



University of
Nottingham

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PGCert in Brewing: Principles and Practice

Add value to your career with this
advanced-level continuing professional
development course for brewers

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Expert research-led
teaching



Interactive
e-learning resources



Intensive residential
courses



Advanced training
for brewing industry
professionals





Develop in-depth and contemporary technical knowledge of the scientific principles and practice that underpin the brewing process

Overview

This course is designed for individuals in brewing and allied industries who want to improve their understanding of the scientific principles and practice of the brewing process. If you are aspiring to a career as a practical brewer, this course is also ideal for you.

It has been specifically designed for part-time distance learning so that you can acquire and practise skills in your work environment. Modules are delivered by a combination of interactive e-learning and intensive advanced residential courses.

Our postgraduate courses were developed with the support of the EPSRC and the BBRSC Modular Training for Industry Scheme.

Content

This postgraduate certificate comprises 60 credits of taught modules covering the science and technology which underpin the brewing process from raw materials to finished beer.

The course is taught and supervised 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.

Structure

Our brewing science programmes are delivered through a combination of interactive e-learning and intensive advanced residential courses. Most of the course materials are delivered by distance learning, designed to be studied part-time and to fit around your work. The latest innovations around web-based learning are used to ensure an interactive feel to the course and promote deeper learning of the scientific principles of brewing.

You will spend one week per semester (twice per year) on an intensive residential course held at the University. This provides the opportunity to develop theories and practice through traditional face-to-face teaching techniques such as lectures, seminars, workshops, problem-based laboratory practicals, industrial visits and tutorials.

Modules

You will take five key modules that follow a logical process through the brewery:

- Raw Materials for Brewing (20 credits)
- Brewhouse Processes (10 credits)
- Brewery Yeast Management (10 credits)
- Fermentation and Yeast Handling (10 credits)
- Beer Maturation and Filtration (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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University of Nottingham has made every effort to ensure that the information in this leaflet was accurate when published. Please note, however, that the nature of the content means that it is subject to change from time to time, and you should therefore consider the information to be guiding rather than definitive.

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