GROSSMONT COLLEGE

 Official Course Outline

CULINARY ARTS 188 – WORLD BEER STYLES

 1. Course Number Course Title Semester Units Semester Hours

 CA 188 World Beer Styles 2 2 hours lecture: 32-36 hours

 64-72 outside-of-class hours

 96-108 total hours

2. Prerequisites

 None

Corequisite

 None.

 Recommended Preparation

 None.

 3. Catalog Description

 An introduction to the various styles of beers produced locally and around the world. The course content includes the history of beer, production practices, taste and analysis and the relationship of food and beer pairings. This course is offered on a Pass/No Pass basis only.

 4. Course Objectives

The student will

1. Comprehend and demonstrate knowledge of beer labels and appellations.
2. Analyze and differentiate between several beer making styles.
3. Taste and analyze different beer styles according to geographical region.
4. Analyze basic methods of beer making.
5. Compare and contrast beer and cuisine pairings.
6. Appraise and utilize descriptors of common beer styles.

5. Instructional Facilities

 Standard classroom.

 6. Special Materials Required of Student

 Glassware

7. Course Content

1. History of Old-World beer styles vs. New World
2. Origins of Traditional and Craft Beer styles and varieties
3. Science of fermentation
4. Beer selection for food pairing
5. Practical evaluation of flavors, textures, proper serving temperatures
6. Beer selection for food pairing theory
7. Practical evaluation of cuisine and beer pairings

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8. Method of Instruction

 a. Lecture and group discussion.

 b. Multimedia presentations to demonstrate specific procedures and techniques.

 c. Industry field trips

 9. Methods of Evaluating Student Performance

 a.. Evaluation of assignments and actual class participation

 b. Final practical examination

 c. Homework assignment: research paper on beer geography, science of brewing, ingredients used, quality control and packaging.

10. Outside Class Assignments

 a. Preparation of research paper on learned beer styles per class session

 b. Research assignments on: Science of Brewing and Fermentation, raw materials and brewing process, production and quality control and packaging processes.

 c. Scheduled reading assignments from text

11. Texts

 Mosher, Randy. *Tasting Beer: An Insider’s Guide to the World Greatest Drink*. North Adams, MA: Storey Publishing LLC. April 4th 2017.

 Addendum: Student Learning Outcomes

 Upon completion of this course, our students will be able to do the following:

* 1. Examine production techniques, ingredients, costs and service styles for beer.
	2. Plan, organize and carry out tasting menus with beer pairing
	3. Evaluate beers and their styles from around the world.

Date approved by the Governing Board: May 21, 2019