

Syllabus – Elective Course

Course title:

Brewing Technology and Marketing: the Nordist Expertise

Credits:

6 ECTS credits

Teaching language:

English

Target students:

Undergraduate students from all study areas with an interest in Food Industry sectors from production to consumers. The course will cover both technical (how to produce) and business (how to sell) approaches.

Teachers in charge of the course:

Mathieu LACHEVER, Junia
Julie CHRISTIAEN, Junia

COURSE PRESENTATION

Prerequisite:

To take this course, the students should have a good university level and should normally have completed at least one semester at university. They must have some ability to work as a group and be able to communicate easily in English at a standard university level. In other respects, the course is intended to serve a mix of profiles and learning backgrounds for a more diverse international learning experience.

Students also need to have a scientific background (basics) including microbiology, biochemistry, Introduction to economics.

Content:

This course will provide students with an overview of the Beer sector as an example of the Food Industry sector.

Topics to be covered will normally include:

- Food chain actors, from field to basket
- Introduction to the brewing process with a focus on steps and ingredients roles
- Introduction to beer sensory analysis

- Introduction to marketing including Marketing plan, Market analysis, Market players/components, SWOT diagnosis, Strategic choices, Marketing Policies

Learning Outcomes:

At the end of the course, the students should be able to:

- Describe the brewing process: steps and ingredients, and describe their roles
- Explain the basics microbiology and biochemistry reactions happening during brewing process
- Explain the basic of a beer recipe design
- Describe the main organoleptic characteristics of beer
- Identify stakeholders of a food sector
- Define and understand a market, its components, and its environment
- Analyse a market and make a recommendation
- Set up a marketing policy

WORKLOAD

French contact hours = 60 minutes (in some countries/institutions, 1 contact hour = 45-50 minutes)

Form	Number of hours	Comments
Face-to-face, in-class, on-site learning	39 hours	
Approximate personal work / homework	16 hours	Beer design and oral defense presentation (teamwork)
Student total workload	55 hours	

EDUCATIONAL METHODS

Methods based on a learning-by-doing approach including: Lectures, discussions, practicals, presentations, testimonials, group work, guided visits, on-site education

RESOURCES

All course materials will be supplied in class. References may be made to the following resources:

- <http://lol.univ-catholille.fr/fr>

ASSESSMENT

Form	Number	Comments
Continuous assessment (30%)	1	[individual] Quizzes, case studies
Final exam (50%)	1	[group evaluation] Oral defense covering all aspects of the course

Others (student participation...) (20%)	1	[individual] Attendance, participation, and contribution to group discussion
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This syllabus is based on information available at the time of publication (January 2024). Changes may occur.

For updated information about course content, please contact us: lilleprograms@univ-catholille.fr