



Fall Term 1		9 credit hours	Hours	Notes
1 st 8 weeks				
• BRW 100 - Beer Production and Styles			1	
• BRW 130 - Beer Production I			3	
2 nd 8 weeks				
• BRW 110 - Brewing Equipment and Maintenance			4	
• CUL 100 - Food Safety and Sanitation			1	
Term hours subtotal:			9	

Spring Term 1		7 credit hours	Hours	Notes
1 st 8 weeks				
• BRW 140 - Beer Production II			3	
• BRW 192 - Draught Systems			1	
2 nd 8 weeks				
• BRW 195 - Brewing Practicum			3	
Term hours subtotal:			7	

This recommended sequence is not a binding agreement of any kind between Yavapai College and the student, but merely represents a potential curriculum which may be altered as appropriate to meet the student's academic objectives. Course availability is subject to change and all courses are not available every semester. Students should inquire each semester with their Advisor before registering to determine current requirements and possible changes to the suggested curriculum.