MSc Brewing Science and Practice

Develop practical brewing skills and technical knowledge to prepare for a career in the brewing industry

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Advanced level training for the next generation of technical brewers using our high-tech facilities at the International Centre for Brewing Science

Overview
This course prepares graduate-level scientists for a career in brewing, or its allied industries. The programme develops technically competent and creative brewers by providing substantial hands-on experience of practical brewing, using our state-of-the-art pilot facilities.

Practical brewing skills are supported with technical knowledge to ensure that graduates understand the scientific principles that underpin the brewing process and are able to innovate, problem-solve, and conduct scientifically robust experiments. The programme ends with an innovative brewing research project, specifically designed for you to practice your acquired skills.

Content
The course is taught by staff from the School of Biosciences with expertise in brewing and related sciences, together with invited contributions from specialist brewing practitioners; all are internationally renowned leaders within their fields.

The one-year, full-time course consists of taught modules (120 credits), followed by a brewing research project (60 credits) in which you will use skills and knowledge gained during the taught modules to devise and undertake an innovative piece of research. Typically, projects will be conducted in partnership with the brewing industry and provide opportunities for work experience.

Structure
This is a full-time, campus-based programme, combining the best aspects of face-to-face teaching, practical skills development and regular seminars, with innovative and effective e-learning. Our e-learning materials feature the latest innovations in web-based learning to ensure an interactive feel to the course and promote deeper learning of the scientific principles of brewing.

Modules
The core of the course consists of two modules delivered face-to-face as lectures, seminars and practical classes throughout the year:
- Fundamentals of Brewing (20 credits)
- Practical Brewing (10 credits)

Entry requirements
You will normally be expected to hold an honours degree (or international equivalent) at 2:2 level or above in a biological, chemistry, biochemical engineering or other relevant science. Relevant workplace experience may also be accepted.

Applicants whose first language is not English must also achieve:
- IELTS 6.0 (with no less than 5.5 in any element)
- TOEFL iBT 79 (with no less than 17 in writing and listening, 18 in reading and 20 in speaking)

Test results should be no more than two years old.

Find out more
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