

Northwest Arkansas Community College
(Food Studies Division)

Discipline Code

FDST

Course Number

2513

Course Title

Advanced Beer

Catalog Description

This course provides an advanced examination of the art, science, and culture of beer. Topics include retail beer storage and service, modern and historical beer styles, as well as recognizing appropriate and inappropriate flavors in contemporary beers. In this course students will gain advanced, hands-on experience with beer brewing processes and ingredients, as well as the various pairings with food. This course prepares students for the Certified Cicerone exam through the Cicerone Certification Program.

Prerequisites

FDST 1513

Co-Requisites

None

Credit Hours

3 credit hours

Contact hours

45 lecture hours

Load hours

3 load hours

Semesters Offered

On Demand

ACTS Equivalent

None

Grade Mode

A-F

Learning Outcomes

Students completing this course will:

- Critically evaluate flavors in beers that define various styles as well as defects
- Describe the brewing process and the function of ingredients
- Evaluate beer flavors and understand tasting parameters
- Design a menu featuring beer and food pairings.
- Describe the various culinary uses of beer
- Demonstrate functional skills and knowledge about the purchasing, storing, and serving of beers

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