SCANDINAVIAN SCHOOL OF BREWING
WE MAKE BREWERS BETTER
With respect to tradition and the newest technical and scientific knowledge, we educate brewers with passion for brewing beer with a consistent quality.

Our flagship is the internationally recognized Diploma Master Brewer. But we also take pride in offering the courses: Diploma Craft Brewer and Certified Brewer. Our programme also includes shorter courses in beer, soft drinks, cider making and spirits.
THROUGH OUR DEDICATION TO THE TRADITIONAL CRAFT, TOGETHER WITH THE VERY LATEST KNOWLEDGE, WE TRAIN THE BREWERS OF TOMORROW.
Diploma Master Brewer

The Master Brewer programme consists of six modules and forms part of the master specialisation in ‘Brewing Science and Technology’ at Faculty of Science at the University of Copenhagen. Students from the industry can take each module individually by applying directly to the Scandinavian School of Brewing.

Target Audience

Technical staff from the brewing and beverage industry or related supplier/service organisations.

Entry Qualifications

A Bachelor or a Master in food science, chemical engineering, pharmacy, chemistry, biology, biotechnology or similar qualification.

Content

The education consists of six modules:

1. Raw materials incl. malting technology
2. Brewhouse with wort production technology, chemistry, analyses, calculations, recipe development and pilot brewing
3. Fermentation technology, microbiology and chemistry, tanks and pipe systems, cleaning and disinfection
4. Beer processing incl. filtration
5. Packaging technology and quality
6. Utilities incl. process control, resource management and maintenance

The education requires 9 months of documented practical experience.

Over 100 years of great beverages...

Beverages are a cornerstone of our business and one of our core competencies.

Over the years, we have flavoured soft drinks, ciders, RTDs, energy drinks, functional beverages, ice teas, as well as coffees, teas, spirits, glögg and many more.

The final beverage only works if all the elements, such as taste, stability, preservation and colour, work together. Our leading beverage compounds are designed to ensure the perfect balance between these elements. Today we manufacture compounds and flavourings to local, regional and international companies, and we probably have the best authentic Scandinavian cider compounds.

In addition to developing the right taste and concepts, our technical experts can provide suggestions for production methods and our regulatory experts can offer recommendations on labelling and declarations.
CERTIFIED BREWER

TARGET AUDIENCE
Craft Brewers who need further knowledge due to the increase in complexity with capacity growth.

ENTRY QUALIFICATIONS
The Diploma Craft Brewer or similar or six months of practical work in a brewery.

EXPERIENCED LECTURERS
We have a dedicated faculty of 40 lecturers from the brewing and supplier industry, each of which are recognized specialists within their field.

A long-standing brewing tradition with new visions

Theodor Schiøtz Brewing Company, our small craft beer brewery, is founded on the shoulders of more than 150 years of brewing tradition. Beginning with Theodor Schiøtz. He has inspired us to be curious in the brewing process. He explored new paths, and we also insist to do so.

We are proud to be surrounded by the historical buildings of Albani in Odense that has served as a brewing platform for more than a century.

The Royal Unibrew-group has several other breweries in Denmark and Europe.

Visit our website at theodorschiotzbrewing.co

CONTENT
The education consists of six modules containing half the syllabus of the Diploma Master Brewer:

<table>
<thead>
<tr>
<th>Module</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Raw materials</td>
</tr>
<tr>
<td>2</td>
<td>Brewhouse with wort production technology, analyses and calculations</td>
</tr>
<tr>
<td>3</td>
<td>Fermentation technology, microbiology, tanks and pipe systems, cleaning and disinfection</td>
</tr>
<tr>
<td>4</td>
<td>Beer processing incl. filtration</td>
</tr>
<tr>
<td>5</td>
<td>Packaging technology and quality</td>
</tr>
<tr>
<td>6</td>
<td>Utilities incl. process control, resource management and maintenance</td>
</tr>
</tbody>
</table>

The education requires an individual project.
DIPLOMA CRAFT BREWER

TARGET AUDIENCE
Microbrewers and beer enthusiasts, who are passionate about brewing and dreaming of becoming craft brewers or starting their own microbrewery.

ENTRY QUALIFICATIONS
We strongly recommend two months of practical brewing experience in a micro- or craft brewery prior to the course or in between the two modules.

FLAVOUR TRAINING
Researchers have identified several hundred different flavours in beer. We offer courses where you will learn how to identify and describe the most common of these beer flavours. If you complete all three courses you can become Diploma Sensory Panel Leader.

CONTENT
In this education, we train coming and present microbrewers the complete process from the raw materials barley, malt, hops, water and yeast into the finished beer – filtered or unfiltered.

Cleaning, legislation, product development, calculations, taste testing, microscopy and bottling are subjects covered by specialists, who know the microbrewer profession.

We will visit microbreweries to support the theory.

As a part of the education, you will make an individual project based on a specific problem in your own brewery, ending with a report and an oral presentation.

The teaching is conducted in English, but the project report can be in a Scandinavian language or English.

OTHER COURSES

Soft Drinks
Most larger breweries within the Nordic countries produce soft drinks in addition to beer. This course introduces the raw materials used in manufacturing of soft drinks together with product development and production processes.

Cider Making
This course will include lecturers in apple varieties, juice making, fermentation, maturation, clarification, stabilisation, blending and final treatment.

Distilling Spirits
This course gives you a basic introduction to distilling of spirits. The course is developed for employees in micro distilleries, bar tenders and other people producing and selling spirits.
Beer’s to you!
For creative brewers

Brewhouse equipment from GEA offers you ideal support and full satisfaction.

CRAFT-STAR™ – a smart start
It may be small in stature but our craft brewing system doesn’t skimp on GEA features or quality. The 40 hl brewing line is the perfect all-rounder for craft brewers and their specialty beers. Skid-mounted and ready to start brewing!

COMPACT-STAR™ – as individual as yourself
Boost your success: the modular brewhouse concept for capacities up to 115 hl provides everything you need. A smart and affordable choice for mid-sized breweries featuring the same renowned technologies as our industrial-scale solutions.
How can I produce the beers demanded by the market at lowest possible costs? Who understands my challenges in terms of the raw material and water supply? How can I realize continuous production processes, which are controlled fully automatically and monitored inline?

We are the partner who answers your question.

BECAUSE SUCCESS IS ALSO A QUESTION OF HAVING THE RIGHT PARTNER

How can I produce the beers demanded by the market at lowest possible costs? Who understands my challenges in terms of the raw material and water supply? How can I realize continuous production processes, which are controlled fully automatically and monitored inline? We are the partner who answers your question.

www.ziemann-holvrieka.com