

Brewing and Brewery Operations: Diploma

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| Faculty of Science and Horticulture | kpu.ca/science |
| Brewing and Brewery Operations | kpu.ca/brew |
| Implementation Date | 01-Sep-2015 |
| Start Date(s) | September |
| Intake Type | Limited intake |
| Instructional Cycle | Semester-based |
| 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 brewery on the Langley campus. The curriculum, developed in consultation with the BC Craft Brewers Guild and local brew masters, involves learning brewing science theory with hands-on experience in the KPU Brewery.

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 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:

- 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.

On 26 October 2015 a change to the admission requirements for this program was approved by Senate. Effective September 2016 the admission requirement *Chemistry 12 with a minimum grade of*

C+ will be replaced by *Chemistry 11 with a minimum grade of C+*. This change will appear in the 2016-17 University Calendar to be published in June 2016.

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.

CURRICULAR REQUIREMENTS

Students must complete a minimum of 62 credits that include:

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

Year 1

TERM 1 (FALL)

All of:

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| CMNS 1140 | Introduction to Professional Communication | 3 credits |
| 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 |

TERM 2 (SPRING)

All of:

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| CBSY 1105 | Introductory Computer Applications | 3 credits |
| 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 |

YEAR 2

TERM 3 (FALL)

All of:

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| HOPS 2305 | Brewing 3 | 3 credits |
| HOPS 2314 | Advanced Finishing and Packaging | 3 credits |
| HOPS 2315 | Calculations and Recipe Formulation | 3 credits |

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| HOPS 2422 | The Brewing Industry | 3 credits |
| PHIL 3033 | Business Ethics | 3 credits |

TERM 4 (SPRING)

All of:

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| 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**.