

MSc in Brewing & Distilling

Full time (TU349) and Add-On entry (TU409)

Level 9

TU349/
TU409



Introduction

Have you an interest in Brewing and Distilling? Whether you have experience working in this sector or are completely new to this area, this MSc programme allows participants to obtain a formal qualification for future employment in the drinks industry in Ireland or abroad. It includes modules on the technical aspects of brewing and distilling, appreciation of spirits and beers, beverage analysis, microbiology and regulation and the opportunity to acquire hands-on practical experience in these disciplines in our new facilities on the TU Dublin City Campus (Grangegorman). In addition, students will learn the process of product development and sensory analysis and will make their own bespoke beverage (concept through to final product). This is coupled with an introduction to the 'business world' through our creation, innovation and entrepreneurship module; which may afford interested participants the opportunity to consider a career as a beverage entrepreneur.

Aim of this Programme

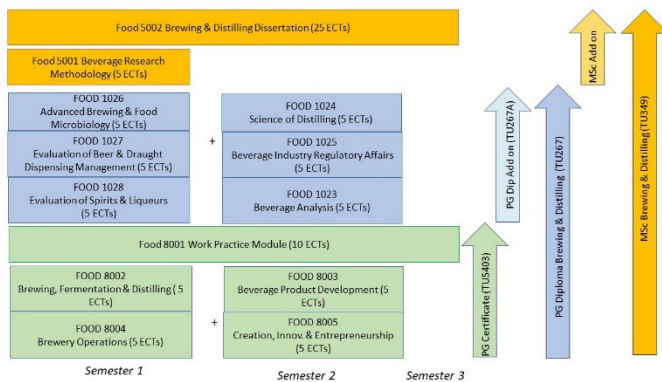
The key aim of this programme is to provide students with comprehensive knowledge and practical skills of brewing and distilling. The creative and scientific process of beverage product development, innovation and entrepreneurship, beverage analysis,

appreciation and regulation are key aspects covered. Gain real world experience and develop research and project management skills.

Programme Delivery

This MSc is delivered over 1 year as Full time or Part time (add on). It is comprised of 13 modules, six of which are completed over semester one, five of which are completed in semester two, and the work placement and project modules which run across the whole academic year. Each semester will last 12 weeks and will include continuous assessment. Students will also have a weekly tutorial class to help them settle in and navigate postgraduate student life in TU Dublin. The delivery of lectures on this programme will be blended (some modules available online), with practical sessions taking place on the TU Dublin City Campus. Students will have the opportunity to brew and distil beverages in our microbrewery/distillery; including developing their own product. This will be complemented with classes in physical, chemical and sensory analysis. Lectures and practical classes will be supported by industry visits, and guest lecturers from drinks industry experts.

The work practice module is a highly immersive experience, and an important component of this MSc. There are two options available: 1) Students will have the opportunity to seek out and secure an internship in a suitable company.



2) Complete their work practice module in their existing workplace, if it is deemed as suitable by the work practice co-ordinator.

All students, regardless of whether they complete path 1) or 2), will engage in a number of preparatory workshops in semester 1. Notably, students will also have an opportunity to engage with the Erasmus co-ordinator, if they would like to complete this work practice module abroad. There is flexibility regarding completion of the internship component of the work practice module. It can be integrated (part-time internship) into semester 1 and/or semester 2 (30 days across the academic year) or completed as a block at the end of term (6 weeks during the summer months).

Attendance on campus (Grangegorman) will be required to complete practical laboratory sessions in brewing and distilling, spirit & beer appreciation, beverage analysis and product development along with industry visits i.e. breweries, distilleries. CQ-111 is our new brewing & distilling laboratory which contains all the equipment necessary to run practical classes. Notably, the Human Capital Initiative funded new equipment for this lab, including a 95 l micro-distillery, excellent fermenters and analytical instruments.

For the Masters Research Project Students will apply the knowledge, understanding and techniques relating to brewing and distilling to a research question. They will complete this research project on Campus or in Industry or combination of both. They will prepare a dissertation in brewing and distilling and communicate this to their peers.

The unique offering of an MSc in Brewing and Distilling from TU Dublin offers the industry an exceptional opportunity to further deepen the industry skills, underpinned with specialised sector research which will come from the Masters research projects.

Church Of Oak

The Brewing and Distilling course was transformative for my career & personal growth. The program offered rigorous academic and practical learning in state-of-the-art facilities that allowed me to enhance my technical skills through hands-on experimentation under expert guidance. Graduate PG Diploma

Employment Opportunities

Graduates of this MSc are equipped with the skills to seek out a rewarding career in the drinks sector in areas such as: production, processing, quality assurance, analysis and entrepreneurship.

Many employment opportunities exist for graduates of this MSc in Brewing & Distilling. Examples of these titles include brewer, cellar brewer, distiller, beverage technician, cellar manager, beverage quality controller, laboratory technician, beverage entrepreneur, innovation specialist, new product development scientist, maltster, packaging operative, keg operative, process operative etc. , and further education opportunities.

Provider: Technological University Dublin (NFQ Level 9)

Title/Reference: TU349 MSc in Brewing & Distilling

Location: TU Dublin (City Campus)

Duration: One year full-time

Application: The School of Food Science and Environmental Health office can also be contacted at School.FSEH@tudublin.ie for programme related queries. Please quote the MSc in B&D course code/name in the subject line.

Apply:

<https://www.tudublin.ie/study/postgraduate/courses/brewing-distilling-tu349/>

For: Those with a level 8 degree in Science, Food or Business (or equivalent), or other qualifications combined with suitable experience or prior learning (as per the TU Dublin RPL Policy)

EU Fees: TU349 MSc (FT) in B&D €9,500
International Fees: €14,500

TU409 MSc (Add On) in B&D €3,500

<https://www.tudublin.ie/study/postgraduate/courses/brewing-distilling-tu409/>