

CERTIFICATE

# Applied Craft Brewing

Through hands-on experiences and mentorship from professional brewers, Regis University's applied craft brewing program helps you learn the fundamentals of brewing and develop the skills to improve your own craft. Culminating in an internship at a local brewery, you'll get a taste of Colorado's booming beer industry first-hand.



## Work on your six pack.

Craft brewing has grown into a multi-billion-dollar industry nationwide, with Colorado leading the charge as brewing destination. The perfect setting to increase your brewing knowledge and experience, courses in Regis' Applied Craft Brewing program integrate scientific basics, American Society of Brewing Chemists (ASBS) lab methods, lectures from industry experts and hands-on lab skills.



**PART-TIME PROGRAM  
DESIGNED FOR  
WORKING ADULTS**



**GAIN INTERNSHIP  
EXPERIENCE AT A LOCAL  
COLORADO BREWERY**

## Colorado's brewery industry is booming:

**400+**

**# OF BREWERIES THAT  
CALL COLORADO HOME<sup>1</sup>**

**\$3B**

**SIZE OF THE BREWING  
INDUSTRY IN 2017 - AND  
STILL GROWING**

**20,000+**

**PEOPLE WORKING IN  
COLORADO CRAFT  
BREWING INDUSTRY<sup>2</sup>**

## You might be wondering:

- WHAT CLASS FORMATS CAN I CHOOSE FROM?**  
Classes are taught in a hybrid format online and on campus.
- HOW QUICKLY CAN I COMPLETE THE PROGRAM?**  
This program can be completed in as little as one year.
- WHEN CAN I START?**  
Program starts are twice a year in January and August.

**REGIS UNIVERSITY**

**REGIS.EDU/CRAFTBREW**

<sup>1</sup>Colorado.com, "Colorado Breweries: Defining the Craft", 17 June 2019, <https://www.colorado.com/articles/colorado-breweries-defining-craft>

<sup>2</sup>Coloradoan, "Colorado craft beer triples economic impact", 27 September 2017, <https://www.coloradoan.com/story/life/food/2017/09/27/colorado->

# Degree Plan

## COURSE REQUIREMENTS

16 credit hours

**BREW 400** Biological Brewing Fundamentals  
**BREW 430** Business of Craft Brewing  
**BREW 496A** Applied Craft Brewing I: Hot Side  
**BREW 496B** Applied Craft Brewing II: Cold Side  
**BREW 498** Brewing Internship

**TOTAL: 16 CREDIT HOURS**

## What you'll need:

### TO APPLY

- Completed online application
- Official transcripts showing completion of prerequisite coursework
- Letter of intent outlining interest and goals in the craft brewing industry
- Resume
- Criminal background check

For full details regarding application requirements, visit [regis.edu/craftbrew](https://regis.edu/craftbrew).

### TUITION AND FINANCIAL AID

Tuition for the 2020-2021 academic year:

- \$575 per credit hour

To learn about financial aid options available, contact the financial aid office at 800.568.8392 or visit [regis.edu/financialaid](https://regis.edu/financialaid).

## PREREQUISITES

- Must be 21 years of age by the beginning of first program course
- Bachelors degree or completion of the following:
  - 1 semester – college level general biology I or higher, with lab
  - 1 semester – college level general chemistry I or higher, with lab
  - 1 semester – college level mathematics (algebra or higher)

## The Flexibility You Need

Our applied craft brewing program is designed to be flexible and convenient, so you can fit your education into your own schedule. Courses are offered on Saturday mornings for those working full time, and the program can be completed in as little as one year.

## Ready to get started?

Your Regis admissions counselor will work with you one-on-one. We'll help you choose the program that fits your goals, find options that save time and money, and help you through your online application.

### Contact

[ruadmissions@regis.edu](mailto:ruadmissions@regis.edu)  
800.944.7667

### Ready to apply?

[regis.edu/apply](https://regis.edu/apply)

## Specialized Accreditation

Regis' Applied Craft Brewing program is currently working on recognition by the Master Brewers Association of America.

## Don't just learn – do.

Students in the applied craft brewing program complete a 160-hour internship at a local brewery, offering hands-on experience and opportunities to see the inner workings of a brewery first-hand.