Brewing & Distilling Stream

Qualification awarded: BSc Food Innovation
- Brewing & Distilling Level 8

Duration of programme: 4 years

Type of programme: Honours Degree

Number of places: 32 approx.

Location: DIT Cathal Brugha Street

This programme will allow entry into a career in the beverage industry as a brewing & distilling technologist capable of ensuring the production of a range of beverages. The student will acquire the knowledge of the scientific disciplines fundamental to the development of novel, craft and drinks, with the business acumen (including finance and management) to be innovative. An extended period of industrial placement is a feature of the course in a Brewery, distillery or associated industry.

The Food Innovation - Brewing & Distilling specialisation covers a comprehensive range of disciplines including the fundamentals of science, technology, business and innovation in order to meet requirements of the expanding and innovative beverage industry in Ireland. The Brewing & Distilling stream begins in Year 3 of the Food Innovation programme.
## Module Listing:

### Year 1:
- Principles of Cellular Biology
- Principles of systems Biology
- Fundamentals of Organic Chemistry
- Fundamentals of inorganic Chemistry
- Digital Skills and Computer Applications
- Introductory Nutrition
- Applied Food Industry Communications
- Principles of Food Processing and Preservation
- Intro Microbiology
- Mathematics for Scientists
- Introductory Physics for Sciences and Health
- Fundamentals of Business Management and Marketing

### Year 2:
- Structural Biochemistry
- Natural Organic Chemistry
- Food & Beverage Engineering
- Food Process Technology
- Diet Health and Disease
- Statistics
- Food & Pharm Instrumentation 1
- Introduction to Business Finance
- Food Microbiology
- Quality and Hygiene Systems
- Fundamental Sensory Evaluation
- Food Ingredients and Consumer Foods

### Year 3:
- Food & Beverage Chemistry & Analysis
- Science of Brewing & Distilling 1
- Shelf Life Management and Packaging
- Food & Beverage Product Research & Development
- Spirits and Liqueurs
- International Beers & Draught Dispense Management
- Industrial Placement B&D
- Occupational Safety Management for the Food Industry

### Year 4:
- Brewing Microbiology
- Science of Brewing and Distilling 2
- Strategic Management & Sustainability
- Food Marketing
- Innovation and Entrepreneurship
- Beverage Regulatory Affairs
- Responsible Research management & info access
- 2 Optional modules
- Project/Dissertation

## Career Opportunities:

Current and projected expansion in the beverage processing industry will require a greater number of appropriately trained personnel. Our Graduates have careers as entrepreneurs, managers, scientist and technologists in beverage industries, research facilities, government agencies, retail sector, sales etc. They have varying roles including: Quality control/ assurance, new product development, product analysis and safety, laboratory based manufacture, sales etc. Students who have reached the appropriate honours standard also have access to a range of Masters Degrees and PhD by research in DIT and elsewhere in Higher Education.

## LEAVING CERT ENTRY REQUIREMENTS:

### Minimum No of:
- Subjects ........ 6
- Honours (H5) ... 2

### Minimum Grade in:
- Maths .......... 04/H7
- English or Irish .. 06/H7

### Other Requirements

At least 04/H7 in one of: Physics, Chemistry, Physics & Chemistry, Biology, Agricultural Science, Home Economics or Applied Mathematics.

## Further Information:

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