



## Prud'homme® Beer Sommelier (Level III) Remote-PBC301r

### COURSE OUTLINE

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

**Fees:** \$2500 +HST

**Class Size:** 8

**Sessions / Weeks:** Online lecture self-directed  
14 evening virtual classes (2 hours each night)

**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 10-MINUTE TASTING SEMINAR TO THE CLASS**

**Passing Grade:** 70%

***\*\*Please note that late assignments will be subject to a 20% deduction. In addition, more than 2 absences will result in a dismissal from the program.***

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

Tasting Notes Evaluation	20%
Tasting Facilitation	10%
Beer Dinner Assignment	15%
Beer & Cheese Assignment	5%
Beer Style Research 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 3 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.
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.

## TOPICS

### **Introduction**

- Introduction to program – online lecture
- Beer dinner discussion – virtual session
- Deconstruction exercise – virtual session

### **Sensory Development**

- Online lecture
- Blind tasting video
- Aroma discovery kit – virtual session
- Taste bud discovery – virtual session

### **Facilitation Skills**

- Online lecture
- Tasting demonstration – virtual session
- Discussion – virtual session

### **Beer Styles**

- Online lecture
- First tasting session – virtual session – Golden beers
- Discussion – virtual session

### **Malt**

- Online lecture
- Micro malting video
- Malt sample kit – virtual session
- Second tasting session – virtual session – Dark lagers
- First two tasting presentations - practice sessions
- Blind tasting evaluation due – Golden beers

### **Hops**

- Online lecture
- Hop farm video
- Hop sample kit – virtual session
- Third tasting session – virtual session – Wheat beers
- Second two tasting presentations – practice sessions
- Blind tasting evaluation due – Dark Lagers

### **Water & Yeast**

- Online lecture
- Yeast lab video
- Fourth tasting session – virtual session – Pale Ales
- Third two tasting presentations – practice sessions
- Blind tasting evaluation due – Wheat beers

**Beer Dinner**

- Virtual beer dinner (recipes provided)
- Discussion

**Brewing**

- Online lecture
- Brewing process video
- Fifth tasting session – virtual session – Dark Ales
- Fourth two tasting presentations – practice sessions
- Style selection for final presentations
- Blind tasting evaluation due – Pale Ales

**Canning**

- Online lecture
- Portable canning video
- Aroma discovery kit – virtual session
- Taste bud discovery – virtual session
- Blind tasting evaluation due – Dark Ales

**Faults**

- Online lecture
- Off flavour kit
- Discussion – virtual session
- Beer & Cheese workshop – virtual session

**Draught Beer**

- Online lecture
- Draught workshop video
- Beer & Cheese assignment due
- Discussion – virtual session

**Glassware**

- Online lecture
- Glassware comparison – virtual session
- Beer Dinner assignment due
- Glassware supplied

**Tasting Presentations**

- Virtual tasting presentations – virtual
- Exam review

**Exams**

- Written exam online
- Sensory exam – Blind true to style
- Sensory exam – Blind faults

## WHAT'S INCLUDED

- Level 3 workbook
- Malt samples
- Hop samples
- Sensory Kit (value \$130)
- Sensory package (variety of actual ingredients)
- True to Style beers – 18
- Blind tasting beers – 17
- Exam beers – 3
- Exam defect beers – 3
- Off Flavour kit
- Off Flavour Wheel
- Tasting note pages
- Blind tasting note pages
- Beer Dinner beer – 5
- Sample glasses – 5
- Level 3 Beer Sommelier branded glass
- 3 different shapes of glassware