



Master Prud'homme Beer Sommelier® (Level IV)-PBC401

COURSE OUTLINE

Pre-requisites: -Prud'homme Beer Sommelier® Certification – Level 3
-Entrance Application

Fees: \$2500 +HST

Class Size: 6-8

Sessions / Weeks: Evenings 7:00 – 10:00pm 15 classes (September to June)

Course Description: This course is designed and developed for beer sommeliers that will use their extensive beer and sensory knowledge to **design beer menus and manage beer portfolios and present beer and food pairings.**

The focus is on extending sensory knowledge of beer styles & beer and food pairings, developing the skills to consult on beer menu creation, evaluation of beer based on true to style evaluation

Application: Provide a 1-page document on your experiences in Prud'homme Beer Certification®. Has it changed the way you approach beer? Has it helped you in your career? What are the 5 biggest things you've taken away?

Phone – follow up call after essay submission

Passing Grade: 70%

Evaluation Methods: A variety of evaluation methods will be used.

Beer Portfolio Assignment	15%
Blind tasting notes	15%
Beer & Food Pairing notes	20%
Tasting Facilitation	5%
Exam	45%
Beer Dinner Exam -15	
Beer & Food Exam -15	
Beer Styles - 15	





Learning Outcomes:

1. Demonstrate a clear understanding of sensory concepts with respect to beer

- a. During a blind taste test of various beer styles, evaluate the appearance, aromas and flavours, identify the beer which is closest to true-to-style and present your findings with your rationale
- b. Explore through sensory evaluation 16 significant beer styles.
- c. Through a water quality seminar, understand the impact that minerals have on the final presentation of beer.
- d. Utilizing the concepts of glassware shape and size, determine how a beer changes its flavour profile in a variety of 3 glasses.

2. Create a beer portfolio

- a. Based on an existing food menu, you will create a beer portfolio for a restaurant in a specific city and be able to explain your rationale on why each beer is recommended
- b. Record your tasting notes on each brand including place of origin, alcohol content and sensory notes

3. Develop the critical thinking required to assess beer & food pairings

- a. Based on a variety of menu options, you will pick a beer you think will match best based on the concepts of cut, complement and contrast
- b. Based on a variety of menu options, you will record the sensory experience of using a variety of different beers with each course
- c. Document each course and include recipes, the appropriate beer and rationale for your pairing

Evaluation Details

1. Beer & Food (20)

- Through a series of 4 food and beer pairing exercises, choose the 4 pairings you think are best. You will need to defend your choices in a written report

2. Blind Tastings (15)

- Through a series of 25 separate blind tastings, you will be required to submit your tastings notes for grading.

3. Portfolio Assignment (20)

- You will receive a menu from a restaurant. The task is to create a beer portfolio for a unique location (a new build) using your skills in sensory evaluation and beer & food pairing.

4. Facilitation (5)

- You will be required to present a beer of your choice to the class. You must follow the Level 3 facilitation skills exercise which must include history of the style, brand and brewery plus tasting notes.

5. Exam – Beer Dinner (15)

- You will be given a series of recipes and a beer style guide. You will be required to create a 4-course beer dinner paired with a style of beer. A rationale and defense of your decisions must accompany this exam.

6. Exam – Beer & Food (15)

- You will be given 4 food items and a choice of 20 different beer styles. You must choose 1 beer for each food item as a beer dinner. Grading will include a written submission plus a verbal defense of your rationale.

7. Exam – Sensory (15)

- You will review 3 separate tastings with 4 beers each. You must review each beer and choose the truest to style based on your observations.

