

# APPLIED CRAFT BREWING CERTIFICATE



## Work on Your Six Pack

Regis University's certificate in Applied Craft Brewing is for anyone looking to start a career in the craft brewing industry or simply hone their homebrewing skills. Our part-time program is designed for working adults. Through hands-on experiences and mentorship from local brewers, students learn the fundamentals of brewing and develop the skills to improve their own craft.

### QUICK FACTS

- Flexible: Program can be completed in less than one year
- Convenient: Hybrid classes taught online and in the on-campus brewery
- Relevant: Gain skills in both the science and business sides of brewing
- Networking: Access to exclusive industry connections, partnerships and memberships
- Scholar Practitioner Model: Expert faculty with years of professional experience
- Easy to Apply: No application fee or letters of recommendation required

### PROGRAM FORMAT

- Four 8-week online courses, with one evening in-person class per week
- Two weekend sessions for brewing, lab work and brewery tours

16-week independent internship  
Entire program can be completed in one year

Total Credit Hours: 16

400+

CRAFT BREWERIES  
IN COLORADO\*

24K

PEOPLE WORKING  
IN COLORADO  
CRAFT BREWING\*\*

\$4.6 BILLION

ANNUAL ECONOMIC  
IMPACT OF  
COLORADO CRAFT  
BREWING\*\*

\*Colorado Tourism Office, [colorado.com/colorado-breweries](https://colorado.com/colorado-breweries)

\*\*Beer Institute, 2021, <https://www.cobeer.com/Portals/0/Colorado.pdf>

## Internships

Gain internship experience at a local Colorado Brewery



## Awards

All certificate program graduates are eligible to sit for the Beer Judge Certification Program exam.



## Program Overview

Colorado is home to some of the best craft breweries in the nation, making it the perfect setting for students looking to increase their knowledge and experience in the field. Our Applied Craft Brewing program culminates in an internship at a local brewery, letting students test out new skills, get a foot in the door and make valuable industry connections.

## Required Courses

BREW 400 Biological Brewing Fundamentals  
BREW 430 Business of Craft Brewing  
BREW 496A Brewing Essentials: Raw Ingredients, Safety and Quality  
BREW 496B Applied Brewing Principles  
BREW 498 Brewing Internship

**TOTAL CREDIT HOURS: 16**



**SCAN CODE TO SEE FULL COURSE DESCRIPTIONS AND ACADEMIC REQUIREMENTS.**



**Matthew Peetz, Applied Craft Brewing Program Director**

*Matthew brings a scientific approach to the brewing program, inspired by his experience working with yeast propagation as both a graduate student and business owner. He is also a professional beer judge and provides consulting services to the brewing industry.*

## Ready to Apply?

### GAIN IN-DEMAND SKILLS

- | Brewing fundamentals
- | Brewery operations
- | Recipe development
- | Packaging and distribution
- | Business and marketing

### REQUIREMENTS AND DEADLINES:

- | Online application
- | Official degree-bearing transcripts showing completion of prerequisite coursework
- | Letter of intent outlining interest and goals in craft brewing industry
- | Resume
- | Complete background check
- | Must be 21 years old by the beginning of your first course

### TUITION AND FINANCIAL AID

For cost of attendance, please visit [regis.edu/cost](https://regis.edu/cost). For questions, please contact our financial aid office at 800.568.8932 and [rufinancialaid@regis.edu](mailto:rufinancialaid@regis.edu)

### MILITARY BENEFITS

See our educational benefits and funding options for active duty military members or veterans at [regis.edu/preferred-military](https://regis.edu/preferred-military)

## Get Started

### Questions?

Our admissions team can help you choose the program that fits your goals, find options that save time and money, and help you through your online application.

### Contact

[ruadmissions@regis.edu](mailto:ruadmissions@regis.edu)  
800.944.7667

### Apply Today

[regis.edu/apply](https://regis.edu/apply)

