

CERTIFICATE

Applied Craft Brewing

Through hands-on experiences and mentorship from professional brewers, Regis University's applied craft brewing program helps you learn the fundamentals of brewing and develop the skills to improve your own craft. Culminating in an internship at a local brewery, you'll get a taste of Colorado's booming beer industry first-hand.



Work on your six pack.

Craft brewing has grown into a multi-billion-dollar industry nationwide, with Colorado leading the charge as a brewing destination. The perfect setting to increase your brewing knowledge and experience, courses in Regis' Certificate in Applied Craft Brewing integrate scientific basics, American Society of Brewing Chemists (ASBS) lab methods, lectures from industry experts and hands-on lab skills.



**PART-TIME PROGRAM
DESIGNED FOR
WORKING ADULTS**



**GAIN INTERNSHIP
EXPERIENCE AT A LOCAL
COLORADO BREWERY**

Colorado's brewery industry is booming:

400+

OF BREWERIES THAT
CALL COLORADO HOME¹

20,000+

PEOPLE WORKING IN
COLORADO CRAFT
BREWING INDUSTRY²

You might be wondering:

- WHAT CLASS FORMATS CAN I CHOOSE FROM?**
Classes are taught in a hybrid format online and on campus.
- HOW QUICKLY CAN I COMPLETE THE PROGRAM?**
This program can be completed in as little as one year.
- WHEN CAN I START?**
Program starts are twice a year in January and August.



All certificate program graduates will become certified beer judges through the national Beer Judge Certification Program.

REGIS UNIVERSITY

REGIS.EDU/CRAFTBREW

¹Colorado.com, "Colorado Breweries: Defining the Craft", 16 December 2020, <https://www.colorado.com/articles/colorado-breweries-defining-craft>

²Coloradoan, "Colorado craft beer triples economic impact", 27 September 2017, <https://www.coloradoan.com/story/life/food/2017/09/27/colorado->

Degree Plan

COURSE REQUIREMENTS 16 credit hours	BREW 400 Biological Brewing Fundamentals BREW 430 Business of Craft Brewing BREW 496A Applied Craft Brewing I: Hot Side BREW 496B Applied Craft Brewing II: Cold Side BREW 498 Brewing Internship
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TOTAL: 16 CREDIT HOURS

What you'll need:

TO APPLY

- Completed online application
- Official transcripts showing completion of prerequisite coursework
- Letter of intent outlining interest and goals in the craft brewing industry
- Resume
- Criminal background check

For full details regarding application requirements, visit regis.edu/craftbrew.

TUITION AND FINANCIAL AID

Tuition for the 2022-2023 academic year:
| \$603 per credit hour

For information on program specific fees visit regis.edu/cost. Tuition and fees are subject to change.

To learn about financial aid options available, contact the financial aid office at 800.568.8932 or visit regis.edu/financialaid. If you are an active duty military member or veteran, visit regis.edu/preferred-military to learn more.

PREREQUISITES

- Must be 21 years of age by the beginning of first program course
- Bachelors degree or completion of the following:
 - 1 semester – college level general biology I or higher, with lab
 - 1 semester – college level general chemistry I or higher, with lab
 - 1 semester – college level mathematics (algebra or higher)

Regis University has partnered with University of New England Online, Portage Learning, Straighterline and Sophia Learning for pathways to complete prerequisite online, at an accelerated pace and affordable cost. Check out options at the following partner schools below:

- UNE Online: online.une.edu/science-prerequisites/courses
- Portage Learning: portagelearning.com/courses
- Sophia Learning: regis.sophia.org
- StraighterLine: straighterline.com/colleges/regis-university

The Flexibility You Need

Our applied craft brewing program is designed to be flexible and convenient, so you can fit your education into your own schedule. Courses are offered on Saturday mornings for those beginning in the fall semester and Monday evenings for those beginning in the spring semester.

Ready to get started?

Your Regis admissions counselor will work with you one-on-one. We'll 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
800.944.7667

Ready to apply?

regis.edu/apply

Specialized Accreditation

Regis' Applied Craft Brewing program is currently working on recognition by the Master Brewers Association of America.

Don't just learn – do.

Students in the applied craft brewing program complete a 160-hour internship at a local brewery, offering hands-on experience and opportunities to see the inner workings of a brewery first-hand.