Apply Now

For September 2015 entry to the University of Nottingham Brewing Science program

Brewing Matters issue 7
July 2015

International Centre for Brewing Science, Division of Food Science, School of Biosciences, University of Nottingham.

Web
http://www.nottingham.ac.uk/brewingscience/

Email
brewing.science@nottingham.ac.uk

Twitter
@UoNBrewing

LinkedIn
International Centre for Brewing Science at the University
The new academic year is just a couple of months away so now is the time to apply for a place on one of our full time or part time Postgraduate Brewing courses, or the one-off short courses, 2015-16. The deadline for submission of on-line applications for September 2015 entry is **August 12th 2015**. The following entry point for our courses is in January 2016. The corresponding cut-off date for applications will be **December 15th 2015**.

The full-time MSc in Brewing Science & Practice is a campus-based course with core content being delivered face to face through lectures, seminars, practical laboratory and pilot brewing classes. Other topics are taught via a ‘blended’ learning approach, combining cutting edge e-learning materials with intensive short courses delivered by experts in the field.

Our innovative, part-time courses are market leaders in delivering continuing Professional Development to brewers through 'blended' learning. This mixture of distance based e-learning and twice yearly residential courses held at The University of Nottingham.

Both our full time and part time courses are ideal ways to enhance and develop your technical and scientific knowledge of the brewing process and also to further your career prospects in the brewing and allied industries.

Candidates for fixed programmes (MSc/ PGCert/ Diploma) will need to possess a degree in a scientific discipline, or be able to demonstrate equivalent ability coupled with substantial experience of the brewing industry. For our one-off short courses the academic level is the same, but the entry requirements are more relaxed - so if you want to apply and find out if our courses are right for you, this can be a great way to start.
In 2015-16 we are offering the following Short Courses:

**Autumn Semester**
- D24BS1 Raw Materials for Brewing
- D24PAC Packaging of Beer
- D24BS4 Fermentation and Yeast Handling
- D24BS5 Beer Maturation & Filtration
- Brewery Waste Management & Environmental issues

**Spring semester**
- D24BS2 Brewhouse Processes
- D24BS3 Brewery Yeast Management
- D24BS0 Beer Analysis and Quality Management
- D24BS7 Brewing Microbiology (for full & part-time students)
- D24BS9 Beer Flavour Development & Sensory Analysis

To find out more and learn how to apply, please visit our website at: http://www.nottingham.ac.uk/brewingscience/course.htm

If you have further queries please contact:
- elizabeth.dinneen@nottingham.ac.uk, course administrator
- david.cook@nottingham.ac.uk, course director