



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

COURSE OUTLINE

- Pre-requisites:** Prud'homme Beer Specialist Certification
- Fees:** \$1300 +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	25%
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)

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