Beverage (BEV) Courses

BEV5100 General Studies in Fermentation Science
This course explores fermentation in food and beverage systems with emphasis on the functional properties of microorganisms. Students are exposed to a range of topics including the role of microorganisms in generating flavor and aromas of foods, effect of fermentation on food properties, biologically active compounds, safety and process control in the food fermentation industry.
Offered at Providence
3 Semester Credits

BEV5200 Advanced Global Wine Studies
This advanced wine course provides an overview of the world of wine. The vineyard and the winery are the initial focus which develops into sensory evaluation. The main wine producing areas of the world are covered examining the historical, cultural and legislative influences that have influenced the wines style and quality. Business principles are discussed where the main objective is to understand the marketability and profitability of wines and to make strategic business decisions. Depending on the knowledge and previous experience of the student, beverage certifications from internationally recognized organizations will be an option.
Offered at Online, Providence
3 Semester Credits

BEV5250 Advanced Global Studies in Beer and Brewing Operations
The course provides students with a broad understanding of the beer and brewing industry within the context of the global beverage marketplace. Students examine the many issues faced by modern breweries of all sizes and types, including changes in consumer attitudes and behavior. Students build on a basic understanding of beer production styles to examine various supply chain models, changing regulatory climates, environmental and ethical considerations, and the applications of technologies to address industry challenges. Students develop strategies for sustainable growth and logistical process and operational efficiencies.
Offered at Online, Providence
3 Semester Credits

BEV5300 Advanced Global Spirits Studies
This advanced spirit course provides an overview of the world of spirits. Distillation and the production of spirit is the primary focus which will develop into sensory evaluation. All spirit categories are covered from production to service. Business principles are discussed, and major global companies and their strategies are analyzed. Sales and marketing, product development, forecasting trends and brand innovations are a major component of this course. The legal aspects from a global standpoint are examined with the implications of importation and taxes. Depending on the knowledge and previous experience of the student, beverage certifications from internationally recognized organizations will be an option.
Offered at Online, Providence
3 Semester Credits

BEV5350 Advanced Beverage Marketing and Retail
This course provides advanced studies in beverage marketing and retailing terminology and concepts. Students discuss market research, brand creation and establishment, packaging, integrating marketing communications strategies, the three-tier system for distribution, craft beverage tourism, pricing, digital media and legislation around beverage marketing.
Offered at Providence
3 Semester Credits

BEV5400 Contemporary Issues in the Global Beverage Industry
The nature, scope and significance of this course is to review, discuss and analyze current issues in contemporary global beverage management. Students utilize their knowledge and understanding from other courses to address present-day topics that have various impact within the industry. Daily and weekly news sources serve as primary references for the content of this course.
Offered at Online, Providence
3 Semester Credits