



## Prud'homme® Beer Sommelier (Level III)-PBC301

### COURSE OUTLINE

- Pre-requisites:** Prud'homme Beer Specialist Certification
- Fees:** \$1385 +HST
- Class Size:** 8 maximum
- Sessions / Weeks:** Evenings [15 classes (3-4 hours each night)] or weekends (8 1-day sessions)
- 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.

This course that includes classroom sensory exercises, hands-on workshops and off-site trips/classes.

**PLEASE NOTE THAT THIS COURSE REQUIRES PARTICIPANTS TO PRESENT A 15-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. Understand the differences between several major significant beer styles, citing appearance, aroma, body and finish expected in each style.
  - d. Present a research paper on selected beer styles
  - e. Explore a variety of beer styles through sensory evaluation.
2. 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
3. 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)
4. 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. In a group, select the proper components to construct a working draught system
  - e. Explain the steps required to create a working draught system
5. Display a comprehensive knowledge of ingredients and processes required to produce beer.
  - a. Brew, in a group setting, a batch of beer
  - b. Explain the choice of ingredients and summarize the brewing process used in the group brewing exercise.
  - c. Summarize, in layman's terms, the brewing process
6. 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.

**Sample agenda:** (order of topics may change based on availability)

<b>Sept 15</b>	<b>Introduction</b>	<b>Taste Bud Discovery</b>	<b>Beer Dinner discussion</b>	<b>Style comparison Blonde Beers</b>	<b>Bring Flavour Wheel Read Facilitation PPT</b>
<b>Sept 22</b>	Facilitation Skills	Example of Tasting Facilitation	Pilsner Tasting	Style comparison Dark Lagers	
<b>Sept 29</b>	Sensory Evaluation	Dark Lager Tasting	Style Comparison Wheat beers	Aroma Discovery	
<b>Oct 6</b>	Beer Dinner				
<b>Oct 13</b>	Malt	Malt samples	Tasting presentations	Tasting presentations	Tasting presentations
<b>Oct 18</b>	Brew Day		Beer & Food Exercise		
<b>Oct 20</b>	Hops	Tasting presentations	Tasting presentations	Tasting presentations	Tasting presentations
<b>Oct 27</b>	Brewing	Wheat Beer Tasting	Off Flavours	Style comparison Pale Ales	Pick styles for final tastings
<b>Nov 3</b>	Canning	Pale Ale Tasting	Glassware	Comparison of glass shapes	Style comparison Dark Ales
<b>Nov 10</b>	Beer & Cheese	Dark Ale Tasting			
<b>Nov 17</b>	Draught Systems	building a working draught system	Exam Review	Practice Sensory Exam	Beer & Cheese Notes Due
<b>Nov 24</b>	Final Presentations	Final Presentations	Final Presentations	Final Presentations	Beer Dinner Assignment Due
<b>Dec 1</b>	Final Exam	Written Exam	Sensory Exam		
<b>Dec 8</b>	Celebration of Learning	Beer and conversation	Beer & Cheese	Exam Discussion	Style comparisons Belgian beers