

HSBV-340 : Beer and Fermented Beverages: History, Cultures, and Styles

The course will further advance the students' knowledge of fermented beverages including beer, sakè and hard cider. The course will cover the chronological history of these beverages. It will also include the basics of their production as well as introducing students to different styles within each category. The class will examine consumer behavior, cultural impact and the role of brewed beverages in society. This will be done through readings, tasting, and lecture. Students will also spend some time learning about beer production in our on-campus brewery.

Credits 3