



## Course Catalog: Draught Line Training

# About Brewers Association Courseware

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The Brewers Association® (BA) is an organization that understands the needs of workforce development in the brewing industry. As an organization of brewers, allied trade, beer wholesalers, retailers, individuals, and other associate members, we are in a unique position to centralize learning opportunities. Our goal is to provide an engaging learning experience to aspiring and advancing industry professionals without feeling like another generic training.

Our courseware is developed by experienced educators and industry professionals and reviewed by multiple committees and experts. Additionally, we interview real industry professionals and incorporate their feedback into the curriculum.



**KAYLYN KIRKPATRICK**

Director of Education | Brewers Association

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# Courseware Information

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Our online courses are hosted within the Brewers Association learning management system (LMS) that can be accessed using member credentials or by creating a free non-member account. Online courseware is responsive and is compatible with different devices including a computer, tablet, or mobile phone.

**Login page:** <https://brewersassociation.xceleratemedias.com/>

## Draught Line Training

The Brewers Association currently offers two online courses to address hazards associated with draught beer line cleaning and service. An advanced version is available to line cleaning operators who need to review detailed procedural knowledge, and an abbreviated version is available to sales and service professionals who mainly work adjacent to draught line cleaning operations.

Here are the following topics covered:

- Standard line cleaning procedures
- Chemical and physical hazards
- Risk and hazard assessment
- Hazard communication tools
- Safety documentation and record keeping
- Responsibilities of a line cleaning operator

This courseware is expert written and customized to brewery environments, containing real brewery scenarios with a certificate awarded upon completion. There will be regular updates based on feedback and mandated laws.

For bulk pricing, please contact: [Kaylyn@brewersassociation.org](mailto:Kaylyn@brewersassociation.org)

## Curriculum Details and Pricing

There are two courses in this curriculum: a one-hour training for operators and a 20-minute training for sales and service professionals. Each course contains a mix of video, read pages, interactive pages, and quizzes, and comes with a certificate of completion.

Course	Description
Draught Line Safety for Line Cleaners	Evaluate the effectiveness of draught line cleaning processes and incorporate safety and best practices into your cleaning operations.
Draught Line Safety for Adjacent Workers	Develop and practice awareness of best practices and hazards when working near draught line cleaning operations.

Product	Pricing	
	Member	Non-Member
<b>Draught Line Safety for Line Cleaners</b>	\$ 75 (25% discount)	\$ 100
<b>Draught Line Safety for Adjacent Workers</b>	\$ 15 (25% discount)	\$ 20

Members enjoy discounted pricing when logging into the online training center using member credentials.

Bulk pricing is available for your team, company, or school. Please contact [Kaylyn@brewersassociation.org](mailto:Kaylyn@brewersassociation.org)

# LMS and Courseware Examples

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Kaylyn Kirkpatrick

Content Library

Brewery Safety Training

Brewery Safety Training

### Brewery Safety: Powered Industrial Truck

Control safety hazards when using or working around powered industrial trucks (PIT). Note: this training does not replace equipment specific training to license operators.

Lessons: 7

Duration: 25 minutes

Content Status: Incomplete

Certificate Status: Available

Survey Status:

[Launch](#)

### Brewery Safety: Bottling

Control safety hazards of setting up a bottling line, bottling operation, labeling, and supplying and unloading bottles using powered industrial trucks.

Lessons: 8

Duration: 30 minutes

Content Status: Incomplete

Certificate Status: Available

Survey Status:

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### Brewery Safety: Fermentation and Cellingar

Control safety hazards of working on elevated platforms and ladders, using sanitizing chemicals, CO2 hazards during fermentation and transferring beer to other vessels, atmospheric hazards from CO2 during fermentation, and use of transfer equipment for pitching yeast and removing yeast cakes.

Lessons: 13

Duration: 30 minutes

Content Status: Incomplete

Certificate Status: Available

Survey Status:

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- Disclaimer ☒
- Brewery Safety Training Introduction ☒
- Pre-Quiz ☒
- Video – Keg Cleaning** ☐
- Chemical Hazards ☐
- Chemical Dispensing and Handling ☐

↑ 3 of 14 — Pre-Quiz

Video – Keg Cleaning