

BEV 102 - FOUNDATIONS IN BEER LAB

Course Description

In this course, students will explore beer. Through tastings and sensory evaluations, students will develop an understanding of each beverage's unique brewing and fermenting techniques. The course includes site visits to local breweries offering real-world context and experience. Group 2 course.

Credit Hours

1

Contact Hours

2

Lab Hours

2

Required Prerequisites

CUL 110

Corequisites

BEV 101

General Education Outcomes supported by this course

Critical Thinking - Direct

Course Learning Outcomes

Knowledge:

- Explain the processes and technologies used to produce and age beer.
- Recognize by sight, smell, and taste the predominant beer characteristics.
- Interpret labels and online information to become an educated consumer and make informed purchase decisions.
- Identify different types of beer and explain their ideal serving temperatures, glassware, and presentation standards.

Application:

- Exhibit deductive reasoning skills to connect sensory data with brewing and fermentation variables and geographical influences, supporting informed conclusions about the beverages' profile.

Integration:

- Relate the influences that geography, climate, culture, and economies have on beer production worldwide and in Michigan.
- Evaluate management decisions using frameworks of professional ethics, sustainability, and social responsibility.
- Connect ingredient characteristics to factors such as climate, brewing, and fermentation styles to explain variations in taste and aroma.

Human Dimension:

- Demonstrate an understanding of the impact of liquor laws, liability, and enforcement on the brewing and fermentation 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 brewing and fermentation 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. Self-assess one's adherence to personal and professional codes of behavior for the service of beer.
- Commitment to excellence in beverage beer service and developing an enthusiasm for sharing beer knowledge with guests.

Learning How to Learn:

- Identify the environmental impact that growing, harvesting, and producing crops have on our environment now and in the future.