



Prud'homme® Beer Enthusiast (Level I)

COURSE OUTLINE

<u>Pre-requisites:</u>	none
<u>Fees:</u>	\$249 +GST
<u>Class Size:</u>	12 maximum
<u>Sessions / Weeks:</u>	Evenings /Weekends 4 classes (3 hours each)

Course Description: This is an introductory course in beer education designed for participants interested in furthering their knowledge and interest in beer.

The focus will be on brewing ingredients and processes, tasting concepts, pouring and serving concepts (including an introduction to draught systems) and food and beer pairings.

Passing Grade: **70% on final exam**

Evaluation Methods: **Multiple Choice and fill-in-the-blank**

Learning Outcomes:

1. Demonstrate a clear understanding of brewing ingredients
 - a. Explain the characteristics provided by malt
 - b. Explain the attributes that hops bring to beer
 - c. Describe the potential benefits of using adjuncts

2. Illustrate a basic knowledge of brewing
 - a. Describe the various stages in brewing in layman's terms
 - b. Compare and contrast two major brewing styles (ales and lagers)
 - c. Discuss and record the various tasting components of a variety of beer styles

3. Integrate ingredient characteristics and beer flavours into the concepts of beer and food pairing
 - a. Differentiate between Cut, Complement and Contrast pairing theories
 - b. Record your personal observations of a variety of beer and food pairings

4. Recognize the need for quality draught beer
 - a. Identify the issues contributing to poor quality draught beer
 - b. Describe the troubleshooting sequences and list the 3 areas of concern in draught quality
 - c. Observe common mistakes in pouring and serving draught beer and identify the benefits of pouring with foam

COURSE CONTENT:

1) **Brewing Concepts**

- Ingredients (malt, hops, water, adjuncts)
- Brewing processes
- Ales vs. lagers
- Historical overview of brewing

2) **Understanding Beer**

- Tasting concepts (basic sensory training)
- 4 Tasting sessions (4 different categories)
- History of beer styles

3) **Draught Beer Quality**

- Draught system basics
- Troubleshooting concepts

4) **Pouring and Serving**

- Getting the best beer experience
- Bottle vs. glass demonstration
- Glassware concepts
- Glassware handling and storage

5) **Beer and Food**

- Pairing concepts
- Cooking with beer concepts
- Beer wheel
- Beer and cheese
- Beer and dessert
- Food and beer tastings