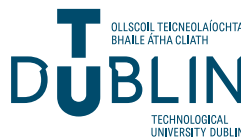


# Post Graduate Certificate in Brewing & Distilling

(Level 9)

TU5304



## Introduction

Have you an interest in Brewing and Distilling? Whether you have experience working in this sector or are completely new to this area, this programme allows participants to obtain a formal qualification for future employment in the drinks industry in Ireland or abroad. It includes modules on the technical aspects of brewing and distilling, and the opportunity to acquire hands-on practical experience in these disciplines in our new facilities on the TU Dublin City Campus (Grangegorman). In addition, students will learn the process of product development and sensory analysis, and will make their own bespoke beverage (concept through to final product). This is coupled with an introduction to the 'business world' through our creation, innovation and entrepreneurship module; which may afford interested participants the opportunity to consider a career as a beverage entrepreneur. Alternatively, this PgCert may serve as the basis for future employment in the drinks sector or further postgraduate study in the area of brewing and distilling in TU Dublin.

## Aim of this Programme

The key aim of this programme is to provide students with a grounding in the fundamentals of brewing and distilling, the creative and scientific process of beverage

product development, and to gain an appreciable understanding of innovation and entrepreneurship. This broad overview will assist graduates in seeking employment and developing a future career in the drinks sector.

## Programme Delivery

This PgCert is delivered part-time over 1 year. It is comprised of 5 modules, two of which are completed over semester one, two of which are completed in semester two, and one module which runs across the whole academic year. Each semester will last 12 weeks and will include continuous assessment and/or examinations. Students will also have a weekly tutorial class to help them settle in and navigate postgraduate student life in TU Dublin. The delivery of lectures on this programme will be blended (some modules available online), with practical sessions taking place on the TU Dublin City campus. Students will have the opportunity to brew and distil beverages in our microbrewery/distillery; including developing their own product. This will be complemented with classes in sensory analysis testing. Lectures and practical classes will be supported by industry visits, and guest lecturers from drinks industry experts.

The work practice module is a highly immersive experience, and an important component of this PgCert.

<b>Semester</b> <b>1</b>	<b>Brewing, Fermentation &amp; Distilling</b> (5 ECTS 48 hr)	<b>Beverage Product Development</b> (5 ECTS 36 hr)	<b>B&amp;D Work Practice Preparation</b> (5 ECTS 36 hours)
<b>Semester</b> <b>2</b>	<b>Brewing &amp; Distilling Operations</b> (5 ECTS 36 hr)	<b>Creation, Innovation &amp; Entrepreneurship</b> (5 ECTS 24 hr)	<b>Work Practice Completion - 30 days</b> (10 ECTS)

There are two options available to complete this module:

1) Students will have the opportunity to seek out and secure an internship in a suitable company, with the help of the TU Dublin work practice co-ordinator

2) Students will also have the opportunity to complete their work practice module in their existing work place, if it is deemed as suitable by the work practice co-ordinator. Examples would include drinks sector companies such as a brewery, distillery, malting company etc.

All students, regardless of whether they complete path 1) or 2), will engage in a number of preparatory workshops (e.g. CV writing, interview skills) in semester 1. Notably, students will also have an opportunity to engage with the Erasmus co-ordinator, if they would like to complete the industry based component of this work practice module abroad. There is flexibility regarding completion of the internship component of the work practice module. It can be integrated (part-time internship) into semester 1 and/or semester 2 (40 days across the academic year), or completed as a block at the end of term (8 weeks during the summer months).

Attendance on campus (Grangegorman) will be required one day a week in semester 1, in which students will complete practical laboratory sessions in brewing and distilling, and product development. Alternatively, some of these days will instead be allocated to industry visits i.e. breweries, distilleries etc. There will also be an additional 1 day of lecture material which will be taught online or by hyflex (option to attend on campus or live stream class) in semester 1. The focus in semester 2 will be on the completion of the work practice module. Programme material will all be delivered by hyflex 1 day a week, to allow students flexibility in the location in which they complete their work practice internship - with an opportunity to attend classes on campus in semester 2 for this 1 day if they so wish.

## Employment Opportunities

Graduates of this PgCert are equipped with the skills to seek out a rewarding career in the drinks sector in areas such as: production, processing, quality assurance, analysis and entrepreneurship.

Many employment opportunities exist for graduates of this PgCert in Brewing & Distilling. Examples of these titles include: brewer, cellar brewer, distiller, beverage technician, cellar manager, beverage quality controller, laboratory technician, beverage entrepreneur, innovation specialist, new product development scientist, maltster, packaging operative, keg operative, process operative etc.

Graduates of this PgCert with sufficient grades may have progression opportunities for further postgraduate study (including a research MSc and PhD) within TU Dublin, Ireland and elsewhere.

**Provider:** Technological University Dublin (NFQ Level 9)

**Title/Reference:** PgCert in Brewing & Distilling

**Location:** TU Dublin (City Campus)

**Duration:** One year part-time

**Application:** HEA - Springboard+ ([springboardcourses.ie](http://springboardcourses.ie)) or for application queries please contact: [springboard@tudublin.ie](mailto:springboard@tudublin.ie). The School of Food Science and Environmental Health office can also be contacted at [foodscience@tudublin.ie](mailto:foodscience@tudublin.ie) for programme related queries. Please quote the TU5304 course code/name in the subject line.

**EOI:** For more details, or to register your interest, please click on the link:

<https://springboardcourses.ie/details/11255>

**For:** Those with a level 8 degree in Science, Food or Business (or equivalent), or other qualifications combined with suitable experience or prior learning (as per the TU Dublin RPL Policy)

**EU Fees:** €2,850 or €285 for Springboard applicants (10% of the overall cost)

**Subjects:** Taught – range of brewing and distilling, product development and business modules, combined with a work practice module

**Places:** 16