

COURSE TITLE: PHILOSOPHY OF COFFEE: FINDING THE BEST BREW IN SPACE AND TIME**INSTRUCTOR CONTACT INFORMATION****Instructors: Matt Adrianowycz**
Eric Pan**Time: 18:30 - 19:30****Email: maa14@rice.edu**
zp3@rice.edu**Office Hours: By appointment****COURSE DESCRIPTION**

Out of your busy every morning schedule, have you ever paused ever so briefly to think about what exactly you are drinking and what makes it so good? Through this course, coffee and espresso aficionados will gain a deeper understanding of the intricate flavors, colorful history, popular brewing methods, and diverse cultures that go into making every cup of coffee. Regardless of the student's familiarity with coffee-drinking, the course will provide tools for anyone to isolate more scents and flavors through our tasting crash course, analyze their chemical progenitor and the neurobiological action of caffeine, and study traditional coffee cultures through regular lectures. Students will have the opportunity to demonstrate what they have learned in class and from readings through an online discussion forum, and a final in class exam will draw most entirely from the online student discussion posts.

To supplement the classroom experience, visits to landmark Houston coffee shops near Rice will alternate with the lecture each week, helping students to cement their new knowledge as well as to go beyond the hedges and engage with the greater Houston community. A total of seven of these field trips will be taken over the semester, so students should expect to allot some money for coffee purchases during these excursions.

COURSE OBJECTIVES AND LEARNING OUTCOMES**Content-Area Objectives:**

1. Describe and compare different brewing methods and distinguish their contributions to the character of each brew.
2. Illustrate the underlying chemical mechanisms that contribute to each drink's flavor and neurological effects on the drinker and his or her health.
3. Compare and analyze the role coffee has played in various cultures throughout history and in the present day.
4. Determine terroir of different coffee varieties.
5. Reflect on and evaluate the preparation of an unfamiliar brew.

Transferable Skills:

1. Distinguish subtleties in flavor and aroma in more than just coffee beverages, but also in food and wines in general.
2. Develop the ability to probe beyond the surface not only in food and beverage, but in all aspects of one's life.
3. Acquire a familiarity with the neighborhoods of Houston surrounding Rice (all the great date night places)

REQUIRED TEXTS AND MATERIALS

- Students are asked to bring \$10 of materials fee by the second week of class to cover brewing equipment and coffee expenses.
- It is encouraged that students purchase at least both a cup of coffee and a shot of espresso during each outing for learning purposes.
- Each student therefore should expect \$5 * 7 trips = about \$35 in total of coffee cost.
- Transportation will be provided by the course instructors during normal class times; students may choose to commute by means of public transportation with prior approval.
- All required readings will be uploaded to the course OwlSpace page (*On Food and Cooking* [OFC], Harold McGee, 2004; *Coffee*, Clark and Macrae, 1988; *Uncommon Grounds: The History of Coffee and How It Transformed Our World* [UG], Mark Pendergrast, 2010).

DISCUSSIONS, ACTIVITIES, AND ASSESSMENTS

1. Each week before class the students will post questions or discussion topics that are related to the topic of that week's class in a class-specific Facebook discussions page. Each student is held accountable to one thoughtful post and comment.
2. Two tastings, one at the beginning of the semester and one at the end, will be held during class. The first tasting will be more lecture style, where students will taste very distinctive coffees so they can develop a solid background in tasting. The second tasting will ask students to apply what they have learned through the semester by identifying an unknown coffee.
3. A final exam will be held on week 13 of class. The test will cover materials drawn almost exclusively from the Facebook discussions page.

GRADE POLICIES

- Discussion online - 30% (2% each week, 1 point for post, 1 point for comment)
- Attendance/ Class Participation - 45% (3% each week, 1 point for attendance, 2 points for participation)
- Final Tasting - 5%
- Final Exam - 20% (50% = pass)

ABSENCE POLICIES

Attendance is mandatory at all classes and excursions (which will be held during regular class hours). In the event of an emergency or unavoidable conflict, every effort should be made to contact the course instructors in advance. If this is not possible, arrangements must be made with the course instructors to make-up the missed work. Severe personal emergencies (severe illness, death in the family, etc.) will be handled on a case-by-case basis. We adhere to Student Health's no note policy.

RICE HONOR CODE

In this course, all students will be held to the standards of the Rice Honor Code, a code that you pledged to honor when you matriculated at this institution. If you are unfamiliar with the details of this code and how it is administered, you should consult the Honor System Handbook at <http://honor.rice.edu/honor-system-handbook/>. This handbook outlines the University's expectations for the integrity of your academic work, the procedures for resolving alleged violations of those expectations, and the rights and responsibilities of students and faculty members throughout the process.

DISABILITY SUPPORT SERVICES

If you have a documented disability or other condition that may affect academic performance you should: 1) make sure this documentation is on file with Disability Support Services (Allen Center, Room 111 / adarice@rice.edu / x5841) to determine the accommodations you need; and 2) talk with the instructors to discuss your accommodation needs.

SYLLABUS CHANGE POLICY

This syllabus is only a guide for the course and is subject to change with advanced notice.

COURSE SCHEDULE

	Topics and Highlights	Preparation/Homework
Week 1	Introduction to Coffee Tasting - 1/11	Handout Week 1
	Welcome! Introductions, logistics, and discussion on reading. <ul style="list-style-type: none"> ● Field training: Rice Coffeehouse ● Roundtable discussion ● Meet 'n Greet ● Establish class norms ● Review syllabus and expectations 	Comments or questions
Week 2	No Class - 1/18 (MLK)	
Week 3	Chemistry of Coffee - 1/25	Handout Week 3
	Intro to the chemistry and neurological effects of caffeine <ul style="list-style-type: none"> ● Discussion of reading and student responses ● Lecture ● Videos 	Comments or questions
Week 4	Field trip: Fellini - 2/1	
	Examine Italian espresso	Comments or questions
Week 5	Introduction to Brewing I - 2/8	Handout Week 5
	Brewing styles: French press, pour over (siphon), drip, cold brew <ul style="list-style-type: none"> ● Groups of students will investigate an unfamiliar brewing method and present on it ● Inquiry-based demonstrations ● Discussion 	Comments or questions
Week 6	Field trip: Siphon - 2/15	

	Examine variants of pour over and French press brewing styles	Comments or questions
Week 7	Introduction to Brewing II - 2/22	Handout Week 7
	Brewing styles: Ethiopian, Turkish, Espresso <ul style="list-style-type: none"> • In-class interactive demo • Presentation • Discussion 	Comments or questions
Week 8	Field trip: Blue Nile - 2/29	Optional due to spring break
	Examine the Ethiopian coffee ceremony in exquisite detail	Comments or questions
Week 9	History and Economics of Coffee I - 3/7	Handout Week 9
	Lecture and discussion on reading and topics part 1 <ul style="list-style-type: none"> • Review readings and students' responses • Lecture interspersed with small group discussion 	Comments or questions
Week 10	Field trip: Inversion - 3/14	
	Learn about third-wave coffee culture and its position in the history of coffee	Comments or questions
Week 11	History and Economics of Coffee II - 3/21	Handout Week 11
	Lecture and discussion on reading and topics part 2 <ul style="list-style-type: none"> • Review readings and students' responses • Lecture interspersed with small group discussion • Interactive economics of coffee group activity 	Comments or questions
Week 12	Field trip: Southside Espresso - 3/28	
	Get to know a local Houston coffee roaster	Comments or questions
Week 13	Final Exam - 4/4	Study forums and readings
	The answer is always C	You are essentially free
Week 14	Field trip: Honeymoon Café & Bar - 4/11	
	Enjoy the atmosphere that complements coffee	Comments
Week 15	Final Tasting - 4/18	

	Come have a good time	
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