

Northwest Arkansas Community College
(Food Studies Division)

Discipline Code

FDST

Course Number

2533

Course Title

Advanced Spirits

Catalog Description

This capstone course covers key factors in the production of spirits of the world including production, varied agricultural practices and influences of terroir and human-interaction on final product. Upon completion of the course, students will be able to describe how these factors influence spirit style, quality and price. Analytical tasting of spirits with reference to characteristics, quality and commercial values will be covered. This course will provide a thorough understanding of the principal spirits of the world and their commercial importance in the world's market. The qualification will assist those who are required to make professional evaluations of spirits with regards to their quality and commercial value. At the completion of the course, students will be prepared to take the spirit's portion of the WSET Level 3 Exam.

Prerequisites

FDST 1533

Co-Requisites

None

Credit Hours

3 credit hours

Contact hours

45 lecture contact hours

Load hours

3 load hours

Semesters Offered

On Demand

ACTS Equivalent

None

Grade Mode

A-F

Learning Outcomes

Students completing this course will:

- Describe the principal factors involved in the production of spirits and how they influence the quality of the final product
- Identify the key characteristics and labelling terms of the selected global spirits and how legal frameworks and production choices influence their style and quality
- Identify the key characteristics of other named global spirits, their labelling terms and key production choices that are made.
- Describe the key characteristics of selected global spirits and use the description to identify a spirit's quality level, giving supporting reasons, and its category

General Education Outcomes Supported

- Students develop higher order thinking skills.
- Students demonstrate information literacy.

Standard Practices**Learning activities**

- Lecture
- Tastings
- Readings
- Discussions

Assessments

- Competency Based Learning Activities
- Practical mid-term and final exams
- Written final exam
- Presentations or Projects