

**The Ohio State University
College of Food, Agricultural, and Environmental Sciences**

Brewing Science Minor (BREWSI-MN)

Dr. Luis E. Rodriguez-Saona, Coordinating Advisor
325 Parker Food Science Building
2015 Fyffe Rd. Columbus, OH 43210
rodriguez-saona.1@osu.edu

The 15-credit hour Brewing Science Minor will provide undergraduates an understanding of the biological and chemical principles of brewing as it follows the process from "malting grains to a pint" and how to maintain consistent quality in the brews. The minor is targeted for those students interested in working in the brewing industry or the homebrewer that wants to improve their skills.

All students must take the four (4) required core courses and then select courses from the list of elective courses to meet the fifteen (15) credit hour requirement.

Prerequisites: BIOLOGY 1101 or 1113 and CHEM 1110 or 1210

Required core course (10 credits):

- FDSCTE 2410: Brewing Science (2)
- MICROBIOL 2100: Wild Yeast: Isolation to Fermentation (3)
- FDSCTE 5330: Food Plant Management (2)
- FDSCTE 5750: Brewing Capstone (3)

Elective Courses (5 credits):

Students will choose from the following courses:

- FDSCTE 5500: Measurement of Food Perception and Liking (3)
- FDSCTE 5430: Food Fermentation (3)
- FDSCTE 4410: Hazard Analysis and Critical Control Points (HACCP) (2)
- FDSCTE 5320: Food Laws and Regulations (2)
- FDSCTE 4597.01: Alcohol and Society (3)
- FBE 3510: Introduction to Biological Engineering (4)
- ENR 3280: Water Quality Management (3)
- BUSMHR 3510: New Venture Creation (3)
- BUSML 3250: Principles of Marketing (3)

Brewing Science Minor Program Guidelines

The following guidelines govern this minor:

Required for graduation: No

Credit hours required: A minimum of 15 credit hrs. 1000-level courses shall not be counted toward the 15 credit hr minimum. At least 6 credits must be at the 3000 level or above.

Transfer and EM credit hours allowed: A student is permitted to count up to 6 total hours of transfer credit and/or credit by examination.

Overlap with the GE: A student is permitted to overlap up to 6 credit hours between the GE and the minor.

Overlap with the major and additional minor(s):

- The minor must contain a minimum of 12 credit hours distinct from the major and/or additional minors (i.e. if a minor requires more than 12 credit hours, a student is permitted to overlap those hours beyond 12 with the major or with another minor).
- The minor must include at least 6 hours of upper-level or upper-division course work (3000 or above).

Grades required:

- Minimum C- for a course to be listed on the minor.
- Minimum 2.00 cumulative point-hour ratio required for the minor.
- Course work graded Pass/Non-Pass cannot count in the minor.
- No more than 3 credit hours of coursework graded Satisfactory/Unsatisfactory may count toward the minor.

X193 credits: No more than 3 credit hours.

Minor approval: The minor program must be approved by a counselor in the College of Food, Agricultural, and Environmental Sciences (Room 100 Ag. Admin Building, 2120 Fyffe Rd.)

Filing the minor program form: The minor program form must be filed at least by the time the graduation applications is submitted to a college counselor.

Changing the minor: Once the minor program is filed in the college office, any changes must be approved by the Brewing Science Minor advisor.

College of Arts and Sciences
Curriculum and Assessment Services
154 Denney Hall, 164 Annie & John Glenn Ave.
<http://artsandsciences.osu.edu>
Appr CAA 3-3-21