

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 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

The School for Professional Studies welcomes adult learners whose educational journey has been interrupted by life's circumstances. This includes individuals with at least one of the following characteristics:

- Delayed enrollment in post-secondary education
- Attends part-time for at least part of the academic year
- Works full-time (35 hours or more/week) while enrolled
- Financial independence, has dependents other than a spouse, is a single parent, or has other demands that make traditional education less feasible

Application Requirements

- **Work Experience:** At least three years or the equivalent. Work experience may include a full-time/part-time job, internship, volunteer work, or comparable experiences.
- **Education:** High school diploma or composite GED score of at least 2250.

- **Coaching session:** Successful completion of a meeting with an academic coach (this can be done virtually or on campus).
- **Grade Point Average:** Minimum transfer cumulative GPA of 2.5 (unless qualified for conditional admittance).
- **Transcript:** An official transcript from the most recent institution attended.

Scholarships and Financial Aid

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

- **Scholarships:** Scholarships are 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:** Financial aid is 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 & Beer Styles	3
BREW 1750	Conditioning, Packaging & Distribution	3
BREW 2000	Biochemistry of Brewing	3
BREW 2500	Flavor, Quality Control & Eval	3
BREW 2750	Brewery Operations and Accounting	3

Total Credits 18

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 & Beer Styles	3
Credits		6
Spring		
Spring 1		
BREW 1750	Conditioning, Packaging & Distribution	3
Spring 2		
BREW 2000	Biochemistry of Brewing	3
Credits		6
Summer		
Summer 1		
BREW 2500	Flavor, Quality Control & Eval	3
Summer 2		
BREW 2750	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>)

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