

Syllabus Fall 2023

CRN 90595 NFS 1033 What's Brewing in Food Science? 3.0 Credits

Modality, Meeting Pattern, Location:

The class will meet in person on M,W,F from 9:40 am to 10:30 pm in L108 Lafayette Building.

Instructors Contact Information:

Professor: Dr. Todd Pritchard (aka "Dr. Todd")
Office: 352 Marsh Life Sciences
Telephone: 656-0135
Email: Todd.Pritchard@uvm.edu
Office Hours: By Appointment. Send Email with request for meeting and we will find a time to converse in person or via a Team video conference.

Prerequisites:

Ideally a student has taken a biology course while in high school or at the University of Vermont. This is not an absolute requirement and many students with no or limited biology background do quite well in the course.

General Education:

This course is not a requirement for any particular major. It can be utilized by NFS majors as one of their 2 any level NFS courses. In some instances students have been able to use this to meet a science distribution requirement. Students who wish to do so should confirm with their academic advisor that it will in fact meet such a requirement.

Course Description:

This course is designed to utilize the process of making beer to engage students in making decisions on the foods they consume. The course will address topics including the world history and beer, historical issues of beer in the United States, the cell, general nutrition (i.e. Carbohydrates, Proteins and Fats), the process of beer making, the ingredients which go into beer, as well as the of apple based as well as soy and rice based fermented products.

Course Objectives:

Upon completion of the course, students should be able to:

- 1) Identify the historical contributions of individuals/cultures to beer production,
- 2) Identify the major characteristics of life and the cell,
- 3) Identify the functions and contribution of carbohydrates, proteins and fats involved in the production of beer,
- 4) Identify the four major ingredients which are utilized in beer production,
- 5) Identify how each of the ingredients in beer influence the end product,
- 6) Identify the various enzymes used in beer production,
- 7) Identify the individual steps in beer production and understand how they influence the end product,

- 8) Identify the major characteristics of a beer,
- 9) Understand how Sake and Distilled alcoholic beverages differ from beer.

Modality Description/Outline:

This course is designated as an in-person course and students are expected to be in lecture.

The course will utilize Brightspace and/or Teams as a means of distribution of Power Point materials which address the lecture materials.

Required Materials:

There is no required book for the course.

Required Platforms and Software:

The course will require students to have a Brightspace account as well as MS Team

Attendance Policy and Classroom Expectations:

This course is designated as an in-person course and students are expected to be in lecture.

Grading Criteria:

Grading for this course will include quizzes, and exams to determine semester grades.

All quizzes and exams must be the sole work of the individual who is submitting them for evaluation. To be clear: ***You may not work with and/or communicate with***, another individual(s) on your materials. To do so will be designated as cheating and will be sent to the appropriate UVM office for review.

All quizzes and exams will be administered in class. Failure to meet a deadline for any reason will result in a "0" for the potential points. *NOTE: EPC may have different times available, but students cannot be scheduled to take the exam earlier than the scheduled in class time slot.*

All deadlines are based on Eastern Time Zone (i.e. local to Burlington, VT) and you should keep this in mind when completing assignments.

The materials will include:

- 6 Quizzes (10 points each)
- 4 Exams (100 points per exam)

NOTE: There will be four exams and students are allowed to drop one exam for any reason. At the end of the semester I will remove your lowest exam score when determining the total number of points you have obtained.

Final averages will be determined by adding up the total points for the quizzes plus your top three exams scores plus any other extra credit points available and dividing this number by 360.

Averages will be calculated to the third decimal point and used to determine the grade using the scale noted below. (NOTE: There is no scaling or rounding of averages when determining end of the semester grades.)

A+	=	97 or greater
A	=	93.0 to 96.9X
A-	=	90.0 to 92.9X
B+	=	87.0 to 89.9X
B	=	83.0 to 86.9X
B-	=	80.0 to 82.9X
C+	=	77.0 to 79.9X
C	=	73.0 to 76.9X
“C-“	=	70.0 to 72.9X
D+	=	67.0 to 69.9X
D	=	63.0 to 66.9X
D-	=	60.0 to 62.9X
F	=	Less and 60.0

Recording Class Sessions: Not Applicable

Course Evaluations:

All students are expected to complete an evaluation of the course at its conclusion. The evaluations will be anonymous and confidential, and that the information gained, including constructive criticisms, will be used to improve the course.

Intellectual Property Statement/Prohibition on Sharing Academic Materials:

Students are prohibited from publicly sharing or selling academic materials that they did not author (for example: class syllabus, outlines or class presentations authored by the professor, practice questions, text from the textbook or other copyrighted class materials, etc.); and students are prohibited from sharing assessments (for example homework or a take-home examination). Violations will be handled under UVM’s Intellectual Property policy and Code of Academic Integrity.

Tips for Success:

- Checklist for success in <https://learn.uvm.edu/about/support-for-students/checklist-online-credit-courses/>
- Academic support for online courses: <https://www.uvm.edu/academicsuccess/online-learning-student-resources-remote-instruction>
- 30-minute webinar on online learning success (Mar 2020): https://www.youtube.com/watch?v=Xp_MYsqQyvE

Helpful resources other than the professor (e.g., [Undergraduate/Graduate Writing Center](#), [Supplemental Instruction](#), [Learning Co-op tutors](#), supplemental course materials)

Student Learning Accommodations:

In keeping with University policy, any student with a documented disability interested in utilizing ADA accommodations should contact Student Accessibility Services (SAS), the office of Disability Services on campus for students. SAS works with students and faculty in an interactive process to explore reasonable and appropriate accommodations, which are communicated to faculty in an accommodation letter. All students are strongly recommended to discuss with their faculty the accommodations they plan to use in each course. Faculty who receive Letters of Accommodation with Disability Related Flexible accommodations will need to fill out the Disability Related Flexibility Agreement. Any questions from faculty or students on the agreement should be directed to the SAS specialist who is indicated on the letter.

Contact SAS:

A170 Living/Learning Center;

802-656-7753

access@uvm.edu

www.uvm.edu/access

Important UVM Policies

Religious Holidays:

Students have the right to practice the religion of their choice. If you need to miss class to observe a religious holiday, please submit the dates of your absence to me in writing by the end of the second full week of classes. You will be permitted to make up work within a mutually agreed-upon time.

<https://www.uvm.edu/registrar/religious-holidays>

Academic Integrity:

The policy addresses plagiarism, fabrication, collusion, and cheating.

<https://www.uvm.edu/policies/student/acadintegrity.pdf>

Grade Appeals:

If you would like to contest a grade, please follow the procedures outlined in this policy:

<https://www.uvm.edu/policies/student/gradeappeals.pdf>

Grading:

For information on grading and GPA calculation, go to <https://www.uvm.edu/registrar/grades>

Code of Student Conduct:

<http://www.uvm.edu/policies/student/studentcode.pdf>

FERPA Rights Disclosure:

The purpose of this policy is to communicate the rights of students regarding access to, and privacy of their student educational records as provided for in the Family Educational Rights and Privacy Act (FERPA) of 1974.

<http://catalogue.uvm.edu/undergraduate/academicinfo/ferparightsdisclosure/>

Promoting Health & Safety:

Center for Health and Wellbeing:

<https://www.uvm.edu/health>

Counseling & Psychiatry Services (CAPS)

Phone: (802) 656-3340

C.A.R.E. If you are concerned about a UVM community member or are concerned about a specific event, we encourage you to contact the Dean of Students Office (802-656-3380). If you would like to remain anonymous, you can report your concerns online by visiting the Dean of Students website at

<https://www.uvm.edu/studentaffairs>

Final Exam Policy:

The University final exam policy outlines expectations during final exams and explains timing and process of examination period. <https://www.uvm.edu/registrar/final-exams>

Alcohol and Cannabis Statement:

The Division of Student Affairs has offered the following statement on alcohol and cannabis use **that faculty may choose to include, or modify for inclusion**, in their syllabus or Blackboard site:

Statement on Alcohol and Cannabis in the Academic Environment

As a faculty member, I want you to get the most you can out of this course. You play a crucial role in your education and in your readiness to learn and fully engage with the course material. It is important to note that alcohol and cannabis have no place in an academic environment. They can seriously impair your ability to learn and retain information not only in the moment you may be using, but up to 48 hours or more afterwards. In addition, alcohol and cannabis can:

- Cause issues with attention, memory and concentration
- Negatively impact the quality of how information is processed and ultimately stored
- Affect sleep patterns, which interferes with long-term memory formation

It is my expectation that you will do everything you can to optimize your learning and to fully participate in this course.