

Brewlab

Course:	Brewlab Certificate in Brewing Technology
Duration:	Flexible according to individual requirements but typically 7 – 10 months.
Venue:	Virtual delivery with internet tutorials.
Cost:	£900 inc. VAT. Discount available for Graduates and SIBA members

Introduction

Brewlab Distance Learning Certificate is primarily a flexible support for candidates seeking to take the Institute of Brewing Certificate examination. It is also a sound basis for developing a working understanding of the brewing process and its applications.

The course provides detailed theoretical content coupled to a flexible learning programme. The content allows for a structured approach to the theory of brewing based on the concepts of wort production, fermentation, packaging and quality assessment. Detailed content is given on the knowledge required for an understanding of each of these topics along with applications to example systems and case studies.

The course content is made up of a combination of course materials ranging from a printed workbook, e-learning modules and presentations (available via the Brewlab Virtual Learning Environment - VLE), to reference material for additional study and virtual teaching sessions. Face to face web based tutorials allow interaction with tutors while case studies illustrate the application of knowledge to your own and other brewing scenarios.

On line assessments are provided through the programme to track development and provide feedback and allow preparation for IBD examinations. An on-line programme management tool allows progress to be viewed and materials to be accessed by tutor and participant.

Curriculum

The programme runs via a series of eight content units as listed below. These units flow progressively through the brewing process but may be taken flexibly as required. Timescales for progress is flexible but an advised pace is one unit per month with a recommended study time of four to six hours per week.

1. Beer and Brewing. Overview and Introduction.
2. Brewing Ingredients. Barley, Adjuncts, Hops and Water.

3. Mashing.
4. Wort Boiling and Cooling.
5. Yeast.
6. Fermentation and Maturation.
7. Quality.
8. Services.

Objectives

With successful completion of the Distance Learning Certificate course you will be able to:

1. Describe and explain an overview of the brewing process and details of major beer styles and their formulation.
2. Describe the features and application of the raw materials and processing aids used in brewing – water, malt, adjuncts, hops, yeast, oxygen, finings and filter aids.
3. Explain the operation and reasons for each specific brewing process, malting, mashing, boiling, fermentation, maturation and packaging.
4. Demonstrate an understanding of beer quality and its management in terms of process control, flavour, oxygen and microbial effects.
5. Demonstrate an awareness of the importance of engineering to brewing operations with specific application to cleaning procedures, utilities and environmental impact.

Tutors and Support

Brewlab tutors have extensive experience in commercial brewing and in delivering training to a high standard. Our courses have run for over 30 years and developed a sound reputation for quality and successful brewery training. Brewlab's Certificate in Practical Brewing and British Brewing Technology courses are monitored by the One Awards accreditation services and our trainers are recognised by the Institute of Brewing and Distilling.

Each student on the Distance Learning Certificate course will have direct access to a dedicated tutor who will lead and direct their learning. Contact is available by e mail, phone and on line tutorials. Our dedicated course administrator will also be available for support required including IT advice.

Additional support for your brewing study is also available through a free induction at one of our on-site training sessions at Sunderland or elsewhere. We anticipate that you may have questions on the course content or on your particular circumstances and are pleased to help and advise you in advance and throughout the course.

Fees and Finance

Fees for the course are £900 including vat and optional day's induction. A discount is available for students who have attended Brewlab on site courses and for SIBA members. Please enquire for details.

Once you are registered we will initiate your learning study programme and your tutor will negotiate stage and target points for your achievements. We will forward you the printed workbook and provide you with the on-line access to materials and assessments. If you are working towards the IBD examination we will ensure that you have the right opportunities to achieve the required level in the time available to you.