



BREWUP

List of training centres for brewers
Overview

LAST UPDATE ON: February 2018

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AUSTRIA

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
ÖSTERREICHISCHES GETRÄNKE INSTITUT Berufsschule für Brau-und Getränketechnik und für Destillateure Michaelerstrasse 25 A-1180 Wien T: +43 1 479 69 24-0 www.oegitest.wordpress.com	Learned Brewer and Beverage Technician (pre-Master Brewer); Distiller. Vocational training / some industry courses.	10-20 per course	Austria, Italy (South Tyrol)	German	1hl pilot brewery

BELGIUM

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
KU LEUVEN Katholieke Universiteit Leuven, Centre for Malting & Brewing Science Kasteelpark Arenberg 22 B-3001 Heverlee T: +32 16 321634 www.biw.kuleuven.be	International Course (certificate course, for students with science background or industry experience) Malting-Brewing Science (two weeks). Academic qualifications / some industry courses.	Max. 15-20 per course	Eastern & Western Europe; Africa, Asia	English	Pilot scale brewery; lab facilities; research on brewing yeast, malt, bioflavouring by wild yeasts
KU LEUVEN GENT TECHNOLOGIECAMPUS (formerly KAHO-St. LIEVEN) Gebroeders De Smetstraat 1 9000 Gent +32 98 331 66 50 https://iiw.kuleuven.be/gent/gent http://www.libr.be/	Engineering Technology – Biochemistry Erasmus Mundus Course – Module Malting and Brewing	Around 30 students for Engineering Technology – Biochemistry. Around 5 of them follows a specialized course on malting and brewing and perform a master thesis in this field. Around 30 International students follows the module Malting and Brewing Science and Technology in the Erasmus Mundus Course. Around 4 of them perform a master thesis in this field.	European (all countries) India, China, US, Nepal, Mexico, Canada, Venezuela, Malesia, Brazil, Ecuador,	Engineering Technology in Dutch Course in English	Pilot scale brewery (0,5 hl, 2 hl and 5 hl); lab facilities (standard beer analyses and advanced HPLC-UPLC-GC-MS analyses; research on innovative wort production, malt, bioflavouring by wild yeasts, flavour stability

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
HAUTE ECOLE DE LUCIA DE BROUCKERE Institut Meurice (CERIA campus) Avenue Emile Gryson 1 (B10) 1070 Brussels + 32 2 526 73 52 www.meurice.heldb.be/index.php/formations/bachelier	Master in Chemistry and Biochemistry <hr/> Engineer in Biochemical Industry and Brewing Sciences	21 students 11 Students	Mostly Belgian or French students	French	Pilot scale brewery; lab facilities for raw materials and beer analysis; sensory analysis, research on brewing yeast, bioethanol, "functional" beers, yeast as eukaryotic model for cosmetic or pharmaceutical studies, natural antioxidants and activators extracted from yeast.
UNIVERSITE CATHOLIQUE DE LOUVAIN Unite de Brasserie et des Industries Alimentaires Croix du Sud 2, Box 7 1348 Louvain-la-Neuve T: +32 10 472913 www.uclouvain.be/inbr	Specialised Master in Brewing Science (1 year) BRAS2MC – visit programme International Master in Brewing sciences with Université de Lorraine (2 years)	10-15 per course	Europe, South America and Africa	French	

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
IFAPME T : 0800 90 133	Formation de base en microbrasserie - soir et weekend				
CENTRE IFAPME TOURNAI FOCLAM Rue Guillaume Charlier, 132 7500 Tournai +32 69 89 11 11 foclam@ifpme.be					
CENTRE IFAPME LUXEMBOURG D'ARLON Avenue Général Patton, 10 6700 Arlon +32 63 22 74 19 lux@ifapme.be					
CENTRE IFAPME HUY-WAREMME Rue de Waremme, 101 4530 Villers-le-Bouillet villers@centreifapme.be					

BULGARIA

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
UNIVERSITY OF FOOD TECHNOLOGIES – town of Plovdiv Department of Wine and Beer Technology 26, Maritza bul 4020 Plovdiv www.uft-plovdiv.bg	<ul style="list-style-type: none">• Brewing Technology Diploma Engineer in Brewing Science, bachelor 4 years• Diploma Master 2 years• PhD Graduation (Doctor of Engineering Services) 3 years	about 25	Bulgarian	Bulgarian	20l pilot brewery, laboratory for process control, analytical laboratories

CZECH REPUBLIC

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
UNIVERSITY OF CHEMISTRY TECHNOLOGY PRAGUE Department of Biotechnology Technická 5 CZ-166 28 Prague 6 T: +420 220 444035 www.vscht.cz	<ul style="list-style-type: none"> • BSc (three years) • MSc (two years) • PhD (three years) • “Third age” programme for senior students • Various short-term courses; tailored courses for individual institutions. Academic / some vocational training / some industry courses. 	BSc course - 80; MSc course - 50 PhD course - 20	Worldwide (mostly from Czech Republic and Slovakia)	Worldwide (mostly from Czech Republic and Slovakia)	Two pilot breweries; micro malting plant.
RESEARCH INSTITUTE OF BREWING AND MALTING PLC Lípová 15 CZ-120 44 Prague 2 T : +420 224 900100 http://beerresearch.cz/	<ul style="list-style-type: none"> • Brewing and Malting technology • Practical brewing • Microbiology • Certified Brewmaster Course, six month course for prospective brewing professionals • Sensory Analysis of Beer (certified) • Brewing Academy I. and II. (industry courses) 	10-20 per course	Worldwide (mostly from Czech Republic and Slovakia)	Czech / English	Three pilot breweries (30l, 40l, 200l) equipped with modern facilities including lager and cylindro-conical tanks, filtration and filling lines; two micro malting plants; laboratories equipped with modern instruments for basic and special analysis of cereal, malt, hops, beer and other beverages; Collection of Microorganisms (RIBM 655, yeast, bacteria); Sensory Research Centre in Prague

DENMARK

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
<p>SCANDINAVIAN SCHOOL OF BREWING Gamle Carlsberg Vej 16 DK-1799 Copenhagen V</p> <p>T: +45 33 272400 W: www.brewingschool.dk</p> <p>School established: 1925. It is owned by the four Nordic brewers' associations: DK, NO, SE, and FI</p>	<ul style="list-style-type: none"> • Diploma Master Brewer: part of a master education at University of Copenhagen starting February – ending June. Divided into 6 modules. • Certified Brewer: education taught as part of the master brewer at University of Copenhagen. Divided into 6 modules. • Diploma Craft Brewer: two weeks education for micro brewers • Executive Course: two weeks course for people in executive positions • Beer Brewing Basics: introduction for new people in the brewing industry • Shorter courses in soft drinks, cider, beer flavour • Customised courses 	10-30 per course	Nordic and international	All courses in English	A one hl pilot brewery planned installed during 2018 at University of Copenhagen, laboratories at University of Copenhagen

FINLAND

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
HAMK Oy Bio- ja elintarviketekniikka, Visamäentie 35 B, 13100 Hämeenlinna	<ul style="list-style-type: none">• From Barley to product (Part of the Bachelor's Degree)• Brewing technology	5-15		Finnish	50 l
KEUDA, Sarviniitynkatu 9, 04200 Kerava info@keuda.fi	Process Industry (Secondary vocational education)				PICO 50
PERHO LIIKETALOUSOPISTO OY Perhonkatu 11 00100 Helsinki	<ul style="list-style-type: none">• Pro Beer Level 1• Pro Beer Level 2• Pro Beer & Food			Finnish	

FRANCE

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
<p>IFBM</p> <p>Institut Francais des Boissons, de la Brasserie et de la Malterie (French Institute of Brewing and Malting)</p> <p>7, rue du bois de la Champelle F-54512 Vandoeuvre Cedex</p> <p>T: +33 (0) 383 448 800</p> <p>www.ifbm.fr</p>	<ul style="list-style-type: none"> • From Barley to Beer • Advanced course in Brewing Technology • Advanced course in Malting Technology • Practical course for brewers (on the 20hl, 1hl or 30l pilot plant) • Malt and Beer Analyses • Seminars for engineers with brewing or malting experience • Hygiene, HACCP, Microbiology • Bottling Technology • Custom made training according to company's specific requirements • Off-site training in France and abroad • Audit and consulting in France and abroad <p>Some academic training, some vocational training, lots of industry courses.</p> <p>For more information: www.ifbm.fr .</p>	Approx. 10 to 12 per course	International	French, English	20hl brewing pilot plant, 1hl brewery, 30l brewery; micro and pilot malting plant (from 0.5kg to 1 ton Saladin); bottling lines fully automatised, analytical labs (physico chemical; food safety; molecular biology) and sensory booth lab

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
UNIVERSITÉ DE LA ROCHELLE 23, Avenue Albert Einstein F-17000 La Rochelle http://science-infuse.univ-lr.fr/index.php/du-operateur-brasserie	<ul style="list-style-type: none"> • Biotechnology • Biology • Microbiology • Brewing techniques and technology • Practical brewing 			French	
LYCÉE AGRICOLE DE DOUAI Lycée de la nature et des biotechnologies 458 rue de la Motte Julien BP 90730 F-59507 Douai Cedex http://www.epl-nord.educagri.fr/internet/index.php/formations/formation-continue-cfppa.html?catid=9&id=117:formations-brassicoles	<ul style="list-style-type: none"> • Basics of Beer Brewing • Advanced beer brewing technology • Setting up a brewery Offering: <ul style="list-style-type: none"> • Bac STAV • Bac STL • BTS Anabiotec 			French	Pilot plant

GERMANY

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
DOEMENS ACADEMY Stefanusstrasse 8 D-82166 Gräfelfing/München +49 (0)89 85805-0 www.doemens.org	<ul style="list-style-type: none"> • MSc Brewing • MSc Production (beer & soft drinks) • Concise Course in Brewing Technology (distance learning) • Other courses via the affiliated World Brewing Academy, based in Chicago Mainly vocational training and industry courses		International	German (Masters), English (Concise Course & Diploma Course)	5hl pilot plant; 200kg pilot malting; bottling plant; analytical laboratories
TECHNISCHE UNIVERSITÄT BERLIN (TU-B) Department of Fermentation & Biotechnology Seestrasse 13 D-13353 Berlin +49 30 314 27563 brauwesen@tu-berlin.de www.brauwesen.tu-berlin.de	<ul style="list-style-type: none"> • Brewing Technology Diploma Engineer in Brewing Science, bachelor/master 3/5 years • Diploma Brewmaster (equivalent to BSc, two years) • Doctorate (Doctor of Engineering Services) Mainly academic training	about 25-30	Germany and international	Basic studies in German; English for postgraduate studies	2hl pilot brewery, 50l pilot plant, pilot malting, laboratory for process control systems, analytical

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
VLB BERLIN Seestrasse 13 D-13353 Berlin +49 30 45080 292 brewmaster@vlb-berlin.org www.vlb-berlin.org/training	<ul style="list-style-type: none"> • Certified Brewmaster Course, five month course for prospective brewing professionals, in English • Excellence in Brewing Technology, advanced two-week course for senior managers from the brewing industry, in English • Russian Brewers Course, eight weektraining course for brewing professionals,in Russian Mainly academic, some vocational training and industry courses.	Maximum 30 on Brewmaster course	Germany & International	English, German, Russian	1.5hl pilot brewery (Steinecker), pilot malting plant, process control training facilities (Siemens), analytical labs (chemical-technical analyses, microbiology)
HOCHSCHULE WEIHENSTEPHAN-TRIESDORF Fakultät Biotechnologie und Bioinformatik https://www.hswt.de/studium/studiengaenge/bg.html	B. Eng.			German	Pilot plants in brewing, food processing, bioprocess engineering, beverages in general
BRAUERSCHULE KARLSTADT http://www.bs-msp.de/schule/abteilungen-in-karlstadt/brauer/index.html					

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
BRAUER UND MÄLZER BERUFSSCHULE ULM http://www.fss.schule.ulm.de/berufe/nahrung/brauer-und-maelzer/77-brauer-und-maelzer-berufsschule.html					
BRAUER UND MÄLZER BERUFSSCHULE MÜNCHEN http://www.bsgastro.musin.de/index.php/de/ausbildungsberufe/15-brauer-und-maelzer					
FRITZ-HENßLER-BERUFSSCHULE DER STADT DORTMUND (Brauer und Mälzer) http://www.fhbk.de/berufe/brauer-und-maelzer-brenner-destillateure					

HUNGARY

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
BUDAPESTI CORVINUS EGYETEM (Corvinus University of Budapest) Faculty of Food Science Department of Brewing and Distilling Ménesi út 45 H-1118 Budapest +36 1 482 6214 http://sor-szesz.uni-corvinus.hu/	<ul style="list-style-type: none">• BSc degree in Food Engineering, specialisation in brewing and distilling, technologies• MSc degree in Food Engineering, specialisation in Biotechnology Mainly academic.	20-25 per course	Hungary	Hungarian	

IRELAND

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
UNIVERSITY COLLEGE CORK Department of Food and Nutritional Sciences Cork, Ireland +353 21 490 2007 www.ucc.ie/en/foodfac/ www.cerealsciencecork.com https://www.ucc.ie/en/cerealscience/aboutus/facilities/brewery/	<ul style="list-style-type: none"> • BSc (Food Science) • BSc (Nutritional Sciences) • MSc and PhD (with emphasis in various aspects of brewing, malting, beverage and cereal science) • Brewing workshops offered occasionally Mainly academic courses / some industry courses.		Ireland and international	English	Pilot brewery, malting, beverage and cereal processing facilities, sensory evaluation units, analytical facilities for beverages and cereals
DUBLIN INSTITUTE OF TECHNOLOGY Department of Food Science and Environmental Health DIT Cathal Brugha Street Dr. Catherine Barry-Ryan + 353 1 402 4355 www.dit.ie/fseh catherine.barryryan@dit.ie http://www.dit.ie/media/newsimages/2017/DIT%20openday%202017%20flyers%20brewing.pdf	<ul style="list-style-type: none"> • BSc Food Innovation - Brewing & Distilling Level 8 	32 approx			
CARLOW INSTITUTE OF TECHNOLOGY Kilkenny Rd, Moanacurragh Carlow +353 59 917 5000 http://www.itcarlow.ie/	<ul style="list-style-type: none"> • BSc (Hons.) in Brewing & Distilling – CW108 • MSc in planning Academic links to the ICBD (Heriot-Watt University) in Edinburgh.				

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THE INSTITUTE OF BREWING AND DISTILLING
 BEER ACADEMY
 Represented in Ireland via Porterhouse.
www.theporterhouse.ie/beer-academy.php

ITALY

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
UNIVERSITY OF PERUGIA Italian Brewing Research Center (Centro di Eccellenza per la Ricerca sulla Birra – CERB) Via San Costanzo, n.c.n. I-06126 Perugia +39 075 585 7946 www.agr.unipg.it/cerb/	<ul style="list-style-type: none"> • University Master (Level 1) in Brewing Technologies (6 months for teaching activities and stages) • How to Become a Brewer (2 weeks for teaching and practical) • Expert in Beer Tasting (3 days) • Specific training courses on-demand Mix of academic / vocational and industry courses.	Ranges between 8-25	Europe (mainly Italy)	Italian (some topics are presented in English by international experts)	
UNIVERSITY OF UDINE Department of Food Science Via Sondrio 2 I-33100 Udine T: +39 432 558156 W: www.uniud.it	<ul style="list-style-type: none"> • Brewing Science and Technology (10weeks) • A short practical and theoretical course on Brewing Technology (one week) Practical courses – vocational and industry.	Between 15-20	Europe (mainly Italy)	Italian	2hl pilot brew plant, chemical labs for analyses (gas chromatograph, gas chromatograph mass spectrometry, solid phase microextraction technique)
INSTITUTE OF MASTERS OF BEER Training and product / process quality consultancy: http://www.masterofbeer.org/it/home.html					

NORWAY

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
<p>SCANDINAVIAN SCHOOL OF BREWING</p> <p>Gamle Carlsberg Vej 16 DK-1799 Copenhagen V</p> <p>+45 33 272400 www.brewingschool.dk</p> <p>School established: 1925. It is owned by the four Nordic brewers' associations: DK, NO, SE, and FI</p>	<ul style="list-style-type: none"> • Diploma Master Brewer: part of a master education at University of Copenhagen starting February – ending June. Divided into 6 modules. • Certified Brewer: education taught as part of the master brewer at University of Copenhagen. Divided into 6 modules. • Diploma Craft Brewer: two weeks education for micro brewers • Executive Course: two weeks course for people in executive positions • Beer Brewing Basics: introduction for new people in the brewing industry • Shorter courses in soft drinks, cider, beer flavour • Customised courses 	10-30 per course	Nordic and international	All courses in English	A one hl pilot brewery planned installed during 2018 at University of Copenhagen, laboratories at University of Copenhagen

POLAND

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
UNIVERSITY OF AGRICULTURE IN KRAKOW Krakow School of Brewing	BSc in brewing and malting, 7 semesters	30	completed A levels exam	Polish	fully equipped laboratory, university microbrewery, cooperation and internships with polish hop growers, malt houses, craft breweries and industrial breweries
	post-diploma course in brewing and malting, 2 semester	25	completed at least BSc	Polish	fully equipped laboratory, microbrewery, lecturers are academics and industry specialists from breweries/malthouses
	short intensive courses 3 days	15	no background required - aimed at active brewers working in the industry	English/Polish	fully equipped laboratory, university microbrewery
UNIVERSITY OF AGRICULTURE IN KRAKOW International PhD School in Malting and Brewing	PhD course, 6 semesters	8	completed MSc courses	English	consortium of 6 european universities from UK, Belgium, Denmark, Germany and Poland and their fully equipped laboratories and breweries

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
LODZ UNIVERSITY OF TECHNOLOGY Faculty of Biotechnology and Food Sciences 171/173 Wolczanska Street 90-924 Lodz	MSc/Diploma in Biotechnology (in the last year of study students can choose Fermentation Technology specialization (Fermentation Technology and Technical Microbiology specialization in English))	9 (Diploma in Biotechnology; Fermentation Technology specialization; in Polish)	mainly Poland; EU countries (ERASMUS+ students), Ukraine, Tunisia, India	Polish Biotechnology, Fermentation Technology Specialization; English - Biotechnology, Fermentation Technology and Technical Microbiology Specialization	equipment to perform brewing and fermentation in laboratory-scale; devices for quality control of raw materials and beverages, including analytical instrumentation such as HPLC, GC etc.
	Since 2018/2019 postgraduate course in Fermentation Technology is planned	9 (MSc in Biotechnology; Fermentation Technology specialization; in Polish)			
		10 (Diploma in Biotechnology; Fermentation Technology and Technical Microbiology Specialization in English)			
		10 (MSc in Biotechnology; Fermentation Technology and Technical Microbiology Specialization in English)			

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
WROCŁAW UNIVERSITY OF ENVIRONMENTAL AND LIFE SCIENCES Faculty of Biotechnology and Food Science Department of Fermentation and Cereals Technology ul. J. Chełmońskiego 37 51-630 Wrocław https://www.binoz.upwr.edu.pl/wnozeng	BSc in Food Technology and Biotechnology, 7 semesters (courses involving brewing technology are included in study plans for both fields of studies)	15 (seminar group of fermentation technology)	completed A levels exam	Polish	fully equipped laboratory, cooperation and internships with polish hop growers, malt houses, craft breweries and industrial breweries
	MSc in Food Technology with specialization in Fermentation Industries Technology, 3 semesters (courses involving brewing and malting technology are included among other fermentation industry topics: distilling and winemaking)	15	completed BSc courses	Polish	fully equipped laboratory, cooperation and internships with polish hop growers, malt houses, craft breweries and industrial breweries
	Postgraduate studies in Brewing Technology, 2 semester	40	completed BSc courses	Polish	fully equipped laboratory, lecturers are academics and industry specialists from breweries/malthouses, cooperation and internships with polish hop growers, malt houses, craft breweries and industrial breweries

PORTUGAL

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
UNIVERSIDADE DO MINHO Escola de Engenharia Departamento de Engenharia Biológica – Contact: Prof. António José Teixeira jateixeira@deb.uminho.pt	Curso de formação especializada – “Ciência e Tecnologia Cervejeira”	Minimum 12	Graduated in Biological, Chemical and Food related courses and/or experienced professionals	English and Portuguese	University – Braga Suppliers and Pilot Plant facilities (some topics)

ROMANIA

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
University « Dunarea de Jos » from Galati, Faculty of Food Science and Engineering, Department of Food Science, Food Engineering and Applied Biotechnologies	General Technologies - Technology and Control in the Fermentation Industry.	44	Romania, Republic of Moldova, scholarship for foreign students available	Romanian	200 liters brewing pilot station
University of Agronomic Sciences and Veterinary Medicine from Bucharest, Faculty of Biotechnologies	Fermentative Biotechnologies	n.a.	Romania, scholarship for foreign students available	Romanian	n.a.
University « Aurel Vlaicu » from Arad, Faculty of Food Engineering, Tourism and Environment Protection	Technology and Control in the Wine Industry and Alcoholic Beverages	30	Romania, scholarship for foreign students available	Romanian	No production facility available.
University « Transilvania » from Brasov, Faculty of Food and Tourism	Technology of Malt and Beer	n.a.	Romania, scholarship for foreign students available	Romanian	n.a.
University of Agricultural Sciences and Veterinary Medicine from Cluj-Napoca, Faculty of Food Science and Technology	General Technologies – Technology of Malt and Beer	n.a.	Romania, scholarship for foreign students available	Romanian	n.a.
University of Craiova, Faculty of Horticulture	Technology of processing agricultural products – Fermentative Technologies	25	Romania, scholarship for foreign students available	Romanian	Only for wine
University of Agricultural Sciences and Veterinary Medicine « Ion Ionescu de la Brad » from Iasi, Faculty of Agriculture	Technology and Control in the Beer and Distilled Beverages Industries	60	Romania, scholarship for foreign students available	Romanian	Laboratory (25 – 30 litres)

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
University « Lucian Blaga » from Sibiu, Faculty of Agricultural Sciences, Food Industry and Environment Protection	General Technologies – Fermentative Technologies	50	Romania, scholarship for foreign students available	Romanian	Laboratory, low capacity
University « Stefan cel Mare » from Suceava, Faculty of Food Engineering	Technology and Quality Control in the Beer and Wine Industries	30	Romania, scholarship for foreign students available	Romanian	No production facility available.
University of Agricultural Sciences and Veterinary Medicine of Banat from Timisoara, Faculty of Food Technology	Extractive and fermentative technologies	70	Romania, scholarship for foreign students available	Romanian	No production facility available.
University « Valahia » from Targoviste, Faculty of Environment Engineering and Food Science	Beer Technology	30	Romania, scholarship for foreign students available	Romanian	No production facility available.

SLOVENIA

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
SLOVENIAN INSTITUTE OF HOP RESEARCH AND BREWING Cesta Žalskega tabora 2 SI-3310 Žalec +386 3 7121600 www.ihps.si	<ul style="list-style-type: none">• A practical and theoretical course on Brewing Technology (10 days), national vocation qualification brewer	10-20 per course	Slovenia, Serbia	Slovenian	Pilot brewery, sensory evaluation units, analytical facilities for raw materials, brewing technological intermediates and beer

SPAIN

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
ESCUELA SUPERIOR DE CERVEZA Y MALTA José Gutierrez Abascal 2 E-28006 Madrid +34 60 667 1407 www.etsii.upm.es www.aetcm.es	<ul style="list-style-type: none">• Master in Brewing Technology (Universidade Politécnica de Madrid)• Also continuous training Mainly academic / some industry courses.	15-20 per course	Spain, Latin America and International	Spanish	

SWEDEN

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
VBU BRYGGERITEKNIK Box 830 S-771 28 LUDVIKA +46 240 865 00 info@vbu.ludvika.se http://www.vbu.se/program_bryggeriteknik	Brewing Technician	25	Sweden (Scandinavia)	Swedish	Pilot Brewery

SWITZERLAND

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
STRICKHOF Seestrasse 295 Eingang Austrasse CH-8804 +41 58 105 98 00 info@strickhof.ch	<ul style="list-style-type: none"> Food Production Assistant Federal Certificate of Vocational Education and Training Food Technologist Federal Diploma of Vocational Education and Training 	Dependent upon nature of the course	Compulsory education	German	Brewery, laboratories and tasting suite.
GRANGENEUVE Institut agricole de l'Etat de Fribourg Rte de Grangeneuve 31 CH - 1725 Posieux +41 26 305 55 00 grangeneuve@fr.ch	<ul style="list-style-type: none"> Food Production Assistant Federal Certificate of Vocational Education and Training Food Technologist Federal Diploma of Vocational Education and Training 	Dependent upon nature of the course	Compulsory education	French	Brewery, laboratories and tasting suite.

UNITED KINGDOM

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
CAMPDENBRI Coopers Hill Road Nutfield / Surrey RH1 4HY +44 (0)1737 824277 www.campdenbri.co.uk	<ul style="list-style-type: none"> • Beer & Food Matching • Recognising Beer Faults • Beer Taint Workshop • Introduction to Brewing • Malting • Introduction to Speciality Malts • BRC Technical Standard Awareness • Foundation course in HACCP • Microbiology workshop • Brewery Cleaning & Disinfection • Introduction to Yeast & Fermentation • and more ... Industry courses only.	Dependent upon nature of the course, from 6 to 50	International brewing, malting, wine and related industries	English	Pilot maltings, roaster and brewery. Laboratories and tasting suite. 70 seat lecture theatre
MURPHY AND SON Alpine St Nottingham Nottingham NG60HQ	https://blog.murphyandsn.co.uk/murphy-training-days-2018/	15 per course	Generally UK	English	Analytical and micro lab.+ Technical support from qualified brewers

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
<p>BREWLAB LTD</p> <p>19 Bridge House Bridge Street Sunderland SR1 1TE</p> <p>+44 (0)191 514 4746 www.brewlab.co.uk Offering training, analyses and brewing yeast services to individuals and the brewing industry</p>	<ul style="list-style-type: none"> • British Brewing Technology (Diploma); 12 weeks theory and practical instruction • Practical Brewing (Certificate); 3 weeks incorporating a week of practical skills • Three day Start-Up Brewing course for new entrants to the industry • One day workshops include Microbiology and Small Scale Bottling. There is also a flavour evaluation programme and support for off-site study. • Practical Brewing and British Brewing Technology courses are accredited by the Institute of Brewing & Distilling to provide instruction to Foundation and General Certificate level (see details of the IBD programmes below). Vocational and industry courses. 	Dependent on course	International	English	100 litre pilot training brewery with bottling facilities. Analysis laboratories and dedicated lecture theatre. Site visits to micro-breweries for practical skills training

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
INTERNATIONAL CENTRE FOR BREWING & DISTILLING (ICBD) School of Life Sciences Heriot-Watt University Riccarton Edinburgh EH14 4AS +44 (0)131 451 3183 www.icbd.hw.ac.uk	<ul style="list-style-type: none"> • BSc in Brewing and Distilling (on campus) • MSc/PG Diploma in Brewing and Distilling (on campus & distance learning) • Bespoke short courses and contract research opportunities • Research degree programmes Mainly academic / some industry courses.	15 undergrads per annum; 20-25 MSc on campus; 140 distance learning students	UK & Worldwide	English	2 hl pilot brewery, distillery and malting, full lab facilities with specialised analytical equipment such as confocal microscope, flow cytometer, genomics and proteomics facilities. Specialist sensory suite.

Institution	Courses offered	Number of students	Origin of students	Language of instruction
<p>INSTITUTE OF BREWING & DISTILLING (IBD) BEER ACADEMY</p> <p>The Institute of Brewing & Distilling 44A Curlew Street Butler's Wharf London SE1 2ND</p> <p>http://www.ibd.org.uk/qualifications/</p>	<p>The IBD offers globally recognised qualifications in Brewing and Distilling. The entry point qualifications are the General Certificate in Brewing, The General Certificate in Packaging and the General Certificate in Distilling. Three diplomas are offered in Brewing, in Distilling and in Beverage Packaging. The highest qualification is that of Master Brewer</p> <ul style="list-style-type: none"> • Diploma/Master Brewer exam preparation courses • Fundamentals of Brewing and Packaging Course • Study Tours • Regional events/seminars • International Conferences in UK, Asia Pacific and Africa • Beer Academy Foundation Course • Distance Learning via the IBD Distance Learning Web facility for the Diploma in Brewing and the Diploma in Beverage. • Learning zone on IBD website <ul style="list-style-type: none"> – Packaging examinations. – Global network of accredited trainers who can deliver syllabus specific training. <p>Spanning from vocational to industry to full academic.</p>	5 up to a maximum of 25	Worldwide	English

Institution	Courses offered	Number of students	Origin of students	Language of instruction	Facilities
UNIVERSITY OF NOTTINGHAM Brewing Science, Division of Food Sciences Sutton Bonington Campus Loughborough LE12 5RD +44 (0)115 951 6160 brewing.science@nottingham.ac.uk www.nottingham.ac.uk/brewingscience	Post-graduate qualifications have been designed for professionals working in the Brewing and allied industries and are studied part-time to fit around employment. They are delivered through e-learning, coupled with an intensive residential course for each module: <ul style="list-style-type: none"> • MSc in Brewing Science • PGCert in Brewing: Principles and Practice • PGCert in Brewing: Optimisation Using Technical Approaches • Individual Modules may be studied on a stand alone basis as a part of continuing professional development, e.g. <ul style="list-style-type: none"> - Raw Materials for Brewing, Brewhouse, Processes, Brewery Yeast Management, Fermentation & Yeast Handling, Brewing Microbiology, Beer Maturation and Filtration, Sensory and Instrumental Analysis of Beer, Brewery Waste Management & Environmental Issues, Beer Flavour Development, Beer Quality Development Academic / some industry courses.	40	UK and International	English	Micro-malting equipment & fermentation suite. Teaching & laboratory facilities specialised in flavour technology, crop science, microbiology, rheology and structure of beverages/macromolecules in solution. Extensive genomic, proteomic & metabolomic facilities

BREWUP

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