

**Northwest Arkansas
Community College**
(Food Studies Division)

Discipline Code

FDST

Course Number

1513

Course Title

Beer

Catalog Description

This course provides an in-depth examination of the art and science of beer. Topics include keeping and serving beer, beer specific glassware, and the differences between bottled and draft beer. In addition, beer flavors and evaluation will be covered, including beer styles and tasting parameters, and the history, characteristics and flavor attributes of regional styles. The processes and ingredients of beer brewing will be reviewed, as well as the various pairings with food.

Prerequisites

None

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:

- Identify and describe beer production styles and methods
- Describe elements of beer service
- Evaluate beer flavors and understand tasting parameters
- Identify the fundamental strategies of food and beer pairings

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

Last Revision Date: Spring 2022