

SUNY SCHENECTADY COUNTY COMMUNITY COLLEGE

WORKFORCE DEVELOPMENT AND
COMMUNITY EDUCATION

Introduction to Craft Brewing & Distilling



**BREW YOUR NEXT
OPPORTUNITY HERE**

Area brewers have teamed up to develop a training program to meet the growing needs of Craft Breweries throughout the Capital Region and Upstate NY. This course teaches entry level brewing skills and includes occasional lab sessions off campus on Saturdays. It is taught by professional brewers and the curriculum is developed and overseen by regional breweries.

Course Outline

- Overview of Brewing & Packaging
- Wort Production
- Basic Principles and Practice of Fermentation
- Beer Maturation & Storage
- Processing Beer and Packaging
- Beer Quality
- Plant Cleaning, Engineering, and Maintenance
- Brewing and the Environment
- Brewery and Food Safety
- Workplace Skills

UPCOMING CLASSES:

Location: SUNY Schenectady

Date: January 21, 2020 through May 19, 2020

Times: Tuesdays and Thursdays 6:30pm—9:00pm

Duration: 17 weeks

Cost: \$1,750 (includes labs and books)
+ \$400 testing fee (optional)

Funding opportunities available for qualified students



To apply, send your resume to Christine McLear at mclearcm@sunysccc.edu

www.sunysccc.edu/wfdce