

Craft Brewing & Distilling – Experiential Learning and Off-Site Events

Fall Quarter 2018

Sept. 21 – 22 – Yakima, Wash.

Students will visit and become familiar with Yakima's hops industry. From visiting fields to warehouses to labs, we'll learn about the entire process from harvest to pellet. We'll also visit established and startup breweries and cideries in the area to learn about challenges facing businesses at varying ages.

Sept. 23 – Sensory analysis training begins.

Oct. 19 – Portland, Ore.

Students will visit equipment fabricators in the Portland area, including JV Northwest, Portland Kettle Works, and Marks Design & Metalworks.

Oct. 20 – 21 – On-site group activities and lab, sensory analysis training, and guest lectures from the Occupational Safety and Health Administration and a marketing specialist.

Nov. 16 – 18 – On-site group activities and lab, sensory analysis training, and visits to Thurston County beverage producers.

Winter Quarter 2019

Jan. 25 – 27 – Olympia, Wash.

On-site group activities, lab, and visits to local cideries.

Feb. 15 – 17 – On-site guest speakers for Fruit and Honey and Legal 1, and lab days.

March 15 – 17 – On-site group activities and lab days.

Spring Quarter

April 12 – Portland, Ore.

Students will visit Imperial Yeast in Portland where they will observe the process of maintaining and propagating yeast for fermentation.

April 13 – 14 – On-site lab activities, sensory analysis training (yeast and malt), and guest lecture from international yeast researchers.

May 17 – Burlington, Wash.

Students will visit Skagit Valley Malting to learn about craft malting and flavor development.

May 18 – 19 – On-site lab days.

June 7 – 9 – On-site group activities and lab days.