

# Syllabus

## GLS 316–Impact and Influence of Fermentation Science in a Global Society: Amsterdam Spring 2017, MW 5:30–6:30 PM

**Instructors:** Profs. Jeffery Schneider and Casey C. Raymond  
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**Web site:** <https://www.oswego.edu/bb> (This is a BlackBoard-enhanced course)  
**Office Hours:** TBA or by appointment.

**Required book:**

Moleskine Notebook: Pocket size: 9 x 14 cm (3½ × 5½")

**Grading:** (the +/- system will be used)

Assignments (3–5)	100 points
Demonstration Day	50 points: Date TBA: 9:30 am–1:30 pm
Journal	100 points
Final Exam	100 points: Monday, 9 May 2016; 5:30–7:30 pm
Total	350 points possible

**Topics:** We will discuss the science of fermentation as it relates to bread, beer, and cheese. In addition, we will discuss the history and culture of fermentation in Amsterdam.

**Program Costs:** The Office of International Education and Programs will handle the acceptance, fee processing, and documentation needs for the course. The fee will cover your airfare, transportation within and around Amsterdam, lodging, and any required admission fees.

**Academic Honesty:** It is sometimes helpful to study and work problems with your fellow classmates, but we expect students to submit independent work. There will be penalties for those students who choose to cheat, ranging up to dismissal from the University.

**Students with Disabilities:** The Office of Disability Services is available to assist students who have a legally documented disability or students who suspect that they may have a disability. If you have a disabling condition that may interfere with your ability to successfully complete this course, please contact the Office of Disability Services.

**Expectations & Goals:** Students will learn the science and cultural impacts of fermentation in Amsterdam, Netherlands. We expect students to be appropriate representatives of SUNY Oswego, but this does not mean we will not have fun. Students must be prepared to be attentive and willing to have new experiences.

**Travel Planning Tips:** The tips are based on our (Jeff, Casey, and students) experiences. This is the seventh time we have taught this course and Casey and I have made several other trips to Europe. Here are some items that you will find helpful for your trip and you should consider obtaining them earlier rather than later.

- A comfortable, CARRY-ON sized, backpack or wheeled suitcase. We strongly encourage students to carry all of their items onto the flight to Europe. This way there is no chance of losing your luggage and impacting your trip.
- Power adaptors for electronics. If your electronics (camera, iPod, razor, curling iron, etc.) are rated for a range of voltages, you will just need a plug adaptor. The transformer (the box in the cord somewhere) will have text on it stating that the input voltage is 110–240 V. These adaptor kits should be <\$10. If you have a hairdryer or other devices that require 110 V, they will not work in Europe without an international power transformer. These generally cost somewhere around \$40 or more.
- Digital Camera with batteries and memory cards. The latter should be rechargeable or Li batteries. The latter are more expensive than normal alkaline batteries, but they last much longer in these devices. You should take some time before the trip to learn how to operate your camera.
- An ATM/debit card and a credit card (Visa or MasterCard). This is the easiest and cheapest way to obtain Euros. **DO NOT** rely on currency exchanges or traveler's checks.
- Comfortable walking shoes. We will do a lot of walking, sometimes with your backpack of clothes and such.