

Craft Brewing - MINOR

The College of Food Innovation and Technology offers the Craft Brewing minor, an intensive, concise program designed to give students pursuing any degree the knowledge and skills to successfully enter the craft brewing industry. Students learn advanced brewing theory and the technical skills needed to develop and produce original recipes. Students also develop advanced sensory and laboratory analysis skills, process management, sanitation and packaging, regulatory compliance, and retail and wholesale sales.

Craft Brewing

Minor

Courses *		
CUL3092	Brewing Arts	3
CUL4419	Brewery Operations and Planning	3
CUL4460	Advanced Brewing Theory and Analysis	3
Choose one of the following: **		3
CUL3020	Foundations of Wine	
CUL3030	Exploring Cheese	
CUL3093	Coffee, Tea, and Non-Alcoholic Beverage Specialist	
CUL3270	Volcanic Island Wines: The Azores and Madeira	
CUL3585	Mediterranean Wine, Spirits and Cheese	
CUL4045	Spirits and Mixology Management	
FSM4070	The Business of Alcohol Distribution, Retail and Sales	
Choose one of the following: **		3
CUL4416	British Practical Brewing (Study Abroad)	
CUL4417	Applied Craft Brewing Capstone	
Total Credits		15.0

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Students who have taken one of the required courses for another minor or major course can substitute a course with a beverage attribute to complete the minor.

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Students are responsible for meeting prerequisites.

If a minor course is listed as a major course in a student's major program, the student must choose additional courses from an elective list to complete the minor. Please see the Minors, Specializations and Certificates page for additional information.