Ollscoil Mhá Nuad Maynooth University



# MICRO-CREDENTIALS BREWING & DISTILLING

Start date: 6 March 2023 Register by: 10 February 2023 Duration: 12 weeks part-time **Delivery:** Blended course (11 weeks of one-hour live online lectures and a 3-day hands-on laboratory experience)

## BREWING & DISTILLING

12 week course to deepen the learners' understanding of the scientific principles behind B&D processes and develop skills vital to quality aspects of the B&D industries.

#### Who is this course for?

- A new entrant to Brewing & Distilling (B&D) looking to upskill and develop applicable knowledge in quality control and analysis.
- A professional already in B&D who is looking to upskill to enhance their career development.
- A craft brewer or whiskey distiller seeking a quality training opportunity to enhance employee skills.

### Why should you do this course?

Deepen your knowledge of the Brewing & Distilling industries. Learn from industry experts including the Master Distiller from a well-known Irish Distillery. Network with your peers and engage in a knowledge sharing environment. Improve and strengthen your Brewing & Distilling skills.

### **Course Delivery**

This industry-led course is co-created by professionals from the Brewing & Distilling industry and Maynooth University experts. Learners will grow their professional network through interactive lectures and lab sessions.

#### **Entry Requirements**

Level 8 award 2.2 grade, Honours degree in a science background or relevant industrial experience

### **On Successful Completion**

Learners are awarded a MU accredited Certificate of Completion from the Department of Chemistry

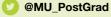
### More Information

Course leader: Barbara Woods barbara.woods@mu.ie Visit our webpage at www.mu.ie/brewing-distilling

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