

## Overview

The Craft Beverage Institute of the Southeast® at Asheville-Buncombe Technical Community College is designed to support the rapidly growing craft beverage industry in Western North Carolina and the Southeast by providing curriculum and non-credit courses in brewing, distilling, fermentation and related business practices.

The Institute offers a training fermentation facility that supports real-time learning and reflects industry standards:

- Commercial size brew-house
- Six pilot brewing systems
- Hybrid distillation system
- Commercial winery production equipment
- Sensory analysis lab
- Packaging lines
- Quality assurance/quality control lab

In addition to brewing, distillation and winemaking practices, students perform experiments and vet their production output via sensory evaluations.



## Partnerships

The CBI supports “bloom” business development such as value-added foods, recouping of manufacturing by-products, beverage “trails”, lodging expansions and eco-tourism. To enhance education and networking opportunities, we offer:

- Industry-driven guest speaker series
- Conferences
- Professional certifications
- Tourism initiatives
- Field trips
- Product testing/consulting
- Retreats
- Corporate training

An advisory board of professional craft beverage producers and industry professionals further provides valuable educational resources and direction for the Institute, and we are affiliated with brewing, fermentation and distillation companies and organizations throughout our region, nationally and internationally.

## CONTACT US

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For more information, visit [abtech.edu/CBI](http://abtech.edu/CBI)

# Craft Beverage Institute of the Southeast®







## Education & Training

**The Brewing, Distillation and Fermentation Associate of Applied Science Degree** is designed to provide students with a sound understanding of the science, technology, business and art essential for successful employment in the craft beverage industry. The two-year program offers a co-op experiences to bolster field readiness. The degree emphasizes introductory and advanced production processes, finishing and packaging techniques, brewing/distillation operations and product analysis. Coursework includes product distribution and marketing/sales, beverage tourism and tasting room management, sensory evaluation, beverage management and sustainable technologies.

**Brewing Methods and Operations Diploma** is designed to prepare individuals for careers in the brewing industry. The three-semester program includes production, operations, safety and sanitation and associated process technologies. Graduates should qualify for employment opportunities in the brewing industry.

**Distillation Methods and Operations Diploma** is designed to prepare individuals for careers in the distillation industry. The three-semester program includes production, operations, safety and sanitation and associated process technologies. Graduates should qualify for employment opportunities in the distillation industry.



**The Craft Beverage Lab Certificate** provides beverage industry employees and students with the concepts and skillsto upgrade or cross-train in their careers with courses that include Craft Beverage Microbiology, Biochemistry, and Craft Beverage Lab Methods.

**Continuing Education and Workforce Development (CE/WFD)** is the “work horse” of the Craft Beverage Institute, providing entry and enterprise-level training, business development, and quality control and sensory analysis testing. Challenging and interactive non-credit courses range in content from home brewing and Beeronomics to advanced brewing/fermentation microbiology, brew house management, product distribution and marketing. Additional courses may be developed in response to community or industry needs and delivered on and off site.