

CRAFT BEVERAGE MANAGEMENT AND QUALITY ASSURANCE (BAS)

Bachelor of Applied Science

(90 credits)

This program is delayed until Fall 2025

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 an advanced familiarity of the scientific, technological, business, and creative elements that are essential for successful leadership in the craft beverage industry. This degree focuses deeply on the technical, business, and analytical skills necessary to manage or establish a successful brewery, cidery, distillery, or other craft beverage enterprise. Students learn how businesses are established and grown, products are developed from concept to glass, and how to test commercial beverages for quality using state-of-the-art analytical instrumentation and techniques.

Career Opportunities

- Craft Brewer
- Distiller
- Production Manager
- Brewery Owner

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

Admission Requirements

Students transferring into this program must have completed a two-year degree such as:

- The AAS-T from SPSCC in Craft Brewing and Distilling,
- A technical Associate degree in a related program such as viticulture or brewing,
- A technical Associate degree in Business Administration / an Associate in Business-DTA

Courses by Quarter

Code	Title	Credits
Quarter 1		
CBD 300	Lab and Production Floor Safety	2
ENGL& 235	Technical Writing	5
BUS 340	Logistics/Supply Chain Management	5
Quarter 2		
CBD 305	Survey of Raw Materials for Craft Beverage Industry	5
CBD 312	Advanced Microbiology for Beverage Industry ¹	5
ECON& 201	Micro Economics	5
Quarter 3		
CBD 325	Microbial Mitigation in Production	5
CBD 313	QA/QC Instrumental Analysis ²	5
BUS 350	Advanced Product Marketing	5
Quarter 4		
CBD 390/490	Cooperative Work Experience ⁴	1-3
CBD 315	Advanced Equipment and Engineering ³	5
CBD 410	Craft Beverage Business Management	5
ENVS 301	Business and Sustainability Principles and Practice	5
Quarter 5		
CBD 421	Craft Beverage Capstone and Industry Regulations	5
CBD 430	Sensory Evaluation	5
CMST& 230	Small Group Communication: Diversity	5
Quarter 6		
CBD 422	Capstone Project	5
SOC 350	Organizational Theory	5
PHIL 350	Ethics in Business Management	5

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- ¹ Students without microbiology or equivalent will have to complete CBD 207 in Q1 as a pre-req for CBD 312.
- ² Students without general chemistry or equivalent will have to complete CBD 205 in Q2 as a pre-req for CBD 313.
- ³ Students without relevant equipment experience or equivalent will have to complete CBD 115 in Q3 as a pre-req for CBD 315.
- ⁴ Students who choose to take 1cr of Cooperative Work Experience in Q4 may need to take additional credits to meet the 90cr minimum for the BAS degree.
 - In this case, students should CHOOSE one course (5cr) from the following list to complete in Q5 or Q6 (or earlier): BUS220, BUS260, or POLS&203.
 - As an alternative, students can opt to complete additional credits in Cooperative Work Experience (up to 3cr total).

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.

**Bachelor of Applied Science
Craft Beverage Management and Quality Assurance
Pathway Map**

90 Credits (post two-year associate degree)

Students transferring into this program should have completed a two-year degree such as:

- AAS-T from SPSCC in Craft Brewing and Distilling.
- Technical associate degree in a related program such as viticulture or brewing, or
- AS-T type science degree in chemistry, biology, microbiology or similar, or higher (See Notes 1 & 3 below), or
- Technical associate degree in business administration or the Associate in Business-DTA (See Notes 1-3 below)

Qtr. 1	Qtr. 2	Qtr. 3	Qtr. 4	Qtr. 5****	Qtr. 6
CBD 300 (2cr) Lab and Production Floor Safety (Fall and Winter)	CBD 305 (5cr) Survey of Raw Materials (Winter)	CBD 325 (5cr) Microbial Metagen (Spring)	**** CBD 390/490 (1-3cr) Cooperative Work Experience (Summer or Fall)	CBD 422 (5cr) Craft Beverage Capstone and Industry Regulations (Winter)	CBD 422 (5cr) Capstone Project (Spring)
ENGL 235 (5cr) Technical Writing	** CBD 312 (5cr) Advanced Microbiology (Winter)	** CBD 313 (5cr) QC/QC Instrumental Analysis (Spring)	*** CBD 315 (5cr) Advanced Equipment/Engineering (Fall)	CBD 430 (5cr) Sensory Evaluation (Winter)	SOC 350 (5cr) Organizational Theory (Spring)
BUS 340 (5cr) Logistics/Supply Chain Management	ECON 203 (5cr) Micro Economics	BUS 350 (5cr) Advanced Product Marketing (Spring)	CBD 410 (5cr) Craft Beverage Business Management (Fall)	CMST 230 (5cr) Small Group Communication: Diversity	PHIL 250 (5cr) Ethics in Business Management (Spring)
			ENVS 301 (5cr) Business & Sustainability Practices (Fall)		

*NOTE1: Students without microbiology or equivalent will have to complete CBD 207 in Q1 as a pre-req for CBD 312.

**NOTE2: Students without general chemistry or equivalent will have to complete CBD 205 in Q2 as a pre-req for CBD 313.

***NOTE3: Students without relevant equipment experience or equivalent will have to complete CBD 115 in Q3 as a pre-req for CBD 315.

****NOTE4: Students who choose to take 1cr of Cooperative Work Experience in Q4 may need to take additional credits to meet the 90cr minimum for the BAS degree.

• In this case, students should CHOOSE one course (5cr) from the following list to complete in Q5 or Q6 (or earlier): BUS220, BUS260, or POLS&203.

• As an alternative, students can opt to complete additional credits in Cooperative Work Experience (up to 3cr total).