



Hospitality Management: Craft Distillery, Specialized Diploma (2022-2023 Catalog)

SEMESTER-BY-SEMESTER PROGRAM MAP FOR FULL-TIME STUDENTS

Courses are listed in preferred order of completion

Plans can be modified to fit student needs by adding more semesters

Choose your courses with your Advisor.

Developmental Education Courses (if required)

<input type="checkbox"/>	ACLS050	Introduction to Academic Literacy	<input type="checkbox"/>	MATH020	Pre-Algebra
<input type="checkbox"/>	ENGL027	Writing Skills Workshop	<input type="checkbox"/>	MATH022	Elementary Algebra

	complete	Course #	Course Title	Credits	Pre-requisites / Co-requisites
Semester 1	<input type="checkbox"/>	COLS101	College Success	1	
	<input type="checkbox"/>	DSTL101	Foundations of Distillation Operations	3	
	<input type="checkbox"/>	CRFT140	Fundamentals of BWS	3	
	<input type="checkbox"/>	CRFT150	Beverage Data Analytics	3	
	<input type="checkbox"/>	CRFT160	Craft Fermentation Production	3	
	<input type="checkbox"/>	CRFT170	Craft Beverage Sales & Distribution	2	
				Total credits:	15
Semester 2	<input type="checkbox"/>	CHEM120	General Chemistry I	4	PRE: MATH022 or Placement Policy, 1 yr of HS Chemistry or CHEM011, ENGL101 eligibility
	<input type="checkbox"/>	DSTL111	Quality Control & Beverage Sensory Analysis	1.5	Pre: DSTL101
	<input type="checkbox"/>	DSTL121	Craft Beverage Compliance	3	Pre: DSTL101
	<input type="checkbox"/>	DSTL131	Distillery and Maturation Operations	3	Pre: DSTL101
	<input type="checkbox"/>	CRFT180	Craft Beverage Operations and Process Management	1.5	Pre: CRFT140
	<input type="checkbox"/>	CRFT250	Craft Practicum	2	Pre: CRFT140, CRFT160, CRFT170
			Total credits:	15	
			Total Degree Credits	30	

Narrative:

Northampton Community College offers a unique degree in Craft Distillery. The program is the only one in the Mid-Atlantic and New England regions that allows students to learn from “grain to glass.” The craft beverage industry is one of the fastest growing industry segments that hosts a variety of different job opportunities.

Program Features:

The specialized degree of craft distilling combines agriculture, science, and education. Learn fermentation, distilling, proofing, aging, bottling, and product evaluation through NCC’s one-year credit program. The specialized diploma addresses legal requirements within the craft distilling industry. Students will study from industry expert instructors and gain essential information on making spirits through a series of labs, hands-on, and practical experiences.

Transfer Information:

Leave blank. There are none at this time.

Career Potentials in Craft Distillery:

Brewer, Distiller, Maltster, Process Engineer, Quality Assurance, Quality Control, Production Planner, Supply Chain Management, Tasting Room Manager, Sales & Marketing