

# BREWING & DISTILLING ART & SCI (BDAS)

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## **BDAS 300 The Science of Fermentation in Brewing and Distilling 3 Hours**

Introduction to the basic scientific principles that govern the fermentation process, with particular application to brewing and distilling.

*Recent Term(s) Offered: spring 2022; spring 2023*

## **BDAS 310 Brewhouse Distillery Processes 2 Hours**

The methodology and processes involved in the preparation of wort and mash for brewing and distilling, including the essentials of the science and technology that precedes fermentation.

*Recent Term(s) Offered: None*

## **BDAS 310M1 Brewhouse Distillery Process Modular 2 1 Hour**

The methodology and processes involved in the preparation of wort and mash for brewing and distilling, including the essentials of the science and technology that precedes fermentation.

*Recent Term(s) Offered: None*

## **BDAS 310M2 Brewhouse Distillery Process Mod 2 1 Hour**

The methodology and processes involved in the preparation of wort and mash for brewing and distilling, including the essentials of the science and technology that precedes fermentation.

*Recent Term(s) Offered: None*

## **BDAS 495 Internship in Brewing/Distilling 1-3 Hours (repeatable max of 6 hrs)**

On-site experience in a brewery or distillery, conducted under the supervision of the program coordinator and local personnel. Experience could include, but is not limited to, brewing, distilling, marketing, management, or other industry-related work. Note: Registration in the certificate and consultation with a designee of the Ogden College, Gordon Ford College of Business, or Potter College Dean's Office.

*Recent Term(s) Offered: spring 2022; fall 2022; spring 2023; fall 2023; spring 2024; fall 2024*