



Fermentation Science: Brewing

PROGRAM DESCRIPTION

Fermentation Science Degree Program

The Fermentation Science degree program at Hocking College includes majors in Craft Brewing, Viticulture/Winemaking, Distilled Spirits and Culinary Fermentation.

Students in the Fermentation Science program have the unique opportunity to learn in real-world laboratories and will receive hands-on training as they immerse themselves in three different businesses owned and operated by the College; Rhapsody fine-dining restaurant, The Brewery, Winery, and the New Straitsville Distillery.

The College owns and operates a distillery, three vineyards, and is currently building a nano brewery. These facilities provide students with plenty of laboratory space to not only learn the craft, but work with instructors and staff on recipe and product development. It is truly a hands-on experience!

Fermentation Science students can choose to pursue a certificate in distillery, brewing, or viticulture or pursue an associates degree in fermentation science. This certificate enables you to become employed in fermentation science and gives you the foundation to pursue work in a thriving industry.



ALL-INCLUSIVE PRICING

Hocking College offers all-inclusive pricing and works with students to assure they have complete college funding, including financial aid, before they start classes. All-inclusive pricing includes the following:

PER SEMESTER

\$300.....Learning Fee
\$20.....Health Center Services
\$75.....Career Center Services

OPTIONAL

\$53.....Parking
\$275.....Smart Start*

*Recommended for all first-year college students

Pricing for housing and meal plans can be found at hocking.edu/residence-halls.

DEGREE TRACK

The listed degree track is for students beginning classes in May 2021 who will pursue an Associate of Applied Science in Fermentation Science: Brewing.

AUTUMN 1				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEE
8 Weeks (1)	FERM-1000	Basic Raw Materials & Origins	2.00	\$170
8 Weeks (1)	MICR-1201	Microbiology	4.00	\$200
8 Weeks (2)	FERM-1200	Sensory Analysis	3.00	\$500
8 Weeks (2)	CHEM-1102	Chemistry I	4.00	\$318
8 Weeks (2)	CULA-1109	Safety & Sanitation	1.00	\$270
16 Weeks	GS-1010	Pathway to Prosperity	1.00	\$50
SEMESTER TOTAL			15.00	
IN-STATE TUITION & FEES				\$4,158
OUT-OF-STATE TUITION & FEES				\$6,413
SPRING 1				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEE
8 Weeks (1)	HOTR-1233	Food & Beverage Planning & Cost Controls	2.00	\$70
8 Weeks (1)	MATH-1103	Applied Mathematics	3.00	\$150
8 Weeks (1)	FERM-1300	Fermentation Microbiology Yeast, Water	2.00	\$150
8 Weeks (2)	FERM-2300	Beverage Calculations, Engineering	3.00	\$150
8 Weeks (2)	ENGL-1510	English Composition I	4.00	\$50
SEMESTER TOTAL			14.00	
IN-STATE TUITION & FEES				\$3,220
OUT-OF-STATE TUITION & FEES				\$5,475
AUTUMN 2				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEE
8 Weeks (1)	FERM-2101	Brewing Fermentation & Production (SL)	3.00	\$250
8 Weeks (1)	PSYC-1120	Organizational Behavior	3.00	\$50
8 Weeks (1)	FERM-2001	Brew Ingredients	3.00	\$250
8 Weeks (2)	FERM-2201	Advanced Craft Brewing	3.00	\$175
8 Weeks (2)	FERM-2301	Brewhouse Professional Practices	3.00	\$250
8 Weeks (2)	FERM-2600	Fermentation Practicum	2.00	\$250
SEMESTER TOTAL			17.00	
IN-STATE TUITION & FEES				\$3,875
OUT-OF-STATE TUITION & FEES				\$6,130
SPRING 2				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEE
8 Weeks (1)	FERM-2220	Fermentation Startup/Entrepreneurship	3.00	\$250
8 Weeks (1)	FERM-2400 OR FERM-2401	Packaging, Materials, Quality OR Packaging, Materials, Quality with Certification	3.00	\$250 OR \$1,395
8 Weeks (2)	BUS-1110	Marketing	3.00	\$55
8 Weeks (2)	COMM-1130	Speech	3.00	\$50
8 Weeks (2)	FERM-2650	Beer Fermentation Capstone	2.00	\$250
8 Weeks (2)	GS-2010	Pathway to Prosperity II	1.00	\$50
SEMESTER TOTAL			15.00	
IN-STATE TUITION & FEES				\$3,555 - \$4,700
OUT-OF-STATE TUITION & FEES				\$5,810 - \$6,955
TOTAL CREDIT HOURS			61.00	
TOTAL IN-STATE TUITION & FEES				\$14,808 - \$15,953*
TOTAL OUT-OF-STATE TUITION & FEES				\$23,828 - \$24,973*

*All courses and course fees are subject to change. Visit us online to see the most up-to-date curriculum and pricing for this program.



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