

# Brewlab Courses 2011

Course:	Brewlab Diploma in British Brewing Technology
Duration:	10 weeks (12 weeks including 2 week break at the end of week 6)
Venue:	Brewlab, Bridge House Sunderland
Cost:	£7950 (£795 deposit to secure your place). Final payment balance to be received 8 weeks prior to the course commencement date.
Accommodation:	Student Style , 84 nights included

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## Introduction

This programme is well suited to support study for formal brewing qualifications, particularly the new Institute of Brewing and Distilling (IBD) examinations, ideally the General Certificate in Brewing. With extra tuition, students can also study for the IBD Diploma in Brewing. The course theory and practical activities can guide you towards these qualifications and tutorial work will allow for examination training. Please enquire at an early stage if you are looking for this support so we can make the appropriate arrangements with the IBD.

The course has no formal pre-requisites for study but we do advise that you anticipate the basic biology and chemistry requirements where possible and that you have some background experience of brewing on a home-brew or commercial basis. We can provide additional support in basic sciences but please let us know as early as possible if you are likely to need this. During the course you will be studying alongside other students at varying academic levels. By attending this course you will obtain a comprehensive and modern view of brewing and ancillary crafts from your study and you will meet many students with a range of backgrounds to extend your own experience and understanding.

Additional material (including module guides) is provided to participants on final payment. The guides cover subject matters for the various parts of the course, providing specific details on activities and assessments. During the course, study and practical guides are available to provide theoretical background and support for the different study areas.

## Aims

The Diploma aims to provide you with theoretical and practical experience of British brewing. This is achieved through classroom and laboratory activities, plus placement work in production breweries. Our teaching and learning programme gives a variety of opportunities to pursue each of these areas to the depth you require.

We recognise that you may have individual practical objectives relating to your business and employment. We will support you to choose the best use of your time and the course facilities to further these objectives. We aim for you to finish the course with the most appropriate range of experiences in British brewing whether these are to gain accredited qualifications, to undertake commercial practical brewing or a combination of both.

As a result of undertaking the British Brewing Technology course you will:

- Understand the theoretical processes involved in the production of worts for making British beers of traditional styles
- Understand the fermentation of worts to produce a pre-defined beverage
- Have seen beer production on both large and small commercial scales
- Have participated in the commercial production of beer at a variety of stages from ingredient handling to sales and dispense
- Have investigated a specific aspect of beer character and presented the results in the form of an experimental report
- Have developed skills and experience in the taste assessment of British beer styles
- Understand Food Safety System planning and implementation (HACCP)
- Have experienced the engineering practicalities of breweries and seen how these limit the quantity and quality of beverage produced
- Have considered traditional and contemporary brewing in terms of product type and quality
- Review Packaging techniques including bottle conditioning
- Create, brew and market at least one beer recipe that will be put on sale in local pubs and bars
- Develop and use quality assurance schemes
- Analyse beers for basic chemistry and microbiology using standard methods
- Have considered the historical background to British Brewing and visited representative sites of brewing archives
- Have visited breweries, manufacturers and suppliers of ingredients to consider how brewery planning, construction and commissioning are achieved
- Have received business start up planning, sales and marketing advice to assist setting up a micro brewery
- Had the opportunity to study for Institute of Brewers & Distillers (IBD) qualifications

## Teaching and learning strategies

The Diploma in British Brewing Technology is taught through an extended 12 week programme. Various modules and placements are timetabled throughout the course and additional time is dedicated to self-study and investigative work where relevant. The course includes two weeks vacation at the end of week 6. We aim to provide a learning programme suitable to your needs and geared to your pace of work. Teaching is undertaken in a variety of styles from straight lecture format to informal tutorials, seminars and structured laboratory investigations. We work with small groups to give you personal attention and enable you to enjoy a modern teaching environment.

Practical work forms an important aspect of our teaching and we aim to instruct you in both brewing procedures and laboratory methods through demonstration with hands-on experiences. We do not expect you to learn all aspects of brewing in the short time you will be at Sunderland so we provide you with reference notes on all our courses.

Examinations take place at the end of the course for students wishing to pursue formal qualifications. These are the Institute of Brewers & Distillers examinations, which can be taken

at Sunderland or various locations worldwide. Course work is continually assessed through the teaching programme. Brewlab certificates of achievement, comparable to NVQ level 3, are awarded to students successfully passing the end of course assessment.

Your self study tasks will include the time required for the completion of course work assignments and preparation for the end of course examination. Alternatively you may wish to use your self-study time on specialist areas relevant to your interests.

**PLEASE NOTE:**

Within the cost of the course self catering student style accommodation is provided for 84 nights at the University of Sunderland.

Each room has a single bed, Wi-Fi access and is cleaned once per week by staff at the University.

The accommodation has shared bathroom facilities and there are no TV's in the rooms.