



## Prud'homme Beer Specialist (Level 2) Online – PBC201e

### COURSE OUTLINE

**Pre-requisites:** Prud'homme Beer Enthusiast® Certification

**Fees:** \$700 + HST

**Sessions / Days:** Online self directed – 1 module per week for 8 weeks

**Course Description:** This course is designed and developed for participants who wish to further their knowledge of beer for use in the following: a) the hospitality industry b) as an agent for a brewer/distributor of beer c) beverage alcohol education or d) personal interest.

The focus is to provide more detailed insights into brewing ingredients and processes, draught systems while introducing Global brewing history and further investigating negative sensory components.

**Passing Grade:** **70% (overall)**

**Evaluation Method:** **6 modular tests, 1 final exam and 3 assignments**

<b>Grading:</b>	<b>Online tests (6)</b>	<b>30%</b>
	<b>Tasting Notes (23)</b>	<b>25%</b>
	<b>Beer &amp; Cheese Assignment</b>	<b>10%</b>
	<b>Beer &amp; Food Observations</b>	<b>10%</b>
	<b>Final Exam</b>	<b>25%</b>

### Learning Outcomes:

1. Demonstrate the essential knowledge required to explain the key components of beer.
  - a. Recognize and record the impact of a variety of ingredients in beer (tasting notes).
  - b. Differentiate and discuss various brewing concepts.
  - c. Compare various beer styles and record their sensory components.
  - d. Evaluate and record your personal observations while tasting a variety of beer styles.
2. Discuss and recognize the historical importance of beer.
  - a. Appreciate the impact that several brewers had on the development of beer in Canada.
  - b. Describe several key historical events and report on the impact on beer culture globally.
3. Display a comprehensive knowledge of beer and food pairings.
  - a. Taste, smell a variety of cheeses and record your observations including the pairing with one style of beer.
  - b. Pair 4 beers with a variety of different foods and record your observations.
  - c. Identify and record the application of pairing concepts with each food item.
4. Demonstrate a comprehensive understanding of the components required to deliver good quality draught beer.
  - a. Recognize the need for different dispense gases based on the concepts of providing the best beer experience.
  - b. Explain the steps necessary to ensure proper pouring and delivery of draught beer.
5. Identify key insights and trends in the Canadian and Global beer industry.
  - a. Explain the importance of trends and insights.
  - b. Understand the relevance of glassware and category management.
  - c. Identify differences in beer distribution across Canada.

## Course Content:

### Module 1 - Introduction

### Module 2 – Ingredients

- Malt, hops, water, adjuncts and yeast
- Tasting notes assignment

### Module 3 - Brewing

- Equipment discussion, pasteurization, filtration, aging
- Tasting notes assignment

### Module 4 – History

- Canadian Beer History
- Global Beer History
- Canadian Craft Beer
- Tasting Notes Assignment

### Module 5 – Beer & Food

- Beer and food review
- Beer & cheese assignment
- Beer & food assignment
- Tasting notes assignment

### Module 6 – Draught Beer

- Draught component review
- Draught beer dispense gases
- Tasting notes assignment

### Module 7 – Off Flavours

- Off flavours -identification, causes
- Tasting notes assignment

### Module 8 – Insights & Trends

- Canadian beer industry insights and trends
- Global beer industry insights
- Beer Distribution
- Brewery classification
- Tasting notes assignment

### Module 9 – Category Management

- Category management principles (on and off premise)
- Tasting notes assignment

### Module 10 – Glassware

- Glassware shape review
- Exam review
- Tasting notes assignment

**Learners are expected to taste beers on their own and submit weekly tasting notes to the instructor for review and coaching. These assignments are not graded for independent assessment but are rather used to improve the skills in evaluating beer.**