

## 2020 Fall Program Guide

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### PROGRAM HIGHLIGHTS

This program will prepare students for an exciting and rewarding career in the Craft Brewing and Malting Industry. Participants will gain hands-on experience working with industry experts developing and mastering brewing recipes, handling and operating commercial brewing equipment, and learning the economic fundamentals of operating a successful brewing business.



#### When is the Craft Beer and Malting Program next offered?

This part-time, evening program is divided up into two separate components: a virtual online component, consisting of 3 core courses between September and mid-November 2020, and a second component of 3 core courses, all held face-to-face in classrooms and breweries, during a subsequent semester. The first online portion will be scheduled on Mondays, Wednesdays, and Fridays from 6:30pm to 9:30pm. Successful completion of all 3 online courses, with a minimum of a C+, is required in continue on with the remaining face-to-face component.

Applications for fall 2020 are now being accepted online at: [www.nic.bc.ca/craft-brewing](http://www.nic.bc.ca/craft-brewing).

#### How much does the Program cost?

Tuition fees for the first 3 online core courses is \$3,260, plus \$150 for textbooks. The full tuition, minus any deposit, is due 3 weeks before the beginning of classes in September 2020.

- **Mandatory Program Components include:**  
Successful completion of 6 core courses (including online, and face-to-face components). Total instruction time is 180 hours. Attendance is required.
- Students must achieve a minimum C+ grade in each core course.

### PROGRAM OBJECTIVES

This program is designed to prepare students with Industry-Ready Skills for a Growing Sector of the Economy. In 2019, the BC craft brewing industry generated \$303 million in revenues and provided more than 4,500 direct jobs. Craft breweries are operating in 60 communities across the province. The industry also supports the BC agriculture industry by purchasing large amounts of grain, hops and fruit, and contributing to tourism and manufacturing.

The Craft Brewing and Malting Program will provide the professional skills and training in order for grads to develop their own successful craft brewing and malting businesses, as well as facilitate the knowledge necessary to contest several industry certification exams, including: the Certified Beer Server" Cicerone online exam; the Beer Judge Certificate Program (BJCP) "Beer Judge Entrance Exam" online; and the Institute of Brewing and Distilling "Foundation in Brewing and Packaging" available through BCIT in Burnaby.

Upon completion of this program, participants will also have the qualifications necessary for a wide variety of beer industry positions, including Brewer or Head Brewer, Production Assistant, Brewery Lab Assistant, Cellar- person, or Craft Beer Bartender.

## Craft Brewing and Malting Program

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### BEFORE CLASSES BEGIN

If you have any questions about the program, please feel free to contact the program coordinator or the NIC Admissions department. Contact details are below.

- **Prospective students can contact the Program Coordinator, Julian Benedict, at [julian.benedict@nic.bc.ca](mailto:julian.benedict@nic.bc.ca) or 250-504-0777.**

### PROGRAM PREREQUISITES

Students must be 19+ years of age.

### ADDITIONAL TRAINING DURING PROGRAM (not included in tuition)

#### Taken During BRW-010 course:

- **Serving it Right** - mandatory liquor sale and service qualification in BC. 4 hours online.  
<https://www.responsibleservicebc.gov.bc.ca/serving-it-right-course>  
(\$35 CAD for three attempts)

#### Taken During BRW-020 course:

- **Workplace Hazardous Materials Information System (WHMIS)**  
NIC Course Code: *WSF-019 Orientation to WHMIS Online*
- **WorkSafeBC Confined Space**  
NIC Course Code: *WSF-016 Confined Space Awareness*

### OPTIONAL OR RECOMMENDED ADDITIONAL TRAINING:

- FoodSafe Level 1 (TFS-010)
- Occupational First Aid (OFA-010)



## **Craft Brewing and Malting Program**

### **2020 FALL COURSE SCHEDULE**

*First 3 courses are held online using virtual conferencing software, between 6:30-9:30pm, Mondays, Wednesdays, and Fridays, beginning in early September 2020.*

## **FALL 2020 ONLINE COMPONENT**

### **BRW-010/ Beer and Brewing Basics (27 contact hours)**

This course covers the importance of malt, yeast, hops and water and explores the myriad of combinations used to create the wide variety of craft beer brewed around the world. Students will learn the basic processes and ingredients used in the production of beer. *Course held Mondays, Wednesdays and Fridays 6:30pm-9:30pm, beginning Monday, Sept 14, 2020 thru Friday, October 2, 2020.*

### **BRW-030/ Recipe Development and Quality Control (27 contact hours)**

This course explores the wide variety of beer styles from around the world. Recipe software and brewery specific quality control issues will also be studied. *Course held online Mondays, Wednesdays and Fridays 6:30pm-9:30pm, beginning Monday, October 5, 2020 thru Monday, October 26, 2020. (No class on Monday, October 12, 2020)*

### **BRW-060/ The Business of Craft Brewing (27 contact hours)**

This course covers all aspects of launching your craft brewery, including regulatory compliance, trademarks, costing and financing, and marketing promotion strategies. *Course held online Mondays, Wednesdays and Fridays 6:30pm-9:30pm, beginning Wednesday, October 28, 2020 thru Wednesday, November 18, 2020. (No class on Wednesday, November 11, 2020)*

## **FACE-TO-FACE COMPONENT (SCHEDULE PENDING)**

### **BRW-020/CV Introduction to Brewing Equipment Operation (45 contact hours)**

This course introduces the students to the equipment used in the brewing and packaging of craft beer. Students will receive hands-on operation instruction on the equipment and experience a full brewing cycle during the class. The class may overrun the allotted 3 hours.

### **BRW-040/CV The Biology and Chemistry of Brewing (27 contact hours)**

This course covers the chemical processes that create beer. The measurement of alcohol content as well as the effect malt, yeast and hops have on the flavour of the beer.

### **BRW-050/CV Malting Fundamentals (27 contact hours)**

This course is an introduction to the malting process and includes hands-on experience in selecting and cleaning the barley preparing it for the malting process. Students learn steeping, germination and kilning techniques in partnership with a local professional maltster.