

GSE 703F Educational Leadership Project**6 credits**

This 6-credit independent project, under the supervision of a mentor assigned by the School of Education, permits the M.Ed. student in the final stages of his/her program to draw on various appropriate and significant experiences and insights and to apply this knowledge to a real-life problem in educational management or leadership. The student starts with an analysis of the problem and the design of a plan of action (to be approved by the mentor). However, it is expected that each project will seek to inform practice through a significant research component.

Prerequisite: Completion of all course requirements for the Master of Education degree with a concentration in Educational Leadership, including GSE 706 – Exit Project Proposal.

GSE 704F Art Exhibition and Supporting Documents**6 credits**

The nature of the 6-credit art exhibition and supporting documents will be determined through consultation between the student and the supervisor.

Prerequisite: Completion of all course requirements for the Master of Education degree with a concentration in Art Education, including GSE 706 – Exit Project Proposal.

GSE 705 Thesis Proposal**3 credits**

This 3-credit independent study, completed under the supervision of a thesis supervisor, leads to completion of a proposal, which is defended by the student prior to registration in the thesis. In addition to developing the proposal, the deepens understanding of research ethics and policies. Where pertinent to the proposed study, the student prepares ethics submissions.

Prerequisite: Completion of course requirements for the Master of Arts in Educational

GSE 706 Exit Project Proposal**3-3-0**

Under the supervision of a mentor, students will develop a proposal for the final Exit Project, either GSE 701, GSE 702, GSE 703, GSE 704, to be submitted to the Graduate Program Committee for approval. Stipulations regarding the proposal are provided in the Exit Project Booklet available to students.

GEA 522 The Principal**3-3-0**

This course will examine the relationship of the school principal with various constituencies, including students, teachers, the larger educational community and parents. Expectations and skills related to the roles and responsibilities of the school principal will be explored.

GEA 523 School and Community Relations**3-3-0**

This course is designed to facilitate the development of communication and leadership skills necessary for positive school and community interactions. Students will examine contemporary issues from both a theoretical and practical perspective and develop strategies which address a variety of complex situations.

GSL 582 Building Oral Competencies**3-3-0**

This course provides students with an overview of theory related to the teaching of adults. It focuses on the application of this theory to the teaching of English as a second language to adults: the development of a needs analysis, selection and design of appropriate materials, and the involvement of adult learners in the learning process.

GSL 589F Individual Project in the Teaching of English**3-3-0**

This course may be taken with the special permission of the School of Education. It provides an opportunity for a student to pursue an area of special interest in the field of second language teaching.

Graduate Certificate in Teaching Intensive English

The Graduate Certificate in Teaching Intensive English is intended for in-service ESL teachers who would like to be better equipped for intensive ESL (IESL) teaching positions. The program provides teachers with opportunities to review and extend their knowledge of language teaching pedagogy while studying in an English-environment. Please note: This program is not offered every year.

Students will gain 15 credits through the courses below:

GSL 540	Intensive English: New Trends and Theories
GSL 541	Teaching and Learning in Intensive English
GSL 544	Course and Curriculum Design in Intensive English
GSL 547	Language Learning through Cultures
GSL 549	Building Oral Competencies

GSL 540 Intensive English: New Trends and Theories**3-3-0**

This course addresses issues related to second language learning and acquisition, particularly those that relate to intensive English. Topics addressed include language learning theories, such as cognitive and sociocultural perspectives; theories of bilingualism and multilingualism; new literacies - multiliteracies, critical literacy; discussion and debate about Intensive English in society; and various models of Intensive English.

GSL 541 Teaching and Learning in Intensive English**3-3-0**

This course discusses both new and familiar learning theories and pedagogy in the context of the Intensive English program. Participants will explore learner-responsive teaching through examining individual differences & multiple intelligences, differentiated instruction, and cooperative learning. They will also look at the ways in which various technologies can contribute to intensive English pedagogy and computer-assisted language learning (CALL)

GSL 544 Course and Curriculum Design in Intensive English**3-3-0**

Participants will examine aspects of course and curriculum design that are relevant to teachers of intensive English. They will learn about and apply Interdisciplinary design, backward design, and universal design. They will discuss content-based, task-based, and project-based approaches to language teaching and pedagogical issues related to the teaching of linguistic forms in meaning-focused instruction. The challenges and benefits of making connections with other subject areas and collaborating with other colleagues will be discussed.

GSL 547 Language Learning through Cultures**3-3-0**

This course will explore the language arts approach to the teaching of ESL. Theories regarding the connection between English-language cultures and language learning will be introduced, and students will be involved in the construction of classroom learning situations based on different cultural forms (e.g., poetry, short stories, films, songs and other media) to promote language learning and a critical appreciation of the English-language cultures.

GSL 549 Building Oral Competencies**3-3-0**

This course will address issues related to the development of listening and speaking skills in second language learners, including those related to pronunciation. In addition, it will focus on varieties of oral communication in different contexts and the different levels and ages of learners.

Graduate Certificate in Brewing Science

Program Overview CONBRW

The Graduate Certificate in Brewing Science is a two-semester graduate certificate designed specifically to meet the growing need for well-trained, scientifically educated brewers and / or brewing analysts in the craft and industrial brewing sectors. Students completing this program will be prepared to fill any position relating to the brewing process, the chemical and microbiological analysis of beer and precursor materials (water, malt, hops, yeast, wort, etc.), and research and development.

To qualify for enrolment in the Graduate Certificate in Brewing Science program, students must hold a B.Sc. in Biochemistry, Biology, Chemistry, or another discipline relating to one or more of the three (e.g. Chemical or Biological Engineering) and a minimum graduating average of 60% (C+).

The Graduate Certificate in Brewing Science is comprised of six one-semester classroom courses and a full-year practicum in the University's teaching brewery, as shown below.

Fall Semester	Winter Semester
BRS501 – Brewhouse Chemistry (3 credits)	BRS504 – Microorganisms in the Brewery (3 credits)
BRS502 – Malt and Malting (3 credits)	BRS505 – Chemical Analysis of Beer and its Ingredients (3 credits)
BRS503 – Hops (3 credits)	BRS506 – The Business of Brewing (3 credits)
BRS598 – Brewing Practicum I (3 credits)	BRS599 – Brewing Practicum II (3 credits)

Graduate Certificate in Brewing Science Courses

BRS 501 Brewhouse Chemistry 3-3-0

Water, referred to as Hot Liquor in brewing jargon, provides the medium in which all of the chemical and biochemical reactions that are involved in producing beer take place. Additionally, the mineral content of the Hot Liquor is a critical factor in determining many of the final characteristics of the beer, provides many of the essential elements for healthy yeast growth, and contributes enormously to mash pH. This course provides an in depth, comprehensive look at water, its properties, and how its mineral contents affect all aspects of beer and the brewing process.

BRS 502 Malt and Malting 3-3-0

Malt is produced by the germination of grain (barley, wheat, rye, etc.) followed by application of heat (kilning). It is the heat regimen, together with the type of grain that determines the characteristics of the malt. The malt is the source of the starch that is converted to sugars which the yeast ferments to produce alcohol and it is also primarily responsible for the colour of the beer. Malt is also an important contributor to flavour, aroma, characteristics of the foam (head), mouth feel, and other characteristics of the beer. This course will cover malt from farming and harvesting of the grain, through the transformations of the malting process, to its chemical and biochemical transformations in the brew house.

BRS 503 Hops 3-3-0

Hops is the ingredient that contributes the characteristic bitterness of beer. It is also responsible for much of the flavours and aromas of beer, particularly those observed in heavily hopped beers such as India Pale Ale, American Pale Ale, and even hoppy double IPAs. The first section of this course will cover the farming, harvesting and processing of hops. The second section will cover hop chemistry, focusing on the resins (bittering agents) and essential oils (flavour and aroma contributors) of the hop cone and their transformations during the brewing process.

BRS 504 Microorganisms in the Brewery 3-3-0

The role of brewer's yeast in the brewing process, particularly its fermentation of sugars to produce alcohol, is fairly well known. However, yeast is also responsible for producing dozens, if not hundreds, of chemical compounds as it metabolizes the sugars, amino acids, and other components during fermentation. Many of these compounds contribute significantly to the flavour and aroma of beer. Other microorganisms, such as wild yeast and bacteria, are also potential contributors to the complex chemistry and biochemistry that occurs in the fermenter; sometimes to the benefit of the beer but more often to its detriment. This course will look at all of the microorganisms that are commonly found in the brewery and provide a detailed description of their chemistry and thus their impact on beer flavour and aroma.

BRS 505 Chemical Analysis of Beer and its Ingredients 3-3-0

As a food product, beer is rigorously controlled at both the federal and provincial levels of government. Part of this process is ensuring that a number of analytical parameters are accurately reported (e.g. alcohol by volume). Many other properties of beer are indicators of the efficacy of the brewing process and whether the brewer is producing a quality product. Analysis of the ingredients of beer (water, malt, hops, yeast) is essential to ensure that standards of quality necessary to produce good beer are met. This course will provide students with an in depth look at the chemical analyses commonly used to analyse beer and its precursors, using the methods database of the American Society of Brewing Chemists. Students will use what they learn to analyse the ingredients and the beer that they use / produce in the co-requisite practicum in brewing.

BRS 506 The Business of Brewing 3-3-0

There is a great deal of time and hard work that goes into planning, building, equipping, and running even a small microbrewery. When a microbrewery fails, it is generally because the ownership doesn't have a particular skill set, whether it be on the brewing side or on the business side. This course will take students through all of the steps necessary to get a microbrewery from the planning to the operation stage, and also introduce them to the business knowledge necessary for running a successful microbrewery.

BRS 598 Practicum in Brewing I 3-3-0

Ultimately, brewing is a hands-on activity. The brewer must pay careful attention at every step of the brewing process in order to ensure that they have the best chance of producing the desired final product. Even then, the beer, although well crafted, may not exhibit the characteristics of flavour, aroma, colour, bitterness, etc. that the brewer was attempting to produce. Recipe development is a wonderful example of the scientific method and this approach to brewing will be the main focus of this course. Upon completion of BRS 598 and BRS 599, students will receive more than 180 hours of brewing experience, constantly comparing what they observe in the brewery with what they are learning in their BRS lecture courses. The aim is to produce a brewer who is proficient in the brewery but also understands the complex chemistry and biochemistry that is involved in producing the highest quality beers. Students in this program must complete both BRS 598 and BRS 599 as they take the six lecture courses of the Graduate Certificate in the Brewing Science program.

BRS 599 Practicum in Brewing II 3-3-0

Ultimately, brewing is a hands-on activity. The brewer must pay careful attention at every step of the brewing process in order to ensure that they have the best chance of producing the desired final product. Even then, the beer, although well crafted, may not exhibit the characteristics of flavour, aroma, colour, bitterness, etc. that the brewer was attempting to produce. Recipe development is a wonderful example of the scientific method and this approach to brewing will be the main focus of this course. Upon completion of BRS 598 and BRS 599, students will receive more than 180 hours of brewing experience, constantly comparing what they observe in the brewery with what they are learning in their BRS lecture courses. The aim is to produce a brewer who is proficient in the brewery but also understands the complex chemistry and biochemistry that is involved in producing the highest quality beers. Students in this program must complete both BRS 598 and BRS 599 as they take the six lecture courses of the Graduate Certificate in the Brewing Science program.

Graduate Micro-Program in Climate Change

Faculty

Matthew Peros,

B.Sc. (Toronto), M.Sc. (York), Ph.D. (Toronto);
Professor, Tier II Canada Research Chair in
Climate and Environmental Change
Director of the Graduate Micro-Program in
Climate Change

Elisabeth Levac,

B.Sc., M.Sc. (UQAM), Ph.D. (Dalhousie);
Professor

Valerio Faraoni,

B.Sc. (University of Pavia, Italy), M.Sc., Ph.D.
(International School of Advanced Studies, Italy);

Professor

Program Overview (9 credits)

CONECC

Finding solutions to the problems brought on by climate change requires educating a new generation of global citizens well-versed in the concepts, issues, and challenges associated with such a complex topic. Bishop's University has responded to this need by developing a new graduate-level Micro-Program in Climate Change. The new program, the first English-language program of its kind in Québec, will offer instruction from leading experts on the science of climate change, its impacts, and strategies for its mitigation. At the end of the program, it is expected that students will be able to:

- Take a position and provide evidence to support arguments concerning major issues in climate change science
- Develop an understanding of the causes and effects of climate change on local, regional, and international scales, in major regions of the world (poles, tropics)
- Articulate a range of plausible solution strategies to confront climate change in terms of adaptation and mitigation

Graduates of the Micro-Program will be well positioned to compete for jobs in both government and the private sector. Moreover, the Micro-Program could be used as a springboard for further study, whether it involves graduate school in a climate or environment-related field, or a professional degree such as law school or an MBA. Indeed, the Micro-Program has been designed so that it will provide students with a solid understanding of both the scientific and non-scientific aspects of climate change and thus will be highly applicable to a range of career options.

Admission Requirements

The basic entry requirement will be an undergraduate degree in any field from a recognized university with at least a B standing in the final two years of study. There are no specific pre-

requisites, but students will need to be comfortable with basic mathematical and scientific concepts. It is not possible to enroll in the Micro-Program before the completion of all undergraduate degree requirements.

List of Courses

To complete the Micro-Program, students will do three three-credit masters-level courses (for a total of nine credits) from a list of six potential courses:

ESG 525 The Anthropocene 3-3-0

The idea of an Anthropocene is changing our view of the extent to which humans have shaped the natural world. However, many questions still remain concerning the Anthropocene, such as when it began and what activities characterize it. This course will examine recent research in the Anthropocene and the controversies surrounding it. The course material will be centered around a project the class undertakes that involves the study of human impacts in the Eastern Townships using a variety of data sources

ESG 526 Environmental Impacts of Climate Change and Human Activities on the Oceans 3-3-0

People living in cities remote from the sea often forget about the role of the oceans in their economy and in the climate system. The course will examine society's relationship with the oceans, especially in coastal zones. Oceans are the site of many important human activities, and thus are sensitive to pollution and modifications brought by climate change. The goal of the course is to increase students' awareness of the major environmental issues presently affecting the oceans and the challenges facing decision makers when dealing with the impacts of climate change on the oceans (e.g., sea level rise, saltwater intrusions into aquifers, fisheries, etc.).

ESG 561 Arctic and Antarctic Environmental Change 3-3-0

The polar environments, especially the Arctic, are undoing change at a rate far faster than most other regions. Change at the poles has happened in the past and will continue to have important consequences for all Earth's systems. This course will examine the development of these extreme environments and examine what can be expected for the future.

ESG 570 Special Topics in Climate and Environmental Change 3-3-0

A graduate-level lecture/seminar course offered by regular and visiting faculty on topics related to their research interests in climate and environmental change. Topics are determined by the instructor therefore content of the course varies year by year. The course will be offered on an occasional basis.

ESG 573 Energy and the Environment 3-3-0

This course introduces the concepts of energy and power and their units and reviews energy sources, fossil fuels, their environmental impacts, and resource consumption. The basics of heat transfer, energy conversion, and its efficiency according to thermodynamics are covered (including the concepts of temperature, specific and latent heat, the first and second law of thermodynamics, heat engines, and thermal systems). Other topics discussed include electromagnetic and blackbody radiation, the greenhouse effect, the Earth's energy balance, the basics of electromagnetism, and electric power. Radioactivity, nuclear energy, and renewable energy sources are introduced.

ESG 575 Tropical Environments and Climate Change 3-3-0

This course attempts to provide an overview of the tropics as a unique environment and one that poses special problems to its human occupants. The working assumption in the course is that the tropics comprise a far too complex and heterogeneous environment for simple generalizations to apply. However, by gaining some understanding of how its component systems work, one can be in a better position to identify the appropriate questions to be asked and experiments to be performed, so that site-specific solutions can be developed for management problems in different parts of the tropical world. The course will provide a review of tropical climatology, soils, and biomes, in addition to discussing more applied issues such as forestry and agriculture.

ESG 577 The Health Impacts of Climate Change 3-3-0

Climate change is expected to affect human health in numerous ways. The most obvious health impacts are those associated with thermal stress and extreme weather events such as floods and hurricanes (premature deaths, infectious diseases; diarrhoeal disease). Global warming will also be associated with a spread of vector-borne diseases (such as malaria, dengue fever, yellow fever, Lyme disease, etc.) and increases in seasonal allergies. The course will examine