BREWING MINOR

Description

Through completion of the brewing minor, students will gain a well-rounded knowledge of the brewing industry to complement their major field of study. This series of courses will encompass all aspects of beer brewing from agricultural production of raw ingredients to quality control and distribution of the final product. Undergraduates in any major field of study may minor in brewing.

Brewing is unique in that it requires a balanced knowledge of math, science, engineering, and business as well as an understanding of how and why the product plays an important role in society and culture. With this minor, you will learn how to integrate various fields of study together, a skill which can be applied to any career. You will also gain specific skills and knowledge for the brewing industry.

Requirements

Minor Requirements

- Complete 5 courses with a minimum of 20 credits from the courses listed below, with a grade of C- or better.
- No more than 8 credits used to satisfy major requirements may be used for the minor.
- Pass/Fail courses may not be used for the minor.

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>SAFS 415</td>
<td>Introduction to Brewing Art and Science</td>
<td>4</td>
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<tr>
<td>SAFS 515</td>
<td>Technical Brewing</td>
<td>4</td>
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<tr>
<td>SAFS 517</td>
<td>Advanced Aspects of Brewing</td>
<td>4</td>
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Elective in Business/Finance - Select one course:

- ACC 501 Survey of Accounting
- ADMN 502 Financial Accounting
- ADMN 585 Marketing
- ANSC 548 Agricultural Business Management
- EREC 601 Agribusiness Economics and Management
- MGT 520 Topics in Management
- MKTG 530 Survey of Marketing

Elective in Food/Culture - Select one course:

- EREC 680 Agricultural and Food Policy
- HMGT 401 Introduction to the Hospitality Industry
- HMGT 405 Introduction to Food and Service Management
- HMGT 570 International Food and Culture
- HMGT 771 International Wine and Beverage
- HIST 425 Foreign Cultures
- NUTR 403 Culinary Arts Skills Development
- NUTR 525 Food and Culture in Italy
- NUTR 550 Food Science: Principle and Practice

Total Credits 20

1 MGT 520 Topics in Management - fulfills this elective requirement.
2 HIST 425 Foreign Cultures: Beer in World History