

BREWING

Brewing is the process of malting, mashing, and fermenting just four ingredients - malt, water, hops and yeast. The actual process becomes seemingly more complicated when a good brew requires tightly controlled conditions like the right temperatures, the right times, and the right amount of ingredients.

Brewing combines a variety of disciplines including chemistry, microbiology, mathematics, engineering and business. The process involves a complex series of biochemical reactions converting barley to fermentable sugars and allowing yeast to live and multiply, converting those sugars to alcohol.

Progression to a Degree Program

A successful career progression in brewing often leads to a management role. The Brewing and Brewery Operations diploma program includes a foundation in business skills and graduates may be eligible to apply many program credits towards KPU's Bachelor of Business Administration in Entrepreneurial Leadership. Students can combine diploma-level education with enhanced business skills and earn two credentials (Diploma and Degree). Students who wish to pursue this option should meet with a Faculty of Science and Horticulture degree advisor to discuss course planning that would facilitate application to the School of Business degree program.

Career Opportunities

The brewing industry offers a variety of career opportunities in many different areas which may include:

- Brewing
- Retail and agency sales
- Manufacturing and Brewery Operations
- Brew Pub Operations
- Marketing and public relations
- Government and licensing

Specialized positions within the brewing industry are also possible for people with knowledge and education in Biochemistry, Microbiology, Food Science, Marketing, Sales, and Business Entrepreneurship, just to name a few.

Programs

- Diploma in Brewing and Brewery Operations (<https://calendar.kpu.ca/programs-az/science-horticulture/brewing/brewing-brewery-operations-diploma/>)

Courses

Registration in some course sections is restricted to students in particular programs. See Timetables - [kpu.ca/registration/timetables](http://www.kpu.ca/registration/timetables/) (<http://www.kpu.ca/registration/timetables/>) - for current section information.

Visit the BC Transfer Guide - [bctransferguide.ca](https://www.bctransferguide.ca/) (<https://www.bctransferguide.ca/>) - for information about course transfer in B.C.

HOPS 1100 3 credits

Introduction to Brewing

Students will be introduced to the history of beer and brewing. They will study the evolution of the brewing industry and the role played by individuals, organizations and governments. They will learn about the historical role of beer in nutrition, the impact of alcohol on the human body and the responsible use of alcohol.

Level: UG

Attributes: F2A5 (<https://calendar.kpu.ca/courses-az/#courseattributestext>), SCIH (<https://calendar.kpu.ca/courses-az/#courseattributestext>)

HOPS 1105 3 credits

Brewing 1

Students will learn the fundamentals of beer making, be introduced to basic ingredients used in brewing and will operate and perform equipment maintenance.

Level: UG

Attributes: F2A5 (<https://calendar.kpu.ca/courses-az/#courseattributestext>), SCIH (<https://calendar.kpu.ca/courses-az/#courseattributestext>)

HOPS 1110 3 credits

Sensory Evaluation and Ingredients

Students will learn how various ingredients affect the style and quality of beer. Students will develop skills to critically evaluate a beer's sensory properties, judge quality and detect potential defects in beer. They will investigate the physiology and psychology of sensory perception, and assess and describe the elements of beer quality using the appropriate terminology.

Level: UG

Attributes: F2A5 (<https://calendar.kpu.ca/courses-az/#courseattributestext>), SCIH (<https://calendar.kpu.ca/courses-az/#courseattributestext>)

HOPS 1205 3 credits

Brewing 2

Students will further develop their understanding of the beer making process. They will learn to select ingredients used in brewing. Students will operate and maintain equipment.

Level: UG

Prerequisite(s): HOPS 1105 and HOPS 1110

Attributes: F2A5 (<https://calendar.kpu.ca/courses-az/#courseattributestext>), SCIH (<https://calendar.kpu.ca/courses-az/#courseattributestext>)

HOPS 1211 4 credits

Brewing Microbiology

Students will learn about the role of yeasts and other micro-organisms in the brewing process. They will gain the knowledge necessary to manage yeast and control fermentation in order to optimize the brewing process and control the finished beer flavour. They will develop practical skills in brewing microbiological laboratory analysis.

Level: UG

Prerequisite(s): Chemistry 11 (C+) or CHEQ 1094

Attributes: F2A5 (<https://calendar.kpu.ca/courses-az/#courseattributestext>), SCIH (<https://calendar.kpu.ca/courses-az/#courseattributestext>)

HOPS 1212 4 credits

Brewing Chemistry

Students will review chemistry fundamentals as they apply to the production of beer with emphasis on production, fermentation, and filtration. Students will study the properties of gases and liquids, thermodynamics, pH, and pressure, and how they influence brewery production processes and beer quality. Students will develop knowledge and skills about the different types of chemicals used in beer production and maintenance of brewery hygiene. Students will become familiar with the lab equipment and lab techniques used to measure, monitor, and analyze the different chemical properties of beer.

Level: UG

Prerequisite(s): Chemistry 11 (C+) or CHEQ 1094

Attributes: F2A5 (<https://calendar.kpu.ca/courses-az/#courseattributestext>), SCIH (<https://calendar.kpu.ca/courses-az/#courseattributestext>)

HOPS 1213 3 credits

Brewing Equipment and Technology

Students will learn the efficient use of unit operations and processing equipment employed by the commercial beer making industry. They will examine safety considerations, quality requirements, environmental issues, and food safety regulations. Students will be introduced to the fundamentals of brewery services such as pumps, process automation, and utilities.

Level: UG

Prerequisite(s): HOPS 1105

Attributes: F2A5 (<https://calendar.kpu.ca/courses-az/#courseattributestext>), SCIH (<https://calendar.kpu.ca/courses-az/#courseattributestext>)

HOPS 1214 3 credits

Introduction to Finishing and Packaging

Students will study storage and different types of filters as they pertain to the clarification of beer. Students will practice carbonation methods and the stabilizing of beer ready for packaging operations. They will develop a basic knowledge of bottling, canning and kegging beer. Students will practice processing techniques and packaging.

Level: UG

Prerequisite(s): HOPS 1105

Attributes: F2A5 (<https://calendar.kpu.ca/courses-az/#courseattributestext>), SCIH (<https://calendar.kpu.ca/courses-az/#courseattributestext>)

HOPS 2305 3 credits

Brewing 3

Students will learn advanced brewing techniques. They will independently operate and control brewing facilities. Students will further develop their knowledge of the beer-making process and the critical role of brewery safety.

Level: UG

Prerequisite(s): All of HOPS 1205, 1211 and 1212

Attributes: F2A5 (<https://calendar.kpu.ca/courses-az/#courseattributestext>), SCIH (<https://calendar.kpu.ca/courses-az/#courseattributestext>)

HOPS 2308 3 credits

Brewing History: Fermentations from Beer to Distilling in Global History & Cultures

Using an interdisciplinary lens, this course will introduce the origins, impacts, cultural and scientific developments related to brewing beer and other alcohols across time and societies. Starting with fermentations, the development of brew and beer cultures, wine, distillation of alcohols and moving finally to modern global alcohol markets and adaptations, students will examine the ways in which brewing and distillations have impacted the relationships among peoples, economies and cultures. With a particular focus on beer, students will be introduced to a broad range of cultural beliefs, systems and brew civilizations across the globe. Note: This course is cross-listed with HIST 2308. Students may earn credit for only one of these courses.

Level: UG

Prerequisite(s): 6 credits from courses at the 1100 level or higher

Cross-listing: HIST 2308

Attribute: SCIH (<https://calendar.kpu.ca/courses-az/#courseattributestext>)

HOPS 2310 3 credits

Product Evaluation and Judging

Students will evaluate a beer's sensory properties under the categories of style profiles, quality and potential defects. Students will develop the necessary skills to organize and manage basic sensory panels within a brewery setting. They will be introduced to consumer sensory science practices. Students will develop strategies for participation in beer competitions.

Level: UG

Prerequisite(s): HOPS 1110

Attributes: F2A5 (<https://calendar.kpu.ca/courses-az/#courseattributestext>), SCIH (<https://calendar.kpu.ca/courses-az/#courseattributestext>)

HOPS 2314 3 credits

Advanced Finishing and Packaging

Students will study advanced filtration techniques and filter design. Students will explore the use of different carbonation and clarification methods. They will study methods used to stabilize beer. Students will assess the factors which contribute to proper beer service.

Level: UG

Prerequisite(s): All of HOPS 1212 and 1214

Attributes: F2A5 (<https://calendar.kpu.ca/courses-az/#courseattributestext>), SCIH (<https://calendar.kpu.ca/courses-az/#courseattributestext>)

HOPS 2315 3 credits

Calculations and Recipe Formulation

Students will develop beer recipes for testing in other brewing courses. They will use calculations to develop a brewery capacity plan, manage materials and determine precise alcohol levels as well as grain and hop usage rates in the beer recipes.

Level: UG

Prerequisite(s): HOPS 1205, 1212 and 1213

Attributes: F2A5 (<https://calendar.kpu.ca/courses-az/#courseattributestext>), SCIH (<https://calendar.kpu.ca/courses-az/#courseattributestext>)

HOPS 2405 6 credits**Brewing 4**

Students in this final capstone course will apply advanced techniques of beer making to create a signature beer. Students will develop signature recipes that reflect a variety of seasonal and specialty beers. They will develop a complete analysis and report of each product.

Level: UG

Prerequisite(s): HOPS 2305, 2314 and 2315

Co-requisite(s): HOPS 2310

Attributes: F2A5 (<https://calendar.kpu.ca/courses-az/#courseattributestext>), SCIH (<https://calendar.kpu.ca/courses-az/#courseattributestext>)

HOPS 2420 3 credits**Beer Marketing and Sales**

Students will be introduced to product marketing, sales management and promotional marketing techniques for the beer industry. Students will learn about important factors to consider in creating a sales and marketing plan and in setting up and running a sales and marketing department.

Level: UG

Attributes: F2A5 (<https://calendar.kpu.ca/courses-az/#courseattributestext>), SCIH (<https://calendar.kpu.ca/courses-az/#courseattributestext>)

HOPS 2421 3 credits**Brewery Management Business Planning**

Students will learn the fundamentals of brewery management business planning. They will study scheduling of brewery operations and personnel, legal compliance, and record keeping. Students will be introduced to the basics of managing employees and teams.

Level: UG

Attributes: F2A5 (<https://calendar.kpu.ca/courses-az/#courseattributestext>), SCIH (<https://calendar.kpu.ca/courses-az/#courseattributestext>)

HOPS 2422 3 credits**The Brewing Industry**

Students will study the scope of the beer industry and its impact on the community and the economy. They will be introduced to the governmental regulatory bodies and industry trade organizations which impact brewing companies. Student will learn about the distribution and container management systems that operate in British Columbia.

Level: UG

Attributes: F2A5 (<https://calendar.kpu.ca/courses-az/#courseattributestext>), SCIH (<https://calendar.kpu.ca/courses-az/#courseattributestext>)