

Module Title:	Research Methods for Brewing and Distilling
Language of Instruction:	English
Credits:	5
NFQ Level:	7
Module Delivered In	1 programme(s)
Teaching & Learning Strategies:	This module will consist of 24h theory lectures of 1 hour duration and 24h practical classes of 1 hour duration. Practical classes will be taught in a computer lab with SPSS and will include project planning, scientific writing and reading development tasks. The theory classes will include lectures, Q&A and group discussion.
Module Aim:	To develop the students' research skills to undertake a research project and dissertation.
Learning Outcomes	
<i>On successful completion of this module the learner should be able to:</i>	
LO1	Formulate a research project relevant to brewing and distilling with due consideration for the necessities of sound study design. Complete a research proposal including a preliminary referenced literature review, formulation of a research question and objectives and identification of appropriate methodologies
LO2	Critique peer reviewed research, interpret and synthesise research findings.
LO3	Select, perform and interpret appropriate statistical analyses on data
Pre-requisite learning	
Module Recommendations <i>This is prior learning (or a practical skill) that is recommended before enrolment in this module.</i>	
No recommendations listed	
Incompatible Modules <i>These are modules which have learning outcomes that are too similar to the learning outcomes of this module.</i>	
No incompatible modules listed	
Co-requisite Modules	
No Co-requisite modules listed	
Requirements <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

Research concepts

Research concepts and the research process and how it can be applied to the brewing and distilling industry. Carrying out a literature review. Referencing and plagiarism. Harvard referencing. Identifying a knowledge gap and defining a research question and research objectives. Writing a research proposal and a research report. Ethics in research. Intellectual property. Non-disclosure agreements. Technology transfer. Scientific writing and oral presentation skills. Formulation of methodologies, qualitative and quantitative data collection and analysis. Statistical analysis. Research variables.

Assessment Breakdown	%
Continuous Assessment	10.00%
Project	50.00%
Practical	40.00%

Special Regulation

Students must achieve a minimum grade (35%) in the practical element

Continuous Assessment

Assessment Type	Assessment Description	Outcome addressed	% of total	Assessment Date
Examination	Data analysis exam	3	10.00	n/a

Project

Assessment Type	Assessment Description	Outcome addressed	% of total	Assessment Date
Project	Research proposal	1,2	50.00	n/a

Practical

Assessment Type	Assessment Description	Outcome addressed	% of total	Assessment Date
Practical/Skills Evaluation	Practical examination	3	40.00	n/a

No End of Module Formal Examination

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

Module Workload

Workload: Full Time		
<i>Workload Type</i>	<i>Frequency</i>	<i>Average Weekly Learner Workload</i>
Lecture	12 Weeks per Stage	2.00
Laboratory	12 Weeks per Stage	2.00
Independent Learning	15 Weeks per Stage	5.13
Total Hours		125.00

Module Delivered In

Programme Code	Programme	Semester	Delivery
CW_SABRE_B	Bachelor of Science (Honours) in Brewing and Distilling	5	Mandatory