

**WILMINGTON UNIVERSITY
COLLEGE OF EDUCATION AND LIBERAL ARTS
BASIC COURSE INFORMATION**

COURSE NUMBER CUL 303

COURSE TITLE The Craft of Beer

CREDITS 3

PREREQUISITE

FACULTY MEMBER

TERM

METHOD OF CONTACT/ OFFICE HOURS

COURSE TIME BREAKDOWN

40 Hours of Structured Learning Activities

TEXTBOOKS

*A list of course textbooks are available on the Wilmington University Bookstore website:
<http://bookstore.wilmu.edu/>

COURSE DESCRIPTION

This course explores the history of beer, ingredients, brewing processes, beer styles and the business of beer. This will be accomplished with an in-depth study and discussion of beer past and present and the skill brew masters use to produce beer which reflects the character of each beer style. Learn how to taste and evaluate beer, how it should be stored and served and how to pair it with food. All students must be over 21 years of age, and have no allergies or cultural prohibitions that might prevent them from fully participating in the tastings or required preparations.

COURSE OBJECTIVES

This course will provide students with the knowledge and skills to:

1. Demonstrate an understanding of beer's historical and cultural importance.
2. Identify key factors related to the role beer played in shaping civilization.
3. Describe the role Prohibition had on beer's production and consumption in America.
4. Describe the fundamental ingredients and processes involved in the brewing process.
5. Distinguish the ingredients that are essential to making beer and the contributions of each ingredient to the character and flavor of beer.
6. Identify the major styles of beer and the characteristics that distinguish them.
7. Utilize a method of tasting beer with proper tasting techniques.
8. Demonstrate the proper pouring technique for beer.
9. Describe the types of glassware and the purpose and value of different styles.
10. Analyze beer flavors and describe personal taste preference using appropriate beer vocabulary.
11. Describe key elements of the business of beer.
12. Identify the characteristics that distinguish craft from macro breweries.

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13. Compose a presentation evaluating key factors related to its history, type of brewery, distinguishing features, and types of beer, based on a visit to a local brewery.

METHODOLOGY

A. Teaching and Learning Strategies

B. Evaluation Methods

ATTENDANCE POLICY:

EVALUATION PROCEDURE AND GRADING POLICY:

LATE ASSIGNMENT POLICY:

COELA CLASSROOM STANDARDS: See Canvas “Syllabus” area

COURSE SCHEDULE (all assignments and due dates):