

Course Outline (Higher Education)

School:	School of Health and Life Sciences
Course Title:	MICROBREWERY DEVELOPMENT
Course ID:	SCBRW5088
Credit Points:	15.00
Prerequisite(s):	(SCBRW5081 and SCBRW5082 and SCBRW5083)
Co-requisite(s):	Nil
Exclusion(s):	(SF489)
ASCED Code:	019905

Description of the Course :

This course will present a broad overview of the steps involved in developing a microbrewery. It will cover aspects of the planning stages to the operational phase including regulatory issues, equipment selection and design and product development.

Grade Scheme: Graded (HD, D, C, etc.)

Work Experience:

No work experience: Student is not undertaking work experience in industry.

Placement Component: No

Supplementary Assessment: Yes

Where supplementary assessment is available a student must have failed overall in the course but gained a final mark of 45 per cent or above and submitted all major assessment tasks..

Program Level:

AQF Level of Program						
	5	6	7	8	9	10
Level						
Introductory	■	■	■	■	■	■
Intermediate	■	■	■	■	■	■
Advanced	■	■	■	✓	■	■

Learning Outcomes:

Knowledge:

- K1.** Describe the regulatory environment in which breweries operate.
- K2.** Describe the principles of effective design of a brewery.

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- K3.** Describe the steps in successful product development.
- K4.** Define the principles of occupational health and safety.

Skills:

- S1.** Develop a beer product.
- S2.** Design the layout of a microbrewery.
- S3.** Design and implement an OHS strategy in a brewery.

Application of knowledge and skills:

- A1.** Plan a brewery development project.

Course Content:

The following material will be normally presented during this course.

Topics may include:

- The Planning Phase (location, format).
- Business plan / Market research.
- Regulatory issues.
- Brewery equipment (types, layout, capacity).
- Human resource implications including training.
- Product Development (Styles/types, serving, packaging)
- Occupational Health & Safety.
- Waste control.

Values:

- V1.** To develop a responsible attitude to the production and consumption of alcoholic beverages.
- V2.** To develop an awareness of the differences in cultural beliefs about alcoholic beverages.
- V3.** To develop an awareness of the importance of safety in the workplace.

Graduate Attributes:

FedUni graduate attributes statement. To have graduates with knowledge, skills and competence that enable them to stand out as critical, creative and enquiring learners who are capable, flexible and work ready, and responsible, ethical and engaged citizens.

Attribute	Brief Description	Focus
Knowledge, skills and competence	Skills to find and interpret information independently.	High
Critical, creative and enquiring learners	Independent learning.	High
Capable, flexible and work ready	The role of alcoholic beverages in society.	Low
Responsible, ethical and engaged citizens	Safety in the working environment.	High

Learning Task and Assessment:

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Learning Outcomes Assessed	Learning Tasks	Assessment Type	Weighting
K1-K3, S1, S2, A1	Design project - the project will be based on one or more aspects of designing a brewery, planning the requirements of a brewery, product development, and / or preparation of a marketing plan.	Design project.	50-60%
S3, K1, K4	OH&S Plan - undergoing a hazard analysis and developing a risk minimisation plan for a microbrewery.	Assignment.	20-30%
K1-K4	On-line multiple choice tests.	On-line tests.	10-20%

Adopted Reference Style:

Australian