

e and readings (5 points toward lecture course grade), laboratory record keeping, and laboratory tasting notes (25 points), and utility of content are key elements. Students should keep detailed notes of all their brewing work, records, and lab as any tasting notes.

GRADING STANDARDS/PERFORMANCE MEASURES

Grading will reflect the students' mastery of course material as demonstrated in the following:

HFT 6818:

Written Exams: two written exams at 50 points each

Term Project – Including beer label/Paper 50 pts

One tasting exercise at 25 pts

Notebook – lecture notes 15 pts

Attendance/Participation 10 pts FIU / HTM POLICIES

The FIU Academic Pledge As a student of this university: I will be honest in my academic endeavors.

I will not represent someone else's work as my own. I will not cheat, nor will I aid in another's cheating.

Intellectual Honesty Statement Florida International University is a community dedicated to generating and imparting knowledge and respectful exchange of ideas, and community service. All students should respect the right of others to have an equality of their learning. Therefore, all students are expected to adhere to a standard of academic conduct, which demonstrates respect for themselves, their fellow students, and the educational mission of the University. All students found responsible for academic misconduct, they will be subject to the Academic Misconduct procedures and sanctions. Misconduct includes: Cheating – The unauthorized use of books, notes, aids, electronic sources; or assistance from a friend to prepare field service reports, class recitations; or the unauthorized possession of examination papers or course materials, whether by the student or appropriation of another's work without any indication of the source and the representation of such work as the student's own. Plagiarism: Copying or materials taken from another source, including internet sources, is responsible for plagiarism.

Cheating on examinations or other written work earns a grade of "F" on that portion of the course. School of Hospitality Management will refer the student to the Dean's office.

Cell Phones Cell phones and beepers are prohibited during class. No electronic devices – other than simple calculators.

COURSE SCHEDULE -- FALL 2015

This syllabus and schedule are subject to change in the event of extenuating circumstances. If you are absent from class, please email me while you were absent.

Week

of

Lecture Topics and Scope: HFT 6816

W 5:00 – 7:50 pm

Laboratory Exercises:

Reading Assignments

1

8/24

INTRODUCTION – Brewing overview and history

Recipe for American Lite Ale, Recipe #1

Beer appreciation Brew American Lite Ale #1 For 9/5 class

Miller 1 - 3

2

8/31

Important concepts in brewing

Cleaning and Sanitation,

Recipe for Honey Porter, #2

Brew Honey Porter #2

For 9/12 mini-mash class

Miller 4 - 6

9/5 Basic Brewing Am Lite Ale

3 9/7

Labor Day

4

9/14

Tasting & Judging Beer

Recipe for Irish Red #3 Harvest Fair

Brew Irish RedAle #3 for 9/26 class

9/12 M-M Porter

5

9/21

Ingredients; Grain, Hops, water, yeast

Adjuncts & Additives

Recipe #4 Pilsner

Pilsner #4 Deadline for selection of final project

Miller 7 - 10

6

9/28

Beer styles from around the world

Exam I Review

Review recipe for Sweet Stout #5

Rack Irish Red Ale & Honey Porter

Keg Am Lite Ale from 9/5 Sat class

Brew Sweet Stout

Miller 14 - 16

9/26 All Grain

7

10/5

Exam I Written

Keg Honey Porter from 9/12 Sat class

8

10/12

Brewing revisited – crafting for quality

Recipe for Wit Beer #6

Brew Wit Beer #6

Bottle/keg Irish Red#4

9

10/19

Bottling & Kegging

Keg all grain brewed by Sat class 9/26

Miller 17 - 19

10

10/26

Yeast Signatures & Off Flavors in Beer Off flavors in Beer (Chemical examples) The Fermentation and the Importance

Keg Sweet Stout #5

Miller 11 – 13, 20 - 22

11

11/2

Biochemistry of Brewing The Biochemistry of Beer

Brew Fest

Rootbeer kit

12

11/9

Avoiding common mistakes Avoiding common mistakes

Transfer Pilsner

Student projects

13

11/16

Whole Grain Mashing/Brewing

Student projects

Rootbeer kit

14

11/23

Food and Beer Pairing

Student projects

15

11/30

Exam review (written)

Exam I (judging) Exam review (written)

Exam I (judging)

Student projects

16

12/7

Final Examination - Exam II (written)

5 – 7 pm

Student projects