

FERMENTATION SCIENCE

The Fermentation Science program provides the educational foundation and practicum for careers in brewing with a specific emphasis on the development of craft beers. The coursework covers a broad spectrum of knowledge and competencies required throughout the brewing process and in a modern brewing facility including chemistry, biology, fermentation, materials, recipe formulation, sensory evaluation, packaging, quality management, equipment maintenance, facilities maintenance, and accounting. Students are also introduced to electrical theory and mechanical concepts that are applied when working with brewing equipment and facilities. Students will work in commercial breweries to gain practical application relative to classes taken throughout the course of study.

Certificates are embedded within the Fermentation Science A.A.S. program but are not stand alone certificates and may only be acquired while seeking the degree.

Progression through the Fermentation Science program is contingent upon achieving a grade of "C" or better in each FRM course and a cumulative grade point average of 2.0 or higher.

Degrees

- Fermentation Science - AAS (<https://catalog.kctcs.edu/programs-of-study/aas/fermentation-science/fermentation-science-aas/>)

Certificates

- Brewer's Assistant - Certificate (<https://catalog.kctcs.edu/programs-of-study/aas/fermentation-science/brewers-assistant-certificate/>)
- Brewhouse Operator - Certificate (<https://catalog.kctcs.edu/programs-of-study/aas/fermentation-science/brewhouse-operator-certificate/>)
- Cellaring Technician - Certificate (<https://catalog.kctcs.edu/programs-of-study/aas/fermentation-science/cellaring-technician-certificate/>)
- Packaging Technician - Certificate (<https://catalog.kctcs.edu/programs-of-study/aas/fermentation-science/packaging-technician-certificate/>)