You will learn:

- Microscopic staining
- Observation techniques
- Culture media preparation
- Bacterial testing methods
- Yeast culture and quantitation methods

“I recommend this course as a minimum knowledge base for all brewers.” Allyson Rolph, Head Brewer, Thirsty Pagen Brewing, Superior, Wis.

“This is a great introduction for any brewery looking to start up a lab program in their brewery.” John J. Hall, Brewmaster, 5 Rabbit Brewery, Bedford, Ill.

“Amazing course, totally worth the trip!” Sarah Hyde, Quality Control Analyst, Jack’s Abby Brewing, Framingham, Mass.

This course is held in a fully equipped microbiology lab and taught by Terese Barta, Ph.D., Department of Biology. Cost: $229. Register today and join our mailing list below!

In 2016:

- January 9 and 10
- March 25 and 26
- July 13 and 14
- August 10 and 11
- November 12 and 13