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SAN JOSE, CA 95113-2233

**Section 1 (Salmon) #22483**  
Monday: 3:00pm – 5:45pm  
Sweeney Hall 120

**Section 2 (Pink) #24189**  
Thursday: 3:00pm – 5:45pm  
Sweeney Hall 120

**San Jose State University**  
**Department of Hospitality Management**  
**HTEM/HSPM 149: Sections 1 & 2**  
**Spring 2019**

**Beer Appreciation**

Instructor: Joseph Dworak

Office Location:

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Email: [Joseph.dworak@berliner.com](mailto:Joseph.dworak@berliner.com)

Office Hours: After class or by appointment

Class Days/Time: Section 1 #22483  
Monday: 3:00pm – 5:45pm  
Section 2 #24189  
Thursday: 3:00pm – 5:45pm

Classroom: Sweeney Hall 120

Prerequisites for full tasting: Must be 21 years of age by January 26, 2017  
Proof of age required at first class

Course Fees: Student fees already paid will cover cost of class tastings. Field trips will cost extra for tasting, which we will try to get a reduced price. After class, you are welcome to make additional purchases, but you will solely be responsible for the costs of those tastings.

## 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.

### Required reading (The final night of class we will discuss the textbook):

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

Field Trip Attendance and Participation- 15%

Quizzes-35% (You can miss two (2) quizzes without penalty or if you take all the quizzes your two lowest grades will not be included in the averaging of your quizzes grade.)

Tasting Sheets uploaded to Canvas weekly-15 %

Presentation Final -10% (Last day of class)

Online Written Final – 15%

Total 100%

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 at least three breweries during class time. The first is Hermitage on 7th Street, the 2nd undecided possibly Anchor Steam in SF, and last but certainly not least Gordon Biersch Brewery (not the restaurant), Taylor and 7th Street San Jose. You are expected to attend 2 out of 3 but I recommend all 3. 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. (20%)

### 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. (25%)

#### 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 Mgt. will not provide plastic glasses for the tastings. Part of your participation points will require you to go out and purchase a clear glass tasting glass. 3-4oz is required and should be brought to class. A sample glass will be available to see during class.
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. I recommend that you do not consume all beverage alcohol that is placed in front of you. 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!



## SJSU Beer Appreciation Spring 2017

### 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:** Do not bother to go to any great lengths to make it fancy and splashy. If you want this for your own gratification and satisfaction - fine, but I pay no attention to it and it has no effect on your grade. Messy does - I will always reduce the grade 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/](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](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. A computer lab and study space 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's 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	Bring your 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 Classic American Beers
Week two	Quiz 1	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 American Non IPA Craft
Week three	Quiz 2	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	Field trip	Field trip to Strike Brewery (2099 S. 10 <sup>th</sup> Street, San Jose). Tasting. Bring additional \$ for purchasing.
Week four	Quiz 3	Beer and Food pairings; German beers, purity laws Tasting of 4 German beers
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 <sup>th</sup> and Taylor Street, San Jose
Week nine	Quiz 6 Chapter 4	The beers of Belgium Tasting of 4 Belgium ales
Week eleven	Quiz 7 Handout	Sour beers and ciders Tasting of 2 sours and 2 ciders
Week twelve	Quiz 8	Asian Beers
Week thirteen	Thursday	In class mandatory tasting final!
Week fourteen		Catch up – Lectures for Final Examination
Week fifteen		
Week sixteen		