

BREWING AND DISTILLING ARTS & SCIENCES, CERTIFICATE (1733)

Program Coordinator

Guy D. Jordan, guy.jordan@wku.edu, (270) 745-8865

Humans have been brewing alcohol since the dawn of recorded history, and distilling stretches back over a thousand years. Brewing and distilling play a major role in the Kentucky and U.S. economy. Industries as diverse as farming, tourism, construction, and retail all rely on and contribute to alcohol production.

This multidisciplinary certificate is designed to complement an existing major in a related field, by providing a background understanding of topics related to the brewing and distilling industries—students need to become competitive in the marketplace.

Program Requirements (10-12 hours)

Code	Title	Hours
BDAS 300	The Science of Fermentation in Brewing and Distilling	3
ENT 312	Entrepreneurship	3
ART/HIST 395 or GEOG 386	A Cultural History of Alcohol Geography of Potent Potables: Brewing, Distilling, and Wine Making	3
BDAS 495	Internship in Brewing/Distilling	1-3
Total Hours		10-12