



# Craft Brewing Minor 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 (20 Credits)</b>  | <b>Credits</b> | <b>Grade</b> |
|---|----------------|--------------|
| Students are highly encouraged to be pursuing a Bachelor degree in Biology, Chemistry, Food Science and Nutrition, or other major that shares the Math and Chemistry prerequisites of this Minor. |                |              |
| <b>Choose ONE 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 (Gen Ed)   | 4              |              |
| CHEM 111LAB – Introductory Chemistry Laboratory (Gen Ed)  | 1              |              |
| CHEM 112 – Introduction to Organic Chemistry  | 4              |              |
| CHEM 112LAB – Introduction Organic Chemistry Lab  | 1              |              |
| CHEM 113 – Introduction to Biochemistry (Gen Ed)  | 4              |              |
| CHEM 113LAB – Introduction Biochemistry Lab (Gen Ed)  | 1              |              |
| <b>Advanced Craft Brewing Core Courses (25 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 or WINE 403 – Wine Marketing and Branding  |                |              |
| CRBW 360 – Brewing Process Technology   | 3              |              |
| <b>OR</b> CRBW 470 – Special Topic <b>or Approved Elective (see below)</b>  |                |              |
| CRBW 420 – Hop Science  | 3              |              |
| CRBW 450 – Sensory Analysis for Brewing   | 5              |              |
| <b>Required Practical Experience</b>  |                |              |
| CRBW 493 – Practicum  | 2              |              |
| <b>Total</b>  | <b>45</b>      |              |
| <b>Craft Brewing Approved Electives</b>   |                |              |
| CRBW 493 – Practicum (1-6, to 12 credits)   |                |              |
| CRBW 495 – Brewing Research Methods (1-6, up to 12 credits)   |                |              |
| CRBW 496 – Individual Study (Training for Industry Certification)   |                |              |
| CRBW 498 – Special Topics   |                |              |
| CRBW 499 – Seminar  |                |              |
| WINE 301 – Distribution Management  | 4              |              |
| WINE 403 – Advanced Topics in Wine Marketing and Branding   | 5              |              |
| WINE 404 – Wine Law and Legal Compliance  | 4              |              |

## CWU Craft Brewing Program

400 East University Way • Ellensburg WA 98926 • Office: 509-963-1386

Fax: 509-963-1690 • Web: [www.cwu.edu/sciences/craft-brewing](http://www.cwu.edu/sciences/craft-brewing)

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

### **Additional Information**

Craft Brewing Minors are only available to students with declared majors and they must apply for acceptance into the program. Applications are accepted throughout the academic year. Students are required to consult with an advisor before submitting their application to the program.

Students are highly encouraged to be pursuing a Bachelor degree in Biology, Chemistry, Food Science and Nutrition, or other major that shares the science prerequisites of this minor.

### **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, and 183, 183LAB, General Chemistry and Laboratory, and 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:**

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