

Brewing Science & Brewery Operations

ASSOCIATE OF APPLIED SCIENCE



Through a combination of classroom lecture and hands-on experience, FVCC's Brewing Science & Brewery Operations students learn about the chemistry and microbiology of producing beer and the business aspects of operating a brewery. Brewing Academy of Montana (BAM) beer produced by FVCC students is sold to local businesses. Graduates of this program have high job placement in the industry.



Flathead Valley
Community College™

www.fvcc.edu

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. 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.

Required Courses (61 credits)

Fall Semester	
Principles of Living Systems	4 credits
Brewing Methods I	5 credits
Beer Styles and Sensory Eval. I	1 credit
Beer Packaging and Draught Tech.	2 credits
Cellar Operations	3 credits
Fall Semester Total	15 credits

Spring Semester	
Applied Brewing Microbiology	3 credits
Beer Styles and Sensory Eval. II	1 credits
Brewhouse Processes	4 credits
Capstone I: Brewing Operations	5 credits
Safety, Sustainability in Brewing	1 credit
Spring Semester Total	14 credits

Second Fall Semester	
Brewing Methods II	5 credits
Beer Styles and Sensory Eval. III	1 credit
Short Courses: MS Excel	1 credit
Introduction to General Chemistry	4 credits*
Second Fall Total	11 credit

Second Spring Semester	
The Business of Brewing	2 credits
Beer Styles and Sensory Eval. IV	1 credit
Capstone II: Brewing Operations	6 credits
Applied Brewing Chemistry	4 credits
Second Spring Total	13 credits

*Denotes pre-requisite requirement(s).

Required Electives: 8 credits

Professional Internship	2 credits
o Eligible after second semester of coursework at an approved brewery	

Related Instruction:	
o WRIT 101/BMGT 205	3 credits
o COMX 111C/115C	3 credits

Opportunities while Enrolled

- One-on-one brewing instruction on custom campus brewing facilities.
- Internship(s) at local partner brewery.
- Industry networking for post-graduation job placement.
- Brewing theory, QA/QC and sensory training.
- Experience with all aspects of the brewing process, including recipe development.

Opportunities after Graduation

- Graduates of this program may work as assistant brewers, laboratory technicians, quality assurance technicians or brewing equipment operators with excellent opportunities for advancement and/or entrepreneurship.

Industry Partners

- Philipsburg Brewing, Philipsburg, MT
- Brick West Brewing, Spokane, WA
- Matchwood Brewing, Sandpoint, ID
- Backslope Brewing, Columbia Falls, MT
- Flathead Lake Brewing, Bigfork, MT
- Tamarack Brewing, Lakeside, MT
- Kalispell Brewing, Kalispell, MT
- SunRift Beer Company, Kalispell, MT
- Sacred Waters Brewing, Kalispell, MT
- Bias Brewing, Kalispell, MT
- Draught Works Brewing, Missoula, MT
- Flathead Valley Hops, Kalispell, MT
- Big Sky Hops, Bigfork, MT

**FOR
MORE
INFO:**

View the online catalog at
www.catalog.fvcc.edu

Joe Byers | Director, Brewing Science

406.756.4359 | jbyers@fvcc.edu

www.fvcc.edu/brewing

Facebook: [Brewing Academy of Montana_BAM](https://www.facebook.com/BrewingAcademyofMontana_BAM)

