

# FERMENTATION SCIENCE PROGRAMS

## FERMENTATION SCIENCE

### Certificate of Completion

17 credit hours

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

Upon completion of the certificate students will have:

- An expert understanding of sanitary methods
- An understanding of biological and chemical scientific aspects of fermentation.
- The ability to communicate with others through spoken, written and electronic forms.

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

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#### Institutional and Related Requirements –

Not applicable

#### Program Requirements – 17 hours

COMM 1130 – Public Speaking (3) **OR**  
BUSA 1130 – Business Professionalism (3)  
BDAS 1110 – Brewing I (3)  
HTCA 151 – Introduction to Culinary Arts (3)  
HTCA 260 – Sanitation and Safety (1)  
HRTM 105 – Liquor Law/Server Training (1)  
MATH 1130 – Survey of Math (4)  
OSH 1111 – Workplace Safety (1)  
OSH 1112 – Forklift Operation and Safety (1)

#### New Mexico General Education Curriculum (NMGEC) –

Not applicable