

CANADIAN INSTITUTE OF BEEROLOGY

OFFICIAL COURSE OF STUDY FOR THE BACHELOR OF BEEROLOGY PROGRAM

Welcome students! On behalf of the entire faculty of the Canadian Institute of Beerology, we are pleased to introduce you to the complete course of study leading to the prestigious Bachelor of Beerology Degree. Our founder Elmo B. Sudz developed the Bachelor of Beerology program in an effort to provide the membership of the Canadian Beer Drinkers' Alliance with a meaningful vehicle for professional development. Students have the luxury of attempting all or any of the prescribed courses at their leisure and in the privacy of their own homes. The course descriptions are merely outlines and may be creatively altered in the ultimate quest for the Bachelor of Beerology Degree. Familiarization with the course material, in conjunction with related beer drinking experience, will be most beneficial in the successful completion of the final examination.

Please note: Through a series of obvious political blunders and oversights, post secondary institutions and governing bodies persist in not recognizing the Bachelor of Beerology Degree as a credible educational achievement. Similarly, Revenue Canada maintains what we believe to be an unrealistic position with respect to tuition fees. **Tuition fees are not tax deductible. Just one more case of obvious discrimination aimed at the beer drinking fraternity.**

Educational Plan: Students are encouraged to approach courses in the true spirit of exploration and cooperation. Although beer drinking can be a solitary endeavour, it is best enjoyed in the company of others. Courses leading to the Bachelor of Beerology Degree can also be attempted by oneself, however, learning in the company of others is much more desirable.

BOTTLE OPENING 123 – Students in this practical course are encouraged to familiarize themselves with a wide variety of containers created to hold beer. Through a series of trials Bachelor of Beerology candidates will become well versed in the opening of these containers in a variety of conditions. Twist top, pull tab and conventional cap will be mastered through a hands-on experiential approach. All participants in this course must develop a high level of proficiency in the demanding pressure test, wherein a well shaken container of beer must be successfully opened without creating excessive loss or over spray damage. An acute sense of hearing is a definite asset in detecting the first telltale signs of an agitated beer container. Ambidextrous usage of a standard, common bottle opener is a mandatory requirement for this course. Students at the advanced level should be able to successfully transport a keg of draught to a function and tap into it without producing an abundance of foam.

BEER POURING 100 – Although the objective of this course may appear rather trivial, it is imperative that all students demonstrate a satisfactory level of competence in the required skills. A failure in this course could result in instant dismissal from the Bachelor of Beerology program. Candidates are encouraged to experiment pouring beer into a variety of containers and drinking vessels. Containers should constitute a variety of shapes, sizes and compositions. The head on

the beer should be at an acceptable level and spillage should be negligible. Should comply with Canadian Beer Drinkers' Alliance standards. (see **C.B.D.A manual – rules, regulations and expectations #4**) Experience should be gained pouring beer under the kind of adverse conditions one might encounter while being jostled at a party. Those wishing to prepare themselves for future power failures might consider conducting a beer pouring in blackout conditions.

BEER TASTING 112 – This is certainly the most popular course offered and is consistently oversubscribed at the Canadian Institute of Beerology campus. Given the contemporary educational philosophy of the Canadian Institute of Beerology that all beer is good, students are encouraged to sample the variety of fine beers available and treat their taste buds to a virtual potpourri of tantalizing beer flavours. Ales, lagers, porters, stouts and draught beers are all there to be discovered by inquisitive beerology students in an attempt to quench their never ending thirst for knowledge. Students may hone their scientific skills by organizing carefully controlled taste tests.

ADVANCED MANAGEMENT SEMINAR 403 – Participation in this seminar is not restricted to executive members of the Canadian Beer Drinkers' Alliance, however, non-members may wish to join the C.B.D.A. and choose their lifetime executive position before taking part. Executive C.B.D.A. members may get together on an informal basis and fine tune their leadership skills to peak efficiency. Participants may strive to attain fluency in the beer drinking terminology outline in the Official C.B.D.A. Handbook, as well as familiarize themselves with key concepts like the official grievance procedure and the constitution. Members may wish to practise executive potential by organizing at least one official C.B.D.A. function such as a beer and pizza party or a C.B.D.A. meeting.**

Elmo recognizes that organizing a meeting for C.B.D.A. members is clearly in violation of the C.B.D.A. constitution and would therefore respectfully suggest the **non-meeting concept as a viable means of bringing C.B.D.A. members together.

BEER AND LITERATURE 212 – It is an expectation in this course that beerology students read at least **three literary works** containing some reference to beer. Magazine/newspaper articles or labels on beer cans or beer cases may be substituted at the discretion of the candidate. To obtain a passing grade, students must be able to recognize the word **BEER** and spell it correctly on at least 6 out of 10 attempts. A library card could be an asset for this course. Students who actually write something about beer, such as a joke or story, should automatically be given advanced standing.

BEER AND POETRY 331 – This course is designed to enhance the appreciation of beer through the medium of verse. The writing and recitation of poetry will enable the participant to explore one's inner self and better express the true reality of the beer/life relationship that exists within. Students are free to explore any or all forms of poetry from the conventional to the unorthodox; from the ballad to the limerick; from the sonnet to the ode; free to discover, free to experience, free to be! Poetic license will be granted to those who excel in this course, but only if they promise not to drink while driving. The following are examples of works submitted by Bachelor of Beerology students. Authors of these academic endeavours were recipients of the coveted **Dean Sudz Award for Academic Excellence in Beer and Literature**.

AN UNTITLED WORK

Wine's sometimes red,
Water is clear,
Given the choice,
I'd rather have BEER!

A BEER LIMERICK

The code of the Beer Drinkers' Alliance
Is to appreciate BEER as a Science.
Its members feel wine
Is not fit for swine,
And sit back and fart in defiance.

Refer to Bachelor of Beerology Final Examination. Poetry written in this course could be submitted with the examination for advanced academic accreditation.

BEEROGRAPHY 224A – In the first half of this course, students opting to participate will study the global impact of beer. Equipped with only an atlas, students will locate such notable places as Alebeerta, Sibeeria, Beering Strait, Great Beerier Reef, Beermuda, Alelaska, Ethiopiale and Boliviale to name a few. This course constitutes ½ credit.

BEEROGRAPHY 224B – (prerequisite Beerography 224A) Students choosing to take the second half of Beerography 224 should be prepared to exercise previously acquired skills to prepare a detailed **Beerographic Map** of their immediate geographic area. The Beerographic Map should clearly identify all sources of beer including retail outlets, licensed establishments, and the locations of fellow C.B.D.A. members who may also be stock keepers. A personalized Beerographic Map should be placed in a strategic location in every home for quick reference in case of emergencies. Colour coding and drawing to scale are optional. May be submitted for advanced academic accreditation on final examination.

PHILOSOPHY OF BEER 322 – Discussion groups are formed to promote dialogue with other C.B.D.A. members. There are no course assignments, however, participants are encouraged to discuss/debate contemporary issues related to beer and beer drinking. Possible concepts to explore might include the following: “You can't buy beer. You can only rent it.” **or** “If a beer fart was released in an empty room, would anyone smell it?” **or** “Explain the symbiotic relationship that exists between beer and hockey in contemporary Canadian society.” **or** “Beer is good!”

BEER AS AN ARTISTIC MEDIUM 206 – This course is also cross-referenced as INBEERIOR DECORATING 245. Students are able to pursue the artistic potential that exists in a myriad of beer related products. Cans, bottles, caps, cases, labels and pull tabs are all manipulative materials seeking rebirth in the hands of skilled C.B.D.A. artisans. Opportunities abound for the production of countless beer related artefacts. Beer cases can easily become pieces of sectional furniture. Tables, chairs, bookcases and footstools are all within grasp of those having even limited artistic talent. The humble beer cap can become a fashion icon through the creation of “beerings” and “beerkinis”. What could be more tasteful than a colourful necklace or bracelet made of beer caps? Barren walls can be revitalized with the simple application of beer labels arranged in a distinct wallpaper pattern. Those excelling in this course may capitalize on their newfound skills and offer their handiwork as cherished gifts to family and friends for birthdays, beermitzvahs, and other special occasions.

ECONOMICS OF RECYCLING 300 – As a prerequisite to this course, students must have at least some basic proficiency at returning empties. Empty beer bottles are often grossly underestimated as a secure financial investment. They are not subject to the financial losses or fluctuations that one might encounter in the stock market. Storing a large volume of empties is not an onerous task. Large collections of empties can be accumulated almost anywhere and require minimal maintenance while holding their intrinsic value. Candidates in this course may work cooperatively to organize field trips to return these empties. It is only through the redemption of these empties that the bearer can appreciate a substantial cash return. **Money in – beer out – empties back – money back – money in – beer out – ad infinitum.**

Some members of the C.B.D.A. have organized field trips into the countryside where they forage for empties carelessly discarded by others. These enterprising students often make enough money to cover the cost of tuition for the Bachelor of Beerology program.

BEER AND MEDIA 217 – The criteria for this course is rather loosely defined affording a high degree of academic freedom to participants. Students are invited to expose themselves (not literally) to a variety of conventional media sources including magazines, movies, newspapers, and television. References to beer can be clearly identified through this intensive research. Students are encouraged to undertake a practical assignment based on specific observations. Making a scrapbook of references to beer, or articles about beer, might be appropriate. For the more adventurous, a full length video testimonial to beer could be an exciting challenge. This could be accomplished by simply editing out the mindless television programming that exists between beer commercials. Why not make your own presentation on the joys of beer drinking?

BEER MAKING 315 - For those of you who haven't done it yet, maybe its time to take a shot at making your own beer. If the ancient Egyptians could do it then so can you! Start with a simple beer making kit. They are available everywhere. Create your brew. Enjoy it. Share the results of your beer brewing debut. Repeat as necessary.

BEER ADVOCACY 302 A – Capitalize on any opportunities that arise to expound on the merits of beer. Organize a peaceful march of fellow beer drinkers. Make and carry signs with captions like **SUPPORT YOUR LOCAL BEER STORE, BEER IS BEST, or BEER BEFORE WINE**. Never be ashamed of your taste for beer and your joy of beer drinking. Be proud! Tell the world! Buy a **HONK IF YOU LOVE BEER** bumper sticker buy several put them on your car, your clothing and anywhere else you can think of. You get the idea.

BEER LOBBYING 302 B – Write letters, send e-mails or talk directly to elected officials about beer related issues. Issues like increasing the affordability of beer by reducing the huge tax bite on beer purchases or locating an outlet for beer sales closer to your residence could be worthwhile causes. Attend public meetings or hearings involving causes near and dear to beer drinkers. Attend these gatherings with a group of like minded beer drinkers. Have a couple of beers before you go and eat several pickled eggs. You can be assured your presence will be noted and your voice will be heard.

COOKING WITH BEER – The purpose of this popular course is almost self explanatory. Beer drinkers often fail to realize the potential that exists for the use of beer in cooking. Add it to stews, soups, chili, meat loaf, and other dishes. Great in the marinade for your favourite meat cuts. The sky is the limit . Look up some recipes with beer. Try them out. Experiment with your own gourmet creations. Best of all, when you are cooking with beer you can be drinking it as well. Enjoy!

POLITICAL SCIENCE AND BEER 428 – This course is quite intense and requires some aptitude in the area of mathematics. Students will undertake an in depth analysis of one specific level of government. The subject of the study would be one of the following; Municipal, Regional, Provincial, Territorial, Federal or the Senate. Through intensive research involving diverse sources, students would make their best estimate of the amount of money wasted by the level of government selected for their study. At this point in time, the dollar figure would be converted by the students and expressed in terms of how many cases of beer would the wasted funds have purchased. Results of findings would be shared with other beer drinkers that we might be better able to appreciate the magnitude of the amounts involved.

ROBOTICS R2D2 – The robotics course has only one assignment, specifically, design and build a robot with a defined number of features. It must be completely weatherproof, fully mobile and able to traverse any terrain. Robot must have the capacity to hold at least 4 different brands of beer and maintain the beer at an appropriate cool temperature. In addition to serving the beer to its owner it should also be maintenance free and have the capacity to travel to the beer store to return empties and get more beer. The ability to barbecue burgers and steaks would also be desirable. Presently, no Beerology student has been successful in this course. If at some point in the future someone is able to design this device they should patent it, mass produce it, sell it, and retire to some warm tropical paradise where they have a private jet, an exotic car collection, live on their 160 foot yacht or one of their 8 estate homes, have all kinds of servants to count their money and drink beer all day!

STUDENT'S CHOICE 400 – The Bachelor of Beerology Program must continue to change and evolve in an effort to keep the membership abreast of beer related issues. Students in this program can provide the initiative, the dedicated research, the insight, and the inspiration to keep the C.B.D.A. membership on the cutting edge of beer drinking technology. Courses developed by students may be submitted with the examination to be considered for **advanced academic accreditation. Good luck on your exam!**