

BREWING AND DISTILLING ARTS & SCIENCES (BDAS)

BDAS 500 The Science of Fermentation in Brewing and Distilling 3 Hours

Introduction to the basic scientific principles that govern the fermentation process, with particular application to brewing and distilling.

Recent Term(s) Offered: None

BDAS 595 Brewing/Distilling Internship 3-6 Hours (repeatable max of 6 hrs)

On-site experience in a brewery or distillery, conducted under the supervision of the program coordinator and local personnel. Experience could include, but is not limited to, brewing, distilling, marketing, management, or other industry-related work.

Prerequisite(s): permission of instructor

Recent Term(s) Offered: None