



\$195.00 + TAX PER MODULE

Offered as a one-week intensive program or individual courses; Canada's first Teaching Brewery delivers extensive hands-on training in the town of Hanover.

Module 1: Day in the Brewery

Join our team of brewing experts, as you step foot inside the amazing brewing facilities at CFWI. You will spend a day within the brewery and experience the role of a brewmaster first hand. As a team, you will be guided through a specific style of beer, and follow the process through from start to finish. The course will cover topics such as:

- Brewery operations
- Process of brewing
- How to choose yeast and hop varieties

Module 2: Brew Production

In this course, our brew experts will highlight all the elements involved in producing a wonderful product. This course will create an in-depth discussion regarding the following topics:

- Yeasts and yeast types
- Filtration
- Fermentation process
- Finishing
- Maturation

Module 3: Discover Brew Ingredients

Join our brew experts as they showcase a variety of beer ingredients such as Barley/Malts, HOPS, Yeasts, Fruits & Spices. The course will also encompass the overall brewing process from start to finish, with an element of brew sensory. This portion of the course will guide the taster through:

- Basic tastes of sour, sweet, salty and bitter
- Overall taste, aroma, mouthfeel, and appearance

Module 4: Brew Packaging

Join our brew experts as they deliver some great insight into beer packaging as well as packaging line techniques. This course will discuss the following topics:

- Intro to bottles, cans and kegs
- Packaging options and considerations
- Packaging line layouts / equipment involved
- Quality concerns and cleaning
- Start up and shut down procedures
- Considerations on maintenance and shelf life

Module 5: Brewery Trends, Operations & Health and Safety

Join our Brewery Experts in this half day session which will lead you through top trends in the brew industry. The course will cover Health & Safety components, as well as, how to reduce operating costs for breweries.

- Leading industry trends
- Intro to total quality management
- HACCP
- Food safety programs
- SGS Canada BRC (brewing perspective)
- Green brewing initiatives