

SCHENECTADY COUNTY COMMUNITY COLLEGE
CURRICULUM WORKSHEET

PROGRAM: **Craft Beer Brewing (A.A.S.)**

HEGIS # 5404

SCCC Program Code #74

Program Entry Date:

Student Name:

Former College(s) Attended:

SCCC ID Number:

PROGRAM REQUIREMENTS	CR	SUNY GEN ED CATEGORY	SATISFIES LIBERAL ARTS AND SCIENCES
BMT101 Intro to Beverage Management	3		
BMT 102 Fundamentals of Beer & Brewing	3		
BMT 103 Managing Beverage Operations	3		
BMT 105 Bev. Sales Merchandising	3		
CBB 101 Craft Beer Operations	3		
CBB 102 Beers of the World*	3		
CBB 103 Craft Beer Production I	3		
CBB 104 Craft Beer Production II	3		
CBB 250 Craft Beer Brewing Internship	3		
ENG 123 College Composition	3	Critical Thinking & Reasoning; Information Literacy	YES
ENG 211 Technical & Professional Writing	3	Communications: Written and Oral	YES
FYS 100 First Year Seminar	1		
HOT 117 Food & Beverage Control	3		
HOT 218 Human Resource Management/HFI	3		
HOT 275 Marketing for the Hospitality Prof.	3		
MAT 123 Quantitative Reasoning or Higher	3-4	Mathematics and Quantitative Reasoning	YES
SCI 115 The Science of Brewing and Distilling	3	Natural Sciences & Scientific Reasoning	YES
SCM 145 Inventory Control & Warehouse Mgmt.	4		
Restricted Diversity: Equity, Inclusion, and Social Justice SUNY General Education Elective (a)	3	Diversity: Equity, Inclusion, and Social Justice	YES
Humanities SUNY General Education Elective	3	Humanities	YES
Social Sciences SUNY General Education Elective	3	Social Sciences	YES
Minimum Credit Hours	62	Total Gen. Ed. Credits: 21	
		Total # of Gen. Ed. Categories: 6	Total Number of Liberal Arts and Social Sciences Credits:21

Additional Comments: Please refer to the footnotes on the reverse side.

Craft Beer Brewing
ASSOCIATE IN APPLIED SCIENCE

		FIRST YEAR			
Fall Semester		CR	Spring Semester		CR
BMT 101	Intro to Beverage Management	3	BMT 103	Managing Beverage Operations	3
BMT 102	Fundamentals of Beer & Brewing	3	CBB 102	Beers of the World*	3
BMT 105	Beverage Sales Merchandising	3	ENG 211	Technical & Prof. Writing	3
ENG 123	College Composition	3	HOT 117	Food & Beverage Control	3
FYS 100	First Year Seminar	1	SCI 115	The Science of Brewing and Distilling	4
	Restricted Diversity: Equity, Inclusion, and Social Justice				
	SUNY General Education Elective (a)	3			
		TOTAL		TOTAL	
		16			16

		SECOND YEAR			
Fall Semester		CR	Spring Semester		CR
CBB 103	Craft Beer Production I	3	CBB 101	Craft Beer Operations	3
HOT 275	Marketing for the Hospitality Profession	3	CBB 104	Craft Beer Production II	3
MAT 123	Quantitative Reasoning or Higher	3	CBB 250	Craft Beer Brewing Internship	3
SCM 145	Inventory Control & Warehouse Management	3	HOT 218	Human Resource Mgmt./HFI	3
	Humanities SUNY General Education Elective	3		Social Sciences SUNY General Education Elective	3
		TOTAL		TOTAL	
		15			15

Minimum Credit Hours required for degree: 62

NOTES:

(a) Choose from: HIS 130, HIS 227, HIS 229, or HIS 233

*Students who cannot take this class because of medical conditions or religious beliefs should substitute either a three-credit HOT or TAT course not required in the curriculum.