

ORIGINATOR'S SECTION:														
1. College: <input type="checkbox"/> CHABSS <input type="checkbox"/> CoBA <input type="checkbox"/> CoEHHS <input checked="" type="checkbox"/> CSM	Desired Term and Year of Implementation (e.g., Fall 2008): Fall 2017													
2. Course is to be considered for G.E.? (If yes, also fill out appropriate GE form*) <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No														
3. Course will be a variable-topics (generic) course? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No ("generic" is a placeholder for topics)														
4. Course abbreviation and Number:* ENGB 490														
5. Title: (Titles using jargon, slang, copyrighted names, trade names, or any non-essential punctuation may not be used.) Innovation in Brewing Science and Technology														
6. Abbreviated Title for PeopleSoft: (no more than 25 characters, including spaces) Innov Brew Sci and Tech														
7. Number of Units: <u>2</u>														
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 <u>not</u> count toward the 80-word limit.) Capstone course in the EngiBeer TM program. Introduces students to the latest challenges at the small, medium, and large sizes of brewery operations and requires students to work in a brewery or brewing business. <i>Prerequisites: ENGB 400 and ENGB 401, both with a grade of B or better</i>														
9. Why is this course being proposed? Course is being proposed as part of Engibeering TM certificate program through extended learning.														
10. Mode of Instruction* For definitions of the Course Classification Numbers: http://www.csusm.edu/academic_programs/curriculumscheduling/catalogcurricula/DOCUMENTS/Curricular_Forms_Tab/Instructional%20Mode%20Conventions.pdf														
	<table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th style="width:33%;">Type of Instruction</th> <th style="width:33%;">Number of Credit Units</th> <th style="width:33%;">Instructional Mode (Course Classification Number)</th> </tr> </thead> <tbody> <tr> <td>Lecture</td> <td style="text-align: center;">2</td> <td style="text-align: center;">C-7</td> </tr> <tr> <td>Activity</td> <td></td> <td></td> </tr> <tr> <td>Lab</td> <td></td> <td></td> </tr> </tbody> </table>	Type of Instruction	Number of Credit Units	Instructional Mode (Course Classification Number)	Lecture	2	C-7	Activity			Lab			
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Lecture	2	C-7												
Activity														
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11. Grading Method:* <input checked="" type="checkbox"/> Normal (N) (Allows Letter Grade +/-, and Credit/No Credit) <input type="checkbox"/> Normal Plus Report-in-Progress (NP) (Allows Letter Grade +/-, Credit/No Credit, and Report-in-Progress) <input type="checkbox"/> Credit/No Credit Only (C) <input type="checkbox"/> 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? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Faculty <input type="checkbox"/> Credential Analyst <input type="checkbox"/> Dean <input type="checkbox"/> Program/Department - Director/Chair														
14. Course Can be Taken for Credit More than Once? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No If yes, how many times? 2 (including first offering)														
15. Is Course Crosslisted: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If yes, indicate which course _____ and check "yes" in item #22 below.														
16. Prerequisite(s): <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No ENGB 400 and ENGB 401, each with a grade of B or better														
17. Corequisite(s): <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No														
18. Documentation attached: <input type="checkbox"/> Syllabus <input checked="" type="checkbox"/> Detailed Course Outline														

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

Tracker
 RP _____
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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? * Annually or each semester as part of Engineering program through 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:
 Required course in the Advanced Brewing Certificate.

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

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

Discipline _____	Signature _____	Date _____	Support _____	Oppose _____
Discipline _____	Signature _____	Date _____	Support _____	Oppose _____

SIGNATURES : (COLLEGE LEVEL) :

(UNIVERSITY LEVEL)

1. Jacqueline A. Trischman 1/4/17
 Originator (please print or type name) Date

JA Trischman 2/3/17

2. _____ _____
 Program Director/Chair Date

Bill K... .. 10/27/17

3. _____ _____
 College Curriculum Committee Date

Theresa... 10/31/17

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

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

ENGB 490 – Innovation in Brewing Science and Technology PROSPECTIVE COURSE OUTLINE

Instructor TBD

Email TBD

Office TBD

Best contact number TBD

Text: Practical Handbook for Specialty Brewer: Volumes 1-3 (v.1 Raw Materials and Brewhouse Operations), (v.2 Fermentation Cellaring, and Packaging Operations), (v.3 Brewing Engineering and Plant Operations), Edited by Ockert, Karl.

Readings on selected topics will be added based on speakers for a given offering of the course.

Course Description: This course is the capstone course in the EngiBeer[™] program. Introduces students to the latest challenges at the small, medium, and large sizes of brewery operations and requires students to work in a brewery or brewing business. 2 units.

Current challenges are very different for each type of brewery, whether it be a small tasting room, a large production brewery selling nationally, or somewhere in between. Breweries can also be diverse in their goals, perhaps being in a challenging phase of growth, having increasing production quality expectations, or looking to expand to different markets. This course brings industry experts to lead discussions of current topics of interest in breweries like theirs. Topics might involve regulation, evolving strategies and best practices, new types of technology coming on the scene, or a wide range of other challenges facing the modern brewer.

In addition to the discussion series, students will be engaged in an internship experience for the semester. It is expected that students will work 8-12 hours per week for 12 weeks. During the first two weeks, students will be selecting positions and learning how to work at an internship effectively and how to document their experience.

Student Learning Outcomes:

Upon successful completion of the course, students will be able to:

1. Discuss the challenges faced by the modern brewers across a diverse cross section of the industry.
2. Work as an effective member of the brewing operations or business team at a local brewery.
3. Use profession specific terminology effectively.
4. Write appropriate documentation for their position.
5. Describe the skills and abilities developed in the position that allowed safe and effective performance of the tasks they were assigned, as well as how the position fit into the overall operations of the company.

6. Apply previous course material, problem-solving, and analytical skills to daily challenges facing brewery personnel.

Prerequisite: ENGB 400, ENGB 401, both with a grade of B or better (or consent of instructor for those with substantial brewing experience)

Course Activities: Because the internship is a very hands-on experience, the only additional activities will involve keeping a journal with specific prompts during the internship, engaging in discussions during presentations, and making a brief presentation about their experience.

Journal: Students will have diverse experiences based on placement, but their on-line journal will allow the instructor to keep track of progress, problems, and questions. Grading rubric will be based on effective reflection. The journal will include a final 3-5 page write up of the experience that will be graded individually. This final journal entry and the rest of the journal will satisfy the All-University Writing Requirement.

Non-disclosure Agreements: It is anticipated that students will be asked to sign non-disclosure agreements that have been developed in consultation with the university ahead of the class. This will limit what can be discussed with the class. However, the instructor will also be asked to sign such an agreement, so work may be discussed with them even if not with other students.

Grading Scheme: 100 points total

	# of Items	Pts. Per Item	Total Points
Journal entries	6	6	30
Final Journal Reflection	1	15	15
In class discussions	3	5	15
Presentation of Internship	1	10	10
Mentor Review in Conjunction with Course Instructor	1	30	30

Letter grades will be determined based on total points, and be assigned as follows:

- A – 90-100
- B – 80-90
- C – 70-80
- D – 60-70
- F – less than 60

Anticipated schedule:

Lectures	Topics
Week 1	Course introduction, Presentation of positions, discussion of expectations
Week 2	Final assignment of internships, Advice and Discussion 1 with Industry Expert
Week 3-5	Working at Internship – Journal reflections due every two weeks
Week 6	Discussion of experience thus far and Discussion 2 with Industry Expert
Week 7-10	Working at Internship – Journal reflections due every two weeks
Week 11	Discussion of final reflection and Discussion 3 with Industry Expert
Week 12-14	Working at Internship – Journal reflections due every two weeks
Week 15-16	Presentations of internships – all material must be cleared by the company before presenting or instructor can come to the brewery for the presentation.