
BREWING OPERATIONS CERTIFICATE

PROGRAM OVERVIEW

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This certificate program will allow students to be prepared to seek employment in the brewing industry. Students will learn the science and business behind brewing and experience production hands-on in a regional brewery. Graduates will be able to identify and evaluate the quality of beer and develop mechanical aptitude in working with brewing equipment. In addition, students will learn environmental sustainability techniques in modern beer production. Prospective job titles include assistant brewer; brewing equipment operator; quality assurance technician.

Brewing Operations students must maintain the scholastic standards of the college and must achieve a grade of "C" or better in each of the required courses. Students are expected to be well-groomed in compliance with standards of sanitation. Students must be age 21 or older prior to enrolling in Hospitality Management 202 (Sensory Evaluation of Beer).

This is a career program and is designed to enable students to seek employment at the program's completion.

Successful completion of this program qualifies a student to apply for a Certificate in Brewing Operations.

COURSE REQUIREMENTS

REQUIRED HOSPITALITY MANAGEMENT COURSES

HRMG-101	Introduction to Hospitality
HRMG-102	Brewing History and Introduction
HRMG-105	Sustainable Brewing
HRMG-110	Food Service Sanitation
HRMG-115	Brewing Equipment/Maintenance
HRMG-125	Brewing Methods and Production
HRMG-200	Sensory Evaluation of Beer
HRMG-210	Internship I

REQUIRED GENERAL COURSES

BIO-175	Microbiology of Brewing
BUAD-220	Social Media Marketing
CULA-217	Beverage Management

PROGRAM PATH

HOSPITALITY MANAGEMENT

BREWING OPERATIONS

ONE-YEAR CAREER PROGRAM

PREPARATION FOR EMPLOYMENT

FIRST SEMESTER

	<u>Credit Hours</u>
Biological Science 175 (Microbiology of Brewing)	4
Hospitality Management 102 (Brewing History and Introduction)	3
Hospitality Management 110 (Food Service Sanitation)	1
Hospitality Management 115 (Brewing Equipment/Maintenance)	3
Hospitality Management 125 (Brewing Methods and Production)	3
Total:	14

SECOND SEMESTER

Culinary Arts 217 (Beverage Management)	2
Hospitality Management 101 (Introduction to Hospitality)	3
Hospitality Management 105 (Sustainable Brewing)	3
Hospitality Management 200 (Sensory Evaluation of Beer)	3
Business Administration 220 (Social Media Marketing)	3
Total:	14

SUMMER SESSION

Hospitality management 210 (Internship I)	5
Total:	5
Total Credit Hours:	33

NOTE: All courses specifically identified by course number are graduation requirements for this program.