

# Brewing and Brewery Operations: Diploma

<b>Faculty of Science and Horticulture</b>	kpu.ca/science
<b>Brewing and Brewery Operations</b>	kpu.ca/brew
<b>Program Type</b>	Undergraduate
<b>Credential Granted</b>	Diploma
<b>Offered At</b>	Langley
<b>Start Date(s)</b>	September
<b>Intake Type</b>	Limited intake
<b>Format</b>	Full-time
<b>Instructional Cycle</b>	Semester-based
<b>Curriculum Effective Date</b>	01-Sep-2016
<b>How to Apply</b>	www.kpu.ca/admission

## DESCRIPTION

The Diploma in Brewing and Brewery Operations is a two-year diploma where students study the science, production and business of brewing craft beer. The program combines building a solid foundation in brewing science with hands-on practical learning in our state-of-the-art 2 hectoliter pilot brewery located on the Langley campus. The curriculum was developed in consultation with the BC Craft Brewers Guild and an Advisory Committee consisting on local brewmasters, brewery owners and industry experts.

## STUDENT PROFILE

Brewing applicants come from diverse backgrounds and prove to have more than just a passion for craft beer. They demonstrate interest in areas such as biology, chemistry, engineering, business, technology, and food.

Brewing is a physically demanding, hands-on career; Brewing students are expected to wear appropriate protective clothing and safety gear at all times inside the brewery and science labs. They should expect to work on their feet for 6 to 8 hours in what may be a hot or cold, wet, noisy environment and should be capable of lifting 25kg or moving 75kg.

## CAREER OPPORTUNITIES

The craft beer industry is growing exponentially in BC and across Canada so graduates can expect to find a variety of job opportunities including assistant brewers and brewers, 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.

## ADMISSION REQUIREMENTS

In addition to the Faculty's Admission Requirements, which consist of KPU's undergraduate English Proficiency Requirement, the following program admission requirements apply:

- Portfolio Review

- A minimum of 19 years of age by the first day of classes.
- Either (a) Chemistry 11 with a minimum grade of C+ (or equivalent), and Level E1 as defined in the Math Alternatives Table, or (b) Recommendation by the Admissions Selection Committee.

## Portfolio Review

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

For more information about the portfolio requirements, visit the department's website at [kpu.ca/brew](http://kpu.ca/brew)

Selection of qualified applicants for admission will be made by an Admissions Selection Committee which may comprise faculty, staff, and external members.

## CURRICULAR REQUIREMENTS

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

Students must complete a minimum of 62 credits that include:

### 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

##### Plus one of:

CMNS 1140	Introduction to Professional Communication	3 credits
	3 credits from a course in CMNS or ENGL at the undergraduate level	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

##### Plus one of:

CBSY 1110	Business Problem Solving with Spreadsheets	3 credits
	3 credits from a course in CBSY, CPSC or INFO at the undergraduate level	3 credits

### YEAR 2

#### TERM 3 (FALL)

##### All of:

HOPS 2305	Brewing 3	3 credits
-----------	-----------	-----------

HOPS 2314	Advanced Finishing and Packaging	3 credits
HOPS 2315	Calculations and Recipe Formulation	3 credits
HOPS 2422	The Brewing Industry	3 credits
PHIL 3033	Business Ethics	3 credits

#### **TERM 4 (SPRING)**

##### **All of:**

HOPS 2310	Product Evaluation and Judging	3 credits
HOPS 2405	Brewing 4	6 credits
HOPS 2420	Beer Sales and Promotions	3 credits
HOPS 2421	Brewery Management and Supervisory Skills	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**.