

Welcome to Schoolcraft.

CREDENTIAL YEAR 2020–2021

Brewing and Distillation Technology

Credentials

Brewing and Distillation Technology Certificate	25 cr.
Brewing and Distillation Technology Program AGS Degree	60 cr.

Major Description

The Brewing and Distillation Technology Certificate offered by Schoolcraft College provides detailed knowledge that can help jumpstart a career in craft beverage or brewing operations or provide the needed background for an entrepreneur who is considering opening a brewpub or microbrewery. The curriculum has been designed with direct input from brewing professionals and owners of breweries, brewpubs, and distilleries in order to meet industry talent needs and to address the issues faced by aspiring entrepreneurs in this growing industry. The course of study focuses on the vital aspects of the beer and distilled spirits industry, including business, brewing science, operations, product finishing and packaging, draught systems management, beer history, and customer service.

Brewing and Distillation Technology Certificate

Schoolcraft program code # 1YC.00084

This program is intended for those who are interested in starting a career in brewing, expanding their current brewing knowledge and practice, or considering opening a brewpub or microbrewery. The curriculum has been designed with direct input and participation by brewing professionals, owners of breweries and brewpubs and distillers. The program is designed by craft beverage professionals to meet industry needs, and also addresses potential issues faced by entrepreneurs aspiring to startup a microbrewery or brewpub in Michigan. The course of study introduces the science, operation, business, finishing, packaging and service of beer and distilled spirits, and prepares the student to pursue employment in a wide variety of positions in a craft beverage operation.

Students who satisfactorily complete the program requirements qualify for a certificate of program completion.

Not all courses are offered each semester. Students should work with an academic advisor to develop a schedule that will work for them. Students planning to transfer should check the transfer institution's requirements/guides or discuss their options with an academic advisor. Number of credits may vary depending on the course selection.

SAMPLE SCHEDULE OF COURSES

First Year - Fall Semester

Course #	Course Title	Credits
BDT 101	Brewing Science	4
BDT 121	Beer Styles and Flavor Evaluation	3
BDT 110	Brewhouse Operations and Technology	4
BDT 140	Marketing and Operations Management	2
	Total Credits: 13	

First Year - Winter Semester

Course #	Course Title	Credits
BDT 210	Cellaring, Packaging and Quality Management	4
BDT 220	Advanced Brewing and Distillation	4
BDT 231	Craft Beer Management and Service	4
	Total Credits: 12	

PROGRAM TOTAL 25 CREDITS

Brewing and Distillation Technology Program AGS Degree

Schoolcraft program code # AGS.00042

This program is intended for those who are interested in starting a career in brewing, expanding their current brewing knowledge and practice, or considering opening a brewpub or microbrewery. The curriculum has been designed with direct input and participation by brewing professionals, owners of breweries and brewpubs and distillers. The program is designed by craft beverage professionals to meet industry needs, and also addresses potential issues faced by entrepreneurs aspiring to startup a microbrewery or brewpub in Michigan. The course of study introduces the science, operation, business, finishing, packaging and service of beer and distilled spirits, and prepares the student to pursue employment in a wide variety of positions in a craft beverage operation.

Any student wishing to pursue an associate degree can apply all 25 credits from the Brewing and Distillation Technology Certificate toward an Associate in General Studies (AGS) degree. Depending on the desired career path, discuss options for an associate degree with an academic advisor.

Not all courses are offered each semester. Students should work with an academic advisor to develop a schedule that will work for them. Students planning to transfer should check the transfer institution's requirements/guides or discuss their options with an academic advisor. Number of credits may vary depending on the course selection.

SAMPLE SCHEDULE OF COURSES

First Year - Fall Semester

Course #	Course Title	Credits
BDT 101	Brewing Science	4
BDT 121	Beer Styles and Flavor Evaluation	3
BDT 110	Brewhouse Operations and Technology	4
BDT 140	Marketing and Operations Management	2
English Communication	Select first within a set of General Education English Communication courses*	3
	Total Credits: 16	

First Year - Winter Semester

Course #	Course Title	Credits
BDT 210	Cellaring, Packaging and Quality Management	4
BDT 220	Advanced Brewing and Distillation	4
BDT 231	Craft Beer Management and Service	4
English Communication	Select second within a set of General Education English Communication courses*	3
	Total Credits: 15	

Brewing and Distillation Technology Program AGS Degree (continued)

Second Year – Fall Semester

Course #	Course Title	Credits
Humanities	Select General Education Humanities course*	3
Mathematics	Select General Education Mathematics course*	3
Science	Select General Education Science course*	4
Social Science	Select General Education Social Science course*	3
Electives	Select courses supportive of occupational and academic goals	3
	Total Credits: 16	

Second Year - Winter Semester

Course #	Course Title	Credits
Humanities	Select General Education Humanities course*	1
Science	Select General Education Science course*	3
Social Science	Select General Education Social Science course*	3
Electives	Select courses supportive of occupational and academic goals	6
	Total Credits: 13	

PROGRAM TOTAL 60 CREDITS

*Please check Schoolcraft General Education requirements to determine course options.