

Brewing Science (BREW & BREWC)

Brewing Science (BREW)

The craft beer and beverage industry is one of the fastest growing in the United States and many other parts of the world. The Brewing Science degree program provides knowledge and skills related to introductory and advanced production processes, finishing and packaging techniques, product analysis, and operation of brewing facilities. Cooperative education experiences add to the student's career-readiness.

Graduates of the Brewing Science program earn an Associate of Applied Science degree, and are qualified for employment opportunities in many areas of the craft beverage industry including brewer/assistant brewer, cellar manager, or brewery manager.

Brewing Sales and Marketing Certificate (BREWC)

The Brewing Sales and Marketing Certificate prepares its graduates for employment opportunities in many areas of the craft beverage industry including brewery representative, craft beer sales and distribution, or tasting room management.

Students develop skills and gain knowledge of topics such as sensory evaluation of beverages, taproom management, and key components of beer tourism.

For more information, please contact the Business Technologies Division at (513) 569-1620.

To apply for this program at Cincinnati State, visit our Admissions Page (<http://www.cincinnati.edu/academics/admission>)

Brewing Science (BREW)

Student applicants must be at least 21 years of age before entering the program. Applicants must be able to work in a physically demanding environment including, but not limited to, standing in a hot and wet work area for extended lengths of time, climbing stairs, repeatedly lifting equipment and products weighing up to 55 lbs., and safely maneuvering by hand equipment that weighs up to 170 lbs.

First Year

Semester 1		Lec	Lab	Credits
BREW 110	Brewing Sanitation and Safety (B)	2	0	2
BREW 120	Brewing Technology and Calculations (T)	1	3	2
CHE 110	Fundamentals of Chemistry (G)	3	3	4
HRM 110	Food and Beverage Cost Control (B)	3	0	3
FYE 1XX	First Year Experience Elective (B)	1	0	1
MAT 1XX	Mathematics Elective (G)	2	2	3

Semester 2

BREW 130	Brewing Production (T)	2	4	4
BREW 140	Brewing Ingredients (T)	1	3	2
BREW 150	Applied Brewing Microbiology (T)	3	2	4
ENG 101	English Composition 1 (G)	3	0	3
BUS 190	Professional Practices	1	0	1

Semester 3

BREW X9X	Cooperative Education Elective: Brewing Science (T)	1	40	2
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Second Year

Semester 4

ACC 101	Financial Accounting (B)	2	2	3
BREW 160	Sensory Evaluation of Beer (T)	3	0	3
BREW 210	Beverage Marketing and Sales (T)	3	0	3
BREW 220	Brewing Packaging, Materials, and Quality Control (T)	2	3	3
ENG 10X	English Composition Elective (G)	3	0	3

Semester 5

BREW 240	Legal Issues in Brewing and Beverages (T)	3	0	3
COMM 110	Public Speaking (B)	3	0	3
ECO 105	Principles of Microeconomics (G)	3	0	3
BREW 230	Advanced Brewing Production (T)	3	3	4
Arts/ Humanities Elective (B)		3	0	3

Total Credits:		51	65	62
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First Year Experience Elective

FYE 100	College Survival Skills	1
FYE 105	College Success Strategies	2
FYE 110	Community College Experience	3

Mathematics Elective

MAT 105	Quantitative Reasoning	3
MAT 120	Technical Mathematics	3
MAT 121	Technical Algebra and Geometry with Statistics	3
MAT 125	Algebra and Trigonometry	4

English Composition Elective

ENG 102	English Composition 2: Contemporary Issues	3
ENG 104	English Composition 2: Technical Communication	3
ENG 105	English Composition 2: Business Communication (Arts/Humanities Elective)	3

Arts/Humanities Elective

Any ART, LIT, MUS, PHI, REL, THE	3
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Cooperative Education Elective (2 credits required)

BREW 191 Part-Time Cooperative Education 1: Brewing Science	1
BREW 192 Part-Time Cooperative Education 2: Brewing Science	1
BREW 291 Full-Time Cooperative Education 1: Brewing Science	2

The letters G, B, and T (displayed after course titles or elective descriptions) identify types of courses required by the Ohio Department of Higher Education as part of an associate's degree curriculum.

G = General Education course in this curriculum

B = Basic Skills course in this curriculum

T = Technical course in this curriculum

Brewing Sales and Marketing (BREWC)

Program prerequisite: Applicants must be at least 21 years old before entering the certificate program.

First Year

Semester 1		Lec	Lab Credits	
BREW 100	Introduction to Craft Beer	3	0	3
BREW 160	Sensory Evaluation of Beer	2	3	3
HRM 110	Food and Beverage Cost Control	3	0	3
MKT 130	Professional Selling	3	0	3
Semester 2				
MKT 105	Marketing and Customer Relations	3	0	3
BREW 210	Beverage Marketing and Sales	3	0	3
BREW 240	Legal Issues in Brewing and Beverages	3	0	3
BREW 105	Beverage Tour and Tasting Management	2	2	3
Total Credits:				24

Faculty

Program Advisor

Professor Carla Gesell-Streeter, MA
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