



The Scandinavian School of Brewing



Course Programme 2009 - 2012

Diploma Master Brewer Courses	2009	2010	2011	2012
<u>M1</u> : Raw materials & Wort Production	17 Aug -25 Sep	16 Aug -24 Sep	15 Aug -23 Sep	13 Aug -21 Sep
<u>M2</u> : Fermentation	05 Oct -13 Nov	04 Oct -12 Nov	03 Oct -11 Nov	01 Oct -09 Nov
<u>M3</u> : Packaging & Soft drinks	12 Jan -13 Feb	11 Jan -12 Feb	10 Jan -11 Feb	09 Jan -10 Feb
<u>M4</u> : Utilities	23 Feb -17 Mar	22 Feb - 16 Mar	21 Feb -15 Mar	20 Feb -13 Mar
Course for commercial managers	2009	2010	2011	2012
Brewing Course	25 - 29 May	19 - 23 April	09 - 13 May	16 - 20 April
Certificate in Brewing & Packaging	2009	2010	2011	2012
<u>M1</u> :	27 Apr - 1 May	03 - 07 May	11 - 15 Apr	07 - 11 May
<u>M2</u> :	28 Sep - 2 Oct	27 Sep - 1 Oct	26 - 30 Sep	24 - 28 Sep
<u>M3</u> :	26 - 27 Nov	25 - 26 Nov	24 - 25 Nov	21 - 23 Nov
Diplombrygger				
<u>M1</u> :	24 - 28 Aug	23 - 27 Aug	22 - 26 Aug	20 - 24 Aug
<u>M2</u> :	16 - 20 Nov	15 - 19 Nov	14 - 18 Nov	12 - 16 Nov
<u>M3</u> :		4 - 5 Feb	3 - 4 Feb	2 - 3 Feb



Certificate in Brewing & Packaging

Duration:

Three modules – 12 days:
Two modules followed by an exam.
In between the modules the students prepare projects, defined during the Modules 1 & 2.

Time:

Dates: Ref course calendar on front page.

Participant Profile:

Minimum two months practical work in a brewery or a soft drink plant
Sufficient command in English, to understand and read English
Willingness to learn and obtain new knowledge
Expectation to complete a plant project and exam
E.g.: Line supervisors, planners from Supply Chain, craftsmen, skilled operators etc.

Objectives:

To provide technical knowledge used in the brewing and soft drink industry. Furthermore, it is the purpose to focus on the technical problems involved when producing brands/products of uniform and high quality.

Module 1:

Introduction and five days intensive teaching.
Syllabus covers raw materials to fermentation, plant visits and definition of student projects

Module 2:

Stabilisation, filtration, packaging, maintenance and plant visits for trouble shooting learnings and development of student projects.

Module 3:

Tank design, supply chain management, soft drinks, project presentation and exam and graduation dinner



Students testing beer styles

Content:

- Raw materials:
Malt, adjunct, hops and water treatment.
- Brewhouse process
- Brewers yeast
- Fermentation, stabilisation & filtration
- Finished beer
- Packaging & warehouse
- Brewery calculations
- Hygiene, cleaning, food legislation
- Taste testing
- Troubleshooting
- Maintenance concepts
- Continuous improvement concepts (e.g. LEAN)

Theoretical lectures covering the different production sections followed up with technical visits and exercises.

Language:

The teaching is conducted in English.

Application:

Please use the registration form available at www.brewingschool.dk "Course Registration" or e-mail directly.

Course fee:

The course fee is DKK 40,000.-/week per participant.
For Member breweries or companies who are affiliated Nordic Member Breweries the course fee is DKK 32,000.-/week per participant.

Payment:

Minimum 14 days before course start.

Accommodation:

Accommodation is for the account of the participating person (Brewery/Company).
The Scandinavian School of Brewing will assist in booking the hotels. Administration fee is DKK 150.-

For further information

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