

# FDSCTE 1120 Wine and Beer in Western Culture

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

**Credit Hours:** 2

**Office Hours:** 214A Howlett Hall, 2:00 – 3:00 Monday

**Prerequisites:** none

**Class Location:** 108 Ag Admin

**Class Time:** Tuesday and Thursday, 3:55 – 4:50

**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) Relate how important historical events were influenced by the production, distribution and consumption of different types of alcoholic beverages
- 2) Explain how grapes are grown, how wines are made and how variations in these practices can affect wine quality and characteristics
- 3) Explain how grains are grown and malted, how beer is made and what factors alter quality
- 4) Identify world regions of beer and wine making
- 5) Explain the distillation process and its applications to related products
- 6) Be able to choose wine or beer from a large selection and have some knowledge of its properties

**Textbook:** There is no required text for this course. Readings will be provided and assigned throughout the semester.

**Computer Requirements:** The ability to smoothly use Carmen is an important part of this class. Please make sure that you have broadband Internet connectivity. 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 failing to submit an activity!***

**Other Requirements:** Some Activities require the use of a digital camera in order to take pictures and upload them via the Dropbox in 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.***

On another note, please be aware of your surroundings when you photograph. Make sure there isn't anything in the photo you don't want to be there.

**Grading:** Your grade will be determined by attendance, exams, and activities. **The maximum number of points that can be earned in this class is 320.** The OSU standard scale (shown below) for percentages will be used.

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## OSU Standard 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	

**Activities:** There will be a total of 4 activity grades. 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.

Unit	Unit Activities
Unit 1: Basics of Alcohol	BAC Calculation
Unit 2: Beer	Tour the (Beer) Store
Unit 3: Wine	Wine With Dinner
Unit 4: Distilled Spirits	Distilled Spirits Scavenger Hunt

Students have the option to do an alternate group activity in the place of a few of the regular activities. Each unit, I will provide regular opportunities to do an alternate activity rather than the activity listed for the unit. The alternate activities are usually tastings and tours. More details about the alternate activities will be forthcoming as the semester progresses.

**Exams:** Each multiple choice exam will cover one unit. Exams are 40 random multiple choice or true/false questions taken from the lessons 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.

**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.

**Late Policy and File Format Policy:** Make sure you complete the above activities by the dates listed in the Course Outline below. **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.

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**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 Outline:

Unit	Topic	Date	Activity
Basics of Alcohol	Course Introduction and Properties of Alcohol		BAC Calculation
	Fermentation		
	Intoxication and Hangovers		
	Laws and Alcohol Withdrawal		
	Long Term Effects		
	<b>Exam 1</b>		
Beer	Beer History		Tour the (Beer) Store
	Beer Today		
	Ingredients for Beer		
	Brewing		
	Types of Lagers		
	Types of Ales		
	Mead and Cider		
	Enjoying Beer		
<b>Exam 2</b>			
Wine	Wine History and Wine Today		Wine With Dinner
	Viticulture		
	Vinification		
	Types of Reds		
	Types of Whites		
	Sparkling Wine		
	Enjoying Wine		
<b>Exam 3</b>			
Distilled Spirits	Spirit History		Distilled Spirits Scavenger Hunt
	Prohibition		
	Distillation		
	Fortified Wines		
	Types of Spirits		
<b>Exam 4</b>			