

COURSE DETAIL

PRINCIPLES OF BREWING

Country

Australia

Host Institution

University of Melbourne

Program(s)

University of Melbourne

UCEAP Course Level

Upper Division

UCEAP Subject Area(s)

Agricultural Sciences

UCEAP Course Number

101

UCEAP Course Suffix**UCEAP Official Title**

PRINCIPLES OF BREWING

UCEAP Transcript Title

PRINCIPLES/ BREWING

UCEAP Quarter Units

6.00

UCEAP Semester Units

4.00

Course Description

This course has both theoretical and practical components that cover the processes of mashing, hopped wort production, and fermentation to produce beer. After maturing and conditioning, the beer is packaged by students and used for sensory assessment. Course content includes agricultural inputs to the brewing process of grain, production of hopped wort fermentation and conditioning, stabilization and packaging of beer economics, and marketing in the brewing industry.

Language(s) of Instruction

English

Host Institution Course Number

FOOD20007

Host Institution Course Title

PRINCIPLES OF BREWING

Host Institution Campus

Melbourne

Host Institution Faculty

Host Institution Degree

Host Institution Department

Food Science

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