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 Course Details

Host Institution Campus
Melbourne

Host Institution Faculty

Host Institution Degree

Host Institution Department
Food Science

Course Last Reviewed

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