

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

**Discipline Code**

FDST

**Course Number**

1543

**Course Title**

Art of Fermentation

**Catalog Description**

This course covers fermented beverages other than wine, including beer, ciders, and sake. Students will learn the history and agricultural traditions, methods of production and participate in analytical tasting. Service methods and food pairings will also be covered.

**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 various styles of beer, sake, and ciders
- Explain the history and methods of production for beer, sake, and ciders
- Describe the standards of service for the various styles of beer, sake, and cider
- Perform analytical tastings of beer, sake, and cider
- Successfully pair various foods with appropriate beer, sake, and cider selections

## **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