



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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