



# 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 Credits)</b>		<b>Credits</b>	<b>Grade</b>
<b>Choose <u>ONE</u> of the following Math courses: 5 Credits</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>Business &amp; Safety</b>			
SHM 325 – General Industry Safety and Health ( <b>Spring Qtr. Only</b> )	3		
<b>Choose <u>TWO</u> of the following:</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>Advanced Craft Brewing Core Courses (47 Credits)</b>		<b>Credits</b>	<b>Grade</b>
<b>Required Core Courses</b>			
CRBW 312 – Brewing Microbiology	4		
CRBW 317 – Brewing Processes and Biochemistry	4		
CRBW 325 – Topics in Strategy for the Craft Brewing Industry	4		
<b>OR</b> WINE 304 – Wine Marketing and Branding			
CRBW 360 – Brewing Process Technology	3		
CRBW 420 – Hop Science	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; 5 credits minimum)	10		
CRBW 493 – Practicum (1-6, up to 12 credits, <b>by instructor approval</b> )			
<b>Craft Brewing Electives</b>			
CRBW 300 – Beer Judge Certification Preparation (online)	12		
CRBW 370/470 – Current Practice/Topics in Brewing			
CRBW 493 – Practicum (1-6, to 12 credits; no Experience overlap)			
CRBW 495 – Brewing Research Methods (1-6, up to 12 credits)			
CRBW 496 – Individual Study			
CRBW 498 – Special Topics			
CRBW 499 – Seminar			
<b>Total</b>		<b>80</b>	

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## CWU Craft Brewing Program

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EEO/AA/TITLE IX INSTITUTION • FOR ACCOMMODATION E-MAIL: CDS@CWU.EDU

### **Additional Information**

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

Students must complete at least five credits of CRBW 490, Cooperative Education.

### **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).

### **Recommended Upper Division Electives**

WINE 301 - Distribution Management - offered Online Winter quarter 4 cr

WINE 304 - Wine Marketing and Branding - offered Fall quarter 4 cr

WINE 403 - Advanced Topics in Wine Marketing and Branding - Winter quarter 5 cr

WINE 404 - Wine Law and Legal Compliance - Winter quarter 4 cr

### **Notes:**