



## Notes

- Left column is current curriculum and right column is proposed curriculum with arrows showing where content is shifting
  - Old curriculum 36 credits with 46.5 contact hours
  - New curriculum 30 credits with 45 contact hours
- Colored boxes show typical student's semester workload
  - Blue = Semester 1
  - Orange = Semester 2
  - Green = Semester 3
  - Grey = Taken at any time

Brew 105 – Intro To Brewing

Brew 106 – Intro To Brewing Ops

Brew 125 – Beverage Science

Brew 126 – Beverage Science Ops

Brew 155 – Fermentation

Brew 156 – Fermentation Ops

Brew 205 – Brewing

Brew 206 – Brewing Ops

Brew 255 – Mgmt and Quality

Brew 256 – Mgmt/Quality Ops

## Notes

- Class Structure
  - Each xx5 level class is a lecture that is 3 credits and 3 contact hours per week
  - Each xx6 level class is a lab that is 3 credits and 6 contact hours per week
    - Allows for semester based classes
- Online/Global Potential
  - Lecture component will be 100% online
  - Lab component will need to be done in Kalamazoo and is 100% in person
    - Employment at a brewery/production facility can be used as credit for prior learning per instructor approval and vetting
- OTS – Occupational Technical Studies Associate
  - Allows students more freedom in class selection
  - Promotes the program more naturally
- Stepwise CoAs
  - First semester can be divided into a CoA
  - Brewing track, beverage service track, fermentation track
- Financial Aid Eligible