

CRAFT BREWING & DISTILLING (AAS-T)

Courses by Quarter

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Code	Title	Credits
Quarter 1		
Transition Studies		
Quarter 2		
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
Quarter 3		
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
Quarter 4		
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
Quarter 5		
CBD 115	Equipment Processing and Maintenance	5
CBD 206	Beverage Chemistry/Biochemistry (Qc/Qa)	5
HIST 260	History of Fermentation: Diversity	5
Quarter 6		
CBD 101	Legal Issues in Craft Beverage Industry	5
CBD 201	Business Operations and Marketing	5
CBD 207	Fermentation Microbiology	5
Quarter 7		
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
Quarter 8		
CBD 200	Packaging, Processing, and Distribution	3
CBD 210	Design and Process Engineering	4
Select one of the following:		
CBD 241	Craft Brewing	5
CBD 251	Craft Distilling	5
CBD 261	Craft Cider	5