

Professional Craft Brewing - Certificate

The Professional Craft Brewing certificate program is designed for working professionals or hobbyists looking to enter the craft brewing industry, to advance within their professional roles, or to open their own craft brewery. The program's mix of coursework provides students with a broad understanding of the issues facing the craft brewing industry, detailed knowledge of brewing theory, and hands-on experience working in commercial craft breweries.

Upon successful completion of the initial courses, students have the opportunity to apply their theoretical brewing knowledge in real-world settings, and to develop, craft and serve their own original recipes. Individual courses provide the preparation to sit for a variety of internationally recognized industry certifications, and the entirety of the certificate program prepares students to sit for the Institute of Brewing and Distilling's "General Certificate in Brewing," an NVQ level 3 achievement.

With the successful completion of the certificate, students are able to demonstrate the ability to design, formulate and brew beer recipes that meet generally accepted standards and reflect the characteristics of primary beer styles. This certificate prepares candidates for a career in a variety of entry-level positions within mid-sized breweries, or assistant brewer positions within smaller breweries, across the industry. This program serves to enhance advancement and development of opportunities for those already in the field, or to provide a means for avid home brewers to hone their knowledge and skills to enter the industry professionally.

This program allows students to choose the delivery format that best suits their needs and location — either fully in person on our campus, fully online from their own location, or a combination of both. Students may also choose a three-week study abroad course in the UK as a component of either program.

NOTE: Students who enroll in this certificate program are ineligible for financial aid. Veterans may be eligible to apply benefits towards tuition and fees. Contact the Financial Planning office for options. Costs for this program do not include any additional costs or fees, such as travel or supplies.

Professional Craft Brewing

A 15 semester-credit-hour program leading to the Professional Craft Brewing Certificate

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| CUL3092 | Brewing Arts ** | 3 |
| CUL4460 | Advanced Brewing Theory and Analysis * | 3 |
| FSM4070 | The Business of Alcohol Distribution, Retail and Sales | 3 |
| Choose 6 credits from the following: | | 6 |
| CUL4416 | British Practical Brewing (Study Abroad) * | |
| CUL4419 | Brewery Operations and Planning | |
| CFIT4799 | College of Food Innovation & Technology Advanced Internship | |
| Total Credits | | 15.0 |

* Online students must be of legal drinking age; 21 years of age in the US or of minimum legal drinking age in the country where they are attending the course. Please note that we periodically ask students to provide us with a government ID showing their date of birth.

** Students who have successfully passed the Certified Beer Server (Level 1 Cicerone) exam, or who can demonstrate sufficient knowledge and experience through a departmental challenge exam, may be eligible to substitute an approved elective course for this prerequisite foundations course. The challenge exam will incur an exam fee, assess both written and practical sensory skills, and must be scheduled in advance. Approved electives may include CUL2010 Foundations of Fermented Foods, CUL3020 Foundations of Wine, CUL3030 Exploring Cheese, CUL3082 Exploring Mead and Honey, CUL3900 Exploring Ciders and Fruit Wines or CUL4080 Beer Sommelier Capstone.