

BREWING TECHNOLOGY - UNDERGRADUATE CERTIFICATE

College of Applied and Technical Studies
www.kent.edu/cats

Examples of Possible Careers*

Agricultural and food science technicians

- 4.1% about as fast as the average
- 24,200 number of jobs
- \$41,970 potential earnings

Separating, filtering, clarifying, precipitating, and still machine setters, operators, and tenders

- 3.5% about as fast as the average
- 53,100 number of jobs
- \$43,100 potential earnings

Contact Information

- Program Coordinator: **Ed Trebets** | etrebets@kent.edu
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- Speak with an Advisor
- Chat with an Admissions Counselor

Fully Offered

- Ashtabula (hybrid online/on-ground)

*Note

Source of occupation titles and labor data is from the U.S. Bureau of Labor Statistics'

Occupational Outlook Handbook. Data comprises projected percent change in employment over the next 10 years; nation-wide employment numbers; and the yearly median wage at which half of the workers in the occupation earned more than that amount and half earned less.

Description

The Brewing Technology undergraduate certificate provides students with the practical experience and the technology skills of brewing. The certificate emphasizes the science of brewing and includes hands-on field experience and laboratory work at local breweries.

Admission Requirements

The university affirmatively strives to provide educational opportunities and access to students with varied backgrounds, those with special talents and adult students who graduated from high school three or more years ago.

Kent State campuses at Ashtabula, East Liverpool, Geauga, Salem, Stark, Trumbull and Tuscarawas, and the Twinsburg Academic Center, have open enrollment admission for students who hold a high school diploma, GED or equivalent.

For more information on admissions, contact the Regional Campuses admissions offices.

NOTE: Certain courses in the certificate require students to be at least 21 years old.

Program Learning Outcomes

Graduates of this program will be able to:

1. Produce beer according to commercial industry standards.
2. Perform chemical analysis of beer.
3. Perform lab tests to identify microbiological components of yeast and beer, troubleshooting potential quality and sanitation issues.
4. Analyze sensory characteristics of beer.
5. Use commercial brewing equipment.
6. Communicate effectively with professionals in the brewing industry.

Program Requirements

Certificate Requirements

Code	Title	Credit Hours
Certificate Requirements		
ENOL 14810	WINERY AND BREWERY SANITATION	3
ENOL 21010	INTRODUCTION TO WINE AND BEER MICROORGANISMS	3
VIN 10510	MOLECULAR PRINCIPLES IN WINE AND BEER	4
VIN 11800	INTRODUCTION TO BREWING	3
VIN 14000	INTERMEDIATE BREWING	3
VIN 24000	SENSORY EVALUATION OF BEER	3
VIN 28992	BREWERY PRODUCTION FIELD EXPERIENCE (ELR)	2
Minimum Total Credit Hours:		21

Graduation Requirements

Minimum Certificate GPA	Minimum Overall GPA
2.000	2.000

Roadmap

This roadmap is a recommended semester-by-semester plan of study for this major. However, courses designated as critical (!) must be completed in the semester listed to ensure a timely graduation.

Semester One		Credits
VIN 10510	MOLECULAR PRINCIPLES IN WINE AND BEER	4
VIN 11800	INTRODUCTION TO BREWING	3
Credit Hours		7
Semester Two		
ENOL 21010	INTRODUCTION TO WINE AND BEER MICROORGANISMS	3
VIN 14000	INTERMEDIATE BREWING	3
Credit Hours		6
Semester Three		
ENOL 14810	WINERY AND BREWERY SANITATION	3
VIN 24000	SENSORY EVALUATION OF BEER	3
Credit Hours		6

Semester Four

VIN 28992	BREWERY PRODUCTION FIELD EXPERIENCE (ELR)	2
	Credit Hours	2
	Minimum Total Credit Hours:	21