

BREWING SCIENCE AND OPERATIONS, CERTIFICATE

Partnering with the St. Louis Brewers Heritage Foundation, Saint Louis University's School for Professional Studies is proud to offer you our first online certificate in brewing science and operations. Brewing experts in the St. Louis area will teach you the scientific processes of brewing and fermentation, the engineering operations components of breweries, beer style and evaluation, the process used to manage a brewery, and how fermented beverages impact society.

As part of the School for Professional Studies, this program offers enterprising adults like you a flexible option to meet your personal and career goals. With multiple start dates from SLU online, you can begin working toward your certificate at any time.

Careers

The list of possible jobs in the brewing industry is quite extensive. Graduates of the Brewing Science and Operations Certificate will be prepared to pursue various in-demand positions in the following broad categories:

- Brewing
- Operations Engineering
- Supply Chain Management
- Hospitality Industry
- Business Development
- Sales, Marketing and Distribution

Fieldwork and Research Opportunities

Both local and virtual students will have the opportunity to participate in fieldwork as a part of the certificate in brewing science and operations program. Local students will be able to visit several St. Louis breweries where brewing professionals will provide guided lectures and first-hand demonstrations of the brewing process. Virtual students will be able to attend these visits via streaming video and can post questions via live chat.

Admission Requirements

- Age: 22 years or older (exceptions may be made)
- Work Experience: At least three years or the equivalent
- Education: High school diploma or composite GED score of at least 2250
- Interview: Successful completion of a meeting with an academic coach (this can be done over the phone or on campus)
- Grade Point Average: Minimum transfer cumulative GPA of 2.5 (unless qualified for conditional admittance)
- Transcripts: Official transcripts from all institutions attended

Admission Procedures

Step 1 – Complete Application

Complete the application for admission online at <https://www.slu.edu/> online. Applications are accepted and processed on a rolling basis. Students are encouraged to apply for admission at least one month before the term in which they wish to enroll.

Apply Now (<http://www.slu.edu/apply.php>)

Step 2 – Request Official Transcripts

Have official transcripts mailed directly from all previously attended colleges to:

School for Professional Studies
Attention: Eric Miller
3840 Lindell Blvd
St. Louis, MO 63108

Official transcripts may also be emailed directly to Eric Miller at eric.miller@slu.edu.

Applicants seeking a degree or certificate who have not earned a bachelor's degree must obtain official transcripts for all previous college course work. If students have never attended college or have less than 15 credits of transferable college credits they will need to provide official high school or GED transcripts.

Applicants seeking a certificate who have a bachelor's degree need only provide an official transcript from their primary higher education institution or evidence of a high school diploma or GED.

Non-degree applicants only need to provide unofficial copies as needed for prerequisites.

Step 3 – Meet with Academic Coach

Contact an academic coach to discuss the status of the application and educational and career goals. Students may schedule an appointment to speak with an academic coach on campus or over the phone/Zoom by calling 314-977-2330 or emailing sps@slu.edu.

Scholarships and Financial Aid

There are two principal ways to help finance a Saint Louis University education:

- Scholarships: awarded based on academic achievement, service, leadership and financial need. The School for Professional Studies offers numerous scholarships and awards specially for new students.
- Financial Aid: provided in the form of grants and loans, some of which require repayment.

To determine eligibility for financial assistance, submit the Free Application for Federal Student Aid (FAFSA) early for maximum consideration. FAFSA is available online at: <http://www.fafsa.ed.gov>

For information on other scholarships and financial aid, visit the student financial services office online at <http://finaid.slu.edu>.

Learning Outcomes

1. Graduates will be able to apply the scientific processes (chemical, biological and physical) of brewing and fermentation.
2. Graduates will be able to describe the engineering operations components of a brewery.
3. Graduates will be able to explain beer style and evaluation.
4. Graduates will be able to explain the processes used to manage a brewery.
5. Graduates will be able to describe how fermented beverages impact society (history, community, society, economic.)

Requirements

Code	Title	Credits
BREW 1000	Brewing Essentials	3
BREW 1500	Brewing and Beer Styles	3
BREW 1750	Conditioning, Packaging and Distribution	3
BREW 2000	Biochemistry of Brewing	3
BREW 2500	Flavor, Quality Control and Sensory Evaluation	3
BREW 2950	Brewery Operations and Accounting	3
Total Credits		18

For additional admission questions please call (314) 526-2825 or email sps@slu.edu.

Continuation Standards

Students must maintain a minimum 2.00 GPA.

Roadmap

Roadmaps are recommended semester-by-semester plans of study for programs and assume full-time enrollment unless otherwise noted.

Courses and milestones designated as critical (marked with !) must be completed in the semester listed to ensure a timely graduation. Transfer credit may change the roadmap.

This roadmap should not be used in the place of regular academic advising appointments. All students are encouraged to meet with their advisor/mentor each semester. Requirements, course availability and sequencing are subject to change.

Course	Title	Credits
Year One		
Fall		
Fall 1		
BREW 1000	Brewing Essentials	3
Fall 2		
BREW 1500	Brewing and Beer Styles	3
Credits		6
Spring		
Spring 1		
BREW 1750	Conditioning, Packaging and Distribution	3
Spring 2		
BREW 2000	Biochemistry of Brewing	3
Credits		6
Summer		
Summer 1		
BREW 2500	Flavor, Quality Control and Sensory Evaluation	3
Summer 2		
BREW 2950	Brewery Operations and Accounting	3
Credits		6
Total Credits		18

Contact Us

Apply for Admission (<https://www.slu.edu/online/becoming-a-student/apply.php>)