



## **Prud'homme Beer Certification® - Beer Specialist (Level 2) Online**

### **COURSE OUTLINE**

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

**Fees:** \$600 + HST

**Sessions / Days:** Online – 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.

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><u>Grading:</u></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
  - 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 course
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 internal pressure, temperature and distance
  - b. Explain the steps necessary to ensure proper pouring and delivery of draught beer
  - c. Identify key insights and trends in the Canadian and Global beer industry and be able to explain their importance to brewers and relevance to consumers

## **Course Content:**

### **Brewing Concepts**

- Malt (history, variety, characteristics)
- Hops (history, variety, characteristics)
- Mineral requirements of brewing
- Fermentation concepts
- Aging & filtration
- Packaging
- Brewing concepts
- Global brewing History

### **Beer Styles**

- Ales and their history
- Lagers and their history
- Tasting sessions (12) comparative in nature / style interpretations

### **Beer and Food**

- Beer and Cheese tasting
- Cooking with Beer
  - i. Soups, starters, mains/desserts

### **Draught Beer Quality**

- Draught system components in more detail
  - i. Faucets, couplers, fobs, kegs, regulators
- Dispense gases and proper pressure settings
- Care and maintenance
- Troubleshooting exercise

### **Pouring and Serving**

- Enhancing the Guest Experience
- Glassware
- Profitability
- Canadian Beer Industry insights and trends