

Fermentation Science Apprenticeship
Certificate of Completion
16 credit hours

The Certificate of Completion in Fermentation Science Apprenticeship for the Brewing & Distilling and/or Enology & Viticulture is designed with a specific focus on workforce apprenticeship to provide students with the skills necessary to pursue a career in the industry.

Upon completion of the certificate student will be able to:

- Display expert understanding of sanitary methods
- Understand the biological and chemical scientific aspects of fermentation.
- Demonstrate the ability to communicate with others through spoken, written & electronic forms.

Any student who is ineligible for state, national, or industry licensure or certification is ineligible for entry into this program.

Institutional and Related Requirements –

Not Applicable

New Mexico General Education Curriculum (NMGEC) –

Not Applicable

Program Requirements – 16 hours

- COMM 1130– Public Speaking (3)
- FSTE 1110 – Introduction to Sanitation (1)
- FSTE 1120 – Fermentation Equipment & Mechanics (2)
- FSTE 1130 – Fermentation 1 (3)
- FSTE 1135 – Sanitation 2 (2)
- MATH 1170 – Technical Math (3)
- OSH 1111 – Work Place Safety (1)
- OSH 1112 – Forklift Operation and Safety 1 (1)