

APPLIED CRAFT BREWING

CERTIFICATE PROGRAM

The Certificate in Applied Craft Brewing is the first program of its kind in Colorado. This program is perfect for those looking to refine their skills as master brewers or break into the rapidly growing craft beer industry. Students will have the opportunity to get hands-on experience at a local brewery, become certified as a national beer judge and improve home or craft brewery skills. Regis partners with several local breweries to provide internship opportunities and to stay up-to-date on the latest craft brewing trends.

CERTIFICATE REQUIREMENTS (16 CREDIT HOURS)

▶ BREW 400. BIOLOGICAL BREWING FUNDAMENTALS (3)

Introduces the scientific basis of brewing in a biological context. Particularly focuses on the basic biology of malt, hops, and yeast, including introduction to yeast metabolism and fermentation. Also discusses history and styles of craft beer.

▶ BREW 430. BUSINESS OF CRAFT BREWING (3)

Explores the merchandising and operations of microbrewing, with specific focus on finances, marketing, brewing policies and regulations, and developing a business plan.

▶ BREW 496A. APPLIED CRAFT BREWING I: HOT SIDE (3)

Explores recipe preparation, malt, mashing, lautering, boiling, hopping, and whirlpooling in consideration of water, starch, enzymes, and sugars. Also discusses reading malt reports.

▶ BREW 496B. APPLIED CRAFT BREWING II: COLD SIDE (3)

Explores cleaning and sanitation methods, fermentation methods, quality control and assurance practices, beer testing, and packaging. Also discusses draft systems and beer judging criteria. Includes sensory assessment.

▶ BREW 498. BREWING INTERNSHIP (4)

A supervised internship at a brewery or brewing-related internship site where students apply program coursework. Includes completion of an Applied Craft Brewing Certificate Program project.

COURSE FORMAT

The Certificate in Applied Craft Brewing is a program that can be completed in 12 months and offers both August and January start dates. Courses are taught on Saturday mornings, allowing those with full-time employment the opportunity to enroll. Each of the first four courses is taught in an 8-week format. A 160-hour internship offers students hands-on experience to learn all of the inner-workings of a brewery.

PREREQUISITES

- ▶ A bachelor's degree OR completion of the following prerequisites:
 - ▶ 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)

ADMISSION REQUIREMENTS

- ▶ Must be 21 years of age by the beginning of first program course
- ▶ Completed application
- ▶ Official transcripts showing prerequisite coursework
- ▶ Letter of intent outlining interest and goals in the craft brewing industry
- ▶ Resume
- ▶ Criminal background check
- ▶ \$50 application fee

To start your application and learn about additional admission requirements, visit Regis.edu/apply

TUITION (2018-19 ACADEMIC YEAR)

- ▶ \$530 per credit hour

FINANCIAL AID

In 2017-18, Regis University provided more than \$134 million in federal, state and institutional financial aid to its eligible students. To learn more about financial aid options, contact the Financial Aid Office at 800.568.8932 or visit Regis.edu/financialaid.

GET STARTED TODAY

Working with you one-on-one, your Regis admissions counselor can help you decide which program is the best fit for your goals, what options can save you time and money and assist with the online application process.

800.944.7667 ruadmissions@regis.edu
regis.edu/craftbrew



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