



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

COURSE OUTLINE

- Pre-requisites:** Prud'homme Beer Specialist Certification
- Fees:** \$1295 +HST
- Class Size:** 8 maximum
- Sessions / Weeks:** Evenings [12 classes (3-4 hours each night)] or weekends (3 2-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 | 15% |
| Beer Dinner Assignment | 15% |
| Beer & Cheese 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. 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 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)

| Subject | Activity | Activity2 | Activity3 | Other |
|--|---|---|--|---|
| Introduction Sensory Evaluation | Taste Bud Discovery Aromatic Exploration | Beer Dinner discussion | Style comparison Helles, Kolsch, Pils | Bring Flavour Wheel Read Facilitation PPT |
| Facilitation Skills | Example of Tasting Facilitation | Pilsner Tasting | Style comparison Dark Lagers | Review Dark Lagers |
| Beer & Food Exercise | Deconstructing a meal | Dark Lager Tasting | | read malt chapter |
| Malt | Tasting Presentations | Tasting Presentations | Tasting Presentations | malt tasting |
| Beer Dinner | Beer Bistro 7-10pm | | | |
| Brewing / Recipes | Tasting Presentations | Style comparison Wheat beers | Tasting Presentations | Pick styles for final tastings |
| Beer & Cheese | | | | |
| Brew Day | brewing a small batch of beer | style comparison Pale Ales | style comparisons Dark Ales | read hops chapter |
| Off Flavours | Tasting Presentations | Tasting Presentations | Tasting Presentations | Review wheat beers |
| Hops | hop aromatics | Wheat Beer Tasting | Beer & Cheese Notes Due | Review Pale Ales |
| Field Trip | <i>Harvest Hop & Malt</i> | <i>Royal City Brewing</i> | <i>Woolwich Arrow</i> | Escarpment Labs |
| Glassware | Comparison of glass shapes | Pale Ale Tasting | | Review Dark Ales |
| Draught Systems | building a working draught system | Dark Ale Tasting (notes due) | Style comparisons Belgian beers | Hand in tasting notes for presentation |
| Exam Review | Final Presentations | Final Presentations | Beer Dinner Assignment Due | Practice Sensory Exam |
| Final Exam | Written Exam | Sensory Exam | | |
| Celebration of Learning | Beer and conversation | | | |