

# Course Outline (Higher Education)

<b>School:</b>	School of Health and Life Sciences
<b>Course Title:</b>	MALT AND BEER ANALYSIS
<b>Course ID:</b>	SCBRW5084
<b>Credit Points:</b>	15.00
<b>Prerequisite(s):</b>	(SCBRW5082 or SF481) (SCBRW5083 or SF482)
<b>Co-requisite(s):</b>	Nil
<b>Exclusion(s):</b>	Nil
<b>ASCED Code:</b>	019905

**Description of the Course :**

This course will present a general introduction to quality management and total quality control. It includes a broad overview of the terminology used and importantly the types of initiatives undertaken as part of quality management. It will also cover the recommended methods of analysis (EBC, ASBC & IOB) to determine quality parameters of raw materials, worts, yeast and beer.

**Grade Scheme:** Graded (HD, D, C, etc.)

**Work Experience:**

No work experience: Student is not undertaking work experience in industry.

**Placement Component:** No

**Supplementary Assessment:** Yes

Where supplementary assessment is available a student must have failed overall in the course but gained a final mark of 45 per cent or above and submitted all major assessment tasks..

**Program Level:**

AQF Level of Program						
	5	6	7	8	9	10
<b>Level</b>						
Introductory	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Intermediate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Advanced	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

**Learning Outcomes:**

**Knowledge:**

- K1.** Describe the principles and processes of quality management.
- K2.** Define the role of quality control and quality assurance in beer production.

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- K3.** Interpret the legal / regulatory requirements for producing, marketing and selling beer.
- K4.** Describe fundamental principles of analysis.
- K5.** Define and describe analyses used in the chemical evaluation of beer.

## Skills:

- S1.** Perform a food safety audit.
- S2.** Appraise analyses of barley, malt and beer performed according to relevant industry standards.
- S3.** Select the appropriate analytical technique for raw materials, wort and beer analysis.

## Application of knowledge and skills:

- A1.** Develop a HACCP Plan for a brewery.
- A2.** Develop quality specifications for a beer product.

## Course Content:

The following material will be normally presented during this course. This unit will describe the function and performance of many analyses used to assess malt and beer quality.

Topics may include:

- The philosophies of quality management and definitions of the various terminologies commonly used.
- Preparation and auditing of quality manuals.
- Principles of food safety and ethics.
- The components of a quality control / quality assurance system.
- Quality planning and appraisal.
- Preparation of a Hazard Analysis of Critical Control Point (HACCP) Plan.
- Introduction to statistical process control.
- Introduction to specific quality analyses in beer production.

## Values:

- V1.** To develop a responsible attitude to the production and consumption of alcoholic beverages.
- V2.** To develop an awareness of the differences in cultural beliefs about alcoholic beverages.
- V3.** Appreciate that we have an obligation to provide safe, quality beer to the consumer.

## Graduate Attributes:

FedUni graduate attributes statement. To have graduates with knowledge, skills and competence that enable them to stand out as critical, creative and enquiring learners who are capable, flexible and work ready, and responsible, ethical and engaged citizens.

Attribute	Brief Description	Focus
Knowledge, skills and competence	Skills to find and interpret information independently.	Medium
Critical, creative and enquiring learners	Independent learning.	High
Capable, flexible and work ready	The role of alcoholic beverages in society.	Medium
Responsible, ethical and engaged citizens	Safety in the working environment.	High

## Learning Task and Assessment:

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Learning Outcomes Assessed	Learning Tasks	Assessment Type	Weighting
K1-K3, S1, A1	Case study - based on one or more components of a food safety / food quality plan for beer production in a microbrewery.	Tutorial questions.	30-50%
K4, K5, S2, S3, A2	Assignment - addressing methods of analysis and / or data analysis of beer and / or raw materials.	Assignment.	20-40%
K1-K5	On-line multiple choice tests.	On-line tests.	20-30%

## Adopted Reference Style:

Australian