

START YOUR CAREER IN CRAFT BEER & DISTILLING!

Area brewers and distillers have teamed up to develop a training program that meets the growing needs of Craft Breweries & Distilleries throughout the Capital Region and Upstate NY. This course teaches entry level brewing/basic distilling skills and includes occasional lab sessions off campus on Saturdays. The curriculum is overseen and taught by professional brewers and distillers.

COURSE OUTLINE

- Overview of Brewing & Packaging
- Brewing: Raw Materials Sweet Wort Production
- Brewing: Conversion of Starch to Sugars
- Brewing: Plant for Sweet Wort Production
- Wort: Boiling
- Wort: Clarification, Cooling & Oxygenation
- Basic Principles of Yeast Fermentation
- Fermentation Practice
- Beer Maturation & Storage
- Processing Beer for Packaging
- Beer Packaging-General Topics
- Packaging of Beer
- Beer Quality: Process Control
- Beer Quality: Flavor
- Beer Quality: Microbiological Contamination
- Beer Quality: Quality Management
- Plant Cleaning
- Engineering Maintenance
- Brewing and the Environment
- Brewery Safety
- Food Safety
- Workplace & Soft Skills

Upcoming Classes:

Schenectady

Location: Center City

433 State St.

Date: 1/15/18—4/25/18

Times: Tues. & Thurs. 6:30pm-9:00pm

Duration: 15 weeks

Cost: \$1750 (inclusive of lab and books)

Funding opportunities may be available for qualified students.

