



Certified Beer Server Training Course Syllabus Outline

Class One: September 21st (22nd) Time and venue TBA

- **Beer Ingredients and Flavours**
 - o Water
 - Differs by region, its effects on beer
 - How to treat water for desired mineral composition
 - o Grains
 - Malt and Malting process
 - Old world vs New world barley
 - Other common brewing grains
 - o Hops
 - Basic hop anatomy
 - Old world vs New world varieties
 - Why hops?
 - o Yeast
 - Commonly used yeast strains
 - Fermentation
 - Esters and Phenols
 - Other microbes
 - o Adjuncts and Additives
- **Brewing Process**
 - o Mashing
 - o Boiling
 - o Cooling and Fermentation
 - o Conditioning
- **Keeping Beer**
 - o Optimal storage conditions
 - o Draught system designs
 - Maintenance and Troubleshooting
- **Serving Beer**
 - o Alcohol laws by province
 - o Serving bottled beer
 - When to serve yeast on bottom
 - How to pour from a bottle
 - o Serving draught beer
 - How to pour from draught





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- Changing a keg
- Glassware
 - Types and uses
 - Beer clean glassware
- Responsible serving practices

Class Two: September 28th or 29th

- **Style Guidelines and Parameters**
 - General history of styles
 - BJCP and Brewers Association
 - ABV, SRM, IBU, Gravity
- **German Beer Styles**
 - History of lagers
 - History of styles and guidelines:
 - Lagers: Pale:
 - German Pilsner
 - Bohemian Pilsner
 - Lagers: Amber, Dark or Strong
 - Oktoberfest
 - Munich Dunkel
 - Maibock
 - Doppelbock
 - Ales: Wheat:
 - Hefeweizen
 - Ales: Rhine Valley
 - Kölsch
- **Belgian/French Beer Styles**
 - Abbey vs Trappist Ales
 - History of styles and guidelines:
 - Trappist and Abbey Ales
 - Dubbel
 - Tripel
 - Spontaneously Fermented Beers
 - Gueuze
 - Kriek, Framboise, other fruit lambics
 - Flanders Ales
 - Red





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- Farmhouse Beers
 - Saison
 - Witbier
- Other Belgian Ales
 - Belgian Blond Ale
 - Belgian Golden Strong Ale

Class Three: October 5th or 6th

- **British Beer Styles**

- Advances in brewing techniques
- History of styles and guidelines:
 - English Pale Ales:
 - Special/Best/Premium Bitter
 - Amber Ales
 - English IPA
 - English Dark Ales:
 - Mild
 - Northern English Brown Ale
 - Robust Porter
 - Sweet/Milk Stout
 - Scottish Ales:
 - Scottish Ale
 - Strong Scotch Ale/Wee Heavy
 - Irish Ales:
 - Dry/Irish Stout

- **North American Beer Styles**

- Quebec classification system
- History of styles and guidelines:
 - Historical North American Styles
 - American Lager
 - Cream Ale
 - Modern American Styles
 - American Wheat Beer
 - American Blonde Ale
 - American Pale Ale





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- American Amber Ale
 - American India Pale Ale (IPA)
 - Imperial IPA
 - American Brown Ale
 - American Stout
 - Oatmeal Stout
 - American Barleywine
 - Imperial Stout
- **Prohibition and Craft Revolution**
 - Early breweries in North America
 - Homebrewing
 - Influence on beer today

Class Four: October 12th or 13th

- **Flavours and Tasting**
 - How to taste beer
 - Flavour descriptors
 - Appearance, Aroma, Flavour, and Mouthfeel
- **Off Flavours**
 - Brewing and /or handling faults
 - Diacetyl
 - Oxidation
 - Lightstruck
 - Acetic acid
- **Pairing Beer with Food**
 - Similar and Contrasting flavours
 - How certain flavours enhance others

