

ENGB 310

Sensory Evaluation of Beer

3 Units

Instructor: TBD

Phone: TBD

Email: TBD

Course Description:

This course provides an overview of beer styles, their origins, and associated flavors. It provides students with a continuing analysis and deeper understanding of the brewing process connected with the various beer styles. The course further helps prepare students for a number of certification exams such as the Beer Judge Certification Program, an exam which enables people to begin evaluating craft beers at brewers' competitions, and the Cicerone Program which certifies beer professionals in much the same way as sommelier's are certified for wine. And it develops in students a deeper appreciation and understanding of one of the world's most popular drinks.

Student Learning Outcomes: At the end of this course, students should be able to:

- recognize beer styles, their origins, and associated flavors and characteristics.
- identify, appreciate and discuss various elements of beer styles through tastings
- Describe the brewing process including the role of hops, malts, yeasts and other ingredients in shaping flavor profiles of beers.
- navigate the various certification programs for beer tasting like the Beer Judge Certification Program and the Cicerone Program.
- pair beers and food.

Course Fee: An Additional Fee may be required to support the tastings which are an integral part of this class. The fee goes towards beer and supplies. The fee is to be determined.

Required Texts:

Gordon Strong with Kristen England, 2016. [Beer Judge Certification Program 2015 Style Guidelines: Beer Style Guidelines](#). BJCP Inc. Available at: www.bjcp.org/docs/2015_Guidelines_Beer.pdf,

Randy Mosher (2009). [Tasting Beer: An Insider's Guide to the World's Greatest Drink](#) (or similar)

Recommended Readings:

Michael Jackson (1977). [The World Guide to Beer](#). Minneapolis: Quarto Publishing or Michael Jackson (1997) [Michael Jackson's Beer Companion](#). London: Duncan Baird Publishers (or both).

Julia Herz and Gwen Conley (2015). [Beer Pairing: The Essential Guide from the Pairing Pros](#). Minneapolis: Quarto Publishing Group.

Additional readings: There will be other readings which will typically be made available electronically the week prior to their use in class.

Required Work: (weights may change)

1) Three Exams (90% of grade) These exams are based on the reading, discussions, tastings, and lecture. Each exam will include several essay questions, some take-home, which will satisfy the all-university writing requirement.

2) Participation. (10%) You will come to class, do any reading in advance of class, and contribute to class discussions and tastings.

Course Process:

This course involves three hours of class time per week for 16 weeks. It features lectures, discussions and beer tastings. There will be visiting speakers and two visits to breweries as part of the course. The specific schedule, visiting speakers and breweries are subject to change. Readings should be done prior to coming to class each week.

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 Disability Support 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.

AGE REQUIREMENT:

Enrollment is limited to those who are 21 years or over.

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.

Proposed Course Schedule (subject to change):

Week 1: Introduction to the Course, the Brewing Process and Beer Flavors.

Readings: Chapter 3 in Mosher.

Week 2: Elements of Taste: Physiological, Situational, and Processual

Readings: Chapter Two in Mosher, and Chapter Two in Herz and Conley.

Week 3: Taste, Place and Beer Styles

Reading: Michael Jackson, The World Guide To Beer, pages 7-22.

Week 4: Review and Exam 1

Week 5: White Labs Tour and Tasting Room Visit

Reading: Explore the White Labs Website and their Product lines.

Week 6: The World of Ales: Top-Fermented Beer

Week 7: The Landscape of Lagers: Cold Bottom-fermented Beer

Week 8: Continental Ales, Wheat Beers and Hybrids

Week 9: Belgian Ales and Farmhouse Ales

Week 10: Review and Exam 2

Week 11: Presentation and Tasting of Belgian Style Beers at Lost Abbey

Week 12: The Beer Renaissance: The United States

Week 13: Other World Regions and Beer

Week 14: Pairing Beer and Food – Visiting Speaker Gwen Conley, co-author of Beer Pairing

Week 15: Course Conclusion

Week 16: Review and Exam 3