

# Brewery Technician

## Certificate

### CTS

The Brewery Technician Certificate program is designed for students wishing to enter the brewing industry as a Brewery Operator in packaging, cellaring, and/or wort production. It exposes students to commercial equipment and best practices in safety and hygiene, beer production from grain to glass, mainstream beer styles and sensory evaluation, quality assurance techniques, and biology coursework. Students perform brewing lab work at the campus brewery, featuring a custom 4-barrel brewing system and pilot equipment. All coursework in the Brewery Technician Certificate program is pre-requisite coursework for the Brewing Science and Brewery Operations AAS degree program.

Upon successful completion of the Brewery Technician Certificate CTS, students will be able to:

- Describe the overall process of beer production;
- Perform Clean In Place (CIP) operations on cellar and brewing equipment;
- Understand operating principles for basic packaging machinery;
- Follow Standard Operating Procedures for wort production and cellar operations;
- Describe yeast biology and fermentation;
- Work safely and hygienically in a fast-paced and dynamic environment.

#### REQUIRED COURSES

##### Fall Semester

<u>CourseNo.</u>	<u>Title</u>	<u>Credits</u>
BIOB 160	Principles of Living Systems	4
BREW 101	Brewing Methods I	5
BREW 131	Beer Styles and Sensory Eval. I	1
BREW 149	Beer Packaging and Draught Tech.	2
BREW 151	Cellar Operations	3

**Fall Semester Credits : 15**

##### Spring Semester

<u>CourseNo.</u>	<u>Title</u>	<u>Credits</u>
BIOM 208	Applied Brewing Microbiology	3
BREW 132	Beer Styles and Sensory Eval. II	1
BREW 150	Brewhouse Processes	4
BREW 199	Capstone I: Brewing Operations	5
BREW 222	Safety, Sustainability in Brewing	1

**Spring Semester Credits: 14**

**Total Program Credits: 29**

##### Program Information

- A grade of "C" or better in all courses is required for graduation eligibility.

##### Admission Guidelines and Application Deadline

- Due to limited classroom and lab availability, this degree requires an admissions process: **Application Deadline is August 1<sup>st</sup>.**
- Students must be 21 years of age to start the program.

##### Additional Costs

- Additional program costs, books, and lab fee, are estimated at \$1,000. Scholarships are available.

##### Opportunities after graduation

- This degree prepares students for entry-level brewing industry positions.
- This degree serves as a pre-requisite for the AAS Brewing Science and Brewery Operations program at FVCC.

##### **Advisor:**

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