

NEW CERTIFIED BREWER EDUCATION AT SCANDINAVIAN SCHOOL OF BREWING

 KIM JOHANSEN, SCANDINAVIAN SCHOOL OF BREWING. E-MAIL: KLJ@BREWINGSCHOOL.DK

The Scandinavian School of Brewing is continuously expanding its range of both shorter and longer brewing courses. And as the craft brewing-targeted Diploma Craft Brewers Course has now been running very successfully for about a decade, the need for an extension of this course, open to students with a non-academic background (which is needed for the Diploma Master Brewer education) and also with a scope in between the two, has materialized. With the Certified Brewmaster Education, the SSB is meeting this demand, as explained below by the newly-appointed director of the school, Kim Lau Johansen.



The first Certified Brewmasters have just finalised their education at the Scandinavian School of Brewing (SSB) in Copenhagen. The education builds on top of the Diploma Craft Brewer education with

a syllabus approximately half of what's required for Diploma Master Brewers.

BACKGROUND

Already in 2012-2013, SSB educated a class of 18 Certified Brewmasters for Carlsberg Asia. The education took place for 5 weeks at Carlsberg Laos brewery in Vientiane in the autumn of 2012 followed by 5 weeks at Chongqing Brewery in China in the spring of 2013.

Since then, there has been an interest in establishing this education permanently in Copenhagen. SSB established the Certified Brewmaster education to provide an upgrade to brewers educated as a Diploma Craft Brewer or with similar qualifications. Especially among the larger microbreweries, there is a need for further knowledge due to the increase in complexity when capacity grows.

We gathered a focus group consisting of brewers from larger and smaller breweries in Denmark to discuss the content of the education. They especially requested a focus on deeper insight into packaging.

CERTIFIED BREWMASTER 2017

There are no requirements for academic skills as is the case for the Diploma Master Brewer education. The entry qualification is either the Craft Brewer education or at least half a year's practical experience from brewing and packaging.

The education consists of 6 modules running 8 weeks in total. An external censor reviews the exam at the end of each module and a project report made by each of the students. The modules can be taken separately so that you can split the education over up to five years, but we recommend taking the modules in the order of the process.

CERTIFIED BREWER 2018

Based on the feedback from the first class, we decided to change the education from the next class starting in 2018. Since the syllabus is around half of the Diploma Master Brewer (DMB) syllabus at University of Copenhagen, we will combine the two educations. In order to make a clear distinction from the Diploma Master Brewer, the title will change from Certified



The four participants, who finished as Certified Brewmaster (from left): Aurore Meyer, Kronenbourg, Heikki Vuokko, Sinebrychoff, Joakim Green, Carlsberg Sweden and Kristoffer Lundgren, Carlsberg Sweden). Heikki Vuokko received a grant from Scandinavian School of Brewing Foundation for excellent work in exams and project.

Brewmaster to Certified Brewer. The two educations will follow the same modular structure. The first part of each module will focus on brewing technology and be common for both educations. The second part of each module will focus on brewing science and be for DMB students only. The modules for Certified Brewer will be as follows:

1. Raw materials – 1 week (2 weeks for DMB)
2. Brewhouse – 1 week (3 weeks for DMB)
3. Fermentation – 2 weeks (3 weeks for DMB)
4. Beer processing – 1 week (2 weeks for DMB)
5. Packaging – 2 weeks (3½ weeks for DMB)
6. Utilities – 1 week (2½ weeks for DMB)

The Certified Brewer will be able to take positions such as production manager, packaging manager or similar positions which require deeper insight into brewing and packaging. ¹

We look forward to following the career of our Certified Brewers and how they will apply their newly- acquired knowledge.

For further information, please refer to www.brewingschool.dk.

ABOUT THE AUTHOR

Kim L. Johansen is educated chemical engineer from Danish Technical University and Diploma in Brewing from Institute of Brewing and Distilling. Kim has been working with engineering projects and consultancy with Alfred Jørgensen, Danbrew and Alectia. Since 2008, Kim has been Training Manager with SSB and leader of the school since June 2017. In his spare time, Kim is cider maker.