



# CERTIFICATION TO ENHANCE YOUR SKILLS.

## CRAFT BEVERAGE CERTIFICATE

The Craft Beverage Certificate provides the education and training needed to pursue careers in the brewing and wine industry. The history, ingredients and taste profiles, step-by-step process, quality control and service of beverages is covered in a classroom and hands-on learning environment. The courses prepare you for the Cicerone Beer Server Certificate.

You must be over 21 to take the three core brewing and distilling courses. Students wishing to transfer to a four-year program in Craft Beverages can continue their education to earn an associate degree using the Ohio Transfer Module pathway.

### PROGRAM THE CERTIFICATE IS PART OF

Credits (17) earned in the Craft Beverage Certificate may be applied toward the Culinary Arts Program, AAS (Owens Code: Cap) or Hospitality Management Program, AAB (Owens Code: HOSP).

### JOB OPPORTUNITIES

**This certificate leads to jobs as:**

- Brewers
- Winemakers
- Distillers

### Job titles include:

- Canning and Bottling Technician
- Production Associate
- Procurement and Sales
- Quality Technician
- Server

### SALARY

Salary varies with experience. Entry-level positions earn \$16 - \$20/hour (\$32,800 - \$41,600).

([www.onetonline.org/link/localwages/51-3093.00?st=OH](http://www.onetonline.org/link/localwages/51-3093.00?st=OH))

### LOCATION

Toledo-area Campus

### REQUIRED COURSES: 31 CREDITS

All students enrolled in the certificate must earn a "C" or better in each Food, Nutrition & Hospitality (FNH) course and maintain a 2.0 grade point average.

Students who currently hold the ServSafe certificate should see their Advisor or the Department Chair as some coursework may be waived.

### 1ST SEMESTER

BIO 201	General Biology I *	Credits: 5(Lec: 4 Lab: 3)
FNH 115	Introduction to Craft Beverage	Credits: 3(Lec: 3)
FNH 135	ServSafe	Credits: 2(Lec: 2)
BUS 120	Principles of Management	Credits: 3(Lec: 3)

### 2ND SEMESTER

ACC 100	Accounting for Small Business	Credits: 3(Lec: 3)
CHM 115	Inorganic & Organic Chemistry	Credits: 4(Lec: 3 Lab: 3)
FNH 210	Hospitality Marketing & Sales	Credits: 3(Lec: 3)
FNH 220	Beer, Wine and Spirits	Credits: 3(Lec: 2 Lab: 3)
FNH 280	Craft Brewing	Credits: 3(Lec: 2 Lab: 3)

### 3RD SEMESTER

FNH 293	Internship for Culinary & Hosp Prof	Credits: 2(Lec: 1 Other: 10)
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\*Ohio Transfer Module Course. More information about the Ohio Transfer Module Course can be found at [www.ohiohighered.org/transfer/transfermodule](http://www.ohiohighered.org/transfer/transfermodule)

OWENS.EDU

### Office of Admissions

Toledo-area Campus - (567) 661-7777  
Findlay-area Campus - (567) 429-3509

### School of Business, Hospitality Management and Public Safety

(567) 661-7280  
[business@owens.edu](mailto:business@owens.edu)



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