Proposal Date: 7 May 2015

**Ogden College of Science and Engineering**

**Potter College of Arts & Letters**

**Proposal to Create a Temporary Course**

**(Information Item for First Offering. Action Item for Second Offering)**

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1. **Identification of proposed course:**
   1. Course prefix (subject area) and number: BDA 301
   2. Course title: Raw Materials for Brewing and Distilling
   3. Abbreviated course title: Raw Materials Brew/Distill  
      (maximum of 30 characters or spaces)
   4. Credit hours: 2
   5. Schedule type: L
   6. Prerequisites/corequisites: None
   7. Grade type: \_\_X\_\_ standard letter grade \_\_\_\_ pass/fail \_\_\_\_in progress (IP)
   8. Course description: An overview of the raw material specifications (including water, cereal grains, hops, and yeast) and final product quality attributes through hands-on laboratory experiences. Will aid in understanding practical applications for brewing and distilling operations.
2. **Rationale**
   1. Reason for offering this course on a temporary basis: We plan to offer the course this summer a part of a Summer Institute on Brewing and Distilling. This will give us an idea of how well the course works in a real-world setting before proposing it as a permanent course.
   2. Relationship of the proposed course to courses offered in other academic units:
3. **Description of proposed course**
   1. Course content outline:

* Water profiles for brewing and distilling
* Water chemistry
* Grains: Malts, adjuncts
* Adjunct flavors
* Kilning
* Hops
* Hops varietals and use in brewing as well as distilling
* Hop bitterness versus hop flavoring
* Properties of yeast
* Yeast life cycle
* Yeast types
* Yeast propagation
* Diagnoses of flaws
  1. Tentative text(s):
* Stan Hieronymus, *For the Love of Hops: The Practical Guide to Aroma, Bitterness, and the Culture of Hops*. Boulder, Co: Brewers Publications, 2012.
* John Palmer and Colin Kaminski, *Water: A Comprehensive Guide for Brewers*. Boulder, Co: Brewers Publications, 2012.2013
* Chris White and Jamil Zainasheff, *Yeast: The Practical Guide to Beer Fermentation*. Boulder, Co: Brewers Publications, 2010.
* George Fix, *Principles of Brewing Science: A Serious Study of Brewing Issues*. Boulder, Co: Brewers Publications, 1999.
* Adam Rogers, *Proof: The Science of Booze*. Boston: Houghton-Mifflin-Harcourt, 2014.
* John Palmer, *How to Brew: Everything You Need to Know to Brew Beer Right the First Time*. Boulder, Co: Brewers Publications, 2006

1. **Second offering of a temporary course (if applicable)**
   1. Reason for offering this course a second time on a temporary basis: n/a
   2. Term course was first offered: n/a
   3. Enrollment in first offering: n/a
2. **Term of Implementation: Summer 2015**
3. **Dates of review/approvals:**

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| Department of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |
| Dean, Potter College of Arts & Letters |  | **7 May 2015** |
| Office of the Provost |  |  |