Brewlab

Intermediate Certificate in British Brewing

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| Course: | Intermediate Certificate in British Brewing. |
| Duration: | 2 weeks – 15 days inclusive. |
| Venue: | Brewlab, Unit 1, West Quay Court, Sunderland Enterprise Park, SR5 2TE |
| Cost: | Varies (Will work with each school) |
| Accommodation: | Student accommodation included but other options available. |

Overview

An intermediate course covering the operation of British brewing with opportunity to produce individual beers at Brewlab and with placements in local microbreweries.

Develops a sound understanding of the brewing process and the character of British beers in England and Scotland. Includes specialist business tuition illustrating how the brewing industry operates to provide employment and to sell unique products.

Visits also provide unique experiences in breweries and historic locations including Edinburgh and York to view historic cities and breweries.

Opportunity is provided to pull pints for customers at beer festival events and to experience the unique character of British inns and pubs.

Syllabus and activities include:

* Brewing theory to outline the concepts and processes of brewing traditional British beers.
* History of British beers, their evolution and characteristics.
* Flavour evaluation of beer styles including tasting skills and tutored beer profiling.
* Developing and applying recipes and participation in trial brewing.
* Conducting brewing operations to produce beers to own recipes.
* A dedicated placement in a commercial microbrewery providing real brewing experience and an understanding of the brewing industry.
* Laboratory instruction to develop skills in quality assessment.
* Instruction in the business of brewing and participation in an exercise to illustrate sales and marketing of specialist beers at a retail bar.
* Weekend trips to Edinburgh and York with a distillery visit to view whisky production.

Outcomes.

As a result of the course students will:

* Have received instruction in the brewing process and have conducted brewing operations to produce beers to own recipes.
* Have contributed to recipe formulation for the production of a chosen beer for commercial production.
* Have received instruction and developed skills in flavour evaluation of beers and applied this to beer style evaluation in tutored tasting sessions.
* Have undertaken laboratory sessions to develop skills in quality assurance.
* Undertaken a placement in a commercial brewery and participated in operations.
* Have participated in marketing and sales of beers at a retail bar to illustrate the business elements of brewing.
* Have visited a local beer festival and had opportunity to serve beers to customers.
* Received instruction in brewery history and visited Edinburgh and York as examples of historic brewing and distilling centres.

Support and resources.

The Introduction to British Brewing course is fully supported by Brewlab staff and agents. Facilities at Brewlab include a dedicated teaching suite with on site training brewery and commercial brewery operations. Students receive instruction with demonstrations and hands on examples to outline concepts and procedures. An extensive stock of brewing texts and resources is available for student access including historic brewing journals from 1850.

Brewlab staff are all experienced in commercial brewing and have many years of training experience. A fully equipped brewing laboratory service operates on site and the company is active in brewing research and development.

Wi fi and internet facilities are available on site and an on-line programme is available in advance to introduce theoretical concepts and provide familiarity with the course content.

Self-catering accommodation is provided in student residence at the University of Sunderland with full security and student support. University facilities include library, catering and sports centre provision and is adjacent to the city centre for retail and entertainment venues.