

ADWN-506 : Fermented and Non-Alcoholic Beverages

This course examines the production methods and styles of beer, sake, cider, perry, tea, coffee, juice, mineral water, and other beverages through class lectures, discussion, guest speakers, field trips, and in-depth tastings. Each beverage is explored in detail regarding its historical, current, and future impact throughout the world. Proper preparation and service techniques for each beverage are demonstrated and discussed, along with the integration and promotional techniques for these beverages in professional beverage programs.

Credits 3

Prerequisites

Viticulture and Viniculture ([ADWN-500](#)), The Wines of the New World: Northern Hemisphere ([ADWN-508](#)), New World Wines of the Southern Hemisphere, Asia & the Levant ([ADWN-504](#)), Distilled Spirits, and Introduction to Mixology ([ADWN-509](#)), Global Wine Business Operations ([ADWN-507](#)), Graduate Seminar Research and Writing, PART 1 ([ADWN-511](#)).

Corequisites

Old World Wines: Southern and Eastern Europe, ([ADWN-503](#)), Northern Wine Countries of Europe: The Wines of France, Germany, Austria, Switzerland, and Hungary ([ADWN-502](#)), Advanced Beverage Management, ([ADWN-505](#)), Graduate Seminar Research and Writing, PART 2 ([ADWN-512](#)).