



Craft Brewing Certificate Requirements Checklist

Student Name:

CWU ID:

Student Email:

Advisor:

Advisor Office and Office hours:

Advisor Email:

Advisor Office Phone:

Foundational Courses (16 Credits)	Credits	Grade
This Certificate is for students working in proximity to beer industry (business, hospitality, marketing) or who want exposure to Craft Brewing but do not have the desire to pursue a degree in science.		
Required Core Courses		
WINE 304 – Wine Marketing and Branding	4	
CRBW 450 – Sensory Analysis for Brewing	5	
CRBW 370/470 – Current Practice/Topics in Brewing	3	
OR Approved Elective (see below)		
CRBW 300 – Beer Judge Certification Preparation (online)	2	
Required Practical Experience		
CRBW 493 – Practicum	2	
Total	16	

Craft Brewing Approved Electives		
CRBW 312 – Brewing Microbiology	4	
CRBW 317 – Brewing Processes and Biochemistry	4	
CRBW 360 – Brewing Process Technology	3	
CRBW 420 – Hop Science	3	
WINE 301 – Distribution Management	4	
WINE 304 – Wine Marketing and Branding	4	
WINE 403 – Advanced Topics in Wine Marketing and Branding	5	
WINE 404 – Wine Law and Legal Compliance	4	

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 certificate. 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.