



# Craft Brewing Major Requirements Checklist

Student Name:

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CWU ID:

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Student Email:

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Advisor:

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Advisor Office and Office hours:

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Advisor Email:

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Advisor Office Phone:

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<b>Foundational Courses (33/80 Credits)</b>	<b>Credits</b>	<b>Q/Y</b>	<b>✓</b>
<b>Math - choose <u>ONE</u> of the following 5-credit classes:</b>			
MATH 153 – Pre-calculus Mathematics I	5		
MATH 154 – Pre calculus Mathematics II			
MATH 170 – Intuitive Calculus			
MATH 172 – Calculus I			
<b>Chemistry</b>			
CHEM 111 – Introduction to Chemistry ( <b>Gen Ed</b> )	4		
CHEM 111LAB – Introductory Chemistry Laboratory ( <b>Gen Ed</b> )	1		
CHEM 112 – Introduction to Organic Chemistry	4		
CHEM 112LAB – Introduction Organic Chemistry Lab	1		
CHEM 113 – Introduction to Biochemistry ( <b>Gen Ed</b> )	4		
CHEM 113LAB – Introduction Biochemistry Lab ( <b>Gen Ed</b> )	1		
<b>Safety</b>			
SHM 325 – General Industry Safety and Health ( <b>Spring Qtr. Only</b> )	3		
<b>Business - choose <u>TWO</u> of the following 5-credit classes:</b>			
ACCT 301 – Accounting skills for non-accounting majors ( <b>Gen Ed</b> )	10		
BUS 241 – Legal environment of business ( <b>Gen Ed</b> )			
MGT 200 – Essential skills for business professional ( <b>Gen Ed</b> )			
MGT 380 – Organizational management ( <b>Gen Ed</b> )			
ECON 201 – Principles of Economics Micro ( <b>Gen Ed</b> )			
<b>Craft Brewing Core Courses (47/80 Credits)</b>			
CRBW 312 – Brewing Microbiology	4		
CRBW 317 – Brewing Processes and Biochemistry	4		
CRBW 325/WINE 304 – Topics in Strategy/Marketing and Branding	4		
CRBW 360 – Brewing Process Technology	3		
CRBW 420 – Farm to Glass	3		
CRBW 450 – Sensory Analysis for Brewing	5		
CRBW 487 – Capstone ( <b>Gen Ed</b> )	2		
<b>Required Industry Experience</b>			
CRBW 490 – Cooperative Education (1-12 credits max)	10		
CRBW 493 – Practicum (1-6 credits per class, 12 credits max)			
<b>Approved Upper-Division Craft Brewing Electives</b>			
AGB 361 – Food and Agribusiness Marketing (5 credits)	12		
AGB 380 – Human Resource Management in Food & Agribusiness (5)			
CRBW 493 – Practicum (1-6 credits per class; no Experience overlap)			
CRBW 495/6 – Research/Individual Study (1-6; 12 credits max)			
CRBW 300 – Beer Judge Certification Preparation (2 credits; online)			
CRBW 370/470 – Current Practice/Topics in Brewing (1-5 credits)			
ECON 320 – Agricultural Economics and Policy (5 credits)			
HTE 374 – Festivals and Event Planning (5 credits)			
HTE 378 – Rural and Agritourism Operations (4 credits)			
WINE 302 – Fundamentals of Viticulture and Enology (4 credits)			
WINE 332 – Social Media Theory and Practice (4 credits)			
WINE 403 – Advanced Topics in Wine Marketing and Branding (5)			

### **Additional Information**

Students are highly encouraged to also obtain a minor or degree in Biology, Chemistry, Administrative Management, Industrial Technology, Wine Studies, Agribusiness, or Safety & Health Management.

### **Special Requirements**

Students will be expected to spend significant time outside the classroom working on assignments and projects. Some sessions may meet on Saturdays.

Students must be 18 years of age to apply for the major. It should be understood that all classroom courses involving tasting will require students to taste and spit (Washington State legislation RCW 66.20.010 (12) a-f). Student must be at least 21 years old before enrolling in the following courses: CRBW 450, Sensory Analysis for Brewing; CRBW 490, Cooperative Education.

### **Course Substitutions**

The requirement for CHEM 111, 111LAB, 112, 112LAB, and 113, 113LAB (Introduction to Chemistry and Laboratory), may be met by satisfactorily completing CHEM 181, 181LAB, 182, 182LAB, 183, 183LAB, and only one of the following options:

- BIOL 182 (General Biology II) or BIOL 220 (Introductory Cell Biology).
- **or**
- CHEM 361, 361LAB (Organic Chemistry I and Laboratory) and CHEM 431, 431LAB (Biochemistry I and Laboratory).

### **Notes:**