



# The Scandinavian School of Brewing



## Course Programme 2009 - 2012

<b>Diploma Master Brewer Courses</b>	<b>2009</b>	<b>2010</b>	<b>2011</b>	<b>2012</b>
<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
<b>Course for commercial managers</b>	<b>2009</b>	<b>2010</b>	<b>2011</b>	<b>2012</b>
Brewing Course	25 - 29 May	19 - 23 April	09 - 13 May	16 - 20 April
<b>Certificate in Brewing &amp; Packaging</b>	<b>2009</b>	<b>2010</b>	<b>2011</b>	<b>2012</b>
<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
<b>Diplombrygger</b>				
<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



## Diploma Brewer in Danish language: Diplom Brygger

### 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:

Staff having minimum two months of practical brewing experience e.g. from a Micro Brewery

### Objectives:

- Hygiene & Microbiology
- Raw Materials
- Wort Production
- Fermentation & Storage
- Stabilisation & Filtration Yeast Handling
- Calculation
- Product innovation
- Cleaning procedures
- Quality Assurance
- Taste Testing
- Beer Types
- Legislation & Self Control
- Bottling & Kegging

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



Microbiological analyses

### Language:

The teaching is conducted in Danish, only.

### Application:

Please use the registration form available at [www.brewingschool.dk](http://www.brewingschool.dk) "Course Registration" or e-mail directly.

### Course fee:

The course fee is DKK 3,000.-/day per participant.  
Price reduction: If number of participant exceeds 20.  
For Nordic Member Breweries the course fee is DKK 2,500.-/day per participant.

### Payment:

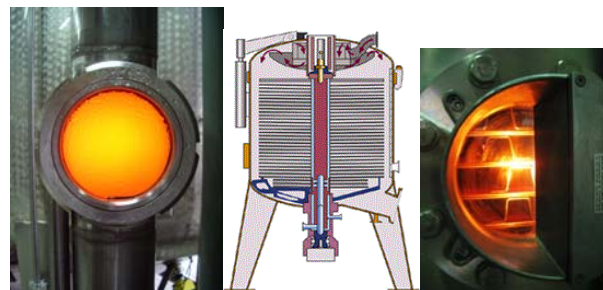
Minimum 14 days before course start.

### 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

Contact to: The Scandinavian School of Brewing,  
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Unfiltered Beer

Filter

Filtered Beer