

### **CSH 4630: Spirits, Beers, and Brews**

#### **3 Credit Hours**

*Prerequisite: Students must be 21+ years of age by the first day of class to take this class.*

Students gain an in-depth understanding of key factors that influence price, quality, and long-term sustainability of the world's most important spirits, beers and other alcoholic beverages such as cider and beverages and their regional or generic counterparts. Students will develop their sensory evaluation skills for the purpose of guiding commercial management decisions within the industry.

### **CSH 4640: Beer Culture**

#### **3 Credit Hours**

*Prerequisite: Students must be 21+ years of age by the first day of class to take this class.*

Students develop knowledge of the evolution of brewing and brewer's culture and practices, an understanding of various beer and ale styles, the effects of local culture and society, and the relationship of various technologies on the brewing process. Samples of beers illustrate the sensory properties (flavor, color, foam, and haze), microbiological processes, and chemical components that determine beer quality. Students develop and sharpen sensory skills to discern stylistic nuances as well as technical production issues.

### **CSH 4650: Fundamentals of Brewing**

#### **3 Credit Hours**

*Prerequisite: Students must be 21+ years of age by the first day of class to take this class.*

Students explore the art and science of brewing beer, the business of its production, distribution and sale and its place in a cuisine pairing. Students will handcraft several types of beer, going from grain to finished product, exploring the science of fermentation, learning to critique various styles, and gaining an understanding of beer's place in history, culture and cuisine.

### **CSH 4660: Event Management**

#### **3 Credit Hours**

This course provides an introduction to the principles of event management including special event research, planning, coordination, marketing, management and post-event evaluation. Through instruction, observation and analysis, students probe, explore and draw conclusions about "what works" in event management.