

ORIGINATOR'S SECTION:

1. College: CHABSS CoBA CoEHHS CSM
 Desired Term and Year of Implementation (e.g., Fall 2008): Summer 2017

2. Course is to be considered for G.E.? (If yes, also fill out appropriate GE form*) Yes No

3. Course will be a variable-topics (generic) course? Yes No
 ("generic" is a placeholder for topics)

4. Course abbreviation and Number:* ENGB 300

5. Title: (Titles using jargon, slang, copyrighted names, trade names, or any non-essential punctuation may not be used.)
From Sumer to San Diego: The Evolution of Beer Across Time and Space

6. Abbreviated Title for PeopleSoft:
 (no more than 25 characters, including spaces)
Evolution of Beer

7. Number of Units: 2 units

8. Catalog Description: (Not to exceed 80 words; language should conform to catalog copy. Please consult the catalog for models of style and format; include all necessary information regarding consent for enrollment, pre- and/or corequisites, repeated enrollment, crosslisting, as detailed below. Such information does not count toward the 80-word limit.)

Surveys the development of beer across history and geography from its origins in Sumer and Iran to its contemporary manifestations in San Diego. Through readings and discussion, students are introduced to the evolution of beer, the ethical debates about beer, the varieties that exist and the ongoing operation of the contemporary San Diego Craft Brewing Industry.

9. Why is this course being proposed?

This Course is part of the new Engineering™ Certificate being developed in the College of Science and Math. For that program, the organizers requested that CHABSS faculty create a course on the culture of beer.

10. Mode of Instruction*

For definitions of the Course Classification Numbers:
http://www.csusm.edu/academic_programs/curriculumsschedu ling/catalogcurricula/DOCUMENTS/Curricular_Forms_Tab/Instructional%20Mode%20Conventions.pdf

Type of Instruction	Number of Credit Units	Instructional Mode (Course Classification Number)
Lecture	2 units	C3
Activity		
Lab		

11. Grading Method:*

Normal (N) (Allows Letter Grade +/-, and Credit/No Credit)
 Normal Plus Report-in-Progress (NP) (Allows Letter Grade +/-, Credit/No Credit, and Report-in-Progress)
 Credit/No Credit Only (C)
 Credit/No Credit or Report-in-Progress Only (CP)

12. If the (NP) or (CP) grading system was selected, please explain the need for this grade option.

13. Course Requires Consent for Enrollment? Yes No

Faculty Credential Analyst Dean Program/Department - Director/Chair

14. Course Can be Taken for Credit More than Once? Yes No
 If yes, how many times? (including first offering)

15. Is Course Crosslisted: Yes No
 If yes, indicate which course and check "yes" in item #22 below.

* If Originator is uncertain of this entry, please consult with Program/Department Director/Chair.



16. Prerequisite(s): Yes No

17. Corequisite(s): Yes No

18. Documentation attached: Syllabus Detailed Course Outline

19. If this course has been offered as a topic, please enter topic abbreviation, number, and suffix:*

20. How often will this course be offered once established?* Once per semester depending on demand in Extended Learning

PROGRAM DIRECTOR/CHAIR - COLLEGE CURRICULUM COMMITTEE SECTION:
(Mandatory information – all items in this section must be completed.)

21. Does this course fulfill a requirement for any major (i.e., core course or elective for a major, majors in other departments, minors in other departments)? Yes No

If yes, please specify:
It is a requirement in the new Engineering™ curriculum in extended learning.

22. Does this course impact other discipline(s)? (If there is any uncertainty as to whether a particular discipline is affected, check "yes" and obtain signature.) Yes No Liberal Studies was asked to review because it is the department of proposer.

If yes, obtain signature(s). Any objections should be stated in writing and attached to this form.

Liberal Studies Discipline	_____	_____	_____ Support	_____ Oppose
	Signature	Date		
Discipline	_____	_____	_____ Support	_____ Oppose
	Signature	Date		

SIGNATURES : (COLLEGE LEVEL) :

(UNIVERSITY LEVEL)

Greig Tor Guthey January 25, 2017

1. Originator (please print or type name) _____ Date

JA Trickett _____ 2/1/17

2. Program Director/Chair _____ Date

Bill Gust _____ 4/18/17

3. College Curriculum Committee _____ Date

Theresa _____ 4/18/17

4. College Dean (or Designee) _____ Date

5. UCC Committee Chair _____ Date

6. Vice President for Academic Affairs (or Designee) _____ Date

7. President (or Designee) _____ Date

Tracker ✓

* If Originator is uncertain of this entry, please consult with Program/Department Director/Chair.

RP _____

Engibeering 300
From Sumer to San Diego: The Evolution of Beer Across Time & Space
2 units

Instructor: TBD
Office Hours: TBD
Contact info: TBD (email is preferred)

Course Description: This course surveys the development of beer across history and geography from its origins in Sumer and Iran to its contemporary manifestations in San Diego. Through readings and discussion, students are introduced to the evolution of beer, the ethical debates about beer, the varieties that exist and the ongoing operation of the contemporary San Diego Craft Brewing Industry.

This is a two-unit course that meets two hours per week for the semester.

Student Learning Objectives:

After completing this course, the student will:

1. Understand the history of beer as a social, natural and business phenomenon.
2. Be able to identify and understand the ethical issues that beer raises.
3. Identify and describe the varieties of beers and their origins.
4. Understand the historical and regional factors that have led San Diego to become a center of microbrewing in the early 21st century.

CLASS REQUIREMENTS

Attendance and Participation: Both are expected, and will be assessed with a class sign in sheet and contributions to class discussion. 10% of the grade

Weekly reading: Drawing on books and articles listed below. Most readings will be available on Cougar courses.

2 Tests—A mid-term and a final: 60% of the grade

1 Short Paper – The Presentation will be on one brand of beer and how it developed. The brand could be from a local brewery or a major multinational. It could be foreign or domestic. Details will follow. 30% of the grade.

COURSE POLICIES

Academic Honesty and Integrity:

Plagiarism includes: (a) quoting another person's actual words or copying a web page verbatim without acknowledgement; (b) paraphrasing another person's words without acknowledgement; (c) using another person's idea, opinion, or theory without acknowledgement; or (d) borrowing of facts, statistics, or other material, unless the information is common knowledge, or (e) copying from another person's exams, homework, quizzes, etc. Consequences will include failing the assignment and/or failing the course at the instructor's discretion. Additional consequences may include, extra work, probation, suspension, or expulsion.

ADA:

Students authorized by the Office of Disabled Student Services (DSS) to receive reasonable accommodations should meet with the instructor during office hours in order to ensure confidentiality. Students with disabilities who require reasonable accommodations must be approved for services by providing appropriate and recent documentation to DSS. This office is located in Craven Hall 5205, and can be contacted by phone at (760) 750-4905, or TTY (760) 750-4909.

Collegiality:

I encourage you to participate. Please raise your hand if you have a question/comment; and please listen closely to what your classmates say. In this class, we learn in relation to each other, collectively and thus benefit from each other's input. So ask questions, challenge your classmates, debate and express your own take on course material, but do it respectfully and maturely. I will moderate all discussions in a fair and equal manner. Let's work together to foster an environment of open inquiry, critical thought, civil discourse and mutual understanding.

Phones in Class

If you need to make a call, answer or send a text for some reason, please step outside of class so you do not distract other students or the instructor.

Grading:

This course uses a 100 point system weighted as indicated to calculate your final grade. If you have questions, the instructor is always happy to discuss student progress. Grades are assigned as follows:

A=>93; A-=90-92; B+=88-89; B=83-87; B-=80-82; C+=78-79; C=73-77; C-=70-72; D+=68-69; D=63-37; D-=60-62; F= All grades less than 60.

Late work:

Should there be late work, acceptance will be at the instructor's discretion.

Other issues:

Any other special needs/questions/situations should be directed to the instructor the first week of class. If any other issues arise (because they sometimes do), notify your instructor as soon as possible.

COURSE SCHEDULE (Subject to change)**Part 1: The Origins of Beer from Southwest Asia to Europe****Week 1: Which came first the beer or the bread?: Tracing the origins of Beer from Southwest Asia to Europe.**

Sample Reading:

Stephen Sewell, *The Spatial Diffusion of Beer from its Sumerian Origins to Today*.

Excerpts from Max Nelson, *The Barbarians Beverage: A History of Beer in Ancient Europe*.

Excerpts from Brian Glover, *The Complete Handbook of Beers and Brewing: The beer-lover's guide to the world*.

Week 2: Mapping European Beers: The origins of today's beer styles.

SAMPLE READING:

Judith Bennett, *Ale, Beer and Brewsters in England, 1300-1600 : Women's Work in a Changing World*.

Roger Mittag, *Geographic Appellations of Beer*

Week 3: Beer Comes to America: The Colonial and Early republic context

SAMPLE READING

Smith, *Beer in America: The Early Years: Beer's role in the Settling of America and the Birth of a Nation*

Week 4-6: The Fundamentals of good beer: The Nineteenth Century History of Grain, Hops, and Water

SAMPLE READING

Martin Breugel: *Farm, shop, landing : the rise of a market society in the Hudson Valley, 1780-1860*

Tomlan, *Tinged with Gold: Hop Culture in the United States*

Peter Kopp, *Hoptopia: A World of Agriculture and Beer in the Pacific West*

Koeppel, *Water for Gotham: A History*

Test 1**Week 7-8 Immigrants and Industrialism Transform Brewing in the United States**

SAMPLE READING

Thomas Cocharne, *Pabst Brewing Company: The History of an American Business. The Cincinnati Brewing Industry: A Social and Economic History.*

Brian Page and Richard Walker, *From Settlement to Fordism: The Agro-Industrial Revolution in The American Midwest*

Week 9-10 The Anti Beer Backlash: From Temperance to Prohibition

SAMPLE READING: Primary sources on-line

Excerpts from

K.Austin Kerr, *Organized for Prohibition: A New History of the Anti-Saloon League*

Lisa McGirr, *The War on Alcohol*

Marie Gaytan, "Drinking Difference: Race, Consumption, and Alcohol Prohibition in the United States and Mexico"

Week 11-12 Beer in the Twentieth century: Gender, Class, Race—and Consolidation

SAMPLE READING: Excerpt from Maureen Ogle, *Ambitious Brew: The Story of Beer in America*; Matthew Desmond: "Bottoms Up—Beer and Deindustrialization"

Excerpt from Wenner, *Sport, Beer and Gender: Promotional Culture and Contemporary Social Life*

Phil Howard, *Too Big to Ale? Globalization and Consolidation in the Beer Industry*

Week 13-15 The Craft Beer Revolution and The Rise of San Diego

SAMPLE READING

Excerpt from Annalee Saxonian, *The New Argonauts: Regional Advantage in a Global Economy*

Excerpt from Stephen Hindy, *The Craft Beer Revolution*

Excerpt from Greg Koch and Steve Wagner, *The Craft of Stone Brewing Co.: Liquid Lore, Epic Recipes, and Unabashed Arrogance*

Samuel Batzil, *Mapping United States Breweries 1612-2011*

Test 2