

## BRAUER CURSUS WEIHENSTEPHAN



Program fees:

3,850 €

10% discount for TUM Alumni

### Content

What journey leads to beer's creation? We all know, it begins as a kernel in the field, and then it passes through numerous stages of production, until the perfect beer is ready to enjoy. This certificate program „Brauer Cursus Weihenstephan“ offers a comprehensive introduction to all areas of the malting and brewing process.

You will learn each stage of the brewing process from raw material science to the technology of malting and beer production, as well as exploring quality control. Our experienced lecturers combine traditional brewing methods with state-of-the-art technology, and the latest science with practical experience.

The online modules are supplemented by an on-campus program at the Weihenstephan research brewery and an excursion to a number of tradition-rich companies within Bavaria. This allows participants to experience brewing technology in all its facets and to be ideally equipped for tackling future challenges in brewing.

### Target Group

People working in the upstream and downstream of the brewing industry, e.g. production, sales or marketing, as well as hobby brewers who would like to expand their knowledge in a scientifically sound way. Ideally, participants come with a degree in a scientific or technical area.

### Why this program?

In this program the latest research findings are combined with a history rich in tradition. The “Brauer Cursus Weihenstephan”, specially designed in collaboration with the Department of Brewing and Beverage Technology at the Technical University of Munich, is the first comprehensive certificate program that covers the science and technology of brewing.

TUM has been offering courses, professional training and seminars in brewing and beverage technology at Weihenstephan for more than 150 years – a wealth of experience is incorporated into this program. With its own research brewery, extensive laboratory infrastructure and close cooperation with the State Brewery Weihenstephan, TUM Campus Weihenstephan is ideally placed for combining tradition and modern brewing.

### Academic Directors

Prof. Dr.-Ing. Thomas Becker  
Chair of Brewing and Beverage Technology, TUM

Dr.-Ing. Martina Gastl  
Director Research Center Weihenstephan for Brewing and Food Quality, TUM

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### Contact and further information



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### About the TUM Institute for LifeLong Learning

The TUM Institute for LifeLong Learning supports international experts and leaders from science, business and society to meet the challenges of the 21st century.

Therefore, the Institute offers innovative continuing education courses and thus facilitates scientifically-based and technology-supported professional and leadership development.