

BEV 141 - FOUNDATIONS IN CIDER, SAKE, AND RTDS

Course Description

This course provides students with a comprehensive introduction to the world of fermented beverages, with a focus on cider, sake, and RTDs (Ready to Drink beverages). It also explores emerging trends in the modern beverage landscape. Students will develop a solid foundation of knowledge and understanding of these distinctive drinks and their significance within the beverage industry. Group 2 course.

Credit Hours

1

Contact Hours

1

Lecture Hours

1

Corequisites

BEV 142

General Education Outcomes supported by this course

Communications - Direct

Course Learning Outcomes

Knowledge:

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

Application:

- Apply deductive reasoning skills to connect sensory data with cider, sake, and RTD variables and geographical influences, supporting informed conclusions about the cider, sake, and RTD profile.

Integration:

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

Human Dimension:

- Be aware of the impact of liquor laws, liability, and enforcement on the sake, cider, and RTD 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 cider, sake, and RTDs.
- Commit to excellence in beverage service and developing an enthusiasm for sharing knowledge with guests.

Learning How to Learn:

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