



Wayne
County
Community
College
District

Craft Brewing

ABOUT THE PROGRAM

The Craft Brewing Short-Term 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.



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.

PAY

The median annual wage for fermentation and distilling operators was over \$50,388 in 2016.

JOB OUTLOOK

U.S. employment in the brewery industry exceeded 30,000 for the first time in 2013. Employment in breweries increased from 2010 to 2016, with the industry adding 33,716 jobs, a 135 percent increase. The largest 12-month employment increases occurred in 2015 and 2016, with growth rates in both years of about 21 percent. By 2016, employment had reached 58,580 jobs.

U.S. Bureau of Labor Statistics, Division of Occupational Employment Statistics, Spotlight on Statistics, November, 2018. www.bls.gov



**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: Short-Term Certificate

CR. No.	COURSE TITLE	CREDITS
---------	--------------	---------

SEMESTER 1

BRW 101	Craft Beer Brewing and Beer Styles	.3
BRW 210	Raw Materials, Soil and Malting	.3
ENT 100	Introduction to Entrepreneurship	.3
SEMESTER TOTAL		.9

SEMESTER 2

BRW 200	Brewing Science (w/Lab)	.4
BRW 240	Recipe Formulation (w/Lab)	.5
BRW 260	Brewing Internship I	.3
SEMESTER TOTAL		.12

CERTIFICATE TOTAL**.21**

Note: Certificate total hours may not include prerequisites.



It is the policy of WCCCD that no person, on the basis of race, color, religion, national origin, age, sex, height, weight, marital status, disability, or political affiliation or belief, shall be discriminated against, excluded from participation in, denied the benefits of, or otherwise be subjected to discrimination in employment or in any program or activity for which it is responsible or for which it receives financial assistance from the U.S. Department of Education.

This document is for informational use only and does not constitute a contract. WCCCD reserves the right to add or delete, without notice, any course offering or information contained in this document. 2/19/07