COURSE SYLLABUS

The Production, Management, and Merchandising of Craft Beers

HFT6816 Section B51

FALL 2015

Professor: Barry H. Gump

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Florida International University

Office Hours: Days/Times Tu -, W 10:30-12:15, and by appt

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COURSE DESCRIPTION

HFT 6879 The Production, Management, and Merchandising of Craft Beers (3). Technical and practical aspects of craft al, and physical processes will be examined. Aspects of the management of micro-breweries and brewpubs. Insights to beers will be made from basic malt extract and partial mash recipes Prerequisite: Minimum age 21. COURSE OBJECT This class is designed to expose students to some basic science and practical experience in brewing beer. In a hands put from the class on specific styles to brew. Guest speakers will provide insights into the management and merchants will develop knowledge of yeast metabolism and fermentation.

Students will develop the ability to make various calculations (including specific gravity, final alcohol levels, yeast vial Students will demonstrate the ability to maintain detailed records on all brewing activities experienced in the class.

Students will develop knowledge regarding the management and merchandising of beer. COURSE PRE-REQUISITES / As part of the laboratory experience, students will be assigned to an in-class brewing team, who will collectively work tation. Dates for each in-class-project brewing lab (there will be six of these) will be assigned and these dates will be nts. Participation in one's assigned lab is required, unless absence is preapproved or is excused by FIU, and you are e student to write a 4-page paper on brewing.

Lab rules are provided in the laboratory safety and regulations form.

TEXTBOOK & OTHER REQUIRED MATERIAL

ISBN#: 13-978-0-470-05045-3

Textbook Name Dave Miller's Home Brewing Guide

Edition, Year 1st, Author Dave Miller Publisher Storey Communications, Inc. Where Available for Purchase FIU Books ISBN#:

Students will need a laboratory notebook for taking of detailed notes regarding brewing activities and tasting exercise COURSE PROCEDURES/METHODOLOGY

• See attached schedule with lecture topics, examinations, etc.

CLASS or PROFESSOR POLICIES

Florida International University is a community dedicated to generating and imparting knowledge through excellent s and community service. All students should respect the right of others to have an equitable opportunity to learn at Participation/Attendance Standards: Attendance and participation in class and labs are mandatory. If a health or familiable, in order to plan suitable make-up activities. More than two unexcused absences will cost an equivalent percent Intoxication will not be tolerated in this class.

Make-Up Examinations: These are generally not available unless a verified health or family emergency occurs. Exam them.

Assignments Policies: A bound notebook (or electronic file) with notes pertaining to lecture and readings and laborated of your results observed in this course; it is intended to be a learning aid to the student. Completeness, accuracy, or notes of all of your brewing work, records, a log of your reading and insights in this volume, as well as any tasting not Term Paper: Students will prepare a term paper on the management and marketing of craft beers. Primary sources Secondary sources can be hardcopy literature and the internet. All sources of information will be properly reference tax, which will be factored into final grade on the paper. Papers will simultaneously be submitted to turnitin.com and direct use of non-cited material. Direct quotations (up to 20% of the paper) may be used with quotation marks and paper Project: The term project will be on a theme related to the production, management, or merchandising of craft prior approval of the Instructor. The project should demonstrate knowledge and skills developed during the course, aper describing a history of a micro-brewery or brewpub and how it managed production and marketing of its production and marketing of its production from several sources of information, properly referenced. Papers will be evaluated red into final grade on the paper. Papers will simultaneously be submitted to turnitin.com and be reviewed by their contents.

material. Direct quotations (up to 20% of the paper) may be used with quotation marks and proper citation. Class presentations (Powerpoint) given in the last half of the semester will constitute part of this project. Depending sentations, accompanied by either a written report or a detailed electronic submission.

Laboratory Notebook (or electronic file): These will be kept up to date and submitted for evaluation at the end of the

e and readings (5 points toward lecture course grade), laboratory record keeping, and laboratory tasting notes (25 p ty, and utility of content are key elements. Students should keep detailed notes of all their brewing work, records, ar I 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 and respectful exchange of ideas, and community service. All students should respect the right of others to have an ality 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 studer ound responsible for academic misconduct, they will be subject to the Academic Misconduct procedures and sanctic Misconduct includes: Cheating – The unauthorized use of books, notes, aids, electronic sources; or assistance from a ield service reports, class recitations; or the unauthorized possession of examination papers or course materials, who ropriation of another's work without any indication of the source and the representation of such work as the studen ns 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 Hospita the Dean's office.

Cell Phones Cell phones and beepers are prohibited during class. No electronic devices – other than simple calculate COURSE SCHEDULE -- FALL 2015

This syllabus and schedule are subject to change in the event of extenuating circumstances. If you are absent from cile 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

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Adjuncts & Additives
Recipe #4 Pilsner
Pilsner #4 Deadline for selection of final project
Miller 7 - 10
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
10/5
Exam I Written
Keg Honey Porter from 9/12 Sat class
Brewing revisited - crafting for quality
Recipe for Wit Beer #6
Brew Wit Beer #6
Bottle/keg Irish Red#4
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
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12/7 Final Examination - Exam II (written) 5 – 7 pm Student projects