



Wayne  
County  
Community  
College  
District

# Craft Brewing

## ABOUT THE PROGRAM

The Craft Brewing Certificate Program prepares individuals for careers in the growing beer brewing industry. Classroom instruction and laboratory work will educate the student in aspects of the craft brewing industry. Coursework will cover brewing, fermentation, safety and sanitation, operations, agriculture, marketing, management, equipment for production and bottling, packaging as well as specifics of craft beer microbiology. Graduates in the program will be fully prepared to sit for certification exams offered by the Institute of Brewing and Distilling (IBD) and qualify for employment in local and national brewing establishments.



## PAY

The median annual wage for fermentation and distilling operators is over \$37,000.

## JOB OUTLOOK

Job opportunities for fermentation and distilling operators is growing as more interest continues in the craft brewing field. In addition, data from the Brewers Association economic Impact Study (produced by Michigan craft brewers), over 7,000 jobs in Michigan can be credited to craft brewing.

Source: Bureau of Labor Statistics,  
U.S. Department of Labor,  
<http://www.bls.gov/soc/2010/soc519012.htm>

## WHAT DO CRAFT BREWERS DO?

Set up, operate, or tend continuous flow or vat-type equipment; filter presses; shaker screens; centrifuges; condenser tubes; precipitating, fermenting, or evaporating tanks; scrubbing towers; or batch stills. These machines extract, sort, or separate liquids, gases, or solids from other materials to recover a refined product.

## WHERE DO THEY WORK?

Craft brewers usually work in a microbrewery or craft brewery that produces a small amount of beer. Exact definitions vary, but the terms are typically applied to breweries that are much smaller than large-scale corporate breweries and are independently owned. Such breweries are generally characterized by their emphasis on quality, flavor and brewing technique.



**Wayne County Community College District....  
Jobs for Today, Jobs for the Future!**

**FOR MORE INFORMATION, CALL 313-496-2600  
OR VISIT OUR WEBSITE AT WWW.WCCCD.EDU**

## Recommended Sequence of Courses

### Craft Brewing: College Certificate

CR. No.	COURSE TITLE	CREDITS
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#### **SEMESTER 1**

BRW 101	Introduction to Craft Beer Brewing . . .	3
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BL 201	Business Law . . . . .	4
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MAT 113	Intermediate Algebra (or higher) . . .	3
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ENG 119	College English I . . . . .	3
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<b>SEMESTER TOTAL</b>	<b>.....</b>	<b>13</b>
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#### **SEMESTER 2**

BRW 110	Beverage Technology and Calculations . . . . .	3
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BRW 200	Brewing Science (w/Lab) . . . . .	4
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BRW 210	Raw Materials, Soil and Malting . . .	3
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ENG 134	Technical Communications . . . . .	3
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<b>SEMESTER TOTAL</b>	<b>.....</b>	<b>13</b>
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#### **SEMESTER 3**

BRW 220	Brewing Systems, Materials, Safety and Sanitization . . . . .	4
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BRW 240	Recipe Formulation (w/Lab) . . . . .	4
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BRW 260	Brewing Internship I . . . . .	1
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<b>SEMESTER TOTAL</b>	<b>.....</b>	<b>9</b>
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<b>CERTIFICATE TOTAL</b>	<b>.....</b>	<b>35</b>
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*Note: Certificate total hours may not include prerequisites.*

### Advanced Craft Brewing: Short-Term Certificate

CR. No.	COURSE TITLE	CREDITS
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#### **SEMESTER 1**

BRW 230	Heat Transfer and Fluid Flow . . . . .	3
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BRW 245	Batch Recipe Formulation (w/Lab) . . .	4
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ENG 120	College English II . . . . .	3
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ENT 100	Introduction to Entrepreneurship . . .	3
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<b>SEMESTER TOTAL</b>	<b>.....</b>	<b>13</b>
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#### **SEMESTER 2**

BUS 240	Business Communications . . . . .	3
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BRW 250	Advanced Craft Brewing (w/Lab) . . .	4
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BRW 265	Brewing Internship II . . . . .	5
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BRW 270	Capstone and Certification . . . . .	2
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<b>SEMESTER TOTAL</b>	<b>.....</b>	<b>14</b>
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<b>CERTIFICATE TOTAL</b>	<b>.....</b>	<b>27</b>
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*Note: Certificate total hours may not include prerequisites.*

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