



Prud'homme Beer Certification® - Beer Specialist (Level II) – PBC201

COURSE OUTLINE

Pre-requisites: Prud'homme Beer Enthusiast Certification

Fees: \$885+HST

Class Size: 12 maximum

Sessions / Days: Evenings / Daytime-10 classes (3 hours each) / Weekends – 5 hours each day for 6 days

Course Description: This course is designed and developed for participants who wish to further their knowledge of beer for use in the following: a) the hospitality industry b) as an agent for a brewer/distributor of beer c) beverage alcohol education.

The focus is to provide more detailed insights into brewing ingredients and processes, draught systems while introducing Canadian brewing history and further investigating negative sensory components.

Passing Grade: 70%

Please note that late assignments will be subject to a 20% deduction. In addition, more than 3 absences will result in a dismissal from the program.

Evaluation Method: 4 multiple choice/short answer tests, 3 assignments, and final exam (all must be completed)

Grading:	Test 1,2,3,4,5,6	5% each
	Tasting Notes Assignment	20%
	Beer & Food Assignment	10%
	Beer & Cheese Assignment	10%
	Final Exam	30%

Learning Outcomes:

1. Demonstrate the essential knowledge required to explain the key components of beer
 - a. Recognize and record the impact of a variety of ingredients in beer
 - b. Differentiate and discuss various brewing concepts
 - c. Compare various beer styles and record their sensory components
 - d. Recognize and describe the off flavours found in beer
 - e. Evaluate and record your personal observations while tasting a variety of beer styles
2. Discuss and recognize the importance of beer in Canada's history
 - a. Appreciate the impact that several brewers had on the development of beer in Canada
 - b. Describe several key historical events and report on the impact on beer culture globally
3. Display a comprehensive knowledge of beer and food pairings
 - a. Taste, smell a variety of cheeses and record your observations including the pairing with one style of beer
 - b. Identify and record the application of pairing concepts with 4 different types of foods.
4. Demonstrate a comprehensive understanding of the components required to deliver good quality draught beer
 - a. Participate in a draught workshop and display proficiency at dismantling and reconstructing draught faucets and couplers
 - b. Recognize the need for different dispense gases based on the concepts of internal pressure, temperature, and distance
 - c. Explain the steps necessary to ensure proper pouring and delivery of draught beer
 - d. Identify key insights and trends in the Canadian and Global beer industry and be able to explain their importance to brewers and relevance to consumers

Sample agenda:

Week	Date	Topics	Tastings	Assignments/Tests	Important
1		Introduction Sensory Evaluation Malt / Adjunct	Helles Czech Pilsner Vienna Lager		
2		Hops Water / Yeast Brewing	Pilsner Kolsch		Brewery Tour <i>If possible</i>
3		Beer & Food Exercise			
4		History of Beer	Witbier Saison Weissbier	Test 1 -Ingredients	How Beer Saved the World
5		Craft Beer Beer & Cheese	British Pale Ale American Pale Ale		
6		Draught Beer Components Dispense Gases	Dunkel Schwarzbier	Test 2 - History	
7		Off Flavours Pouring –Can vs Bottle	IPA Sour	Draught Case Study	
8		The Beer Industry Insights & Trends	Porter Stout	Food Pairing Assignment Due	
9		Managing the Beer Category Glassware Profitability	Belgian Blond Tripel Dubbel Quad	Tasting Notes Assignment Due Test 3 - Insights	
10		Exam			