NFS 033: What’s Brewing in Food Science?

Time/Location: Depends on Semester Taught.
See Registrar’s Office site for details.

Professor: Dr. Todd Pritchard (aka “Dr. Todd”)

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Office Hours: By Appointment. Send Email with request for meeting.

Number of Credits: 3.0

Prerequisites: High School biology course is desirable but not required.

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 process of beer making, the ingredients which go into beer, a beer judge’s perspective of beer, and if time allows the production of apple based fermented products.

Required Materials: There is no required book for the course. Students will be given a list of books which can be used to further explore concepts presented in class.

The large portion of the class materials are in the form of Power Point presentations

Course Format: Generally speaking I utilize a question and answer format in class. You are expected to be present and to contribute your personal knowledge when called on. My goal is to increase your knowledge and to allow you to apply your knowledge to the production of a food product.

I understand that there are many different majors represented in the course and that not everyone has the same knowledge base. Students are empowered to ask questions about ideas and terms with which they are not familiar.

The grading for the course is based on a number of semester exams and a final exam. Exams are typically in the form of multiple choice or True/False questions which can utilize Scantron forms for grading.

Extra credit is available in the form of community service, questions on exams and in class participation (random “attendance” days).
I do support the use of SAS (formerly ACCESS) when appropriate and leave it to the student to follow through on getting paperwork together as well as meeting with me to discuss accommodations. Students utilizing SAS are encouraged to utilize the Exam Proctoring Center (EPC) when taking exams.

**Course Objectives:**

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

1) Identify the four major ingredients which are utilized in beer production
2) Identify how each of the ingredients in beer influence the end product
3) Identify the various enzymes used in beer production
4) Identify the historical contributions of individuals/cultures to beer production
5) Identify the individual steps in beer production and understand how the influence the end product
6) Identify the major characteristics of a beer
7) Understand how hard cider, apple cider vinegar, brandy and other apple based fermented product differ in their production and from the production of beer.