

PRIDE. CHALLENGE. ACHIEVEMENT.

CREDENTIAL YEAR 2017-18

BREWING AND DISTILLATION TECHNOLOGY

Credentials

Brewing and Distillation Technology Certificate	24 cr.
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Major Description

The Brewing and Distillation Technology Certificate offered by Schoolcraft College provides detailed knowledge that can help jumpstart a career in craft beverage or brewing operations or provide the needed background for an entrepreneur who is considering opening a brewpub or microbrewery. The curriculum has been designed with direct input from brewing professionals and owners of breweries, brewpubs, and distilleries in order to meet industry talent needs and to address the issues faced by aspiring entrepreneurs in this growing industry. The course of study focuses on the vital aspects of the beer and distilled spirits industry, including business, brewing science, operations, product finishing and packaging, and customer service.

National Median Salaries for Brewing and Distillation Technology-related positions (source: Glassdoor.com)

Assistant Brewers: \$25,000–\$30,000

Brewmasters: \$34,000 per year

Brewery and Distillation Technology Certificate

Schoolcraft program code # 1YC00084

This program is intended for those who are interested in starting a career in brewing, expanding their current brewing knowledge and practice, or considering opening a brewpub or microbrewery. The curriculum has been designed with direct input and participation by brewing professionals, owners of breweries and brewpubs and distillers. The program is designed by craft beverage professionals to meet industry needs, and also addresses potential issues faced by entrepreneurs aspiring to startup a microbrewery or brewpub in Michigan. The course of study introduces the science, operation, business, finishing, packaging and service of beer and distilled spirits, and prepares the student to pursue employment in a wide variety of positions in a craft beverage operation.

All courses are not offered each semester. Students should work with an academic advisor or counselor to develop a schedule that will work for them. Students who satisfactorily complete the program requirements qualify for a certificate of program completion.

SAMPLE SCHEDULE OF COURSES

First Year—Fall Semester

First Year—Winter Semester

First Year—Fall Semester			First Year—Winter Semester		
BDT 101	Brewing Science	4	BDT 210	Cellaring, Packaging and Quality Management	4
BDT 120	Beer Styles and Flavors	2	BDT 220	Advanced Brewing and Distillation	4
BDT 110	Brewhouse Operations and Technology	4	BDT 230	Beverage Management and Service	4
BDT 140	Marketing and Operations Management	2		Total Credits	12
	Total Credits	12			

PROGRAM TOTAL 24 CREDITS



It is the policy of Schoolcraft College that no person shall, on the basis of race, religion, color, gender, age, marital status, disability, sexual orientation, and/or national origin, be subjected to discrimination during or be excluded from participating in or be denied the benefits of any program or activity or in employment.



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