

FERMENTATION SCIENCE

Certificate of Completion

22 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.

Institutional and Related Requirements –

Not applicable

Program Requirements – 22 hours

COMM 1130 – Public Speaking (3) **OR**
BUSA 1130 – Business Professionalism (3)
BDAS 1110 – Brewing I (3)
HLED 1110 – American Heart Association Heart-saver First Aid & CPR/AED (1)
HIST 1310 – History of Alcohol (3)
HRTM 1120 – Introduction to Hospitality and Tourism (3)
HTCA 260 – Sanitation and Safety (1)
HRTM 105 – Liquor Law/Server Training (1)
HRTM 170 – Beverage Analysis (3)
MATH 1170 – Technical Math (3)
OSH 1111 – Workplace Safety (1)

New Mexico General Education Curriculum (NMGEC) –

Not applicable