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

Upon Registration: You will be sent a beer to taste blind. You are required to submit your tasting notes including the style you believe this beer to be. In addition, you will be given a recipe a beer. You are required to submit a rationale on why this beer will pair with this dish.

This assignment is to assess your sensory and pairing skills prior to class beginning.

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.