

# CRAFT BREWING & DISTILLING (AAS-T)

Associate in Applied Science - Transfer  
(98-102 credits)

## Program Description

Combine your interests in science, technology, business, and creativity in a unique way. Distill spirits and craft signature brews in the fast-growing craft beverage industry. Students in our Craft Brewing & Distilling program work alongside experienced local brewers, distillers, and cider makers to learn what it takes to be a part of this field and develop the industry.

The Craft Brewing and Distilling program prepares students to enter industry with a solid understanding of the science, technology, business, and creative elements that are essential for successful employment in the craft beverage industry. Students will learn about the production process, including the sourcing of raw materials, essential safety and maintenance skills, and the fundamentals of flavor and product analysis. Additionally, students will learn valuable skills related to the business and legal components of the craft beverage industry.

## Career Opportunities

- Craft Brewer
- Distiller
- Production Manager
- Brewery Owner

## Special Program Note

Program and Curriculum Questions:

- Chelsea Gustafson, cgustafson1@spscc.edu
- Jason Selwitz, jselwitz@spscc.edu

**All clothing and supplies must be purchased prior to the first in-person weekend.**

### Required Clothing and Supplies

- Safety Glasses \$15.00
- Lock for Locker \$8.00
- Long Pants \$40.00
- Closed Toe Shoes \$60.00

**Special Program Note:** Craft Brewing and Distilling program students attending in-person weekends from outside the area are eligible for a discounted rate at La Quinta Inn & Suites in Tumwater, WA. Once enrolled, students have access to the discount link distributed by Craft Brewing and Distilling program faculty and staff.

**MAST Certification:** Enrolled Craft Brewing and Distilling students have the opportunity to obtain their MAST certification (\$40.00).

## Outcomes

South Puget Sound Community College believes that all students need to develop a broad range of abilities that will not only make them more effective in their professional pursuits but will enhance their capacity to relate well to others in their daily lives.

At the completion of the Craft Brewing & Distilling Program, the successful student will be able to:

- Recognize and adapt interpersonal behaviors, written communication, and oral communication styles to effectively collaborate in a multicultural world
- Work within and adhere to a complex regulatory environment related to the brewing, distilling, and cider making industry
- Demonstrate creativity and innovation in business practices related to brewing, distilling, and cider making
- Examine and implement ethical environmentally responsible business practices related to product sourcing and production
- Create and market craft beverages that appeal to a diverse multicultural audience

The SPSCC college-wide abilities are embedded into each program:

- Effective Communication
- Information Literacy
- Analytical Reasoning
- Multicultural Awareness
- Social Responsibility

## Courses by Quarter

Code	Title	Credits
<b>Quarter 1</b>		
Transition Studies		
<b>Quarter 2</b>		
MATH 092 or ABE 065	Mathematical Reasoning Contextualized Math II	5
CCS 101	Pathways to Success	3
ENGL 098 or ENGL& 101	Transitional English Composition English Composition I	5
<b>Quarter 3</b>		
CMATH 107 or CMATH 146	Clippers Math In Society Clippers Introduction to Statistics	5
CBD 100	Lab and Production Floor Safety	2
CBD 111	Raw Materials and Processing II - Fruit & Honey	5
CBD 112	Raw Materials and Processing III - Hops & Spices	5
<b>Quarter 4</b>		
CBD 110	Raw Materials and Processing I - Grain	5
CBD 205	Applied Chemistry for the Beverage Industry	5
CBD 230	Barrel Maturation and Blending	5
<b>Quarter 5</b>		
CBD 115	Equipment Processing and Maintenance	5

CBD 206	Beverage Chemistry/Biochemistry (Qc/Qa)	5
HIST 260	History of Fermentation: Diversity	5
<b>Quarter 6</b>		
CBD 101	Legal Issues in Craft Beverage Industry	5
CBD 201	Business Operations and Marketing	5
CBD 207	Fermentation Microbiology	5
<b>Quarter 7</b>		
CBD 240	Flavor and Recipe Development for Brewing	5
CBD 250	Flavor and Recipe Development for Distilling	5
CBD 260	Flavor and Recipe Development for Cider	5
CBD 190/290 Coop Experience		1-3
<b>Quarter 8</b>		
CBD 200	Packaging, Processing, and Distribution	3
CBD 210	Design and Process Engineering	4
Select one of the following:		5
CBD 241	Craft Brewing	
CBD 251	Craft Distilling	
CBD 261	Craft Cider	

## Pathway Maps

South Puget Sound Community College has provided pathways and associated recommended courses for ease of student selection based upon a student's career interest. Please review the pathway maps for required and recommended courses.

**Craft Brewing and Distilling Pathway Map**  
Associate in Applied Science-Transfer  
98-102 Credits

Qtr. 1	Qtr. 2	Qtr. 3	Qtr. 4	Qtr. 5	Qtr. 6	Qtr. 7	Qtr. 8
<b>Transition Studies</b>	<b>Choose one:</b> MATH 093 (Scr) Mathematical Reasoning ABE 085 Commercialized Math	<b>Choose ONE math course:</b> CMATH 107 (Scr) Copper's Math in Society* Includes ability to complete: MATH 095 MATH 107 or CMATH 146 (7cr) CUPPER's Introduction to Probability and Statistics* Includes ability to complete: MATH 095 MATH 096 MATHS 146 *NOTE: Some students may place directly into MATHS 107 or MATHS 146.	CBD 110 (Scr) Raw Materials and Processing Grains and Malts Winter	CBD 115 (Scr) Equipment Design and Maintenance Spring	CBD 101 (Scr) Legal Issues Fall	CBD 190/290 (1-3cr) Coop Experience	CBD 200 (3cr) Packaging, Processing, and Distribution Spring
CCS 101 (Scr) Pathways to Success	CBD100 (2cr) Lab and Production Floor Safety Fall	CBD 205 (Scr) Applied Beverage Chemistry Winter	CBD 206 (Scr) Beverage Biochemistry Spring	CBD 201 (Scr) Business Operations Fall	CBD 240 (Scr) Flavor and Recipe Development for Brewing Winter	CBD 210 (4cr) Design and Process Engineering Spring	
ENGL 090 (Scr) Technical English Composition ENGL 101 (Scr) English Composition I	CBD 111 (Scr) Raw Materials and Processing Fruit and Honey Fall	CBD 230 (Scr) Sensory Evaluation and Blending Winter	HIST 260 (Scr) History of Fermentation: Diversity Spring	CBD 207 (Scr) Fermentation Microbiology Fall	CBD 250 (Scr) Flavor and Recipe Development for Distilling Winter	Choose at least ONE of the Capstone courses: CBD 241 (Scr) Craft Brewing	
	CBD 112 (Scr) Raw Materials and Processing Hops and Botanicals Fall				CBD 260 (Scr) Flavor and Recipe Development for Cider Winter	CBD 251 (Scr) Craft Distilling CBD 261 (Scr) Craft Cider Spring	