

BREWING (BREW)

BREW 101 A Sampling of Beer Styles 1.00

This course introduces the history, process, and the modern styles of beer. Topics covered include: history of beer making; basic brew ingredients; discussion of the brewing process; parameters that define differences in beer styles, such as aroma, flavor, color and mouthfeel. Students will be expected to purchase and sample specific beer styles throughout the course. Prerequisites: 21 years of age or older by course start date.

Prerequisites:

Student must be 21+ years of age by course start date to register for this course.

Typically Offered:

- On-campus: Fall & Spring;

BREW 301 Science of Brewing I 3.00

This course is the first of two required courses in the Science of Brewing Certificate and introduces the processes involved in brewing modern styles of beer as well as the chemical and biological phenomena associated with these processes. Topics covered include: Basic brew ingredients; Discussion of the brewing process; Chemical and biological aspects of brewing ingredients and the brewing processes; Brewing of a chosen beer style using malt extract. Prerequisites: 21 years of age or older by course start date.

Prerequisites:

Student must be 21+ years of age by course start date to register for this course.

Typically Offered:

- On-Campus: Fall;

BREW 302 Science of Brewing II 3.00

This course is the second of two required courses in the Science of Brewing Certificate and involves a more thorough examination of topics discussed in Science of Brewing I and will address more advanced aspects of brewing and brewing issues including: All-grain recipe development; Yeast culturing and characterization; All-grain brewing processes; Scientific techniques to characterize beer and brewing ingredients. Prerequisites: BREW 301; 21 years of age or older by course start date.

Prerequisites:

Prerequisite: Must complete BREW 301 and be 21+ years of age by course start date to register for this course

Typically Offered:

- On-campus: Spring;

BREW 381 Special Topics 1.00-4.00

In-depth study of specialized current topics in brewing science selected by the faculty on the basis of student/community interest. May include workshops, seminars, field trips, special problems, independent study, etc. Course may be repeated when topics are different. Must be 21 years of age by course start date.

Prerequisites:

Student must be 21+ years of age by course start date to register for this course.

Typically Offered:

- On-campus: Select Semesters;

BREW 496 Internship 1.00-4.00

On-the-job experience with local agencies (e.g. local breweries) that provides students with opportunities to apply their skills to practical problems. In collaboration with a faculty sponsor, students must complete a Contract for Independent Learning prior to registration. Prerequisite: must be 21+ years of age or older by course start date to register for this course.

Prerequisites:

Student must be 21+ years of age by course start date to register for this course.

Typically Offered:

- On-campus: Select Semesters;