



GRADUATE CERTIFICATE IN BREWING SCIENCE



MISSION

The mission of the Graduate Certificate in Brewing Science program is to provide a comprehensive education of the science of the ingredients of beer, the brewing process, and the analytical methods specific to the brewing industry. This education is fortified by more than 200 hours of brewing experience on state-of-the-art equipment.

GOAL

The goal is to produce a graduate who is qualified for employment in any sector of brewing and its supporting industries; from the brewhouse or malthouse floor to analytical, research and development labs or sales.

OVERVIEW

The program uses the craft-brewing industry as its model, not only because it is one of the fastest growing industries in North America, but because this industry is representative of the international brewing community and demonstrates a deep appreciation for the rich history of beer and brewing. Our students are encouraged to experiment with recipes and brewing regimens in order to understand how access to ingredients and tradition led to characteristic regional beer styles and how globalization of brewing ingredients has led to a renaissance, some might say resurrection, of flavourful beers.

DURATION

The program is a 2-semester, 24-credit graduate program with rigorous scientific content. As a result, a B.Sc. in Biology, Biochemistry, Chemistry, or a related discipline, is required for admission.

COURSE OUTLINE

FALL

BRS501 – Brewing Water (3 credits)
BRS502 – Malt and Malting (3 credits)
BRS503 – Hops (3 credits)
BRS598 – Brewing Practicum I (3 credits)

SPRING

Stage in a commercial microbrewery (4 weeks) at the end of the program

WINTER

BRS504 – Microorganisms in the Brewery (3 credits)
BRS505 – Chemical Analysis of Beer and Ingredients (3 credits)
BRS506 – The Business of Brewing (3 credits)
BRS599 – Brewing Practicum II (3 credits)

**Details at ubishops.ca/brewingscience
Apply by June 30th, 2018**