



Craft Brewing Minor Requirements Checklist

Student Name:

CWU ID:

Student Email:

Advisor:

Advisor Office and Office hours:

Advisor Email:

Advisor Office Phone:

Foundational Courses (15 Credits)	Credits	Grade
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.		
Chemistry		
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	

Advanced Craft Brewing Core Courses (25 Credits)	Credits	Grade
Required Core Courses		
CRBW 312 – Brewing Microbiology	4	
CRBW 317 – Brewing Processes and Biochemistry	4	
CRBW 325 – Topics in Strategy for the Craft Brewing Industry	4	
OR WINE 304 or WINE 403 – Wine Marketing and Branding		
CRBW 360 – Brewing Process Technology	3	
OR CRBW 370/470 – Current Practice/Topics in Brewing		
CRBW 420 – Hop Science	3	
CRBW 450 – Sensory Analysis for Brewing	5	
Required Practical Experience		
CRBW 493 – Practicum	2	
Total	40	

Additional Craft Brewing Classes of Interest		
CRBW 300 – Beer Judge Certification Preparation (online)	2	
CRBW 493 – Practicum (1-6, to 12 credits)		
CRBW 495 – Brewing Research Methods (1-6, up to 12 credits)		
CRBW 496 – Individual Study		
CRBW 498 – Special Topics (variable)		
CRBW 499 – Seminar (variable)		
WINE 301 – Distribution Management	4	
WINE 403 – Advanced Topics in Wine Marketing and Branding	5	
WINE 404 – Wine Law and Legal Compliance	4	

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. Students from other majors are encouraged to apply to the Craft Brewing Certificate instead. However, students who have independently completed a course in the precalculus/calculus series may be considered on an individual basis.

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: