

Fermentation Science Brewing & Distilling Specialization

Certificate of Completion

31 credit hours

The Certificate of Completion in Fermentation Science Brewing & Distilling Specialization is designed with a specific focus on job advancement and provide students with the skills necessary to pursue a career in the industry.

Upon completion of the certificate student will be able to:

- Discipline specific knowledge of the skills and competencies needed in brewing. Examples include: knowledge of selection of ingredients, management of wort production, pitching yeast, and filtration.
- Discipline specific knowledge of the skills and competencies needed in distilling. Examples include: knowledge of selection of material for type of spirit, selection of cuts during distillation, alcohol analysis, sensory characterization, and physics and chemistry of temperature during distillation.

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 – 31 hours

BDAS 1110 – Brewing 1 (3)
BDAS 1120 – Brewing 2 (3)
BDAS 1130 – Distilling 1 (3)
BDAS 1140 – Distilling 2 (3)
COMM 1130– Public Speaking (3)
FSTE 1110 – Fermentation 1 (3)
FSTE 1120 – Fermentation Equipment & Mechanics (2)
FSTE 1135 – Introduction to Sanitation 2 (2)
HRTM 170 – Beverage Analysis 1 (3)
MATH 1170 – Technical Math (3)
SANT 1111 – Introduction to Sanitation (1)
WKPL 1111 – Work Place Safety (1)
WKPL 1112 – Forklift Operation and Safety 1 (1)