



Wayne County Community College District

COURSE SYLLABUS

BRW 101 Craft Beer Brewing and Beer Styles

CREDIT HOURS: 3.00

CONTACT HOURS: 45.00

COURSE DESCRIPTION:

In this course, students will take a look at the history of beer from early civilization up to the present day. Students will make note of major paradigm shifts along with changes in technology that allow us to brew the way we do. The class will look at the industry of craft brewing from microbreweries to brew pubs. Emphasis will be placed on the State of Michigan and the business perspective of local breweries.

PREREQUISITES: None

EXPECTED COMPETENCIES:

Upon successful completion of the course, the student will:

- Learn the evolution of the brewing industry over the past 50 years.
- Understand the history of beer crafting.
- Be able to discuss the scientific history of brewing.
- Develop a framework of knowing the historical and current brewing systems.
- Understand what makes the different types of beers and their qualities as well as understanding the sampling of beer.
- Know the difference between micro/macro breweries/brewpubs.
- Understand and discuss brewing terminology.
- Discover the current brewing industry practices and processes, to include grains, malting, wort production, yeast, and fermentation.
- Introduction to fermentation laws including labeling, licensure, and interstate commerce with emphasis on Michigan brewing.

ASSESSMENT METHODS:

Student performance may be assessed by examination, quizzes, case studies, oral conversation, group discussion, oral presentations. The instructor reserves the option to employ one or more of these assessment methods during the course.

GRADING SCALE:

90%-100% = A
80%-89.9% = B
70%-79.9% = C
60%-69.9% = D
<60% = E