

Certificate in Brewing & Distilling



Certificate in Brewing & Distilling Operations



The Taste 4 Success Skillnet is funded by member companies and the Training Networks Programme, an initiative of Skillnets, funded from the National Training Fund through the Department of Education and Skills.

Programme Background:

- This programme provides candidates with the scientific and engineering background required to work in craft and traditional breweries & distilleries.
- The modules on the programme are closely aligned with the Institute of Brewing and Distilling (IBD) syllabi for the Diploma in Brewing & Diploma in Distilling examinations.
- IBD diploma examinations are recognised as a world standard in Brewing and Distilling.
- It is expected that students on the programme would also take the IBD examinations.
- CIT is the only higher education institute in Munster providing such training.
- Partners in programme design include representatives of the Irish Branch of the Institute of Brewing and Distilling, accredited tutors of the Institute of Brewing and Distilling, representatives of Taste 4 Success Skillnet and senior engineers and technologists from local industry.

Schedule of Module Delivery:

Term	CIT Module	Equivalent IBD Module
Spring 2017	CHEP7015 Yeast and Beer	Brewing Module 2
Winter 2017	CHEP7014 Raw Materials & Wort	Brewing & Distilling Module 1
Spring 2018	CHEP7017 Spirit Production	Distilling Module 2
Winter 2018	CHEP7014 Raw Materials & Wort CHEP7016 Fluids & Heat	Brewing & Distilling Module 1 Brewing & Distilling Module 3 Part 1
Spring 2019	CHEP7015 Yeast and Beer CHEP7018 Distillation Plant Design	Brewing Module 2 Brewing & Distilling Module 3 Part 2

- Candidates who complete all five modules will be awarded a CIT Certificate in Brewing & Distilling.
- Candidates may choose to take any number of modules on a stand-alone basis and will receive individual certification for each module completed.
- All modules are at Level 7 on the National Framework of Qualifications (NFQ)
- Lectures will be supplemented by industry relevant laboratory practicals, guest lectures and visits to breweries, distilleries and maltings.
- Candidates may join the programme at the beginning of any semester and take modules in any order.

Further details on module content and structure can be found at <http://courses.cit.ie> by searching for keywords, brewing or distilling in the 'Programme Search' window.

Entry Requirements

Candidates are expected to have at least a Level 6 (NQF) qualification in Science or Engineering. Applications from students who have passed the IBD General Certificate in Brewing or the IBD General Certificate in Distilling and/or who have relevant industrial experience will be considered on an individual basis.

Location and Scheduling

Bishopstown Campus, Cork Institute of Technology - Commencing on the last Tuesday in January and second Tuesday in September each year - 13 weeks of class – 6 to 9pm every Tuesday - Final CIT exam is typically two weeks after completion of classes - IBD Exams are usually in June

What does it cost?

€500 per module. Cost with Taste 4 Success Funding = €400 per module, eligibility criteria applies

To apply please contact Breda Barber at info@taste4success.ie

For course information please contact Ian O'Sullivan at ian.osullivan@cit.ie



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