



# Course Catalog: HR Manager Training

KAYLYN KIRKPATRICK

# 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/>

## HR Manager Training

The Brewers Association currently offers an online HR Manager curriculum to introduce foundational techniques and tools to manage people at a brewery. For more experienced HR practitioners, this course offers professional development credits through the Society for Human Resource Management (SHRM).

Here are the following topics covered:

- Employment law (resources for federal and state)
- Job descriptions, interviews, and employee value proposition
- Legally compliant employee handbook
- Training practices for employee engagement
- Preventing and addressing unlawful harassment
- Approaches to conflict in the workplace

This courseware is expert written and customized to reflect 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

The HR Manager Crash Course consists of two parts: Part 1 takes 45-60 minutes and Part 2 takes 60-90 minutes of total seat time. Both courses contain a mix of podcast-style audio, read pages, interactive pages, and quizzes. Learners must complete the entire series to earn a certificate of completion.

Course	Description
HR Manager Crash Course – 1	Practice responsibilities and discover resources for complying with employment law, explore best practices for hiring, and gain tools to craft a legally compliant employee handbook.
HR Manager Crash Course – 2	Choose different types of training for employee engagement, practice preventing and addressing harassment, and recognize pros, cons, and types of conflict in the workplace.

Product	Pricing	
	Member	Non-Member
Single Course	\$ 30 (25% discount)	\$ 40
Bundle (both courses)	\$ 50 (37% discount)	\$ 80

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

## Preview Transfer and Boiling

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1


Kaylyn Kirkpatrick

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Content Library

### Brewery Safety Training

	Course Title	Description	Lessons	Duration	Status	Action
	<b>Brewery Safety: Powered Industrial Truck</b> ★	Control safety hazards when using or working around powered industrial trucks (PIT). Note: this training does not replace equipment specific training to license operators.	7	25 minutes	Incomplete Available	<a href="#">Launch</a>
	<b>Brewery Safety: Bottling</b> ★	Control safety hazards of setting up a bottling line, bottling operation, labeling, and supplying and unloading bottles using powered industrial trucks.	8	30 minutes	Incomplete Available	<a href="#">Launch</a>
	<b>Brewery Safety: Fermentation and Cellaring</b> ★	Control safety hazards of working on elevated platforms and ladders, using sanitizing chemicals, CO <sub>2</sub> hazards during fermentation and transferring beer to other vessels, atmospheric hazards from CO <sub>2</sub> during fermentation, and use of transfer equipment for pitching yeast and removing yeast cakes.	13	30 minutes	Incomplete Available	<a href="#">Launch</a>

Keg Cleaning

21% COMPLETE

Disclaimer

Brewery Safety Training Introduction

Pre-Quiz

Video – Keg Cleaning

Chemical Hazards

Chemical Dispensing and Handling

↑ 3 of 14 — Pre-Quiz

Video – Keg Cleaning

The video shows a close-up of several stainless steel beer kegs stacked on a metal rack. A person's hand, wearing a white protective glove, is visible in the foreground, reaching towards the kegs. The background shows more kegs and industrial equipment, including pipes and a control panel with a small digital screen.