



Online Course Catalog: Brewery Safety

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/>

Brewery Safety Training

The Brewers Association currently offers an online brewery safety curriculum to address unique hazards in a ***production brewing environment***.

Here are the following topics covered:

- Grain handling and grain silos
- Powered industrial truck safety
- Brewhouse processes including mashing, boiling, and whirlpooling
- Cellar hazards including cleaning and sanitizing
- Beer filtering, pumping, and carbonating
- Packaging operations, including cleaning and filling kegs

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 20-40 minutes for 6.5 hours of total seat time and contains a mix of video, read pages, interactive pages, and quizzes. Individual courses come with a certificate.

| Course | Description |
|--------------------------------------|---|
| Bottling | Control safety hazards of setting up a bottling line, bottling operation, labeling, and supplying and unloading bottles using powered industrial trucks. |
| Canning | Control safety hazards of setting up a canning line, the canning operation, and the process of supplying and unloading a canning operation using powered industrial trucks. |
| Fermentation and Cellaring | Control safety hazards of working on elevated platforms and ladders, using sanitizing chemicals, CO ₂ hazards during fermentation and transferring beer to other vessels, atmospheric hazards from CO ₂ during fermentation, and use of transfer equipment for pitching yeast and removing yeast cakes. |
| Fermentation Cleaning and Sanitizing | Control safety hazards involved in handling chemicals, transferring, cleaning, and sanitizing chemicals through a fermenter, and inspecting a fermenter before it is filled with wort. |
| Filtering and Carbonation | Control safety hazards involved in handling chemicals, cleaning and sanitizing bright (brite) tanks and filters and moving beer with carbon dioxide or portable pumps through filters or into bright tanks. |
| Filtering and Pumping | Control safety hazards involved in filtering and pumping, including entanglement in machinery, filtering at high pressures, electricity exposure in wet areas, silica exposures associated with diatomaceous earth (DE) filtration, high noise levels, ergonomic risks, and exposure to cleaning and sanitizing chemicals. |
| Grain Handling | Control safety hazards of handling grain in bags or small bulk containers by using machine guarding, controlling hazardous energy, managing combustible dust, and using proper ergonomics. |

| | |
|--------------------------------|---|
| Grain Handling and Grain Silos | Control safety hazards such as entanglement in machinery, grain engulfment, grain bridge hazards, confined spaces, and combustible dust when moving grain from storage silos to a grain mill. |
| Keg Cleaning | Control safety hazards from chemicals, pressurized kegs, and working near hot surfaces and liquids when cleaning kegs. |
| Keg Filling | Control safety hazards when setting up a keg filling operation, filling kegs, and using powered industrial trucks to move kegs. |
| Mashing | Control safety hazards during mashing, lautering, and cleaning after mashing is complete. |
| 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. |
| Transfer and Boiling | Control safety hazards when cleaning a boil vessel, transferring wort from the mash tun, boiling wort, and adding necessary additions. |
| Whirlpooling and Cooling | Control safety hazards associated with cleaning and sanitizing chemicals, hot liquids, and surfaces, slip and trip hazards, working with portable pumps and pressurized hoses, and confined spaces. |

| Product | Pricing | |
|-------------------------|-----------------------|------------|
| | Member | Non-Member |
| Single Course | \$ 15 (25% discount) | \$ 20 |
| Bundle (all 14 courses) | \$ 150 (46% discount) | \$ 280 |

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

LMS and Courseware Examples

[Preview Transfer and Boiling](#)

[Home](#)
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[Favorites](#)

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: [Launch](#)

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: [Launch](#)

Keg Cleaning

21% COMPLETE

↑ 3 of 14 — Pre-Quiz

Video – Keg Cleaning

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

Video player showing a person cleaning kegs in a brewery setting. The video is at 9:00 and has a 1x speed setting.