



Prud'homme® Beer Sommelier (Level III) Distance Learning-PBC301dl

COURSE OUTLINE

Pre-requisites: Prud'homme Beer Specialist Certification

Fees: \$2000 +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. Brew a batch of beer using a home-brew kit.
 - b. Explain the choice of ingredients and summarize the brewing process used in the brewing exercise.
 - c. 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
- Start home brew
- 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
- Flavor Activ 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