



Learn How To Get An Education in Beer and Brewing

Description

You've come to the right site if you want to learn how to brew beer. We have a plethora of information available to you, including 9 Beer Schools To Get An Education In Beer And Brewing.

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It's incredible how many possibilities there are now for beer education. Everything from online homebrewing classes to full weekend immersion-style intensives is available.

Aside from a much superior product (yes, I said it), I believe craft beer is growing in popularity due to the surrounding education in the form of beer dinners, tastings, festivals, publications, and online resources.

Did you know that the number of breweries in the United States climbed by about 17% last year? We have approximately 5,300 breweries in the United States, which employ over 424,000 people. So there's no space for slacking with numbers like that if you want to break into the field.

A formal brewing education could be the key to your success.

Whether you enjoy beer, work in the hospitality sector, or are a homebrewer trying to become a pro, there is something for everyone.

Before committing to any particular school, be sure to check out these fantastic mini-courses on how to get started at home:

So, here's to you, Professional & University-Affiliated Beer Schools Ben.

Institute of Technology Siebel

Siebel is not on any list of brewing schools. However, Dr. John Siebel created the Siebel Institute of Technology in 1872, making it the country's oldest brewing school.

The 12-week International Diploma in Brewing Technology curriculum, divided into six modules, is their flagship course.

If you don't want to commit to the entire program, you can join up for certain modules or courses, and some are even available online!

Here are a few courses that have piqued my interest:

Create Your Brewery. Master of Beer Styles in 3 days. Sensory Analysis for Flavor Production took three days. Brewing Microbiology is a one-day course. two weeks

Siebel appeals to me because of its a la carte options. Even if you don't want to enroll in a complete brewing program, you can supplement your expertise by taking shorter classes here and there. Try some of Siebel's other choices if you want to go pro but don't want to complete the rigorous brewing school. The competitiveness in the craft beer sector requires you to hone your talents.

The American Brewers Guild

The American Brewers Guild is identical to Siebel, except it is a distance education program, which means that the courses are offered online (yay! beer school in your underpants!).

It is not entirely online because it includes a one-week internship at a local brewery.

There are two courses available:

Craft Brewer's Apprenticeship (CBA) – 27 weeks Intensive Brewing Science and Engineering (IBS&E)– 22 weeks

The key distinction is that following week 22; the CBA course includes a 5-week apprenticeship program. So if you want to go into brewing but can't afford to leave your day job to fly to a school like Siebel, the ABG is a good option.

"The programs are perfectly suited to the professional working brewer or the candidate who is serious about making a career shift to professional brewing," they claim on their website.

University of California, Davis Extension

Siebel and the American Brewers Guild are both great trade schools, but UC Davis in Davis, California, is a no-brainer if you're seeking a university setting for brewing.

Since 1958, the college has offered undergraduate degrees in fermentation, and in 1991, they established technical training programs for brewers through the UC Davis Extension.

They presently provide a 10-week Professional Brewers Certificate Program and an 18-week Master Brewers Program.

You can also complete one or more of their Short Courses rapidly, such as:

- 5-day Intensive Brewing Science Course for Practical Brewing
- 1-day introduction to brewing chemistry
- Brewing Fundamentals: Beyond the Kit – 2 days
- The Sudwerk Brewery hosts these programs, which is a unique feature.
- OSU (Oregon State University)
- Oregon State University is yet another academic behemoth in the beer world. Their B.S. in Fermentation Sciences is a well-known degree that focuses on brewing science.

OSU and UC Davis have the world's most advanced university brewing research labs. They delve deeply into every facet of brewing science, constantly expanding our knowledge and understanding of beer.

Unlike UC Davis, OSU has its state-of-the-art brewhouse and malt house.

Students go through the complete brewing process at least once a month, from malting the grain to bottling and packing the finished product.

OSU routinely hosts expert guest brewers from local and regional craft breweries, and they'll even fly you to Germany to obtain hands-on experience from some of the world's most beloved breweries.

Not interested in a full-fledged Bachelor's degree program? The Craft Brewery Startup Workshop and

the Beer Quality and Analysis Series are two brief Bootcamp/workshop-style courses OSU offers.

Appalachian State University

A B.S. in Fermentation Sciences is also available at Appalachian State University (ASU). This program started in June 2012, making it the most recent on our list. However, they already have an MBAA-recognized brewing program and provide many of the same amenities as OSU (such as an on-site brewhouse).

ASU places a strong focus on brewing science. Still, they won't allow you to graduate without a thorough understanding of the brewing industry as a whole, which includes classes in business operations and marketing.

You'll also take a deep dive into brewery facility design, learning about the mechanical and engineering components of all the fancy equipment and shiny buttons we all want to push.

"Students worked to build computer control and monitoring systems, cooling and heating solutions, choices for process-water reclamation, greater energy efficiencies, uses for discarded grains and solids, and efficient architecture and layout of the facility and laboratory," according to their website. That's incredible!

Would you rather go the Bootcamp route? So you'd best get on the waiting list. Their extremely popular 5-day short course is always sold out. This course is intended for the professional brewer or advanced homebrewer wishing to develop their skills.

University of Central Washington

CWU offers a four-year B.S. in Craft Brewing and a new Minor for science majors, and a Certificate for non-science majors.

Their lectures are centered on the science of brewing. Still, they all include hands-on brewing experience, and the Certificate is designed to provide an overview of the biochemistry, microbiology, technology, and business of craft brewing.

Don't be misled by the term "overview." This application is incredibly hard and involved, and it will even put seasoned brewers to the test.

CWU does not have a large, cutting-edge brewery or malt house. Instead, students brew on a 10-gallon pilot system, which most brewers use to experiment with and test new recipes. Still quite practical, and if you've ever brewed on a large system, you'll know it's not much different.

Besides, you're bound to go on field excursions to local breweries to see the "big boy systems" and learn about the vast hops economy in the adjacent Yakima Valley.

MSU in Denver offers a Bachelor of Science in Brewery

Operations or Craft Brewing & Pub Operations.

Both beer programs are part of MSU's Hotel, Tourism, and Events Department. They combine the art and science of brewing beer with the hospitality expertise and operational skills needed for employment after the degree.

The Brewery Operations curriculum focuses on brewery operations and the science of commercial beer production. In contrast, the Craft Brewing & Pub Operations program includes Food Fundamentals, Preparation, and Beer Pairing courses.

A minor/certificate program is also available at MSU Denver.

Boy from Colorado

The Colorado Boy Immersion Course (Ridgway, Colorado) is unlike most brewing schools. It is essentially a one-on-one mentorship program where the student (or student and partner) spends three days at the brewery doing what they would ordinarily do in their brewery.

This program is about more than just making beer. The program's purpose is to assist students in opening their brewery efficiently and cost-effectively.

The mentors (and program grads) will assist you with designing your brewery, sourcing equipment, navigating licensing, establishing business processes, hiring personnel, and even developing the recipes you'll use to get started.

This is a priceless resource!

According to Tom Hennessey, the program's director, 60% of course participants have gone on to open their bar. It is an exclusive fraternity of breweries that continues to support its success.

University of California, San Diego

There are two beer schools to choose from at San Diego State. One is a semester-long program, and the other is a 9-day "Bootcamp" session for people living outside San Diego.

Craft Beer Business Program at San Diego State University

The program offers hands-on training for students interested in entering or already working in the brewing sector on the business side rather than the brewing side.

This entails developing passionately knowledgeable hospitality management and employees to provide consumers with a first-class experience.

The program also helps the Cicerone® program flourish by preparing students to pass first- and second-level certification exams. All courses were created with the help of the instructors and advisory board members, who are a who's who of the local craft-beer sector.

The networking possibilities provided by the curriculum put graduates on a fast track to entering the sector. On-site classes are given at local breweries and SDSU.

San Diego State University's "Craft Beer Camp" Program

Here's your chance to learn from industry professionals in one of the world's most beautiful cities and the United States' Craft Beer Capital, San Diego, California. Craft Beer Education Camp, now in its second year, provides craft beer enthusiasts from across the world with the opportunity to participate in a nine-day version of SDSU's famous Business of Craft Beer curriculum.

Last year's initial camp gathered kids from all around the country and Mexico, Brazil, Columbia, Venezuela, and Australia.

To provide the most relevant training, all courses were crafted with input from the Professional Certificate program's instructors and advisory board members — a who's who of local craft-beer industry giants. So take your craft beer career to the next level with hands-on learning and tasting.

Continuing Education & Certifications

Whether you've completed a few courses or a full Bachelor's degree, adding a certification to your CV is always a good idea. To get started, look over this list of certifications.

Check out the CraftBeer.com section below if you're more interested in informal learning.

Beer Judge Training Program

"The goal of the Beer Judge Certification Program is to encourage beer literacy and appreciation of real beer, as well as to recognize beer tasting and evaluation talents," according to their mission statement. Through an examination and monitoring process, we certify and rank beer judges."

If the idea of judging beer competitions appeals to you, you should think about taking the BJCP test.

Read my narrative about passing the BJCP exam and becoming an active beer judge for additional information on this program. It was a fantastic decision, and it is without a doubt the best thing I've done to better my homebrew.

Program for Cicerones

We've all been at a pub and been given beer in a glass that looked like it came straight from a swamp.

Or a waiter who tries to impress us with his beer knowledge while insisting Fat Tire is Belgian.

The Cicerone Program is the hottest thing in beer education, and it was designed to teach beer-serving enterprises.

Ray Daniels, a beer industry veteran, founded the curriculum in 2007. It is divided into three levels:

- Beer Server Certification
- Cicerone Certification
- Cicerone, Master

To give you a sense of how difficult it is to become a Master Cicerone, consider that there are over 4,000 certified beer servers but only three master cicerone. In addition, only one out of seven people passed the master cicerone exam the first time it was given.

Ray Daniels should be awarded the Nobel Prize for inventing the Cicerone program. Most eateries have a shocking lack of beer expertise. It isn't easy to take a restaurant seriously when the wine list is ten pages long, but the beer list is the size of a cocktail napkin.

Ray may be able to work on the domestic beer issue once he has trained the bartenders of America.

Americas Master Brewers Association

The Master Brewer's Association of the Americas was founded in 1887 by three Chicago-area master brewers to improve, support, and encourage scientific research in malt beverage brewing and make that information available to the public through direct contact.

MBAA offers a variety of courses, ranging from intensive 2-day immersion courses to highly focused 2-day courses that comprise over 30 presentations from 20 different industry experts.

These immersion courses aim to broaden students' knowledge and network by facilitating engagements and research opportunities with industry specialists.

Category

1. Education

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