

<b>Module Title:</b>	Current Concepts in Brewing and Distilling Science
<b>Language of Instruction:</b>	English
<b>Credits:</b>	5
<b>NFQ Level:</b>	6
<b>Module Delivered In</b>	<a href="#">1 programme(s)</a>
<b>Teaching &amp; Learning Strategies:</b>	<p>This module will provide the learner with a broad overview of each topic in the syllabus and will be taught in four theory classes of one hour duration. The learning objectives, learning activities and assessments are constructively aligned. A variety of active learning strategies, facilitated by the VLE, Blackboard, will be employed: eg lectures, practical's, discussion, site visits, engagement with materials (texts, journals etc.) industry practice materials (case studies, live case examples, industry reports etc). Learners will be expected to actively engage with module materials (online &amp; offline) and with associated in class and out of class activities. Where appropriate a flipped classroom approach will be used to maximise classroom interaction. The active use of the VLE Blackboard will enhance digital competencies, aid in formative assessment and a provide blended learning approach well as providing a resource repository. Independent learning and reflection will be developed by use of scaffolding in class and supported research and enquiry activities. Research and enquiry skills will be developed in a supported manner via activities that will involve the learner finding, evaluating and organising information from credible sources, analysis and synthesis of new information and communicating new knowledge in the correct discipline appropriate convention. These independent learning activities will also encourage digital literacy, development of communication skills and group and peer learning as appropriate. The project component will support the theoretical aspects of the module and promote deep learning via structured investigation of in-lecture material. In addition, the project will require students to work in teams thus allowing students to develop team building competencies and to provide evidence of scientifically sourced information. This module will be assessed summatively via continuous assessments and project stages. Assessment both formative and summative with associated feedback, both digital (via Blackboard / Turnitin) and face to face will be used to motivate, check knowledge, ensure team work as well as assess the attainment of learning outcomes. Strategies will be used to ensure that feedback is attended to and over assessment is avoided. A mix of digital and conventional assessment methods eg MCQ, short answer, video, poster, presentation, assignment, reports will be used.</p>
<b>Module Aim:</b>	The aim of this module is to introduce students to third level, scientific thinking, current concepts, and particularly as they relate to the brewing and distilling processes and practices.
<b>Learning Outcomes</b>	
<i>On successful completion of this module the learner should be able to:</i>	
LO1	Summarise the principle raw materials 'Food' and processing aids for brewing and distilling
LO2	List and describe the principles of the stages in brewing and distilling using the relevant technical terms
LO3	Present relevant scientific information accessed from a wide range of scientific resources
<b>Pre-requisite learning</b>	
<b>Module Recommendations</b>	
<i>This is prior learning (or a practical skill) that is recommended before enrolment in this module.</i>	
No recommendations listed	
<b>Incompatible Modules</b>	
<i>These are modules which have learning outcomes that are too similar to the learning outcomes of this module.</i>	
No incompatible modules listed	
<b>Co-requisite Modules</b>	
No Co-requisite modules listed	
<b>Requirements</b>	
<i>This is prior learning (or a practical skill) that is mandatory before enrolment in this module is allowed.</i>	
No requirements listed	

## Module Content & Assessment

Indicative Content
<b>Transition to third level</b> Learning to learn, accessing information from electronic resources, scientific communication (academic writing and referencing), working in teams, time management, taking responsibility for and improving one's own learning and performance, leadership
<b>Introduction to the brewing industry</b> Introduction to brewing and distilling raw materials and methods of production, sequence of events, packaging, terminology
<b>Introduction to the distilling industry</b> Overview of the production of potable spirits -cereal-based whiskies, molasses-based spirits (rum), Grape-based spirits (brandies), Neutral Spirit (gin/vodka) – cereal/molasses/grape, packaging, terminology
<b>Alcohol awareness</b> Ethanol, its production and use, health impacts and alcohol abuse, addiction, support
<b>The industry</b> History, case studies, current concepts and trends, start-ups, funding, marketing, innovation and entrepreneurship, ethical considerations and issues, legislation
<b>Site Visit(s)</b> Visit to a Malting Plant, Brewery, Distillery

Assessment Breakdown	%
Continuous Assessment	50.00%
Project	50.00%

Special Regulation
Students must achieve a minimum grade (35%) in all CA and Project components. IT Carlow reserves the right to alter the nature and timings of assessments

Continuous Assessment				
Assessment Type	Assessment Description	Outcome addressed	% of total	Assessment Date
Other	A mix of appropriate formative and summative assessment accompanied by feedback as appropriate eg MCQ, Short answer questions, oral, short assignment/ Site visit report. In class activities. Group and peer learning.	1,2,3	50.00	n/a

Project				
Assessment Type	Assessment Description	Outcome addressed	% of total	Assessment Date
Project	Brewing and Distilling project consisting of *Project (20%): Frame a question based on module content. Scope and plan the project. Find and organize information from credible sources. *Written Report/ Poster /Presentation (20%): Preparation of report/ Poster. Reflection on learning. *Performance Evaluation (10%): Oral defence to peers and others.	1,2,3	50.00	n/a

No Practical
--------------

No End of Module Formal Examination
-------------------------------------

SETU Carlow Campus reserves the right to alter the nature and timings of assessment

**Module Workload**

<b>Workload: Full Time</b>		
<i>Workload Type</i>	<i>Frequency</i>	<i>Average Weekly Learner Workload</i>
Lecture	12 Weeks per Stage	4.00
Independent Learning	15 Weeks per Stage	5.13
Total Hours		125.00

**Module Delivered In**

Programme Code	Programme	Semester	Delivery
CW_SABRE_B	<a href="#">Bachelor of Science (Honours) in Brewing and Distilling</a>	2	Mandatory