# **CERTIFICATE IN BREWING**

## At a Glance

## **Faculty**

www.kpu.ca/science (http://www.kpu.ca/science/)

### Area of Study:

www.kpu.ca/science/brew (http://www.kpu.ca/science/brew/)

#### **Academic Level:**

Undergraduate

#### **Credential Granted:**

Certificate

#### **Start Date:**

Fall (September)

#### **Intake Type:**

Limited

## **Minimum Credits Required:**

32

#### **Curriculum Effective Date:**

01-Sep-2025

The Certificate in Brewing gives students a solid foundation in the history, science and practical skills needed to make beer. The program serves as an entry point into the brewing industry or as a stepping-stone toward the Diploma in Brewing and Brewery Operations.

# **Who Studies Brewing?**

Brewing applicants come from diverse backgrounds and prove to have more than just a passion for craft beer. They demonstrate interest in areas such as biology, chemistry, engineering, business, technology, and food

Brewing is a physically demanding, hands-on career; Brewing students are expected to wear appropriate protective clothing and safety gear at all times inside the brewery and science labs. They should expect to work on their feet for 6 to 8 hours in what may be a hot or cold, wet, noisy environment and should be capable of lifting 25kg or moving 50kg.

# **Career Opportunities**

The craft beer industry is growing exponentially in BC and across Canada so graduates can expect to find a variety of job opportunities including assistant brewers and brewers, brewery operations, marketing and public relations, brew pub operations and retail sales. Employment opportunities also exist with the larger national and international breweries. The Brewing program will train graduates to work in both the craft brewery/ brewpub establishments as well as larger establishments.

# Requirements Admission Requirements

Students pursuing the Certificate in Brewing must be admitted to the Diploma in Brewing and Brewery Operations (https://calendar.kpu.ca/

programs-az/science/brewing/brewing-brewery-operations-diploma/ #requirementstext) program.

# **Curricular Requirements**

**Note:** HOPS courses are assessed Tuition Category 2.a.5 (https://calendar.kpu.ca/registration/tuition-mandatory-student-fees/) tuition and fees for domestic students.

Code	Title	Credits
Core Requirements		
HOPS 1100	Introduction to Brewing	3
HOPS 1105	Brewing 1	3
HOPS 1110	Beer Sensory Evaluation	3
HOPS 1205	Brewing 2	3
HOPS 1211	Brewing Microbiology	4
HOPS 1212	Brewing Chemistry	4
HOPS 1213	Brewing Equipment and Technology	3
HOPS 1214	Introduction to Cellaring and Packaging	3
Electives		
Select two of the following:		6
CBSY 1110	Business Problem Solving with Spreadsheets	
CMNS 1140	Introduction to Professional Communication	
HIST/HOPS 2308	Brewing History: Fermentations from Beer to Distilling in Global History & Cultures	
PHIL 3033	Business Ethics	
3 credits from a course in CBSY, CMNS, CPSC, or INFO at the 1100 level or higher		00
Total Credits 3		32

Total Credits 32

## **Credential Awarded**

Upon successful completion of this program, students are eligible to receive a **Certificate in Brewing**.