



Prud'homme Beer Certification® - Beer Enthusiast (Level I) E-Learning

COURSE OUTLINE

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

Fees: \$200 +HST

Hours: Self directed (6-8 hours approximate)

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, Matching, Drag and Drop and Case study**

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 layman's 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
3. Integrate ingredient characteristics and beer flavours into the concepts of beer and food pairing
 - a. Differentiate between Cut, Complement and Contrast pairing theories
4. 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. Observe common mistakes in pouring and serving draught beer and identify the benefits of pouring with foam
5. Develop a sense of proper storing and handling processes
 - a. Recognize the purpose behind date coding and best before dates
 - b. Explain the principles of category management in beer retailing

Course Content:

1) **Brewing Concepts**

- Ingredients
- Brewing process
- Ales vs. lagers
- Historical overview of brewing

2) **Understanding Beer**

- Tasting concepts
- Glassware concepts
- Lager tasting
- Ale tasting
- Wheat beer tasting
- Other styles of beer tasting
- History of beer styles

3) **Beer and Food**

- Pairing concepts
- Cooking with beer concepts
- Beer and cheese
- Beer and dessert
- Food and beer tastings

4) **Draught Beer Quality**

- Draught basics
- Troubleshooting concepts

5) **Selling Beer**

- Handling and storing beer
- Date codes and best before dates
- Category management
- Quality control

6) **Pouring and Serving**

- Getting the best beer experience
- Bottle vs. glass
- Storing and handling
- Temperature
- Glassware handling and storage