

# BEV 101 - FOUNDATIONS IN BEER

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## Course Description

This course provides students with a comprehensive introduction to the world of beer. It also explores emerging trends in the modern beverage landscape. Students will develop a solid foundation of knowledge and understanding of beer and its significance within the beverage industry. An opportunity to receive certification in responsible alcohol service training is included. Group 2 course.

## Credit Hours

1

## Contact Hours

1

## Lecture Hours

1

## Required Prerequisites

CUL 110

## Corequisites

BEV 102

## General Education Outcomes supported by this course

Communications - Direct

## Course Learning Outcomes

### Knowledge:

- Explain the processes and technologies used to produce beer.
- Recognize each of the beer styles and their characteristics.
- Interpret labels and online information to become an educated consumer and make informed purchase decisions.
- Recommend beer that complements a food course or choice.
- Identify different types of beer and explain their ideal serving temperatures, glassware, and traditional presentation standards.

### Application:

- Apply and understand how to use deductive reasoning skills to connect sensory data with beer-making variables and geographical influences, supporting informed conclusions about the beer profile.

### Integration:

- Relate the influences that geography, climate, culture, and economies have on hop production worldwide and in relation to Michigan and the United States.
- Relate ethical principles to management decisions.
- Connect characteristics of beer styles to explain variations in taste and aroma.

### Human Dimension:

- Be aware of the impact of liquor laws, liability, and enforcement on the beer industry.
- Become familiar with the alcohol-related laws in effect in most areas, as well as the ongoing controversies they generate.

- Compare and contrast the types of businesses that make up today's beverage industry.

### Caring - Civic Learning:

- Self-assess one's ability to conduct oneself in ways that are consistent with personal and professional codes of behavior for the service of beer.
- Commitment to excellence in beer service and developing an enthusiasm for sharing wine knowledge with guests.

### Learning How to Learn:

- Reflect on the environmental impact growing, harvesting, and producing crops have on our environment currently and what that impact will look like in the future.