LEVEL 4

BREWER APPRENTICESHIP

BREW WITH PASSION AND PRECISION

Master the art of brewing, from designing recipes to managing operations and develop the skills to craft high-quality beer in this exciting and evolving industry.

HOW LONG IS IT?

The minimum duration is 8 months, our recommended duration for this programme is 17 months.

HOW MUCH DOES IT COST?

The cost of your apprenticeship is fully covered, with funding arranged through your employer. The value of this apprenticeship is £13,000.

hit Hospitality Industry Training

WHAT TO EXPECT!

Step into the world of brewing with practical, hands-on learning guided by industry experts. This programme covers every aspect of brewing, from recipe design and ingredient selection to packaging and quality assurance. Gain the technical knowledge and operational skills needed to drive efficiency and excellence in your brewery. You'll be supported every step of the way by your own HIT Vocational Trainer, with regular face-to-face and online sessions. We're also specialists in English and maths – we'll assess your needs and give you tailored support if you need a boost.

THE APPRENTICESHIP MODULES

Sustainability & equality, diversity & inclusion are built into everything we teach.

1. Introduction to Brewer and Beer Industry Knowledge
2. Raw Materials
3. Brewhouse
4. Fermentation
5. Regulations
6. Beer Finishing and Maturation
7. Quality Assurance and Control
8. Packaging
9. Continuous Improvements
10. Environmental Sustainability
11. Retail Trade Quality
12. Communication, IT and EDI

12 Workshops with Nottingham University ICBS (International Centre for Brewing Science) delivered over 6 x 2 residential sessions.

FIND OUT MORE

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To find out more about entry requirements and more detailed information please visit:
www.hittraining.co.uk or call **0800 093 5892**

SCAN ME!