

Brewlab

Training Courses 2017

Course:	Brewlab Diploma in British Brewing Technology
Duration:	Spring Course: 11 weeks (9 teaching weeks with 2 week break at end of week 5) Summer Course: 10 weeks (9 teaching weeks with 1 week break at end of week 5)
Main venue:	Brewlab, Unit 1 West Quay Court, Sunderland Enterprise Park, SR5 2TE
Cost:	£8750 (includes £900 deposit to secure your place). Final payment balance to be received 8 weeks prior to the course commencement date. All materials supplied during the course are free of charge including the training documentation.
Accommodation:	Not included in the course fee. Self-catering student style accommodation is available on request for £18.50 per night.

Introduction

This programme is well suited to support independent study for formal brewing qualifications, particularly the new Institute of Brewing and Distilling (IBD) examinations, ideally the General Certificate 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 mathematical, biology and chemistry requirements. We can provide additional support in basic sciences but please let us know as early as possible if you are likely to need this.

It is also an advantage if you have some background experience of brewing on a home-brew or commercial basis.

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 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 an unrivalled practical experience of British and international brewing. This is achieved through brewing time in our own 3.5 barrel brewery, placements in commercial breweries and study in our state of the art laboratory. In addition you will be taught the most up to date theoretical concepts. 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 and international brewing whether these are to gain accredited qualifications, to undertake commercial practical brewing or a combination of both.

The course content will allow you to:

- Understand the theoretical processes involved in the production of worts for making British and international beers of traditional styles
- Understand the fermentation of worts to produce a pre-defined beverage
- Analyse beers and yeast for basic chemistry and microbiology using standard methods
- Brew at least 7 times on the 100 litre kit
- Participate in the larger commercial production of beer at a variety of stages from ingredient handling to sales and dispense
- Investigate a specific aspect of beer character and present the results in the form of an experimental report
- Create a variety of different recipes. The optimum selection of these can then be brewed and at least one finished beer will be put on sale in local pubs and bars
- Develop skills and experience in the taste assessment of a wide variety of beer styles
- Complete a beer food matching exercise
- Understand Food Safety System planning and implementation (HACCP)
- Experience the engineering practicalities of breweries and see how these limit the quantity and quality of beverage produced
- Review Packaging techniques including bottle conditioning
- Develop and use quality assurance schemes
- Review the historical background of British Brewing and visit representative sites of brewing archives
- Visit breweries, manufacturers, bottling plants and suppliers of ingredients to consider how brewery planning, construction and commissioning are achieved
- Receive business start up planning, sales and marketing advice to assist setting up a craft brewery
- Gain an appreciation of the financial investment and controls required to operate a craft brewery or brew pub

- Present a basic business plan to your colleagues on the course
- Have the opportunity to study for Institute of Brewers & Distillers (IBD) qualifications

Teaching and learning strategies

The course is taught through an extended 9 week programme. Various modules and placements are timetabled with additional time dedicated to self-study and investigative work where relevant. The course includes two weeks vacation at the end of week 5. We aim to provide a learning programme suitable to your needs, geared to your pace of work. Teaching is undertaken in a variety of styles from lecture format to informal tutorials, seminars and structured laboratory investigations. We work with small groups to provide personal attention and enable you to enjoy a modern teaching environment.

Practical work is the most important aspect of our teaching and we aim to instruct you in both brewing procedures and laboratory methods through demonstration with hands-on experiences, particularly using our own brewing equipment. During your stay you will be allocated your own 25 litre kit and you will brew on this at least 7 times.

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.

Course work is continually assessed through the teaching programme and examinations take place both during and at the end of the course. The pass mark is an average of 40 %.

Brewlab certificates of achievement are comparable to the British grade NVQ level 3.

This work is good preparation for the Institute of Brewers & Distillers examinations, which can be taken at Sunderland or various locations worldwide.

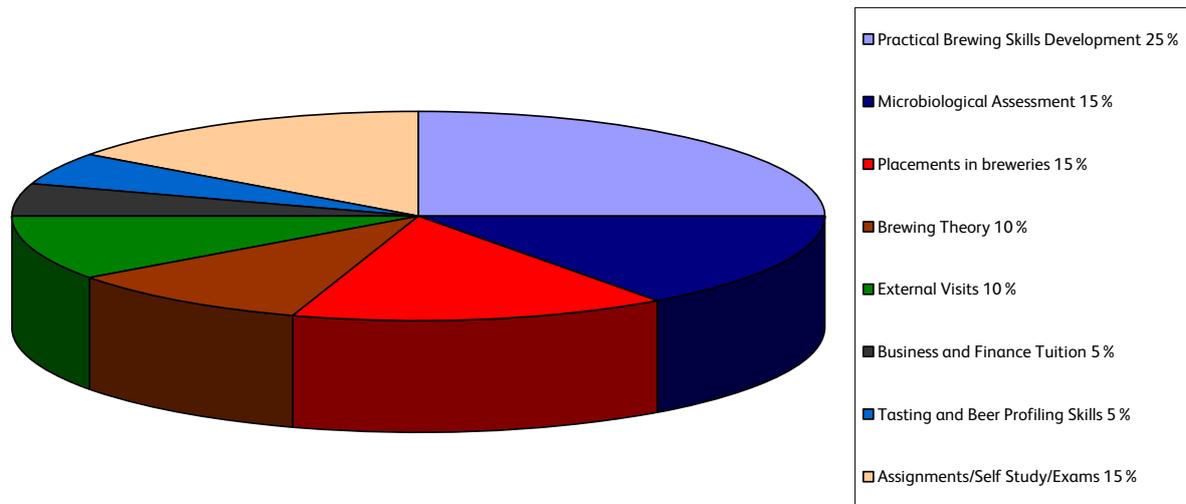
Your self-study tasks will include the time required for the completion of course work assignments and preparation for these end of course examinations. Alternatively you may wish to use your self-study time on specialist areas relevant to your interests.

Our Diploma in British and International Brewing Technology is endorsed with the Quality Mark from ONE Awards North East.

ONE Awards North East is an independent educational Awarding Organisation recognised by the Qualification Regulator in England (Ofqual). They audit and assess our teaching methods, materials and practical work to ensure they meet their strict training criteria. Records of study and attendance are also maintained.

The Quality Mark confirms this course and its training methods are delivered to the highest standard.

Course Time Breakdown



As a result of requests from our students we now offer an optional 2 hour session focused on techniques to enhance your resume/CV. This is particularly useful for students who will be applying for jobs at the end of the course. In addition, it will help those students who want to include an impactful description of their work history as part of a business plan.

PLEASE NOTE:

Accommodation is available on request for £18.50 per night. This is self-catering student style accommodation provided for the duration of the course at the University of Sunderland.

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

There is a shared kitchen, lounge, bathrooms and shower facilities. There are no TV's in the rooms.