BREWING SCIENCE & PRODUCTION

Delivery: Daytime Saturdays or online  
Start: Fall Semester

AWARDS
Brewing Science & Production Certificate .................... 16 cr.

MAJOR DESCRIPTION
This interdisciplinary program is designed to prepare students for brewing beer, cellar operations, and other professional positions in the commercial brewery or brewpub industry. The program is also designed to provide the knowledge for those interested in the position of beer steward. The program is intended to provide an overview of all aspects of brewing, technical skills and knowledge to select raw materials, production, process management, beer care, beer service, and beer styles using food pairings. In addition, the program is designed to provide operations management, marketing and distribution, and financial management for breweries. Overall, the program will provide students with a solid understanding of brewing science, engineering, management, and service.

WORK ENVIRONMENT
Brewing Science & Production graduates will set up, operate, and tend brewing equipment; control, adjust, and regulate conditions such as material flow, temperature, and pressure. They will also validate the qualities such as clarity, cleanness, consistency, and maintaining logs on instrument readings and test results and the cleaning and sterilizing of brewery equipment.

POTENTIAL JOB TITLES
• Brewer/Cellar Operator  
• Brewing/Blender Operator  
• Brewery Maintenance Technician  
• Cellar Worker  
• Plant Operator  
• Technical Brewer  
• Lead Brewer  
• Shift/Assistant Brewer  
• Quality Control/Lab Technician  
• Packaging Operator

SALARY DATA
See latest data at onetonline.org.  
• Average Wage: $23.25/hour  
• Top Earners: $27.80/hour

ADDITIONAL INFORMATION
Scan the QR code for more program information and specific program costs.

APPLIED BREWING SCIENCE & PRODUCTION CERTIFICATE
All BREW courses must be taken in the sequence below. Please contact your program advisor with questions.

First Year - Fall Semester 10 cr
BREW1000 Introduction to Brewing & Beer Steward Technology ......................... 2  
BREW1100 Science of Brewing & Fermentation .................. 4  
BREW1200 Raw Materials & Brewing Process .................. 4

First Year - Spring Semester 11 cr
BREW1300 Beer Production & Quality Control ................. 4  
BREW1400 Packaging & Process Technology ................. 3  
BREW2970 Internship ........................................ 4

TOTAL PROGRAM CREDITS 21

All classes are taught in person.

BREWING SCIENCE & PRODUCTION CERTIFICATE
All BREW courses must be taken in the sequence below. Please contact your program advisor with questions.

First Year - Fall Semester 6 cr
BREW1000 Introduction to Brewing & Beer Steward Technology ......................... 2  
BREW1101 Science of Brewing & Fermentation .................. 2  
BREW2960 Fall Brewing Internship .................. 2

First Year - Spring Semester 10 cr
BREW1201 Raw Materials, Wort Production, and Recipe Design .... 3  
BREW1350 Beer Production, Packaging, and Quality Control .... 3  
BREW2970 Internship ........................................ 4

TOTAL PROGRAM CREDITS 16

All classes are taught online except for BREW2960 & 2970.