

# 2025 - 2026 Brewing, Distillation and Fermentation - Brewing Pathway

**Associate in Applied Science Degrees** 









Credit Hours

2

3

4

3

3

3

3

3

3

3

Courses requiring a grade of "C" or better: BDF, HRM, SST, and WBL

111 BDF Safety & Sanitation

Bev Tech & Calculations

Beverage Management

Fermentation Production

Sensory Evaluation

MAT 110 Math Measurement & Literacy

Craft Bev Lab Methods\*

Legal Issues-Fermentation

Seasonal Beer Production

BDF Packaging & Materials

Critical Thinking

BDF 170 Bev Tour & Tasting Mgmt\*

BDF 230 Advanced Brewing

COM 231 Public Speaking

BDF 230A Advanced Brewing Lab

Survey of Economics

Cost Control-Food & Rev

Intro to Sustainability

WBL 112 Work-Based Learning I

Bev Marketing & Sales

Facilities Management

Applied Craft Bev Microbiology

Applied Craft Bev Chemistry

114 Craft Beer Brewing

ENG 111 Writing and Inquiry

Course Name

Course Prefix

BDF

**BDF** 

BDF

BDF

BDF

BDF

BDF 261

HRM 135

First Semester

Second Semester

Third Semester

Semester

BDF

BDF

HUM 115

SST 110

ECO 151

# Brewing, Distillation and Fermentation - Brewing Pathway

This curriculum is designed to prepare individuals for various careers in the brewing, distillation and fermentation industry. Classroom instruction, practical laboratory applications of brewing, distillation and fermentation principles and practices are included in the program of study.

Course work in brewing, distillation and fermentation includes production, operations, safety and sanitation and associated process technologies. Related course work is offered in fermentation production, safety and sanitation, applied craft beverage microbiology, agriculture, marketing, management, equipment, packaging and maintenance.

Graduates should qualify for employment opportunities in the brewing, distillation and fermentation industry. Students may be eligible to sit for the professional Institute of Brewing and Distilling (IBD) certification exams which correspond to the program of study.

The Brewing, Distillation and Fermentation program prepares individuals to apply technical knowledge and skills to brew, distill and ferment various products, including beverages. Includes instruction in production of fermented products, cultivating, marketing, management, legal issues, inspection, maintenance, service and repair of equipment, facility operations, packaging, and sanitation.

#### **Specific Admission Requirements**

This program has a limited admission process. For application and admission requirements, contact advising@abtech.edu and view the information on our website at https://www.abtech.edu/admissions/selective-and-limited-programs.

## **Total Cost Estimate**

	\$1,216.00 (16+ credi \$76.00/credit hour (	
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**Computer Use and Technology Fee** \$48/semester

Fall and Spring semesters only, **Activity Fee** Main campus and Online, \$35.00

CAPS Fee (Campus Access, Parking and \$20/semester

Security)

**Matriculation Fee** \$10/semester **Student Insurance** \$2/Semester

Additional Fees including books may incur, please check A-B Tech website for more detail: https://abtech.edu/program/brewing-distillation-and-fermentationaas-cost-estimate

Have you applied for Financial aid? Please visit A-B Tech website for instructions: https://abtech.edu/future-students/financial-aid/applying-aid

#### **Diplomas and Certificate Available:**

**Brewing Methods and Operations Diploma Distillation Methods and Operations Diploma Craft Beverage Lab Certificate** 

For more information, please visit:

https://abtech.edu/programs/academic/brewing-distillation-and-fermentation

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### For More Information

Contact Jeffrey Irvin by email at jeffreymirvin@abtech.edu or phone at 828-398-7191

# **Career Opportunities in Brewing, Distillation and Fermentation**

Salary Range: \$39,000 - \$46,200

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\*BDF 150/BDF 170 are an either-or class. You can opt to take only one.