



Prud'homme® Beer Enthusiast (Level I) -PBC101

COURSE OUTLINE

Pre-requisites: none

Fees: \$500 +HST

Class Size: 12 maximum

Sessions / Weeks: **Evenings** - 4 classes (3 hours each) or **Weekends** – 2 classes (6 hours each)

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 & processes, tasting concepts, pouring & serving concepts, draught system basics, food and beer pairings.

Passing Grade: **70% on final exam**

Evaluation Methods: **Multiple Choice exam (80 questions)**

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
 - b. Record your personal observations of a variety of beer and food pairings
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

COURSE CONTENT:

Class 1 - Brewing Concepts

- Brewing Ingredients
- Brewing processes
- Tasting concepts (basic sensory training)
- Beer Categorization / Styles
- Ale Tasting

Class 2 – Beer History

- History of beer styles
- Glassware culture / concepts
- Glassware handling and storage
- Lager Tasting

Class 3 - Draught Beer Quality

- Draught system basics
- Troubleshooting concepts
- Pouring and Serving concepts
- Wheat Beer Tasting

Class 4 - Beer and Food

- Pairing concepts
- Cooking with beer concepts
- Belgian Beer Tasting
- Final Exam
- Food and Beer Tasting