

**CRAFT BEER INDUSTRY PROFESSIONAL CERTIFICATE**  
**(15 credits)**  
 2023-24 Academic Year

The Craft Beer Industry Professional Certificate is designed to educate and enhance the knowledge and practical skills of students and provide professional development for the greater community in craft beer while supporting and advancing the growth of the local and global craft beer industry and tourism economy.

The Craft Beer Industry Professional Certificate is designed for anyone interested in entering the craft beer industry or looking to expand their personal and professional knowledge and understanding of craft beer. A person completing the certificate will increase or advance their opportunity to work in the craft beer industry in areas such as: production, service, hospitality, tourism, distribution, supply chains, startup, communication, media, art and entertainment.

RCLS	Cr.	Qtr.	Time and Days	
301 Overview of the Craft Beer Industry	2	F	M 5-7	Minimum 18 years of age or older
373 Craft Beer Evaluation & Service	3	W	M 5-8	Minimum 18 years of age or older
407 Essentials of Brewing	3	S	M 5-8 and 2 Friday brew & packaging days (TBD).	RCLS 301 or 373; 21 years of age
270 DEI in the Workplace	2	FS	T 2-4/Online	RCLS 201 or Permission from Instructor
351 Field Practicum	5	FWS	Varies	21 years of age

**Students Who Successfully Earn A Craft Beer Industry Professional Certificate From EWU Should Be Able To Do The Following:**

- Articulate the historical development of beer as well as the history and characteristics of beer styles by country and region;
- Explain the parameters that define an American Craft Brewer and the primary federal, state, professional organizations, and interest groups of the craft beer industry;
- Identify common beer ingredients, sustainable supply chains and the role local ingredients play in the growth of craft beer;
- Demonstrate the elements of keeping and storing beer, proper service of beer from draft systems and various containers, and cleaning and sanitation in keeping and service of beer;
- Identify the various quantitative and qualitative style parameters of beer and fundamental flavors and aromas in beer including general beer flavors associated with malt, hops, and yeast in relation to style, as well as common off-flavors;
- Apply both theoretical knowledge and practical skills in the brewing process including the use of brewing equipment and tools, ingredients and recipe development, yeast and fermentation, cleaning, sanitation, and packaging;
- Critically evaluate diversity, equity, and inclusion issues and opportunities within the craft beer industry.

**Contact Chris Cindric in the PE Classroom Building**  
**Office 236 for more information or send an email to him at**  
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