

**SOUTH DAKOTA BOARD OF REGENTS  
ACADEMIC AFFAIRS FORMS**

**New Baccalaureate Degree Minor**

<b>UNIVERSITY:</b>	<b>SDSU</b>
<b>TITLE OF PROPOSED MINOR:</b>	<b>Production and Service of Wine, Beer and Spirits</b>
<b>DEGREE(S) IN WHICH MINOR MAY BE EARNED:</b>	<b>Any</b>
<b>EXISTING RELATED MAJORS OR MINORS:</b>	<b>Nutrition &amp; Dietetics (B.S.); Hospitality, Tourism, &amp; Event Management (B.S.); Horticulture (B.S.); Microbiology (B.S.); Food Science (B.S.)</b>
<b>INTENDED DATE OF IMPLEMENTATION:</b>	<b>2022-2023 Academic Year</b>
<b>PROPOSED CIP CODE:</b>	<b>52.0910</b>
<b>UNIVERSITY DEPARTMENT:</b>	<b>School of Health &amp; Consumer Sciences</b>
<b>BANNER DEPARTMENT CODE:</b>	<b>SHCS</b>
<b>UNIVERSITY DIVISION:</b>	<b>College of Education &amp; Human Sciences</b>
<b>BANNER DIVISION CODE:</b>	<b>3H</b>

**Please check this box to confirm that:**

The individual preparing this request has read [AAC Guideline 2.8](#), which pertains to new baccalaureate degree minor requests, and that this request meets the requirements outlined in the guidelines.

This request will not be posted to the university website for review of the Academic Affairs Committee until it is approved by the Executive Director and Chief Academic Officer.

**University Approval**

*To the Board of Regents*

Management and Nutrition and Dietetics. A minor in the Production and Service of Wine, Beer, and Spirits will allow students in these majors to diversify their education and strengthen their post-graduate career opportunities. This minor will also benefit and appeal to students in areas such as Horticulture, Entrepreneurial Studies, Microbiology, and Food Science.

The Production and Service of Wine, Beer and Spirits minor supports the mission of SDSU as provided in SDCL 13-58-1: *The legislature established South Dakota State University as the Comprehensive Land-Grant University to meet the needs of the State and region by providing undergraduate and graduate programs of instruction in the liberal arts and sciences and professional education in agriculture, aviation, education, engineering, human sciences, nursing, pharmacy, and other courses or programs as the Board of Regents may determine.* The proposed minor will contribute to SDSU's mission of providing engaging student-centered instruction that contributes to the workforce development in South Dakota. The fermented beverage industry is a new one in South Dakota that is expanding and needs qualified employees with skills gained from this program.

In March 2020, House Bill 1081 passed and allowed that a *“postsecondary institution may produce up to two hundred gallons of distilled spirits, up to two hundred gallons of malt beverage, and up to two hundred gallons of wine each year, and securely store up to two hundred gallons of each at any given time, for purposes of research and offering bona fide educational courses instructing students in the production and serving of distilled spirits, malt beverage, or wine.”*<sup>1</sup>

SDSU does not request new state resources.

- 3. What is the nature/purpose of the proposed minor? Please include a brief (1-2 sentence) description of the academic field**

The minor will appeal to students majoring in Hospitality, Tourism, and Event Management; Nutrition and Dietetics; Horticulture; Entrepreneurial Studies; Microbiology; and Food Science.

- 5. Describe the workforce demand for graduates in related fields, including national demand and demand within South Dakota.** *Provide data and examples; data sources may include but are not limited to the South Dakota Department of Labor, the US Bureau of Labor Statistics, Regental system dashboards, etc. Please cite any sources in a footnote.*

The United States wine, beer and distilled spirits industry provides major economic contributions to the US economy. Total alcoholic beverage sales in the United States amounted to approximately 252 billion U.S. dollars in 2019 (Figure 1).<sup>2</sup> Additionally, this proposed program supports the hospitality industry. Per the Emsi April 2021 South Dakota Board of Regents Program Demand Gap Analysis, the hospitality industry has a high demand and low supply of workforce.<sup>3</sup> This program will assist in providing trained personnel to meet industry needs.

Figure 1. Total alcoholic beverage sales in the United States in 2019. Source: U.S. Department of Commerce, Bureau of Economic Analysis, *U.S. Economic Outlook*, 2020. <sup>2</sup> <https://www.bea.gov/newsroom/2020/04/2020-04-01>. <sup>3</sup> <https://www.sdsu.edu/boards-regents/2021-04-01>.







South Dakota State University  
New Minor: Production and Service of Wine, Beer and Spirits

	<b>Yes/No</b>	<b><i>If Yes, identify delivery methods</i></b> <i>Delivery methods are defined in <a href="#">AAC</a> <a href="#">Guideline 5.5.</a></i>	<b><i>Intended Start Date</i></b>
<b>Distance Delivery (online/other distance delivery methods)</b>	No		
<b>Does another BOR institution already have authorization to offer the program online?</b>	No	<b>If yes, identify institutions:</b>	

**B. Complete the following chart to indicate if the university seeks authorization to deliver more than 50% but less than 100% of the minor through distance learning (e.g., as an online program)? This question responds to HLC definitions for distance delivery.**