-to-style beer evaluation.

This course includes virtual tasting sessions, sensory exercises, video workshops

PLEASE NOTE THAT THIS COURSE REQUIRES PARTICIPANTS TO PRESENT A 3-5-MINUTE VIDEO TASTING SESSION

Passing Grade: 70%

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

Tasting Notes Evaluation	20%
Tasting Facilitation	5%
Beer Dinner Assignment	20%
Beer & Cheese Assignment	5%
Glassware Assignment	5%
Exam	
Written	25%
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. Explore and develop your sensory skills through two exercises – taste bud discovery and aroma discovery.
2. Understand the differences between several traditional beer styles, citing appearance, aroma, body, and finish expected in each style.
 - a. Present a research paper on selected beer styles.
 - b. Explore a variety of beer styles through sensory evaluation.
3. Create and lead a tasting seminar.
 - a. Research 1 beer 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.
4. Develop the skills to create a themed 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. Record your observations of a beer and cheese pairing (5 beers paired with 5 cheeses)
 - d. Record your observations on the deconstruction of a smoked salmon sandwich paired with 4 beers.
5. Construct/Observe 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. Through a draught workshop video, learn about the components necessary to construct a working draught system.
 - e. Explain the steps required to create a working draught system.
6. Display a comprehensive knowledge of ingredients and processes required to produce beer.
 - a. Explain the choice of ingredients and summarize the brewing process used in the brewing exercise.
 - b. Summarize, in layman's terms, the brewing process.
7. Comprehend the effect of glassware on the taste and aromas of beer.
 - a. Exploring 3 different shapes of glassware, you will learn how the shape of a glass affects the flavours and aromas of beer.

WHAT'S INCLUDED

- Level 3 workbook
- Malt samples
- Hop samples
- Sensory Kit (value \$130)
- Sensory package (variety of actual ingredients)
- Exam beers– 3
- Exam defect beer– 1
- Off Flavour kit
- Off Flavour Wheel
- Tasting note pages
- Blind tasting note pages
- Sample glasses – 5
- 3 different shapes of glassware