

Brewing Science & Brewing Operations

ASSOCIATE OF APPLIED SCIENCE



FVCC's Brewing Science & Brewery Operations degree prepares students for careers in the rapidly growing craft brewing industry. Through a combination of classroom lecture and hands-on experience, students learn about the chemistry and microbiology of producing beer and the business aspects of operating a brewery.



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Part scientist, part artist... a good brewer strives for nothing less than excellence.

Graduates of this program are able to demonstrate the fundamental techniques of brewing beer and can knowledgeably discuss the production, selection, and analysis of brewing materials, including malt and hops. In addition, graduates are able to evaluate the quality of beer and identify beer style and characteristics, safely utilize technology in brewery operations, and apply business principles related to brewing, including compliance and licensing.

Opportunities

- Today's brewing companies prefer to hire employees with both practical experience and a degree in brewing. Graduates of this program may work as assistant brewers, laboratory technicians, quality assurance technicians or brewing equipment operators.
- Montana ranks third in the nation for craft breweries per legal-drinking-age capita, according to the Brewers Association.
- Craft beer production in Montana is increasing by about 13 percent annually, according to the Bureau of Business and Economic Research at the University of Montana.

Attributes of a Successful Brewer

- Competence in math and science, with a creative imagination
- Mechanical aptitude
- Patient and determined
- Strong listening and communication skills
- Diligent record-keeper and innovative problem-solver

**FOR
MORE
INFO:**

View the online catalog at

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www.fvcc.edu/brewing

