

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

**Associate in Applied Science Degrees** 









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

## Brewing, Distillation and Fermentation - Distillation **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**

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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

	First Semester (Fall)	BDF BDF BDF BDF	111 114 125 220 111 225	BDF Safety & Sanitation Craft Beer Brewing Bev Tech & Calculations Applied Craft Bev Chemistry Writing and Inquiry Beverage Management	Credit Hours 2 2 2 4 3 3
	Second Semester (Spring)	BDF BDF BDF BDF HRM	110 115 180 261 135	Fermentation Production Applied Craft Bev Microbiology Sensory Evaluation Bev Marketing & Sales Facilities Management	4 4 3 3 3
	Third Semester (Summer) Second Semester (Spring)	MAT WBL		Math Measurement & Literacy Work-Based Learning I	3 2
	Fourth Semester (Fall)	BDF BDF BDF BDF HUM SST	150 215 240 250 115 110	Craft Bev Lab Methods* Legal Issues-Fermentation Seasonal Beer Production** BDF Packaging & Materials Critical Thinking Intro to Sustainability	3 4 3 3 3
	Fifth Semester (Spring)	BDF BDF BDF COM ECO HRM	231 151	Bev Tour & Tasting Mgt* Distillation Operations Advanced Brewing Advanced Brewing Lab Public Speaking Survey of Economics Cost Control-Food & Bev	3 4 3 1 3 3 3

\*BDF 150/BDF 170 are an either-or class. You can opt to take only one \*\*BDF 240 Is an optional class for the distillation pathway.

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

**Program Totals:** 

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

Brewer/Distiller, Distribution Sales & Marketing, Beverage Manager, Brewery/Cellar Associate, Brew Pub Operations Manager, Tasting Rooom Manager, Beverage Event Coordinator, Retail Sales Purchaser

#### For More Information

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