



Course Catalog: Beer Quality Training

About Brewers Association Courseware

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

Kaylyn@brewersassociation.org

Courseware Information

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/>

Beer Quality Training

The Brewers Association currently offers an online beer quality curriculum to address foundational techniques and tools to manage beer quality at a brewery.

Here are the following topics covered:

- Beer brand and style guidelines
- Contamination and food safety
- Brewing process control points
- Yeast and fermentation health
- Common tests for wort and beer quality
- Building a basic quality lab

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

Curriculum Details and Pricing

Each course in the curriculum ranges from 15-30 minutes for 1 hour of total seat time and contains a mix of video, read pages, interactive pages, and quizzes. All three courses must be completed for a certificate.

Course	Description
Understand and Analyze Quality Risks	Explain quality in the context of beer and brewing processes, describe how to manage beer brand and style guidelines, and identify control points for verifying beer quality
Evaluate Physical and Chemical Properties of Wort	Define wort quality in terms of physical and chemical properties that impact beer downstream, recognize the appropriate test for measuring wort quality, and describe the available tools and instruments for performing quality tests on wort.
Examine Microbiological Testing for Fermentation Health	Define beer quality in terms of yeast and fermentation health, recognize the appropriate test(s) to measure beer quality, and identify the tools and instruments needed to perform quality tests on beer and yeast.

Product	Pricing	
	Member	Non-Member
Single Course	\$ 30 (25% discount)	\$ 40
Bundle (all 3 courses)	\$ 80 (33% discount)	\$ 120

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

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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

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:

[Launch](#)

Brewery Safety: Fermentation and Cellaring

Brewery Safety: Fermentation and Cellaring ★

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:

[Launch](#)

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