

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.

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

To apply for this program at Cincinnati State, visit the Admissions (<http://www.cincinnati.state.edu/academics/admission>) section of the College website.

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 the Admissions (<http://www.cincinnati.state.edu/academics/admission>) section of the College website.

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 |
| 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 |

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 |
|---------|--|---|

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|--|--|---|
| 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 |
| 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

Brewing Science (BREW)

- Explain the compositional features of the four essential brewing raw materials (malt, hops, water, and yeast) and articulate the technological and manufacturing processes required to transform the four essential raw materials into forms suitable for brewing.
- Summarize the basics of brewery cleaning and sanitation as well as identify the key microbial chemical and physical threats to brewing and beer quality.
- Demonstrate the ability to design and brew beers that meet generally accepted standards and that reflect characteristics of primary beer styles.
- Explain the quality attributes of beer, such as foam, stability, color, aroma, and attenuation, and interpret the reasons why a product deviates from expected performance.

- Identify and describe the key contributors to beer flavor, including defects, the pathways by which they arise, and how these flavors can be controlled.
- Differentiate between the principles of QA and QC and outline the essential components of a quality system within a brewery.
- Explain the relevance of key analytical parameters applied to malt, hops, water, and yeast and show competency in interpreting key analytical parameters for malt, adjuncts, water, hops, yeast, wort, and beer.
- Perform analytical measurements using industry-recognized standard methods and instrumentation on raw materials, in-process streams, finished products, and packaged beer for the purpose of assessing their quality as well as demonstrate knowledge of in-line instrumentation and critical process measurement points (CPMP).
- Demonstrate knowledge of the regulatory environment with regard to overseeing breweries (e.g., food safety, brew house safety, environmental compliance, labeling, etc.) and demonstrate knowledge of social and regulatory environments regarding reasonable standards for responsible consumption.
- Demonstrate knowledge of sustainability practices for raw materials, water, energy, and processing and brewery waste.

Faculty

Program Chair

Professor Carla Gesell-Streeter, MA, Cicerone Certified Beer Server, Master Brewers Assn of the Americas Associate Beer Steward
 carla.gesell-streete@cincinnatiastate.edu

Co-op Coordinator

Scott Holubetz, AAB, AOS, BA
 scott.holubetz@cincinnatiastate.edu

Courses

BREW 100 Introduction to Craft Beer **3 Credits. 3 Lecture Hours. 0 Lab Hour.**

An introduction to craft beers and brewing for those not pursuing the Brewing Science associate's degree. Topics include: beer and brewing history, production, characteristics, taxonomy, and evaluation.

Prerequisites: None

BREW 105 Beverage Tour and Tasting Management **3 Credits. 2 Lecture Hours. 2 Lab Hours.**

A course on developing, marketing, and managing the craft beverage tour experience. Topics include: providing customer service, implementing special events, and operating a tasting room.

Prerequisites: BREW 100

BREW 110 Brewing Sanitation and Safety **2 Credits. 2 Lecture Hours. 0 Lab Hour.**

A course on sanitation and safety procedures applicable to brewing products, facilities, and equipment. Topics include: selecting, handling, and storing the chemicals required for sanitation control within the brewing process.

Prerequisites: Admitted to the BREW degree program

BREW 120 Brewing Technology and Calculations**2 Credits. 1 Lecture Hour. 3 Lab Hours.**

A course on the equipment and mathematical calculations used in craft brewing production. Topics include: using brewing equipment and other technology related to scheduling/record keeping, developing recipes, and calculating use of alcohol and other ingredients.

Prerequisites: Admitted to the BREW degree program, and AFM 094 or MAT 105 or appropriate placement test score

BREW 130 Brewing Production**4 Credits. 2 Lecture Hours. 4 Lab Hours.**

A course on basic methodologies used in the production of beers.

Topics include: recipe development, basic sanitation techniques, fermentation management, and storage.

Prerequisites: BREW 110 and BREW 120

Corequisites: BREW 140: Brewing Ingredients

BREW 140 Brewing Ingredients**3 Credits. 2 Lecture Hours. 2 Lab Hours.**

A course on how ingredients used in the beer-making process affect the style and quality of beer. Topics include: selecting and growing barley, varieties of malting, growing hops, and the effect of hops in development of beer flavor and aroma.

Prerequisites: BREW 110 and BREW 120

Corequisites: BREW 130: Brewing Production

BREW 150 Applied Brewing Microbiology**4 Credits. 3 Lecture Hours. 2 Lab Hours.**

A course on microbiology concepts and laboratory practices applicable to the brewing industry. Topics include: yeast biology, fermentation, microorganisms in brewing, and sanitation.

Prerequisites: BREW 110 and CHE 110

BREW 160 Sensory Evaluation of Beer**3 Credits. 2 Lecture Hours. 3 Lab Hours.**

A course on the visual, olfactory and gustatory parameters used in the evaluation of beer. Topics include: aromas, finish, flavor/taste interaction, and factors affecting product quality; as well as descriptive analysis/model systems, judging systems, and set-up and operation of beverage competitions.

Prerequisites: Admitted to the BREW degree program or BREWC certificate program, or instructor consent

Instructor Consent Required

BREW 191 Part-time Cooperative Education 1: Brewing Science**1 Credit. 1 Lecture Hour. 20 Lab Hours.**

Students seeking an associate's degree participate in their first part-time field learning experience related to their degree. Students are expected to register for academic courses during the same semester. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.

Prerequisites: None

BREW 192 Part-Time Cooperative Education 2: Brewing Science**1 Credit. 1 Lecture Hour. 20 Lab Hours.**

Students seeking an associate's degree participate in their second part-time field learning experience related to their degree. Students are expected to register for academic courses during the same semester. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.

Prerequisites: BREW 191

BREW 193 Part-Time Cooperative Education 3: Brewing Science
1 Credit. 1 Lecture Hour. 20 Lab Hours.

Students seeking an associate's degree participate in their third part-time field learning experience related to their degree. Students are expected to register for academic courses during the same semester. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.

Prerequisites: BREW 192

BREW 194 Part-time Cooperative Education 4: Brewing Science
1 Credit. 1 Lecture Hour. 20 Lab Hours.

Students seeking an associate's degree participate in their fourth part-time field learning experience related to their degree. Students are expected to register for academic courses during the same semester. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.

Prerequisites: BREW 193

BREW 195 Part-Time Cooperative Education 5: Brewing Science
1 Credit. 1 Lecture Hour. 20 Lab Hours.

Students seeking an associate's degree participate in their fifth part-time field learning experience related to their degree. Students are expected to register for academic courses during the same semester. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.

Prerequisites: BREW 194

BREW 196 Part-Time Cooperative Education 6: Brewing Science
1 Credit. 1 Lecture Hour. 20 Lab Hours.

Students seeking an associate's degree participate in their sixth part-time field learning experience related to their degree. Students are expected to register for academic courses during the same semester. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.

Prerequisites: BREW 195

BREW 198 First Year Special Topics in Brewing Science**1-9 Credits. 9-Jan Lecture Hour. 0 Lab Hour.**

A course on selected topics related to Brewing Science, which gives students opportunities to study information not currently covered in other courses. Grades issued are A, B, C, D, or F.

Prerequisites: Instructor consent

Instructor Consent Required

BREW 199 First Year Independent Project in Brewing Science**1-9 Credits. 9-Jan Lecture Hour. 0 Lab Hour.**

A project related to Brewing Science that is completed by one or more students to meet specific educational goals. Projects must have prior approval and supervision by the Brewing Science program chair. Grades issued are Satisfactory or Unsatisfactory.

Prerequisites: Instructor consent

Instructor Consent Required

BREW 210 Beverage Marketing and Sales**3 Credits. 3 Lecture Hours. 0 Lab Hour.**

A course on marketing and selling beer and other brewed, fermented, or distilled products. Topics include: industry/consumer trends; and economic, legal, and social considerations that affect beverage marketing and sales, including branding, pricing, promotion, and distribution.

Prerequisites: BREW 160

**BREW 220 Brewing Packaging, Materials, and Quality Control
3 Credits. 2 Lecture Hours. 3 Lab Hours.**

A course on practices associated with packaging beer, including canning, bottling, box presentations, and kegging. Topics include: expanding product shelf life; selecting containers; controlling temperature and light; and evaluating options for labeling, capping, and sealing.

Prerequisites: BREW 140

**BREW 230 Advanced Brewing Production
4 Credits. 2 Lecture Hours. 4 Lab Hours.**

A course on processes and equipment used in an on-site brewery and fermentation facility. Topics include: analyzing and monitoring fermentation, producing specialty beers, quality control, sustainable brewing practices, and operating and managing brewing facilities.

Prerequisites: BREW 140

**BREW 240 Legal Issues in Brewing and Beverages
3 Credits. 3 Lecture Hours. 0 Lab Hour.**

A course on the legal and regulatory environment applicable to the brewing, distillation, and fermentation industries. Topics include: social and ethical responsibilities; and state/federal regulations including licensing, taxation, labeling, record keeping, permits, inspections, and interstate/international commerce.

Prerequisites: BREW 160

**BREW 291 Full-Time Cooperative Education 1: Brewing Science
2 Credits. 1 Lecture Hour. 40 Lab Hours.**

Students seeking an associate's degree participate in their first full-time field learning experience related to their degree. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.

Prerequisites: BREW 140

**BREW 292 Full-Time Cooperative Education 2: Brewing Science
2 Credits. 1 Lecture Hour. 40 Lab Hours.**

Students seeking an associate's degree participate in their second full-time field learning experience related to their degree. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.

Prerequisites: BREW 291

**BREW 293 Full-Time Cooperative Education 3: Brewing Science
2 Credits. 1 Lecture Hour. 40 Lab Hours.**

Students seeking an associate's degree participate in their third full-time field learning experience related to their degree. Students must follow cooperative education policies and procedures to earn credit. Grades issued are Satisfactory or Unsatisfactory.

Prerequisites: BREW 292

**BREW 298 Second Year Special Topics in Brewing Science
1-9 Credits. 9-Jan Lecture Hour. 0 Lab Hour.**

A course on selected topics related to Brewing Science, which gives students opportunities to study information not currently covered in other courses. Grades issued are A, B, C, D, or F.

Prerequisites: Instructor consent

Instructor Consent Required

**BREW 299 Second Year Independent Project in Brewing Science
1-9 Credits. 9-Jan Lecture Hour. 0 Lab Hour.**

A project related to Brewing Science that is completed by one or more students to meet specific educational goals. Projects must have prior approval and supervision by the Brewing Science program chair.

Grades issued are Satisfactory or Unsatisfactory.

Prerequisites: Instructor consent

Instructor Consent Required