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SAN JOSE, CA 95113-2233

Section 1 (Salmon) #22066
MONDAY: 3:00pm – 5:45pm
Sweeny Hall 120

Section 3 (Pink) #XXXXXX
MONDAY: 6:00pm – 8:45pm
Sweeny Hall 120

San Jose State University
Department of Hospitality Management
HTM/HSPM 149: Sections 1 & 3
SPRING 2020

GREENSHET/SYLABUS

Beer Appreciation

Instructor:	Joseph Dworak
Office Location:	
Telephone:	408-332-7260
Email:	Joseph.dworak@berliner.com
Office Hours:	After class or by appointment
Class Days/Time:	<u>Section 1 (Salmon) #22066</u> Thursday: 3:00pm – 5:45pm Sweeny Hall 120 <u>Section 3 (Pink) #XXXXXX</u> Monday: 6:00pm – 8:45pm Sweeny Hall 120
Classroom:	Sweeny Hall 120
Prerequisites for full tasting:	Must be 21 years of age Proof of age required at first class
Course Fees:	Student fees already paid will cover cost of class tastings. Field trips will cost extra as well as additional purchases made on field trips.

COURSE DESCRIPTION

An examination of the history, community and business of beer in hospitality management, from its international brewery markets to the small craft beer distributors. Comprehension of beer styles, regions, brewing processes and food pairings will be explored through weekly tastings and sensory applications of the principles of beer making as well as the examination of the economic impact of beer on the hospitality industry.

Course Learning Outcomes:

This course is designed to develop or refine your:

1. use of brewing vocabulary in order to effectively describe the various styles of beer to guests and/or employees;
2. application of the principles of sensory perception;
3. ability to evaluate beer and understand the judging process;
4. comprehension of beer style guidelines and ability to distinguish among major styles;
5. insight into the history of brewing; understanding global beers
6. knowledge of grains, malt, and adjuncts;
7. insight into the brewing process, including fermentation and packaging; and
8. describe the scope and size of the growing global beer market.

TEXTBOOK – DISCUSS IN CLASS:

So you want to be a BEER EXPERT? By Jeff Evans (2015)

Publisher: CAMRA (Campaign for Real Ale) ISBN 978-1-85249-322-6

Spartan Bookstore

Additional recommended reading:

Tasting Beer by Randy Mosher (2009) Storey Press ISBN 9781603420891

Final total percentage range and letter grade:

Point Range	Grade
96 – 100	A+
93 – 95	A
90 – 92	A-
86 – 89	B+
83 – 85	B
80 – 82	B-
76 – 79	C+
73 – 75	C
70 – 72	C-
66 – 69	D+
63 – 65	D
60 – 62	D-
59 and below	F

Percentage points to be earned

10%	Participation
25%	Quizzes (drop 2)
15%	Tasting Sheets uploaded to Canvas weekly
25%	Tasting Final (Last day of class)
25%	Written Final
100%	Total

FINAL DATES AND TIMES:

SECTION 1 MONDAY 3:00 – 6:00 PM CLASS – FINAL DATE AND TIME: WEDNESDAY
MAY 13, 2020-12:15-2:30 PM

SECTION 3 MONDAY 6:00-8:45 PM CLASS – FINAL DATE AND TIME: TUESDAY
MAY 19, 2020-2:45-5:00 PM

Extra Credit (maximum 5%) All extra credit assignments are due the last day of class. Choose one or a combination of both. Total of 5 submissions maximum allowed.

1. Food and Beer pairing description- Maximum 5 pairings- See Canvas for description
2. Additional Beer scoresheets -Taste beers not tasted in class. Submit scoresheet to Canvas. Maximum 5 additional beers- See Canvas for description

COURSE REQUIREMENTS

1. Participation and off campus meetings
we will be visiting breweries during class time. Dates will be provided. Your participation grade will be determined by not only your attendance at each class but your contribution to class events and activities. (10%) If you act inappropriately at a field trip or in class, no points awarded.
2. Quizzes
There will be an in-class quiz every class meeting (except on nights of field trips) covering material discussed the previous class including the readings, off campus meetings and videos. These will consist of True and False, multiple choice, and short answer questions. There will be 9 quizzes total. Quizzes cannot be made up. You can drop the lowest two.
3. Tasting Notes
You will submit online Tasting Notes, compiled of complete tasting notes of all beverage alcohol evaluated during the semester. This project is ongoing but due on the last day of class. Any notes submitted after that date will be graded down 25%. *See Guidelines in this syllabus.* You must follow these guidelines exactly. You must only use the SJSU Beer Score Sheets in the notebook. The SJSU Beer Score sheets are located on the class Canvas page.

We will taste a minimum of 40 beers throughout the semester. Therefore, it is your responsibility to print out tasting forms then scan them or electronically utilize them as we taste during each class. The total package must be finished by the last day of class.

4. Final Examinations

One is on the date scheduled by the University and the other is an in class tasting final. Mandatory attendance! This is a two part final. One is written and one in class tasting exam. There will be no exceptions. The last day of class will involve the tasting portion first. A comprehensive online final will be on the date scheduled by the university.

COURSE ORGANIZATION

1. Each class period is divided into three sections: (1) quiz, (2) lecture/videos, and (3) tasting.
2. California law requires a minimum age of 21 for consumption of alcohol. But a new law allows those under 21 to taste in a class like this. You must furnish proof of age on the first day of class. Those under 21 must spit each tasting into a provided cup.
3. The Department of Hospitality, Tourism and Event Management will provide the first class plastic SJSU glasses for the tastings. Part of your participation points will require you to bring your glass to class. It is a clear glass tasting glass containing 3-4oz.
4. We will taste beverages every class. You are expected to maintain SJSU Beer Score Sheets on all products tasted. These tasting notes will form the Tasting Notes project. Don't forget your glass every class! You can bring snacks!
5. You should drink the minimum needed to effectively evaluate the beer. This is typically less than 2-3 oz. Bring snacks! The beers get stronger in alcohol content as we go through different countries. You can dump excess beer! No forced tastings!
6. The classroom must be left clean after the tastings. If you wish to procure the empty bottles after we taste, see me before the second class. If you wish to save the caps, also see me.
7. You cannot take beer out of the classroom!

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Tasting Notes Guidelines

- Due:** no later than the last day of class.
- Contents:** All tastings sheets from SJSU Beer Score Sheets must be used. These can be found on Canvas.
- Organization:** Suggested that you complete tasting notes during and after each class and scan to Canvas immediately.
- Neatness:** The tasting notes need not be typed but they must be legible and readable. If you write like I do, I would advise you to print. If your printing is not so hot, type it.
- Quality:** I expect to see evidence that, over the course of the semester, your ability to perceive beer flavors, tastes, aromas, textures and to describe these perceptions will improve. This, along with some evidence that you are perceiving something is what I look for. Higher grades are for those who demonstrate knowledge and improvement of their beer recognition.
- Notebook Format:** Tasting notes must be typed.
- Miscellaneous:** Whatever is submitted should be clear and cogent. Messy is not acceptable. Grades are reduced for messy and hard to read materials. I also expect whatever terms you use to be spelled correctly; grammatical usage is not usually a factor with tasting notes.

University Policies

Dropping and Adding

Students are responsible for understanding the policies and procedures about add/drop, grade forgiveness, etc. Refer to the current semester's Catalog Policies section at <http://info.sjsu.edu/static/catalog/policies.html>. Add/drop deadlines can be found on the current academic year calendars document on the Academic Calendars webpage at http://www.sjsu.edu/provost/services/academic_calendars/. The Late Drop Policy is available at <http://www.sjsu.edu/aars/policies/latedrops/policy/>. Students should be aware of the current deadlines and penalties for dropping classes.

Information about the latest changes and news is available at the Advising Hub at <http://www.sjsu.edu/advising/>.

Consent for Recording of Class and Public Sharing of Instructor Material

University Policy S12-7, <http://www.sjsu.edu/senate/docs/S12-7.pdf>, requires students to obtain instructor's permission to record or tape this course:

- “Common courtesy and professional behavior dictate that you notify someone when you are recording him/her. You must obtain the instructor's permission to make audio or video recordings in this class. Such permission allows the recordings to be used for your private, study purposes only. The recordings are the intellectual property of the instructor; you have not been given any rights to reproduce or distribute the material.”
 - Speak to me to understand what needs to be included in the instructor's process for granting permission, whether in writing or orally and whether for the whole semester or on a class by class basis.
 - In classes where active participation of students or guests may be on the recording, permission of those students or guests should be obtained as well.
- “Course material developed by the instructor is the intellectual property of the instructor and cannot be shared publicly without his/her approval. You may not publicly share or upload instructor generated material for this course such as exam questions, lecture notes, or homework solutions without instructor consent.”

Academic integrity

Your commitment, as a student, to learning is evidenced by your enrollment at San Jose State University. The University Academic Integrity Policy S07-2 at <http://www.sjsu.edu/senate/docs/S07-2.pdf> requires you to be honest in all your academic course work. Faculty members are required to report all infractions to the office of Student Conduct and Ethical Development. The Student Conduct and Ethical Development website is available at <http://www.sjsu.edu/studentconduct/>.

Campus Policy in Compliance with the American Disabilities Act

If you need course adaptations or accommodations because of a disability, or if you need to make special arrangements in case the building must be evacuated, please make an appointment with me as soon as possible, or see me during office hours. Presidential Directive 97-03 at http://www.sjsu.edu/president/docs/directives/PD_1997-03.pdf requires that students with disabilities requesting accommodations must register with the Accessible Education Center (AEC) at <http://www.sjsu.edu/aec> to establish a record of their disability.

Student Technology Resources

Computer labs for student use are available in the Academic Success Center at <http://www.sjsu.edu/at/asc/> located on the 1st floor of Clark Hall and in the Associated Students Lab on the 2nd floor of the Student Union. Additional computer labs may be available in your department/college. Computers are also available in the Martin Luther King Library. A wide variety of audio-visual equipment is available for student checkout from Media Services located in IRC 112. These items include DV and HD digital camcorders; digital still cameras; video, slide and overhead projectors; DVD, CD, and audiotape players; sound systems, wireless microphones, projection screens and monitors.

SJSU Peer Connections

Peer Connections, a campus-wide resource for mentoring and tutoring, strives to inspire students to develop their potential as independent learners while they learn to successfully navigate through their university experience. You are encouraged to take advantage of their services which include course-content based tutoring, enhanced study and time management skills, more effective critical thinking strategies, decision making and problem-solving abilities, and campus resource referrals.

In addition to offering small group, individual, and drop-in tutoring for a number of undergraduate courses, consultation with mentors is available on a drop-in or by appointment basis. Workshops are offered on a wide variety of topics including preparing for the Writing Skills Test (WST), improving your learning and memory, alleviating procrastination, surviving your first semester at SJSU, and other related topics. Computer lab and study spaces are also available for student use in Room 600 of Student Services Center (SSC).

Peer Connections is located in three locations: SSC, Room 600 (10th Street Garage on the corner of 10th and San Fernando Street), at the 1st floor entrance of Clark Hall, and in the Living Learning Center (LLC) in Campus Village Housing Building B. Visit Peer Connections website at <http://peerconnections.sjsu.edu> for more information.

SJSU Writing Center

The SJSU Writing Center is located in Clark Hall, Suite 126. All Writing Specialists have gone through a rigorous hiring process, and they are well trained to assist all students at all levels within all disciplines to become better writers. In addition to one-on-one tutoring services, the Writing Center also offers workshops every semester on a variety of writing topics. To make an

appointment or to refer to the numerous online resources offered through the Writing Center, visit the Writing Center website at <http://www.sjsu.edu/writingcenter>. For additional resources and updated information, follow the Writing Center on Twitter and become a fan of the SJSU Writing Center on Facebook. (Note: You need to have a QR Reader to scan this code.)



SJSU Counseling Services

The SJSU Counseling Services is located on the corner of 7th Street and San Fernando Street, in Room 201, Administration Building. Professional psychologists, social workers, and counselors are available to provide consultations on issues of student mental health, campus climate or psychological and academic issues on an individual, couple, or group basis. To schedule an appointment or learn more information, visit Counseling Services website at <http://www.sjsu.edu/counseling>.

Classroom Protocol

It is my responsibility to be punctual and prepared to assist you to learn. It is also my responsibility to maintain my office hours or be available to you if you need assistance during my scheduled office hours. I want to promote a classroom environment conducive to learning. We can have fun along the way, too! Here are a few tips:

- If you are sick, coughing or otherwise contagious, stay home! Bring tissues and use hand sanitizers. You do NOT need to email me, call me, etc. to tell me you will miss class. It is up to YOU to get notes from your classmates. Do not say to me “I won’t be in class Thursday, am I missing anything?”
- Coming in late is distracting to all of us.
- Please do your best to show excellence in your behavior, especially on field trips! This is not a “come drunk and get drunk” type of class. We are all here to APPRECIATE and TASTE. Rudeness and unacceptable behavior or language will result in expulsion from class, and/or an F.
- If there is an earthquake, know to duck and cover. Do not take my lead as I am from the East coast and am still not calm during them! Go to your MYSJSU account and sign up for ALERT SJSU immediately! That is the SJSU police’s way to contact you should something bizarre happen on campus and evacuations are occurring. While you are in your account, be sure your email address is accurate because I will be sending out occasional messages to you via the roster.
- There are times when I may be late or ill and I will give you notice via MYSJSU as best as I can so as not to inconvenience you in anyway. Also, I have some hearing loss so bear with me! If you are sitting in the back of the room and say something I cannot hear, I may ask those in the front to relay what you said so that I can hear it. Sometimes I

misinterpret what you said because I can't hear certain intonations, so please don't be offended.

TENTATIVE Table 1 Course Schedule Beer Appreciation Subject to change

Class	Reading due and CLO	Topics, Readings, Assignments, Deadlines
Week one	Buy the book! Bring a 2-3 ounce clear glass next week!	Welcome to SJSU's Beer Appreciation class! Check ids History of American Beer/videos on Canvas Sensory Vocabulary and Evaluations; The Flavor Wheel; how to taste (handout) Tasting of 4 Australian Beers
Week two	Quiz 1 Chapters 1 and 2	History of beer continued; how beer built America/video Fermentation/Brewing How is beer brewed? Serving and drinking safely, DUI troubles, AA, and dramshop laws Tasting of 4 German beers
Week three	Quiz 2 Chapters 3 and 4	Brewing and the Vocabulary of beer; alcohol strength; IBU's Presenting beer- temperature, pouring, glassware, color Beer Styles What are IPAs? Tasting of 4 IPAs
Week four	Quiz 3 Chapters 4 and 5	Beer and Food pairings; German beers, purity laws Tasting of 4 American Non IPA Craft beers
Week five	Field trip	Field trip to Hermitage Brewery (S. 7th and Phelan) near Spartan Stadium. Free tasting. Bring additional \$ for purchasing.
Week six	Quiz 4 Chapter 4	English/British ales Taste 4 British ales
Week seven	Quiz 5 Chapter 4	Irish and Scottish ales Taste 2 Scottish and 2 Irish beers
Week eight	Field Trip	Field trip to Gordon Biersch N. 7 th and Taylor Street, San Jose
Week nine	Quiz 6 Chapter 4	The beers of Belgium Tasting of 4 Belgium ales
Week ten	Quiz 7 Handout	Sour beers and ciders Tasting of 2 sours and 2 ciders
Week eleven	Quiz 8	Asian Beers
Week twelve	Thursday	In class mandatory tasting final!
Week thirteen		Catch up – Lectures for Final Examination
Week fifteen and sixteen		Review material

Week 14-16

The lectures during this period will review the various forms of business organizations including but not limited to partnerships and corporations. The student will learn how to limit his or her liability and what type form of organization is best for the particular business.

Text, Chapters
36-42

LAST DAY OF INSTRUCTION – MONDAY, MAY 11, 2020**MIDTERM EXAMINATION**

There will be two midterm examinations. The dates will be arranged. It is designed to cover the materials covered in Chapters 1-18. The second midterm examination is designed to cover the materials outlined in Chapters 19-34. The first and second midterms will also cover not only the materials set forth in the reading, but also the lecture material.

FINALS WEEK

Wednesday-Friday: December 11-13, 2019

Monday-Tuesday: December 16-17, 2019

FINAL

The Final Examination will be comprehensive.

Section 4 (TUTH 3:00-4:15 PM) Final Date and Time is Thursday, May 14, 2020 – 2:45 pm to 5:00 pm BBC 022

Section 5 (TUTH 1:30PM-2:45PM) Final Date and Time is Friday, May 15, 2020 12:15PM – 2:30PM
in Room BBC 201