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Craft Brewing and Malting Program Information Session

Thursday, April 30, 2020, 6:00pm -7:00pm
North Island College, Comox Valley Campus
Blue Jeans Meeting #677233815

Craft Beer Revolution

The BC craft beer sector has exploded over the last 10 years with hundreds of new breweries opening across the province.

The national market for beer is shrinking slightly but craft beer growth continues.

Craft beer sales in B.C. now exceeds $300m, up from $110m in 2010.

Beer in Canada contributed $13.6bn to GDP in 2016.

Over 150,000 Beer industry jobs across Canada in 2017.

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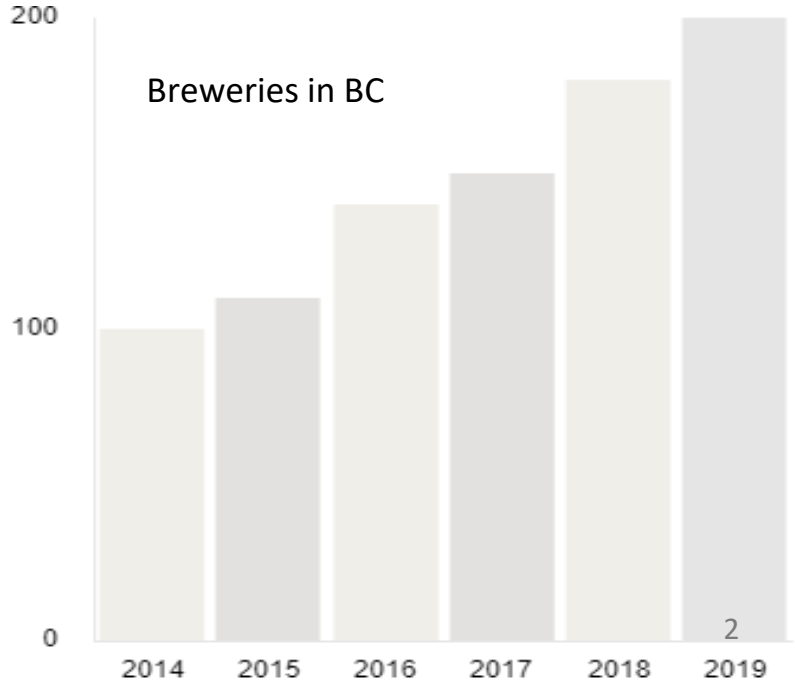
"I am a firm believer in the people. If given the truth, they can be depended upon to meet any national crisis. The great point is to bring them the real facts, and beer."

Abraham Lincoln



Industry Trends

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Job opportunities:

Brewer $25-$30

Assistant Brewer $20-$25

Cellarperson $15-$20

Packaging Technician.

Brewery Owner.

Tasting Room Server.

Brewery Lab Technician.

Program Format

The Program will be split over 2 years.

The first 3 courses (Year 1) will be virtual live online classes on Mondays, Wednesdays, and Fridays from September 14 - November 18 2020.

The 3 courses of Year 2 are more practical and planned to start in 2021 for graduates of Year 1.

Fees are split over the two years.

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Certification Training for Your Career in Beer

Craft Brewing and Malting Year 1
BRW-010 **Beer and Brewing Basics**
BRW-030 **Recipe Development and Quality Control**
BRW-060 **The Business of Craft Brewing**
Craft Brewing and Malting Year 2
BRW-020 **Introduction to Brewing Equipment Operations**
BRW-040 **Chemistry and Biology of Brewing**
BRW-050 **Malting Fundamentals**

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BRW-010 Beer and Brewing Basics

History of Beer around the world.
A look at the Brewing process from grain to glass and a lot of the industry terms.

An introduction to Malt, Hops, Yeast and Water, the basis of all beer.

We will also look at packaging and serving, draft systems and glassware.

This is the foundation for the rest of the course.

BRW-010
27 hours
Beer and Brewing Basics

Learn the skills to take:
"**Serving it Right**"
and
Cicerone
"**Certified Beer Server**"

Monday, Wednesday, Friday
Monday September 14th
to
Friday October 2nd.

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BRW-030 Recipe Development and Quality Control

Learn about the BJCP and the Beer Style guidelines.

Use software to design and develop recipes.

Look at the history of styles from around the world and develop them into working recipes.

Quality Management is essential to brewing we look at how to ensure consistent product quality.

BRW-030
27 hours
Recipe Development and Quality Control

Learn the skills to take:
Beer Judge Certification Program
"**BJCP Online Exam.**"

Monday, Wednesday, Friday
Monday October 5th
to
Monday October 26th.

No Class October 12th
(Thanksgiving)

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BRW-060 The Business of Craft Brewing

Over this Final Class we will be writing a working brewery Business Plan.

Understand the importance of trademarks and licencing.

Costing and financing a new brewery.

Marketing for success with social media.

BRW-060
27 hours
The Business of Craft Brewing

Monday, Wednesday, Friday
Wednesday October 28th
to
Monday October 26th.

No Class November 11th
(Remembrance)

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BRW-020 Intro to Brewing Equipment Operation

A hands-on Brewing experience on both large and small scale equipment.

Brewing over a dozen different classic craft beer styles.

Brewery Safety Training.

Practical experience from grain to glass.

Designing, building, operating, cleaning, and maintaining beer draft systems

BRW-020
45 hours
Intro to Brewing Equipment Operation

Learn the skills to take:
Institute of Brewers and Distillers
"**Foundations of Brewing and Packaging.**"

Brew days may take more than 3 hours.

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BRW-040 Biology and Chemistry of Brewing

Learn the safety protocols for Lab Work.

Perform a number of simple practical tests in a beer lab.

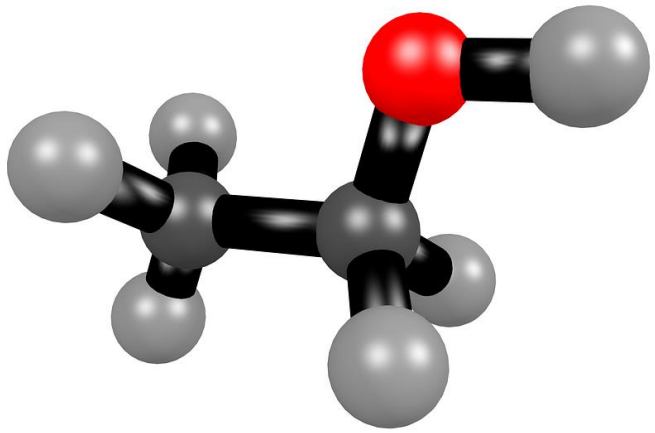
Perform Yeast cell counts and propagation techniques.

Understand the science behind mashing, brewing, and fermentation.

We will look at beer "off -flavours" and how they can help make better beer.

BRW-040
27 hours
Biology and Chemistry of Brewing

Learn the skills to join:
American Society of Brewing Chemists.



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BRW-050 Malting Fundamentals

Craft Malting could be the next big trend in craft beer.

Learn about Barley history, development and cultivation.

Hands-on small scale malting of barley and other grains.

Learn about different types of Barley and Malts and the processes to create them.

BRW-050
27 hours
Malting Fundamentals

Learn some of the skills to take: Institute of Brewers and Distillers
"General Certificate in Malting"

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Program Goals

- Respond to the growing demand for brewers from new and growing breweries.
- Provide practical training and theory with the option of industry-recognized certification.
- Provide a broad knowledge of brewing, business and malting.

Student Supplies

All Classes

- Laptop, tablet, or smartphone with video conferencing capabilities.
- Notebook and Pen.

Year 2 Required Supplies

BRW-020 Intro to Brewing Equipment Operation

- CSA-approved Steel toe cap rubber boots with good grips.
- Overalls that fully cover arms and legs.
- Eye Protection.
- Thick rubber gauntlets for handling hot liquids and chemicals.
- N95 mask.

BRW-040 Biology and Chemistry of Brewing.

- Lab Coat.
- Eye Protection.
- Toe Cap Boots.

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Course Textbooks

“Malt, a Practical Guide from Field to Brewhouse.”,
John Mallett
“Yeast, a practical Guide to Beer Fermentation.”,
White & Zainasheff
“Water, a comprehensive Guide for Brewers.”,
Palmer & Kaminski
“Hops, The Practical Guide to Aroma, Bitterness and the Culture of Hops.”, *Stan Hieronymous*
“How to Brew.”,
John J. Palmer
“Brewing Classic Styles.”,
Palmer & Zainasheff
$150.00 per student (all 6 books will be provided on/by first day of class)

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Year 1 Commitment

Supplies

All students must have a functional computer laptop or device with a camera and internet access.

Class Time

3x 3 Hour class each week for approximately 10 weeks.

Online attendance.

Homework

Usually about 30 minutes per class.

Mix of reading, videos, quizzes and some fun stuff too.

Exams

Each course has a 30 minute exam.

Each course has a 65% pass mark.

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Co-Requisites

Serving It Right - BC-based alcohol server program.

WHMIS 2015 - Online Program.

Worksafe BC - Confined Space Awareness.

<u>Optional but recommended</u>

Forklift Operator.

Food Safe Level 1

Occupational First Aid Level 1

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Application Process and Fees

- Simple online application available at: NIC Craft Brewing website.
- Year 1 Tuition: $3,260; Books $150
- Year 1 tuition due: Monday August 24, 2020.
- Any application questions to: julian.benedict@nic.bc.ca
  or call 250-504-0777
- QUESTIONS!

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Cheers!

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