Only those who will risk going too far can possibly find out how far one can go. ~T.S. Elliot

Class Meetings: 11:00–1:45, Thursdays, in SLR/1001 and tour locations

Instructors:
Chef Joe Askren  
chefaskren@gmail.com  
Office: CIL (8130 Lakewood Main Street  
Lakewood Ranch, FL 34202)  
Phone: 623-271-5100  
Office Hours: After class and by appointment

Dr. K. Kenneth Caswell  
kcaswell@usf.edu  
Office: C236 (8350 N. Tamiami Trail  
Sarasota, FL 34243)  
Phone: 941-359-4611  
Office Hours: After class and by appointment

Chef Askren and Dr. Caswell reserve the right to make changes to this syllabus/schedule; any changes will be announced in class and posted to Canvas as a revised syllabus/schedule.

PREREQUISITES: No class prerequisites. Must be 21 or older.

COURSE DESCRIPTION: The Introduction to Beer Science is a series of investigations into the science underlying various aspects of beer, its brewing process, and its pairings with food. Upon successful completion of this course, students will have gained a clear understanding of how beer is brewed, how to design a beer, the experimental conditions required to brew, and how various ingredients alter the chemistry of the beer. In addition, they will have brewed their own signature beer and considered how beers can be paired with or used in the preparation of various foods, which will enhance their understanding of brew pub restaurant operations. Through these investigations, students will gain hospitality and scientific process skills, such as critical thinking, quantitative reasoning, inquiry, problem solving, self-assessment, and communication.

COURSE TOPICS AND COURSE OBJECTIVES:
• Understand the basic science underlying beer and the brewing process
• Develop a working understanding of the requisite brewing equipment
• Explore the various ingredient options for brewing
• Investigate and discuss brew pub restaurant operations
• Explore the use of beer in the preparation of food
• Explore pairings of beer with various foods
• Understand the science of aroma of beer and proper glassware
• Design and produce signature beers
• Showcase signature beers and food pairings at a final event

TEXT AND MATERIALS: Course materials are posted to Canvas.

CANVAS: This class will use Canvas (my.usf.edu) to post all course materials, including announcements, media, and grades. Your successful completion of this course requires that you check Canvas regularly for updates. Information on how to use Canvas is available at http://usfsm.edu/e-learning-services/student-resources/
COMPUTER LAPTOP USE: USFSM requires all students to have laptops to bring with them to class. Students are invited to bring their laptops to class whenever they wish (except exam days) for note taking and course-related research purposes. Any student suspected of checking Facebook or other social media, playing games, or using their computer for other, non-course-related activities will lose this privilege for the remainder of the semester.

PLAGIARISM SOFTWARE: The University of South Florida has an account with an automated plagiarism detection service, Turnitin, which checks student assignments for plagiarism. The instructors reserve the right to ask students to submit their assignments to Turnitin through Canvas.

With this software, assignments are compared automatically with a database of journal articles, web articles, and previously submitted papers. The instructors receive a report showing exactly how a student’s paper was plagiarized. Please remove your name from the body and file name of your paper and replace it with your USF ID# (e.g., U12345678 Essay 1.docx) before submitting it to Turnitin. Pursuant to the provisions of the Family Educational Rights and Privacy Act (FERPA), students are requested to use their school ID numbers to maintain their confidentiality and keep their personal contact information (i.e., name, address, telephone) from being disclosed to vendors or other outside agencies. By your submission, you agree to release your original work for review for academic purposes to Turnitin.

GRADING, EVALUATION, AND ATTENDANCE POLICIES
ATTENDANCE AND CLASS PARTICIPATION: Attendance is mandatory.

PRE-INVESTIGATIONS (PI# in schedule): These elements represent students’ foundational preparation for the in-class discussion/work and investigation and the development of their signature beer. All pre-investigations will be posted to Canvas, under the Files tab in the Pre-Investigations folder. Completed pre-investigations are submitted to Turnitin/Canvas prior to that day’s class meeting. There are 12 pre-investigations, each of which is worth 15 points: 12 pre-investigations × 15 points = 180 points, which makes them worth 18% of the total course grade.

INVESTIGATIONS (I# in schedule): Investigations are continuations of the pre-investigations and provide students with an umbrella framework for pursuing a concept they find interesting and that further develops their final project. During and after class, students will revise and refine that week’s pre-investigation/investigation. The resulting, fully developed pre-investigation/investigation (including properly cited, credible, evidence-based sources) must be uploaded to Canvas/Turnitin by 11:59 p.m. on the date listed in the attached schedule and posted to your Brewer’s Lab Notebook. There are 12 investigations, each of which is worth 20 points: 12 investigations × 20 points = 240 points, so they constitute an additional 24% of the total course grade.

BREWER’S LAB NOTEBOOK: The Brewer’s Lab Notebook will serve as your virtual “lab” notebook for developing your pre-investigations, investigations, contributions, and other supporting materials to build toward your final project. Thus, you will use it to develop, edit, and share (showcase) your pre-investigations and investigations. It also provides a site for the collection and contribution of contextually relevant resources (various media) for class discussion. Overall, the Brewer’s Lab Notebook should be a mechanism or medium that you use to engage and share with your fellow community (fellow students and instructors) and the world the unexpected connections, links, and consequences that you have discovered, thought about, and detailed through your pre-investigations and investigations. It is a sort of think tank or sketchpad for your signature beer. Furthermore, the Brewer’s Lab Notebook will remain easily accessible to your fellow class members throughout the semester. It will be graded by peer review and instructors, on the basis of class participation and the quality and quantity of collected and contributed materials (according to the grading rubric posted to Canvas). The Brewer’s Lab Notebook is worth a maximum of 250 points, equivalent to 25% of the total course grade.

Chef Joe Askren/Dr. K. Kenneth Caswell
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University of South Florida Sarasota-Manatee
**The Process**

1. Complete the week’s scheduled pre-investigation to prepare for the in-class discussion.
2. Participate actively in and draw inspiration from the in-class discussion.
3. Compile information for the week’s investigation, including primary research.
4. Refine and revise your investigation, include corrections, new information, and credible sources.
5. Submit your pre-investigation/investigation together to Canvas/Turnitin by 11:59 p.m. on the posted investigation due date.
6. Insert the pre-investigation/investigation into your Brewer’s Lab Notebook, adding any additional insights, notes, media components (e.g., pictures, videos) or thoughts you might have gleaned during the process.  
   **Note: Any work that is not yours, including media components, must be properly cited.**
7. Repeat.

**CLEARWATER BEACH UNCORKED EVENT/REFLECTION PAPER:** Students must attend the mandatory VIP Food and Wine event on Sunday, February 8. This will be a real-life event experience and a major topic point for the remainder of the semester. It will also represent a significant percentage of your grade. Please enter this date on your calendar and make arrangements as needed. A mandatory pre-event meeting will be scheduled for Sunday, February 1, at the Culinary Innovation Lab in Lakewood Ranch. Duties will consist of volunteer-type responsibilities. Each student will submit a three-page event reflection paper (APA format), submitted to Canvas/Turnitin no later than seven days after the event. The Clearwater Beach Uncorked Event reflection paper is worth a maximum of 75 points, equivalent to 7.5% of the total course grade.

**Event Website: [http://clearwaterbeachuncorked.com/home/](http://clearwaterbeachuncorked.com/home/)**

**Pre-event Meeting Address, Sunday, February 1:**  
Culinary Innovation Lab  
8130 Lakewood Ranch Main Street  
Lakewood Ranch, FL 34202  

**Event Day Address, Sunday, February 8:**  
Hyatt Regency Clearwater Beach Resort  
301 South Gulfview Boulevard  
Clearwater Beach, FL 33767  

**FINAL PROJECT PRESENTATION:** Choose a beer style and develop a creative strategy to produce, “market,” and share your insights and gained knowledge with your peers about the production of this signature beer. Your presentation should display critical, creative, lateral, and vertical thinking. Also, you must attend to relevant associated scientific principles and process skills. The presentation of your final project—that is, of your signature beer—**will take place at the final event** and be graded by peer and instructor review (see course schedule). The highest and lowest of these peer and instructor scores will be discarded, with the remaining scores averaged to obtain each student’s final project presentation grade; the final project is worth a maximum of 255 points; equivalent to 25.5% of the total course grade.

**EXAMS:** There are no exams in this course.

**GRADING:** No S/U grades will be assigned in this course. An incomplete grade will be granted only when, due to circumstances beyond the control of the student, a **very small** portion of the required work remains undone, and the student is otherwise passing the course.

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In summary, students may earn a total of 1000 points as follows:

<table>
<thead>
<tr>
<th>Source of Points</th>
<th>Point Maximum</th>
<th>Percentage of Total Course Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>Submission of Pre-investigations to Canvas/Turnitin</td>
<td>180</td>
<td>18%</td>
</tr>
<tr>
<td>Submission of Pre-investigations/Investigations to</td>
<td>240</td>
<td>24%</td>
</tr>
<tr>
<td>Canvas/Turnitin</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brewer’s Lab Notebook</td>
<td>250</td>
<td>25%</td>
</tr>
<tr>
<td>Clearwater Beach Uncorked Event Reflection Paper</td>
<td>75</td>
<td>7.5%</td>
</tr>
<tr>
<td>Final Project</td>
<td>275</td>
<td>25.5%</td>
</tr>
</tbody>
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The grading scale is as follows:

<table>
<thead>
<tr>
<th>Letter Grade</th>
<th>Score</th>
<th>Letter Grade</th>
<th>Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>A+</td>
<td>1000-950</td>
<td>C+</td>
<td>799-750</td>
</tr>
<tr>
<td>A</td>
<td>949-900</td>
<td>C</td>
<td>749-700</td>
</tr>
<tr>
<td>B+</td>
<td>899-850</td>
<td>D</td>
<td>699-600</td>
</tr>
<tr>
<td>B</td>
<td>849-800</td>
<td>F</td>
<td>599-0</td>
</tr>
</tbody>
</table>

**USFSM AND USF SYSTEM POLICIES**

**ACADEMIC DISHONESTY:** The University of South Florida considers any form of plagiarism or cheating on exams, projects, or papers to be unacceptable behavior. Please be sure to review the university’s policy in the USFSM Catalog (http://usfsm.edu/catalog/), the USF System Academic Integrity of Students (http://usfsm.edu/catalog/academics/academic-integrity-of-students/), and the USF System Student Code of Conduct (http://usfsm.edu/catalog/academics/student-code-of-conduct/).

**DISRUPTION OF ACADEMIC PROCESS POLICIES:** The University of South Florida does not tolerate behavior that disrupts the learning process. The policy for addressing academic disruption is included with Academic Dishonesty; please be sure to review the university’s policy in the USFSM Catalog (http://usfsm.edu/catalog/), the USF System Academic Integrity of Students (http://usfsm.edu/catalog/academics/academic-integrity-of-students/), and the USF System Student Code of Conduct (http://usfsm.edu/catalog/academics/student-code-of-conduct/).

**CONTINGENCY PLANS AND UNIVERSITY-WIDE EMERGENCY PROCEDURES:** In the event of an emergency, it may be necessary for USFSM to suspend normal operations. During this time, USFSM may opt to continue delivery of instruction through methods that include but are not limited to: Canvas, Elluminate, Skype, and e-mail messaging and/or an alternate schedule. It is the responsibility of each student to monitor the Canvas site for each class for course-specific communication, and the main USFSM and College websites, e-mails, and MoBull messages for important general information. The USF hotline at (800) 992-4231 is updated with pre-recorded information during an emergency. See the Campus Police Website (http://usfsm.edu/campus-police/) for further information.

**DISABILITY ACCOMMODATION:** Students are responsible for registering with the Office of Students with Disabilities Services (SDS) to receive academic accommodations. Reasonable notice must be given to the SDS office (typically five working days) for accommodations to be arranged. It is the responsibility of the student to provide each instructor with a copy of the official Memo of Accommodation. Contact Information: Disability Coordinator, 941-359-4714 (http://usfsm.edu/disability-services/).

**FIRE ALARM INSTRUCTION:** At the beginning of each semester, please note the emergency exit maps posed in each classroom. These signs are marked with the primary evacuation route (red) and secondary evacuation route (orange) in case the building needs to be evacuated. See Emergency Evacuation Procedures (http://usfsm.edu/facilities/safetypreparedness/).

**RELIGIOUS OBSERVANCES:** USFSM recognizes the right of students and faculty to observe major religious holidays. Students who anticipate the necessity of being absent from class for a major religious observance must provide notice of the date(s) to the instructor, in writing, by the second week of classes.

**WEB PORTAL INFORMATION:** Every newly enrolled USF student receives an official USF e-mail account. Students receive official USF correspondence and Canvas course information via that address.

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SEXUAL MISCONDUCT/SEXUAL HARASSMENT REPORTING: USFSM is committed to providing an environment free from sex discrimination, including sexual harassment and sexual violence (USF System Policy 0-004). The Counseling and Wellness Center is a confidential resource where you can talk about incidents of sexual harassment and gender-based crimes, including sexual assault, stalking, and domestic/relationship violence. This confidential resource can help you without having to report your situation to either the Office of Student Rights and Responsibilities (OSSR) or the Office of Diversity, Inclusion, and Equal Opportunity (DIEO), unless you request that they make a report.

Please be aware that in compliance with Title IX and under the USF System Policy, educators must report incidents of sexual harassment and gender-based crimes, including sexual assault, stalking, and domestic/relationship violence. If you disclose any of these situations in class, in papers, or to me personally, I am required to report it to OSSR or DIEO for investigation. The Deputy Coordinator for USFSM is Mary Beth Wallace, AVP for Student Enrollment, Engagement and Success, 941-359-4330 or marybeth@sar.usf.edu.

Campus Resources:
Counseling and Wellness Center: 941-487-4254
Victim Advocate (24/7): 941-504-8599
Off-Campus Resources:
Hope of Manatee: 941-755-6805

Safe Place & Rape Crisis Center (SPARCC) Sarasota:
941-365-1976
First Call for Help Manatee: 941-708-6488

Sarasota & North Port: 941-366-5025
Manatee Glens: 941-782-4800

GENERAL INSTRUCTION FOR STUDENTS
• Lectures may be recorded with the instructor’s permission; however, tapes or notes for this course may NOT be sold or posted on the Internet.
• You are encouraged to share notes with fellow students, except during exams.
• Facebooking, texting, and playing of video games are NOT allowed in class.
• Academic Support Services: Information Commons provides students with individual and group study spaces, computers, printers, and various media equipment for temporary use. Information Commons is staffed with a librarian, learning support faculty, tutors, and technology and e-learning specialists. Students challenged by the rigors of academic writing, mathematics, or other course content are urged to contact their professors early in the semester to chart out a plan for academic success, and/or regularly use the tutoring services provided by the Learning Support Services, which are provided at no cost to students.
Chef Askren and Dr. Caswell reserve the right and expect to make changes to this syllabus/schedule; any changes, including exact dates, times, and locations of scheduled events, will be announced in class and posted to Canvas as a revised syllabus/schedule.

<table>
<thead>
<tr>
<th>Date</th>
<th>In-Class Topic Coverage and Exams</th>
<th>Homework</th>
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</thead>
<tbody>
<tr>
<td>Jan</td>
<td>Overview of Beer and the Brewing Process</td>
<td>Investigation 1: Water Chemistry</td>
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<tr>
<td></td>
<td>Tour Green Bench Brewery: Discussion of beer types (e.g., sour ales) and ingredients with Head Brewer, Khris</td>
<td>Investigation 2: Beer Types, Essential Ingredients, and Recipes</td>
</tr>
<tr>
<td>Feb 1 12:00</td>
<td>Mandatory pre-event meeting: Clearwater Beach Uncorked Event</td>
<td>Investigation 3: Yeasts and Fermentation</td>
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<tr>
<td>Feb 5</td>
<td>No Class</td>
<td></td>
</tr>
<tr>
<td>Feb 8</td>
<td>Clearwater Beach Uncorked Event</td>
<td>Investigation 4: Procedures for the Final Project</td>
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<td></td>
<td>Tour Darwin Brewery: Lagers</td>
<td>Investigation 5: Hops</td>
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<td></td>
<td>Tour Big Top Brewing Company: IPAs</td>
<td>Investigation 6: Your Signature Beer Recipe</td>
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<tr>
<td>Mar 5</td>
<td>Spring Break; No Classes</td>
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<td></td>
<td>Tour Cigar City</td>
<td>Investigation 7: Bottling, Kegging, and Marketing</td>
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<td></td>
<td>Guest Speaker: Justin Clark, Cigar City (topic--Brew Pub Operations)</td>
<td>Investigation 8: Brew Pub Restaurant Operations</td>
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<tr>
<td>Apr</td>
<td>Guest Chef: Chef Darwin Santa Maria</td>
<td>Investigation 9: Top 5 Cooking Techniques</td>
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<td></td>
<td>Brew Bus Brewery Tour</td>
<td>Investigation 10: Flavor, Taste, and Smell</td>
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<tr>
<td>Apr 23</td>
<td>Final Event</td>
<td>Investigation 11: Cooking and Pairing Food with Beer</td>
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<td></td>
<td></td>
<td>Investigation 12: Glassware, Aroma, and Tasting</td>
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