

NFS 033: What's Brewing in Food Science?

CRN: 90808

Section A

Time/Location: MWF 9:30-10:20
Billings LH

Professor: Dr. Todd Pritchard (aka "Dr. Todd")

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

Teaching Assistants: Not Applicable

Number of Credits: 3.0

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

General Education: This course does NOT fulfill a D1, D2 or Sustainability requirement.

Duplicate Course(s): None.

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, as well as the of apple based as well as soy and rice based fermented products.

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.

Grading: The grading for the course is based on a number of semester exams and attendance days. 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 and questions on exams.

I support the use of ACCESS/SAS 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 ACCESS/SAS are encouraged to utilize the Exam Proctoring Center (EPC) when taking exams.

Learning 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 they 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 products differ in their production and from the production of beer.

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. A large portion of the class materials are in the form of Power Point presentations which are readily available on Blackboard.

Attendance/Classroom Expectations: These will be discussed via Powerpoint presentation on first day of class.

Blackboard: The course utilizes Blackboard for students to gain access to most, but not all of the materials. Schedule of lectures, exam grades and attendance points will be available via access to Blackboard. Students should download slides/materials in sufficient time to study them before exam dates. In the past Blackboard was unavailable the night before an exam.

Assessment: Students will be assessed based on exams and attendance. Exams may be in a number of formats including, but not limited to fill in the blank, multiple choice, short answer or essays. Attendance will be in the form of a question posed that must be addressed and a physical hard copy of the answer delivered at the end of the class period for which it is due. Failure to deliver a hard copy, or failing to submit the materials during the class period for which it is due will result in the loss of the attendance day points.

Course Evaluation: All students are expected to complete an evaluation of the course at its conclusion. The evaluations will be anonymous and confidential, and the

information gained, including constructive criticisms, will be used to improve the course.

Course Schedule: The approximate schedule of lectures, as well as exact exam dates and attendance dates, are posted on the Blackboard page for the class. You will find them under the Schedule of Lectures tab.

University Supplied 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.