

# CONSTRUCTION & MANUFACTURING

## BREWING SCIENCE & PRODUCTION

**Delivery:** Daytime Saturdays or online

**Start:** Fall Semester

### AWARDS

Applied Brewing Science & Production Certificate . . . . . 21 cr.  
 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](http://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.*



**DAKOTA COUNTY**  
**TECHNICAL COLLEGE**

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