

Brewery Programmes



Qualification	Location	Credits	Duration	Start Date	More Information
New Zealand Certificate in Brewing (Level 4)*	Central Otago campus	120	1 Year full-time	February 2019	<p>This qualification is perfect for those keen to get into the brewing industry.</p> <p>Graduates will learn to brew under supervision.</p> <ul style="list-style-type: none"> > Manage the continuous improvement and quality assurance activities of a brewing operation to meet production and quality targets > Apply technical knowledge of the brewing process to brewed product production and an understanding of technical brewing plans to the brewing process > Implement brewing production processes appropriate to production volumes > Ensure quality assurance and safety procedures are implemented within the brewing production process > Coordinate brewing operations to ensure relevant regulatory requirements are met
New Zealand Certificate in Brewing (Level 5)*	Central Otago campus or online and block courses	60	6 Months	February 2019**	<p>Follow on from the Level 4 programme to add to your brewing skills and experience. This programme is also good for those with some industry experience who are keen to upskill.</p> <p>Graduates will learn to brew independently.</p> <ul style="list-style-type: none"> > Apply a range of technical and operational skills to brew product in a range of brewing settings > Evaluate a range of brewing products and participate in sensory analysis of brewing product for quality assurance > Safely manage a range of brewing processes to produce a range of viable products > Provide technical and operational support to a brewing operation > Manage the continuous improvement and quality assurance activities of a brewing operation to meet production and quality targets
New Zealand Diploma in Brewing (Level 6)*	Fully online and optional block courses	120	1 Year full-time	February 2019**	<p>This programme is for those who have experience in the brewing industry who wish to develop specialised brewing skills and knowledge.</p> <p>Graduates can refine brews, craft recipes and compete in the industry.</p> <ul style="list-style-type: none"> > Reflect on own brewing practice in the context of the science and art of the brewing process and apply critical thinking in developing and refining own work and in critiquing the work of others > Research, identify and analyse a broad range of brewing product styles to generate brewing product recipes > Investigate, determine and analyse a broad range of brewing faults and provide appropriate solutions to dynamic problems > Apply critical thinking and problem-solving skills to the independent management of a brewing project > Apply professional, ethical and business practices within a brewing environment

*All programmes subject to final approval

** Qualification starts February 2019 via CapableNZ, and 2020 full-time or part-time on campus