



Craft Distillery-Specialized Diploma (2022-23 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"/>
<input type="checkbox"/>	ENGL027	Writing Skills Workshop	<input type="checkbox"/>
<input type="checkbox"/>	MATH020	Pre-Algebra	<input type="checkbox"/>
<input type="checkbox"/>	MATH022	Elementary Algebra	<input type="checkbox"/>
<input type="checkbox"/>	MATH026	Intermediate Algebra	<input type="checkbox"/>

Location: B= BETH, M= MROE, S=SBTH, D= DIST *subject to change										
complete	Course #	Course Title	Credits	Gen Ed	Fall	Winter	Spring	Summer	Pre-requisites / Co-requisites	
Semester 1	<input type="checkbox"/>	COLS101	College Success	1		B, M, S, D	----	B, M, D	D	
	<input type="checkbox"/>	DSTL101	Foundations of Distillation Operations	3		S	----	----	----	
	<input type="checkbox"/>	CRFT140	Fundamentals of Beer, Wine & Spirits	3		S	----	----	----	
	<input type="checkbox"/>	CRFT150	Beverage Data Analytics	3		S	----	----	----	
	<input type="checkbox"/>	CRFT160	Craft Fermentation Production	3		S	----	----	----	
	<input type="checkbox"/>	CRFT170	Craft Beverage Sales & Distribution	1.5		S	----	----	----	
			Total Semester Credits:	14.5						
Semester 2	<input type="checkbox"/>	CHEM120	General Chemistry I	4	CL	B, M, D	D	B, M, D	B, M, D	
	<input type="checkbox"/>	DSTL111	Quality Control & Beverage Sensory Analysis	1.5		----	----	S	----	PRE: DSTL101
	<input type="checkbox"/>	DSTL121	Craft Beverage Compliance	3		----	----	S	----	PRE: DSTL101
	<input type="checkbox"/>	DSTL131	Distillery and Maturation Operations	3		----	----	S	----	PRE: DSTL101
	<input type="checkbox"/>	CRFT180	Craft Beverage Operations & Process Management	1.5		----	----	S	----	PRE: CRFT140
	<input type="checkbox"/>	CRFT250	Craft Practicum	2		----	----	S	----	PRE: CRFT140, CRFT160 & CRFT170)
		Total Semester Credits:	15							
		Total Degree Credits	29.5							

***It is the student's responsibility to be knowledgeable of NCC graduation requirements and to verify transfer requirements with the 4-year institution. Courses listed on the program map are based upon the assumption that prerequisites and courses taken in previous semesters will be successfully completed**

Program Narrative:

The only craft distilling degree program offered at a community college or university in the Mid-Atlantic Region, the specialized degree of craft distilling combines agriculture, science, and education to assist participants to gain an understanding of fermentation, distilling, proofing, aging, bottling, and product evaluation. Graduates are prepared to become distillers, quality control managers, general managers, or open their own distilling business.

Features:

The Craft Distillery industry consists of operators engaged in distilling spirits. Operators' three main activities are engaged in distilling potable liquors, blending liquors and mixing liquors with other ingredients. These spirits are then bottled and sold primarily to liquor wholesalers, as well as to other retail stores. Industry Products include: vodka, gin, whiskey, rum, cordials, tequila and other spirits. Industry activities include: distilling liquors, blending liquors and bottling liquors.

With the continued upward growth projection, attaining an education in craft distillery codifies what it means to be a master distiller. A specialized diploma in craft distillery will serve the industry well to have specialized trained candidates with a solid understanding of the fundamentals.

Admission to the program is open to any student meeting the standard college entrance requirements. To complete the on-campus program in a timely basis, students should meet with the electrical program manager for advising prior to entering the program.

Contact the Admissions Office at 610.861.5500 for further information.

Program Learning Outcomes:

- Understand day to day craft beverage operations through development of technical skills and acquiring industry terms.
- Demonstrate craft production through the knowledge of the history, science, styles and methods of craft beverage creation.
- Communicate effectively for government compliance and with other suppliers, distribution channel members, employees, and customers to support an ethical and sustainable business.
- Develop professional craft beverage technological skills through experimental learning ensuring quality control and safety.
- Read and accurately interpret financial data to make financially sound decisions to operate a craft beverage facility.
- Utilize critical thinking skills by constructing a business plan to promote a brand, distribution methods, marketing channels, and facility site.

Career/Employment Information:

Areas of career opportunities for students completing the program are:

- Assistant Distiller
- General Manager
- Quality Control
- Production planner
- Supply chain management
- Tasting Room manager
- Special Events coordinator