

# FDSCTE 1120 Wine and Beer in Western Culture (Online)

**Instructor:** Dr. Brian Waters (waters.200@osu.edu)

**Credit Hours:** 2

**Office Hours:** 214A Howlett Hall by appointment

**Prerequisites:** none

**Course Objective:** To familiarize students with the terminology, production and practices related to wine, beer and distilled spirits as well as critical historical and cultural events.

At the end of this course, students should be able to:

- 1) Understand the legal, social, and health consequences of alcohol consumption.
- 2) Explain how grains are grown and malted, how beer is made and what factors alter quality
- 3) Explain how grapes are grown, how wines are made and how variations in these practices can affect wine quality and characteristics
- 4) Appreciate how historical events, such as social movements and technological innovations, lead to how alcoholic beverages are consumed today.
- 5) Explain the distillation process and its applications to related products
- 6) Be able to choose wine, beer, or distilled spirits from a large selection and have some knowledge of the beverage's properties

**Textbook:** *Wine and Beer in Western Culture* (ISBN: 9781680752465) is required for this course. Access to this online text can be purchased from the campus bookstore or from <http://www.grtep.com>.

**Computer Requirements:** The ability to smoothly use Carmen is an absolute necessity for this class. Please make sure that you have broadband Internet connectivity, or at least a reliable dialup. Additionally, please make sure that your computer is capable of running the following: YouTube videos (Adobe Flash Player or an HTML5 compatible browser like Chrome or Internet Explorer) and .pdf files (Adobe Acrobat Reader or Adobe Acrobat). It is your responsibility to make sure your computer meets these requirements. ***Computer problems are never a valid excuse for missing an assignment or assessment!***

**Other Requirements:** Some Activities require the use of a digital camera in order to take pictures and upload them via the Carmen. The digital camera that comes standard on many cell phones / smart phones is more than sufficient. If you do not have a cell phone, smart phone or digital camera, please let your instructor know to discuss options. ***All photos that you take must include a validation. An acceptable validation would be to include a piece of paper/note card with your name on it in the photo.***

**Grading Scheme:** Your grade will be determined by quizzes, exams and activities. ***The maximum number of points that can be earned in this class is 450.*** The OSU standard scale (shown below) for percentages will be used.

Scale:

A	A-	B+	B	B-	C+
93-100%	90-92%	87-89%	83-86%	80-82%	77-79%

C	C-	D+	D	E
73-76%	70-72%	67-69%	63-66%	62% or less

**Chapter Quizzes:** There will be a total of 19 quizzes. Quizzes are random multiple choice or true/false questions taken from the chapters associated with the quiz. The quizzes are located in the class text, and they are taken by clicking on the appropriate link at the end of each chapter. You have 1 attempt per quiz. The table below shows the organization, names, and associated lessons for each quiz. Each quiz is worth 10 points.

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Unit	Chapter
Unit 1: Basics of Alcohol	Alcohol Laws
	Intoxication and Hangovers
	Alcohol Withdrawal
	Nutrition and Health Effects of Alcohol
Unit 2: Beer	Beer Throughout History
	Brewing Ingredients and Process
	Beer Styles
	Sensory Aspects of Beer Consumption
	Mead and Hard Cider
Unit 3: Wine	Wine Throughout History
	Viticulture and Vintning
	Wine Varietals and Appellations
	Sensory Aspects of Wine Consumption
	Fortified Wines
	Sparkling Wines
Unit 4: Distilled Spirits	Distilled Spirits Throughout History
	Distillation and Spirit Production
	Spirit Varieties
	Cocktails and Mixology

**Activities:** There will be a total of 4 activity grades. You have a choice of 1 activity to do in each unit. That means that out of the 2 activities available in each unit, pick one to do. You can earn up to 40 points for each activity that you complete. All the activities can be found in the “Activities” module on the course Carmen site. Please follow all instructions in each activity. Activities should be submitted to me via Carmen. You are only allowed one submission. “Redos” on activities are not permitted under most circumstances, so make sure your activity is ready to go when you submit it. The activities in ***bolded italics*** are only open to students who are 21 years or older.

Unit	Unit Activities
Unit 1: Basics of Alcohol	BAC Calculation
	Basics of Alcohol Scavenger Hunt
Unit 2: Beer	Tour the (Beer) Store
	<b><i>Beer Tasting</i></b>
Unit 3: Wine	Wine With Dinner
	<b><i>Wine Tasting</i></b>
Unit 4: Distilled Spirits	Distilled Spirit Scavenger Hunt
	<b><i>The Scholarly Crawl</i></b>

**Exams:** Each multiple choice exam will cover one unit. Exams are 25 random multiple choice or true/false questions taken from the chapters associated with the unit upon which the exam is based. The points that are available in each exam are equivalent to the number of questions on each exam. You will have 60 minutes to complete each exam. Exams are to be taken on the class Carmen site, and the exams are located in the “Exam” module. You only get 1 attempt for each exam.

**Bonus Quizzes, Activities, and Discussions:** Occasionally, bonus opportunities will become available. These opportunities can take the form of quizzes, activities, or discussions. These opportunities are only available for a limited time, so make sure you take advantage of them when they are announced.

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**Late Policy and File Format Policy:** This is an online course. That said, you are responsible for pacing yourself to complete the tasks in the course. Make sure you complete the above quizzes, exams, activities, and discussions by the dates listed in the Course Outline. **Late submissions will be docked 25% each day that they are late.** The only valid excuses for late work are medical emergencies and family deaths. You should not wait until the last minute to get your work done, and this is especially true with activities. Typically, many people wait to submit their work shortly before the due date. There may be issues with your submission if you decide to upload after 5 pm on the due date, as site traffic is usually high. Remember that computer issues (and submission issues count as computer issues) are not valid excuses for late work!

It is very important that your work is submitted in a format that can be read. Often, different versions of a word processing program will cause your work to appear different to me. The best formats for readability are portable document format (.pdf) and rich text format (.rtf). Word documents (.doc and .docx) may not display correctly on my end if you are using a later version of Word than I am. Any Mac-specific file formats like .PAGES should be avoided altogether, as they often are difficult to open. Any submission that cannot be opened on my end must be corrected by you ASAP.

**Academic Misconduct:** Academic misconduct will not be tolerated. Work turned in in which academic misconduct is apparent will be referred to the Committee on Academic Misconduct. It is the responsibility of the Committee on Academic Misconduct to investigate or establish procedures for the investigation of all reported cases of student academic misconduct. The term "academic misconduct" includes all forms of student academic misconduct wherever committed; illustrated by, but not limited to, cases of plagiarism and dishonest practices in connection with examinations. Instructors shall report all instances of alleged academic misconduct to the committee (Faculty Rule 3335-5-487). For additional information, see the Code of Student Conduct at <http://studentconduct.osu.edu>.

**Disability Services:** Any student who may need an accommodation based on the impact of a disability should contact me to discuss your specific needs as soon as possible. Do not wait until later in the semester! The Office for Disability Services assists faculty in verifying the need for accommodations and developing accommodation strategies. If you have not done so, you are encouraged to contact the Office for Disability Services at 614-292-3307 in 150 Pomerene Hall to register your disability.

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## Course Summary Outline and Due Dates:

Make sure to note the **due dates** for the Chapter Quizzes, Exams, and Activities in each unit.

Unit	Chapters	Chapter Quiz	Activity	Exam	Due Date
Unit 1: Basics of Alcohol	Alcohol Laws	1	One activity of your choice from the Unit 1 Activities	Exam 1	
	Intoxication and Hangovers	2			
	Alcohol Withdrawal	3			
	Nutrition and Health Effects of Alcohol	4			

Unit	Lessons	Chapter Quiz	Activity	Exam	Due Date
Unit 2: Beer	Beer Throughout History	5	One activity of your choice from the Unit 2 Activities	Exam 2	
	Brewing Ingredients and Process	6			
	Beer Styles	7			
	Sensory Aspects of Beer Consumption	8			
	Mead and Hard Cider	9			

Unit	Lessons	Chapter Quiz	Activity	Exam	Due Date
Unit 3: Wine	Wine Throughout History	10	One activity of your choice from the Unit 3 Activities	Exam 3	
	Viticulture and Vintning	11			
	Wine Varietals and Appellations	12			
	Sensory Aspects of Wine Consumption	13			
	Fortified Wines	14			
	Sparkling Wines	15			

Unit	Lessons	Chapter Quiz	Activity	Exam	Due Date
Unit 4: Distilled Spirits	Distilled Spirits in History	16	One activity of your choice from the Unit 4 Activities	Exam 4	
	Distillation and Spirit Production	17			
	Spirit Varieties	18			
	Cocktails and Mixology	19			