



THE **CULINARY** INSTITUTE *of* MICHIGAN®
A DIVISION OF BAKER COLLEGE

BAKER COLLEGE

STUDENT LEARNING OUTCOMES

FBM 2550A Beer Styles and Service

2 Semester Hours

Student Learning Outcomes and Enabling Objectives

1. Explore the aspects of beer production.
 - a. Identify the necessary ingredients in beer production.
 - b. Explore other unique ingredients that can be added to beer.
 - c. Explain the historical evolution of the necessary ingredients in beer production.
 - d. Differentiate between lagers and ales, including the yeasts and production methods used.
 2. Examine the components of beer evaluation, selection, and service.
 - a. Explain the proper methods to pouring quality beer; including proper pouring techniques, employing beer clean glassware, utilizing suitable styles of glassware, and following appropriate presentation standards.
 - b. Apply techniques used to taste, judge, and evaluate beer styles.
 - c. Analyze global beer styles; including those from Germany, Belgium, the British Isles, and the United States.
 - d. Explain the basics of food and beer pairing, as well as how to create and evaluate a unique pairing.
 - e. Complete the exam for the certification of Certified Beer Server through the Cicerone program.
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These SLOs are not approved for experiential credit.

Effective: Spring 2024