

Brewing and Brewery Operations: Diploma

Faculty of Science and Horticulture	kpu.ca/science
Brewing and Brewery Operations	kpu.ca/brew
Implementation Date	01-Sep-2014
Start Date(s)	September
Admission Type	Selective entry
Enrolment Type	Limited enrolment
Program Type	Undergraduate
Credential Granted	Diploma
Offered At	Langley
Format	Full-time
How to Apply	www.kpu.ca/admission

DESCRIPTION

The Diploma in Brewing and Brewery Operations program is unique to British Columbia. In the two-year program, students will study the science, production and business of brewing in a state-of-the-art brew laboratory to be built on the Langley campus. The curriculum, developed in consultation with the BC Craft Brewers Guild and local brew masters, involves learning brew science theory with hands-on experience in the brew laboratory and at local breweries. The full-time two year diploma program will include a summer work placement.

STUDENT PROFILE

Students who have a passion for the brewing industry are encouraged to apply. Individuals interested in gaining an understanding of the business side of brewing, including sales, marketing, packaging and human resources will also succeed in this program.

CAREER OPPORTUNITIES

Graduates will find employment as brewmasters and assistant brewmasters, licensee and agency sales and operations, brewery operations, marketing and public relations, brew pub operations and retail sales. Employment opportunities also exist with the larger national and international breweries. The Brewing and Brewery Operations Program will train graduates to work in both the craft brewery/brewpub establishments as well as larger establishments.

PROGRAM ADMISSION REQUIREMENTS

In addition to KPU's General university admission requirements, including the undergraduate-level English Proficiency Requirement, the following program admission requirements apply:

- English 12 with a minimum grade of C+ (or equivalent)
- Chemistry 12 with a minimum grade of C+ (or equivalent)
- Pre-calculus 11 or Foundations of Mathematics 11 with a minimum grade of C+(or equivalent)

- Portfolio Review
- Students are required to be a minimum of 19 years of age by the first day of classes.

Portfolio Review

Applicants will be provided portfolio requirements and instructions for submission upon receipt of an application.

For detailed information about the portfolio requirements, visit the department's website at kpu.ca/brewing-and-brewery-operations-program-faq.

Selection of qualified applicants for admission will be made by an Admissions Selection Committee composed of faculty, staff, and external members. When the number of qualified applicants exceeds the number of available spaces, selection will be based on a combination of the highest cumulative admission percentages or cumulative GPA's based on the admission requirements stated above AND the portfolio.

PROGRAM REQUIREMENTS

Students must complete a minimum of 65 credits that include:

Note: HOPS courses are assessed Tuition Category 2.a.5 tuition and fees for domestic students.

Content Change Effective January 2015

Content in the Brewing program has been revised for all students admitted to the program. New program requirements are listed at the end of this section.

Year 1

TERM 1 (FALL)

All of:

HOPS 1100	Introduction to Brewing	3 credits
HOPS 1105	Brewing 1	3 credits
HOPS 1110	Sensory Evaluation and Ingredients	3 credits
CMNS 1140	Introduction to Professional Communication	3 credits
CBSY 1105	Introductory Computer Applications	3 credits

TERM 2 (SPRING)

All of:

HOPS 1205	Brewing 2	3 credits
HOPS 1211	Brewing Microbiology	4 credits
HOPS 1212	Brewing Chemistry	4 credits
HOPS 1213	Brewing Equipment and Technology	3 credits
HOPS 1214	Introduction to Finishing and Packaging	3 credits

TERM 3 (SUMMER)

All of:

HOPS 2300	Brewing Work Experience	2 credits
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Year 2

TERM 4 (FALL)

All of:

HOPS 2301	Brewing Work Experience Dissemination	1 credit
HOPS 2305	Brewing 3	3 credits
HOPS 2310	Product Evaluation and Judging	3 credits
HOPS 2314	Advanced Finishing and Packaging	3 credits
HOPS 2315	Calculations and Recipe Formulation	3 credits
PHIL 3033	Business Ethics	3 credits

TERM 5 (SPRING)

All of:

HOPS 2405	Brewing 4	6 credits
HOPS 2420	Product Sales and Promotions	3 credits
HOPS 2421	Brewery Management and Supervisory Skills	3 credits
HOPS 2422	The Brewing Industry	3 credits

CONTENT EFFECTIVE JANUARY 2015

Year 1

TERM 1 (FALL)

All of:

HOPS 1100	Introduction to Brewing	3 credits
HOPS 1105	Brewing 1	3 credits
HOPS 1110	Sensory Evaluation and Ingredients	3 credits
HOPS 1212	Brewing Chemistry	4 credits
CMNS 1140	Introduction to Professional Communication	3 credits

TERM 2 (SPRING)

All of:

HOPS 1205	Brewing 2	3 credits
HOPS 1211	Brewing Microbiology	4 credits
HOPS 1213	Brewing Equipment and Technology	3 credits
HOPS 1214	Introduction to Finishing and Packaging	3 credits
CBSY 1105	Introductory Computer Applications	3 credits

YEAR 2

TERM 3 (FALL)

All of:

HOPS 2300	Brewing Work Experience	2 credits
HOPS 2301	Brewing Work Experience Dissemination	1 credit
HOPS 2305	Brewing 3	3 credits
HOPS 2310	Product Evaluation and Judging	3 credits
HOPS 2314	Advanced Finishing and Packaging	3 credits
HOPS 2315	Calculations and Recipe Formulation	3 credits
PHIL 3033	Business Ethics	3 credits

TERM 4 (SPRING)

All of:

HOPS 2405	Brewing 4	6 credits
HOPS 2420	Product Sales and Promotions	3 credits
HOPS 2421	Brewery Management and Supervisory Skills	3 credits
HOPS 2422	The Brewing Industry	3 credits

OTHER INFORMATION

Students must be 19 years of age by the first day of classes. CSA-approved footwear is required, along with course-specific safety gear.

CREDENTIAL AWARDED

Upon successful completion of this program, students are eligible to receive a **Diploma in Brewing and Brewery Operations**.