

Siebel Institute
OF TECHNOLOGY

1872

Academic Catalog

2022/23

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Siebel Institute of Technology

About Us

Recognized as one of the world leaders in brewing education, the Siebel Institute of Technology has been dedicated to the enduring pursuit of brewing excellence since 1872.

We offer brewing education, products and services, including:

- Entry to advanced level modules, programs and specialized lectures to advance your brewing career and improve your brewing knowledge
- Intensive, short programs allowing for quick entry into the industry
- A large portfolio of online courses and programs to allow students the flexibility of learning from anywhere
- Synchronous and asynchronous eLearning offerings allowing students to choose an instruction style that fits their needs
- Immersive, intense dual-continent programs through our renowned World Brewing Academy strategic alliance
- Brewing related products including our own globally recognized sensory training kits
- Brewing services including yeast services, technical consultancy and pilot brewing

Our large network of alumni span more than 60 countries across the globe and can be found in almost every major brewery.

Publisher

Siebel Institute of Technology

Address

322 South Green Street
Suite 100
Chicago, Illinois 60607 USA

Office Manager and Registrar

Lupe Zepeda
lzepeda@siebelinstitute.com

VP/Director of Education

John Hannafan
jhannafan@siebelinstitute.com



Focus and History

FOCUS

A forward-thinking organization with a global mindset, the Siebel Institute of Technology educates with the goal to give brewers from around the globe the technical knowledge they would need in order to be fully prepared to solve the daily challenges encountered in the brewing industry. Courses and programs are designed to offer students a robust technical brewing educational experience in a fast-track learning environment.

Our classes include a mix of participants from breweries of all sizes who hail from around the globe. This vast and diverse base of participants enhances the learning opportunity of each student by exposing them to differences in culture, equipment, methods and beer styles. In our formal lectures and demonstrations though, we focus their attention on one common theme: beer. Students may come to the Institute with the biases of their own personal brewing environment, but they all leave in the simple and honest camaraderie of being a brewer.

We have an old saying here at the Institute: "Not only do we teach our students, but we also help them to teach each other."

Siebel continues to focus on one basic theme, as was published by Dr. J. E. Siebel in a Western Brewer ad from 1893. He stated, "The object of the Institute is to promote the progress of the industries based on fermentation, which is done by instruction, investigation, analysis and otherwise."

HISTORY

Dr. John Ewald Siebel was born on September 17, 1845, near Wermelskirchen in the district of Dusseldorf, Germany. He studied physics and chemistry and earned his doctorate at the University of Berlin before moving to Chicago in 1866. In 1868, he founded John E. Siebel's Chemical Laboratory and the Zymotechnic Institute, which soon developed into a research station and school for the brewing sciences and named Siebel's Brewing Academy.

In 1872, Siebel moved into new facilities on Belden Avenue on the north side of Chicago, and the business name was changed to the Siebel Institute of Technology. During the next two decades, Dr. Siebel conducted extensive brewing research and wrote more than 200 scientific articles and books. He also acted as the editor of several technical publications, including the scientific section of *The Western Brewer*.

In 1882, he started a scientific school for brewers with another progressive brewer, but the partnership was short lived. Dr. Siebel continued brewing instruction at his laboratory and expanded the business in the 1890's when two of his sons joined the Institute.

The Institute was incorporated in 1901 and conducted brewing courses in both English and German, and by 1907 there were five regular courses: a six-month Brewers' Course, a two-month Post Graduate Course, a three-month Engineers Course, a two-month Maltsters' Course, and a two-month Bottlers' Course. In 1910, the school's name, Siebel Institute of Technology, was formally adopted. With the approach of prohibition, the Institute diversified and added courses in baking, refrigeration, engineering, milling, carbonated beverages, and other related topics.

On December 20, 1919, just twenty-seven days before prohibition became effective, Dr. J. E. Siebel passed away.



Focus and History (cont)

With the repeal of prohibition in 1933, the focus of the Institute returned to brewing under the leadership of F. P. Siebel Sr., the eldest son of Dr. J. E. Siebel. His sons, Fred and Ray, soon joined the business and worked to expand its scope. The Diploma Course in Brewing Technology was offered, and all other non-brewing courses were soon eliminated.

The fourth generation, represented by Ron and Bill Siebel, joined the Institute in the 1960's. In 1974, they helped introduce the concept of shorter courses, two-weeks or less in length, and designed to meet the specific training needs of a changing brewing industry. The longer Diploma Course in Brewing Technology has been maintained to this day, but under the World Brewing Academy banner as the WBA International Diploma in Brewing Technology program.

Beginning in 2000, several changes occurred for the Institute. After many years of ownership, the Siebel family sold their business to Lallemand, Inc., a Montreal, Canada-based company specializing in the development, production, and marketing of yeasts and bacteria.

In 2001, the Siebel Institute of Technology - in cooperation with Doemens Academy of Munich, Germany - formed a strategic alliance and created new educational offerings under the name "World Brewing Academy." This alliance was designed to meet the growing demands of the international brewing community and provide a unique educational experience for students.

On January 31, 2020, the Siebel Institute of Technology moved to its current home at 322 South Green Street in Chicago. The Institute has incorporated many of the previous location's elements in an updated "built for the future" environment.



General Information

For information regarding educational offerings or course suggestions, please email John Hannafan, Vice President and Director of Education, at jhannafan@siebelinstitute.com.

For any other related issues, such as schedules, enrollments fees, student visas and cancellations, please contact Lupe Zepeda, Office Manager and Registrar, at lzepeda@siebelinstitute.com.

OFFICE HOURS

Monday-Friday
9:00 AM- 5:00 PM Central Standard Time (CST)

CLASSROOM HOURS

Monday-Friday
8:30 AM- 4:30 PM Central Standard Time (CST)

There are 10-minute breaks every hour between lectures, and a 1-hour lunch break each day.



Why Choose Siebel?

UNMATCHED TRADITION

Both Siebel Institute and Doemens Academy are historic players in the brewing industry, based on decades of experience in brewing education." This deeply ingrained historic tradition ensures that the WBA teaching faculty is anchored in accepted and proven theoretical and practical knowledge.

Students will learn from industry leaders including world-class brewmasters, ingredients specialists, and experienced brewing educators.

PRACTICAL EXPERIENCES

Not only are Siebel Institute and Doemens Academy leading centers for brewing knowledge and education, but both are at the forefront for consulting services for customers of all sizes and for various needs, whether for recipe development expertise, brewery auditing or internal training.

At both Institutes, instructors and faculty are constantly exposed to the developments and challenges faced in the global brewing and beverage industry.

TRAINING AFTER THEORY

The completeness of the WBA methodology allows for a 360 degree understanding of the brewing process, from thorough theoretical knowledge to hands-on practical experience.





**WORLD
BREWING
ACADEMY**

World Brewing Academy

What is the WBA?

The World Brewing Academy (WBA) was created in 2001 between Doemens Academy of Munich, Germany, and the Siebel Institute of Technology, to create educational offerings which provide knowledge and expertise developed by these two long-standing and respected brewing institutes.

The core of the WBA approach is an intensive combination of theory and practice. Our two most advanced WBA programs begin at the Siebel Institute of Technology campus in Chicago, where students obtain the necessary theoretical base that will allow them to better understand the brewing process. The program then takes students to the Doemens Academy campus in Munich, where they deepen this accrued knowledge and put into practice. This special "new world/old world" approach, supported by experienced brewmasters on both campuses allows students the unique opportunity to experience different brewing cultures on two continents.



**Siebel Institute
OF TECHNOLOGY**

Becoming a Brewer

Each WBA offering can be taken independently or together to complete a certificate program.



Entry Level

May be needed as a prerequisite to enroll in the WBA Concise Course in Brewing Technology, depending on a persons brewing knowledge and experience.



A WBA Executive Overview of the Brewing Process



Intermediate Level

May be needed as a prerequisite to to enroll in any advanced level courses or programs, depending on a persons brewing knowledge and experience.



B WBA Fundamentals of Brewing Technology



C WBA Concise Course in Brewing Technology



Advanced

The WBA Concise Course in Brewing Technology may be needed as a prerequisite, or passing the online assessment found on our website.



1 WBA Raw Materials and Wort Production Module (Module 1)



2 WBA Beer Production and Quality Control Module (Module 2)



3 WBA Packaging and Process Technology Module (Module 3)



WBA ADVANCED BREWING THEORY PROGRAM



4 WBA Business of Brewing and Technical Case Studies Module (Module 4)



5 WBA Applied Brewing Techniques Module (Module 5)



6 WBA European Brewery Study Tour Module (Module 6)



WBA INTERNATIONAL DIPLOMA IN BREWING TECHNOLOGY



7 WBA Advanced Applied Brewing Techniques Module (Module 7)



WBA MASTER BREWER PROGRAM



Available Online



Available on Campus (see each offering for specifics)





**WORLD
BREWING
ACADEMY**

DOEMENS ACADEMY • SIEBEL INSTITUTE OF TECHNOLOGY

Advanced Level Offerings



World Brewing Academy

Master Brewer Program



Objectives

- Provides an understanding of issues in brewing from a new world/old world international perspective — a unique education not offered by any other brewing school.
- Graduates will be capable of qualifying for many brewery positions such as head/lead brewer, brewing supervisor, lab tech, department manager, production manager or scheduler, etc.

LOCATION

- Siebel Institute, Chicago, USA
- Doemens Academy, Munich, Germany

MODULE LENGTH/CLOCK HOURS

- 20 weeks (100 days)/700 hours

DOCUMENTS

- Certificate of Completion and Transcript of Grades

TOTAL COST

- \$ \$2,750 Application Processing Fee (non-refundable)
- \$ \$26,245 Regular Tuition
- \$ Total: \$28,995

ENROLL

- To apply, please visit our website at siebelinstitute.com

Description

This 20-week intensive program is comprised of in-depth theory and hands-on practical application of the learned knowledge. The program is divided into 1-to-8-week modules, with each module specializing in a particular area of brewing process or technologies.

WBA Raw Materials and Wort Production Module (Module 1)

(Siebel Campus) — Provides training in the technology and science of wort creation. Each critical factor in wort production, from barley growth to wort boiling and cooling, is explained in detail. Students will complete this 2-week module with a complete understanding of the effects of products and processes on this area of the brewing cycle.

WBA Beer Production and Quality Control Module (Module 2)

(Siebel Campus) — Provides the technical theory from the completion of wort cooling and boiling to the evaluation of packaged beer. This module offers in-depth instruction in fermentation and maturation, including all aspects of yeast handling and performance. This module also includes instruction in the process of quality control and assurance, ensuring that students understand the critical role that QA/QC plays in retaining the consistency and longevity of beer and other malt-based fermented products.

WBA Packaging and Process Technology Module (Module 3)

(Siebel Campus) — Deals with processing and packaging of finished beer, as well as important engineering and “physical properties” issues. The packaging information includes the most recent developments in alternative materials (such as plastic bottles) and super-high-speed bottling systems. Engineering and process instruction includes topics such as properties of metals and other materials, fluid and pump dynamics, and other areas critical to improving brewery performance.

WBA Business of Brewing and Technical Case Studies Module (Module 4)

(Doemens Campus, Spring 2022, otherwise Chicago campus) — The primary purpose of this 1-week module is to expose students to the challenges of running a packaging brewery. They will also learn the importance of anticipating competition regulatory and supply chain challenges, and their impact on the planning and budgeting processes, as well as the overall financial health of the brewery.

The Technical Case Studies portion is designed to emulate the dynamics found in commercial breweries. Students become part of small work groups and assigned case studies based on actual problematic situations. On the final day, each group will give a presentation resolving the given case study to both a panel of professionals and to their fellow classmates.

WBA Applied Brewing Techniques Module (Module 5)

(Doemens Campus) — This 3-week module allows students to experience hands-on commercial brewing techniques in the brewing facilities of Doemens Academy in Munich. In this information-packed module, students will perform practical operations in brewing, maturation, packaging, and laboratory environments. Lab exercises are also included in this module. Students will also be trained in both traditional and state-of-the-art brewing techniques, giving them a truly international perspective of beer production.

WBA European Brewing Study Tour Module (Module 6)

(Doemens Campus) — Over the span of nearly two weeks, students will travel throughout Europe to experience “behind the scenes” tours of breweries, equipment manufacturers, and product suppliers. Tours are conducted in English throughout this program by our World Brewing Academy instructional team, preparing students to get the most out of their visits.





World Brewing Academy

Master Brewer Program (cont)



WBA Advanced Applied Brewing Techniques Module (Module 7)

(Doemens Campus, Munich, GR) — This section is designed to give students advanced level practical skills in every key area of commercial brewing operations. Created by the faculty of Doemens Academy, this module takes students through over 300 hours of hands-on activities including extensive instruction in brewing microbiology and beer production at Doemens Academy, as well as practical hands-on experience at Munich area breweries. This intensive module will give students the practical skills and knowledge needed to work effectively in breweries of practically any size or configuration, and it will provide complete understanding of the activities involved in each department of a typical commercial brewery.

Blended-learning Option

Students can choose to take the WBA Master Brewer Program as a “blended learning” option. This can be achieved by taking Modules 1-3 online, Module 4 in Chicago, IL and Modules 5-7 in Munich, Germany. Those wishing to study in this manner should [contact the registrar](#) for assistance on the registration steps.

Prerequisites

The WBA Master Brewer program requires students to have a specific knowledge of brewing technologies and/or related sciences in order to be approved to enroll. This can be satisfied by: (a) Successfully passing the WBA Concise Course in Brewing Technology OR (b) Successfully passing the online Assessment

Admission Requirements

All students must be at least twenty-one (21) years of age.

Tuition Fees and Charges

The tuition pricing applies only to those enrolled in the 20-week continuous program.

Module-by-module "Over Time" Option

Those wishing to take the WBA Master Brewer Program on a module-by-module basis over one or more years are required to pay the individual tuition rates for each module. Please see the individual module pages in this catalog or our website for individual module tuition fees and charges. For assistance in calculating tuition costs, please contact the Registrar.

Students taking the full, continuous 20-week program receive round-trip airfare (Chicago O'Hare International Airport, Chicago, U.S.A., to Munich Franz Joseph Strauss International Airport and back to Chicago) within the cost of tuition. Room and board is the responsibility of the students in both Chicago and Munich.

Other Expenses

Living Expenses: \$145.00 (hotel per day average)

Meals, City transportation, misc.: \$55.00 (per day average)

World Brewing Academy

International Diploma in Brewing Technology Program



Objectives

- Addresses issues in brewing from an international perspective, providing a depth of experience that is unavailable through any other institution.
- Graduates will be prepared to advance their careers through practical application of the learned advanced-level theory

LOCATION

- Siebel Institute, Chicago USA
- Doemens Academy, Munich, Germany

MODULE LENGTH/CLOCK HOURS

- 12 weeks (60 days)/420 hours

DOCUMENTS/GRADED

- Certificate of Completion and Transcript of Grades/Yes

TOTAL COST

- \$2,500 Application Processing Fee (non-refundable)
- \$15,965 Regular Tuition
- Total: \$18,465

ENROLL

- To apply, please visit our website at siebelinstitute.com

Description

This 12-week program is comprised of brewing theory and technologies, divided into 1-to-3-week modules, with each module specializing in a particular area of brewing process or technologies.

WBA Raw Materials and Wort Production Module (Module 1)

(Siebel Campus) — Provides training in the technology and science of wort creation. Each critical factor in wort production, from barley growth to wort boiling and cooling, is explained in detail. Students will complete this 2-week module with a complete understanding of the effects of products and processes on this area of the brewing cycle.

WBA Beer Production and Quality Control Module (Module 2)

(Siebel Campus) — Provides the technical theory from the completion of wort cooling and boiling to the evaluation of packaged beer. This module offers in-depth instruction in fermentation and maturation, including all aspects of yeast handling and performance. This module also includes instruction in the process of quality control and assurance, ensuring that students understand the critical role that QA/QC plays in retaining the consistency and longevity of beer and other malt-based fermented products.

WBA Packaging and Process Technology Module (Module 3)

(Siebel Campus) — Deals with processing and packaging of finished beer, as well as important engineering and “physical properties” issues. The packaging 12 information includes the most recent developments in alternative materials (such as plastic bottles) and super-high-speed bottling systems. Engineering and process instruction includes topics such as properties of metals and other materials, fluid and pump dynamics, and other areas critical to improving brewery performance.

WBA Business of Brewing and Technical Case Studies Module (Module 4)

(Doemens Campus only for Spring 2022 at this time, otherwise at Siebel) — The primary purpose of this 1-week module is to expose students to the challenges of running a packaging brewery. Students will learn the importance of planning and budgeting, both areas where they may currently, or soon, will need to contribute to. They will also learn the importance of anticipating competition regulatory and supply chain challenges, and their impact on the planning and budgeting processes, as well as the overall financial health of the brewery.

The Technical Case Studies portion is designed to emulate the dynamics found in commercial breweries. Students become part of small work groups and assigned case studies based on actual problematic situations. On the final day, each group will give a presentation resolving the given case study to both a panel of professionals and to their fellow classmates.

WBA Applied Brewing Techniques Module (Module 5)

(Doemens Campus) — This 3-week module allows students to experience hands-on commercial brewing techniques in the brewing facilities of Doemens Academy in Munich. In this information-packed module, students will perform practical operations in brewing, maturation, packaging, and laboratory environments. Extensive instruction in brewing microbiology is included in this module. Students will also be trained in both traditional and state of the art brewing techniques, giving them a truly international perspective of beer production. WBA European Brewing Study Tour.

WBA European Brewing Study Tour Module (Module 6)

(Doemens Campus) — Over the span of nearly two weeks, students will travel throughout Europe to experience unique “behind the scenes” tours of breweries, equipment manufacturers, and product suppliers. Tours are conducted in English language and overseen by Doemens instructional staff, ensuring students get the most out of the visits.





World Brewing Academy

International Diploma in Brewing Technology Program (cont)



Location

This program is split between the Siebel Institute in Chicago, USA, and Doemens Academy, Munich, Germany.

Blended-learning option:

Students can choose to take the WBA International Diploma in Brewing Technology Program as a “blended learning” option. This can be achieved by taking Modules 1-3 online, Module 4 in Chicago, IL and Modules 5-6 in Munich, Germany. Those wishing to study in this manner should [contact the registrar](#) for assistance on the registration steps.

Prerequisites

The WBA International Diploma in Brewing Technology program requires students to have a specific knowledge of brewing technologies and/or related sciences in order to be approved to enroll. This can be satisfied by: (a) Successfully passing the WBA Concise Course in Brewing Technology OR (b) Successfully passing the online Assessment

Admission Requirements

All students must be at least twenty-one (21) years of age.

Tuition

The tuition applies only to those enrolling in the full 12-week continuous program.

Module-by-module "Over Time" Option

Those wishing to take the WBA International Diploma in Brewing Technology Program on a module-by-module basis over one or more years are required to pay the individual tuition rates for each module. Please see the individual module pages in this catalog or our website for individual module tuition fees and charges. For assistance in calculating tuition costs, please contact the Registrar.

Students taking the full, continuous 12-week program receive round-trip airfare (Chicago O'Hare International Airport, Chicago, U.S.A., to Munich Franz Joseph Strauss International Airport and back to Chicago) within the cost of tuition. Room and board is the responsibility of the students in both Chicago and Munich.

Other Expenses

Living Expenses: \$145.00 (hotel per day average)

Meals, City transportation, misc.: \$55.00 (per day average)



World Brewing Academy

Advanced Brewing Theory Program



Objectives

- Provides a complete understanding of the theoretical and technical issues encountered in professional brewing, no matter the size or scale of the operation
- Graduates will know how to improve their products, processes and profits



LOCATION OPTIONS

- Siebel Institute, Chicago USA
- Online

MODULE LENGTH/CLOCK HOURS

- 6 weeks (30 days) or 9 months online access/210 hours

DOCUMENTS/GRADED

- Certificate of Completion and Transcript of Grades/Yes

TOTAL COST

- \$ \$1,000 Application Processing Fee (non-refundable)
- \$ \$9,995 Regular Tuition
- \$ Total: \$10,995

ENROLL

- To apply, please visit our website at siebelinstitute.com

WBA Packaging and Process Technology Module (Module 3)

Deals with processing and packaging of finished beer, as well as important engineering and “physical properties” issues. The packaging 12 information includes the most recent developments in alternative materials (such as plastic bottles) and super-high-speed bottling systems. Engineering and process instruction includes topics such as properties of metals and other materials, fluid and pump dynamics, and other areas critical to improving brewery performance.

Location

The WBA Advanced Brewing Theory program (ABT) is offered both online or campus. The on-campus option allows students to participate in vibrant classroom discussions and develop close networks with fellow students. The online option allows students to advance through the program at their own pace and is run as a “virtual classroom” with weekly live chats and all lectures are fully narrated.

Prerequisites

The WBA ABT program requires students to have a specific knowledge of brewing technologies and/or related sciences in order to be approved to enroll. This can be satisfied by: (a) Successfully passing the WBA Concise Course in Brewing Technology OR (b) Successfully passing the online assessment

Admission Requirements

All students must be at least twenty-one (21) years of age to attend campus. If a student is applying to the online option, the student must be of legal drinking age in their country of residence.

Module-by-Module "Over Time" Option

Those wishing to take the WBA Advanced Brewing Theory Program on a module-by-module basis over one or more years are required to pay the individual tuition rates for each module. Please see the individual module pages in this catalog or our website for individual module tuition fees and charges. For assistance in calculating tuition costs, please contact the Registrar.

Other Expenses-Campus

Living Expenses: \$145.00 (hotel per day average)
Meals, City transportation, misc.: \$55.00 (per day average)

Description

This program addresses the key theoretical topics in brewing technology and consists of three modules:

WBA Raw Materials and Wort Production Module (Module 1)

Provides education in the technology and science of wort creation. Each critical factor in wort production, from barley growth to malting to mashing and lautering to wort boiling and cooling, is explained in detail. Students will complete this module with a complete understanding of the effects of products and processes on this area of the brewing cycle.

WBA Beer Production and Quality Control Module (Module 2)

Provides the technical theory from the completion of wort cooling and aeration to the evaluation of packaged beer. This module offers in-depth instruction in fermentation and maturation, including all aspects of yeast handling and performance. This module also includes instruction in the process of quality control and assurance, ensuring that students understand the critical role that QA/QC plays in retaining the consistency and longevity of beer and other malt-based fermented products.

World Brewing Academy

Raw Materials and Wort Production Module (Module 1)



Objectives

- Gives students a complete understanding of the effects of products and processes on this area of the brewing cycle
- Each critical factor in wort production, from water to barley and malting technology to hop growing and usage through wort boiling and cooling is explained in detail

LOCATION

- Siebel Institute, Chicago USA
- Online

MODULE LENGTH/CLOCK HOURS

- 2 weeks (10 days)/3 months online access/70 hours

DOCUMENTS/GRADED

- Transcript of Grades/Yes

TOTAL COST

- \$ \$550 Application Processing Fee (non-refundable)
- \$ \$3,425 Regular Tuition
- \$ Total: \$3,975

ENROLL

- To apply, please visit our website at siebelinstitute.com

Description

Great beer starts with quality raw materials and sound brew-house practices, and the WBA Raw Materials and Wort Production module provides advanced-level education in the technology and science of wort creation. Students will also learn the analytical techniques involved in assessment of raw materials and wort towards achieving consistency in wort quality.

The WBA Raw Materials and Wort Production module can be taken individually, and the module is part of the WBA Advanced Brewing Theory, WBA International Diploma in Brewing Technology, and WBA Master Brewer programs.

Location

This module is offered both online and in-person. The campus option allows students to participate in vibrant classroom discussions and develop close networks with fellow students. The online option allows students to advance through the fully narrated module at their own pace and is run as a "virtual classroom" with weekly live chats and periodic live guided lectures. The average time spent studying is normally 7-10 hours per week depending on the individual.



Prerequisites

The WBA Raw Materials and Wort Production Module requires students to have a specific knowledge of brewing technologies and/or related sciences in order to be approved to enroll. This can be satisfied by: (a) Successfully passing the WBA Concise Course in Brewing Technology OR (b) Successfully passing the online Assessment

Admission Requirements

All students attending campus must be at least twenty-one (21) years of age. If a student is applying to the online option, the student must be of legal drinking age in their country of residence.

Other Expenses - Campus

Lodging: \$145.00 (per day average)
Meals, City transportation, misc.: \$55.00 (per day average)

Topics include

- Underlying Fundamentals - Barley to Beer
- Barley - The Cereal Grain
- Barley - The Science of Seed Germination
- Preparation for Malting
- Malting Process: Steeping
- Malting Process: Germination
- Malting Process: Kilning
- Malt Evaluation - Maltster's View
- Malt Evaluation - Brewer's View
- Adjuncts
- Introduction to Hops
- Hops - Types and Forms
- Reduced Isomerized Hop Extracts
- Hop Chemistry and Analysis
- Hop Storage and Stability
- Specialty Malts
- Brewing Water Composition
- Brewing Water Adjustments
- Hops: Craft Brewer's Perspective
- Brewery Hazards
- Milling
- Mashing Theory and Enzymes
- Mashing Process and Wort Composition
- Wort Separation -- Lautering
- Wort Separation -- Mash Filters
- Wort Boiling
- Wort Clarification
- Wort Cooling, and Aeration
- Brewing Calculation -- Mixing Formula
- Recipe Formulation
- Brewery Waste - Liquid and Solid Effluents
- Brewhouse Cleaning and Sanitation
- Hop Addition: "Hot Side"



World Brewing Academy

Beer Production and Quality Control Module (Module 2)



Objectives

· Gives students in-depth instruction in fermentation and maturation, quality assessment and quality control, together with an understanding of the science of yeast and fermentation and its role in defining many of the key attributes in the finished beer

LOCATION

Siebel Institute, Chicago USA
 Online

MODULE LENGTH/CLOCK HOURS

2 weeks (10 days)/3 months online access/70 hours

DOCUMENTS/GRADED

Transcript of Grades/Yes

TOTAL COST

\$ \$550 Application Processing Fee (non-refundable)
\$ \$3,425 Regular Tuition
\$ Total: \$3,975

ENROLL

To apply, please visit our website at siebelinstitute.com

Description

This module offers instruction in the process of fermentation, understanding yeast and yeast morphology, microbiology, and beer filtration, ensuring that students understand how critical each of these areas plays into maintaining quality, consistency and shelf life of the finished beer.

The WBA Beer Production and Quality Control module can be taken individually, and the module is part of the WBA Advanced Brewing Theory, WBA International Diploma in Brewing Technology, and WBA Master Brewer programs.

Location

This module is offered both online and in-person. The campus option allows students to participate in vibrant classroom discussions and develop close networks with fellow students. The online option allows students to advance through the fully narrated module at their own pace and is run as a "virtual classroom" with weekly live chats and periodic live guided lectures. The average time spent studying is normally 7-10 hours per week depending on the individual.



Prerequisites

The WBA Beer Production and Quality Control Module requires students to have a specific knowledge of brewing technologies and/or related sciences in order to be approved to enroll. This can be satisfied by: (a) Successfully passing the WBA Concise Course in Brewing Technology OR (b) Successfully passing the online Assessment

Admission Requirements

All students attending campus must be at least twenty-one (21) years of age. If a student is applying to the online option, the student must be of legal drinking age in their country of residence.

Other Expenses - Campus

Lodging: \$145.00 (per day average)
Meals, City transportation, misc.: \$55.00 (per day average)

Topics include

- Yeast Morphology
- Yeast Characteristics for Brewing
- Yeast Nutrition
- Yeast Metabolism
- Yeast Pure Culture and Propagation
- Yeast Physical Behavior
- Fermentation Operations
- Alternative Fermentation Techniques
- Fermentation Flavor Compounds
- Yeast Quality Measurement
- Yeast Management (Handling Practices)
- Dry Yeast Production
- Maturation -- Storage Principles
- Alternative Aging and Storage Techniques
- Processing Aids
- Beer Filtration: Theory and Mechanisms
- Beer Filtration: Filters and Operations
- Centrifuges
- Carbonation
- Hop Addition: "Cold Side"
- Introduction to Brewing Microbiology
- Beer Spoilage Potential and Brewery Contaminants
- Detection and Identification of Brewery Contaminants
- Brewery CIP
- Oxygen Control
- Colloidal Stability
- Flavor Stability
- Beer Chemical Analyses
- Interpretation of Beer Analyses
- Comprehensive QA/QC Program
- Beer Foam
- Cleaning and Sanitizing
- Application of Genetic Tests in Breweries



World Brewing Academy

Packaging and Process Technology Module (Module 3)



Objectives

- Provides students with instruction on processing and packaging of finished beer, as well as important engineering issues
- Students will leave with a solid knowledge of the various options available for packaging along with troubleshooting pumps, valve applications and process knowledge

LOCATION

- Siebel Institute, Chicago USA
- Online

MODULE LENGTH/CLOCK HOURS

- 2 weeks (10 days)/3 months online access/70 hours

DOCUMENTS/GRADED

- Transcript of Grades/Yes

TOTAL COST

- \$ \$550 Application Processing Fee (non-refundable)
- \$ \$3,425 Regular Tuition
- \$ Total: \$3,975

ENROLL

- To apply, please visit our website at siebelinstitute.com

Description

Packaging and brewery engineering play a major role in any brewery, so brewers need a sound understanding about the principles involved in this complex area of brewing science.

The packaging course segments include the most recent developments in alternative materials (such as plastic bottles) along with the latest craft packaging options and super-high-speed bottling systems. Engineering and process instruction includes topics such as materials of construction, fluid and pump dynamics, and other areas critical to ensuring product integrity.

The WBA Packaging and Process Technology module can be taken individually, and is part of the WBA Advanced Brewing Theory, WBA International Diploma in Brewing Technology, and WBA Master Brewer programs.

Location

This module is offered both online and in-person. The on-campus option allows students to participate in vibrant classroom discussions and develop close networks with fellow students. The online option allows students to advance through the fully narrated module at their own pace and is run as a "virtual classroom" with weekly live chats and periodic live guided lectures. The average time spent studying is normally 7-10 hours per week depending on the individual.

Prerequisites

The WBA Packaging and Process Technology Module requires students to have a specific knowledge of brewing technologies and/or related sciences in order to be approved to enroll. This can be satisfied by: (a) Successfully passing the WBA Concise Course in Brewing Technology OR (b) Successfully passing the online Assessment

Admission Requirements

All students attending campus must be at least twenty-one (21) years of age. If a student is applying to the online option, the student must be of legal drinking age in their country of residence.

Other Expenses - Campus

Lodging: \$145.00 (per day average)
Meals, City transportation, misc.: \$55.00 (per day average)

Topics include

- Beer Packaging Overview
- Cask Conditioning
- Bottle Conditioning
- Kegging -- Single Valve Keg
- Draught Dispense
- Packaging Line Design and Flow
- Packaging Materials
- Bottle Filling and Crowning Technology
- Principles of Canning
- Principles of Pasteurization
- Maintenance Principles
- Brewery Design
- Fluid Flow Fundamentals
- Gases in a Brewery
- Valves in a Brewery
- Pumps in a Brewery (and Troubleshooting Exercises)
- Steam Fundamentals
- Principles of Heat Transfer (and Basic Energy Calculations)
- Glycol Cooling Fundamentals
- Principles of Refrigeration
- Materials of Construction
- Process Control and Automation
- CO2 Collection Systems
- Compressed Air Systems
- Statistics
- Process Troubleshooting



World Brewing Academy

Business of Brewing & Technical Case Studies Module (Module 4)



Objectives

- Exposes students to the challenges of running breweries and making sound business decisions
- Students will leave with an understanding of how to budget and financially operate a business in a fiscally responsible manner

LOCATION

- Siebel Institute, Chicago USA - Fall 2022
- Doemens Academy, Munich, Germany - Winter 2022

MODULE LENGTH/CLOCK HOURS

- 1 week (5 days)/35 hours

DOCUMENTS/GRADED

- Transcript of Grades - Pass/Fail

TOTAL COST

- \$ \$250 Application Processing Fee (non-refundable)
- \$ \$2,270 Regular Tuition
- \$ Total: \$2,520

ENROLL

- To apply, please visit our website at siebelinstitute.com

Business of Brewing

Utilizing a format where groups of students create their own brewing company and take part in a simulated "beer market" to compete against each other breweries to better understand the importance of planning and budgeting — both areas where many may currently, or soon need to, contribute to. They will also learn the importance of anticipating competition, changes to the market, supply chain issues, and their impact on the planning and budgeting processes.

Technical Case Studies

Designed to emulate the dynamics found in commercial breweries, students are assigned case studies based on actual situations from operating breweries. Each group must create and deliver a presentation in the classroom that addresses solutions for their assigned case. As part of our advanced course offerings, the WBA Technical Case Studies is meant for those with a previous understanding of commercial brewing education and brewing technologies.

This module can be taken individually if the previous modules have been successfully completed, and is part of the WBA International Diploma in Brewing Technology and WBA Master Brewer programs.

Location

Coursework in Spring 2022 is offered at Doemens Academy in Munich, Germany. (Doemens campus, Spring 2022, otherwise Chicago campus)

Prerequisites

This module cannot be taken unless the applicant has completed and passed the WBA Advanced Brewing Theory Program or those modules thereof.

Admission Requirements

All students must be at least twenty-one (21) years of age.

Other Expenses

Lodging: \$145.00 (per day average)
Meals, City transportation, misc.: \$55.00 (per day average)

Topics include

- Planning and budgeting
- Understanding how to react to competitive, regulatory, and supply chain issues
- Analysis of real-life brewery problem scenarios and arriving at options addressing production and financial implications



World Brewing Academy

Applied Brewing Techniques Module (Module 5)



Objectives

- Train students in a full range of brewing techniques, offering them a truly international perspective on beer production
- Students will possess practical experience in the brewery and lab

LOCATION

Doemens Academy, Munich, Germany

MODULE LENGTH/CLOCK HOURS

3 weeks (15 days)/105 hours

DOCUMENTS/GRADED

Transcript of Grades/Yes

TOTAL COST

- \$ \$1,000 Application Processing Fee (non-refundable)
- \$ \$5,515 Regular Tuition
- \$ Total: \$6,515

ENROLL

To apply, please visit our website at siebelinstitute.com

Description

The 3-week WBA Applied Brewing Techniques module allows students to experience hands-on commercial brewing and lab exercises in the facilities of Doemens Academy, Munich, Germany. Doemens Academy offers one of the most advanced practical training facilities in brewing education, with a fully equipped, 4-vessel, state-of-the-art brewhouse, open and closed fermentation vessels, and a fully modern packaging environment.

In this information-packed module, students will perform practical brewing operations in beer production, from recipe formulation to milling, brewing, yeast pitching, and monitoring to fermentation through filtration and packaging. Students will also be trained in a range of brewing techniques while under the supervision of the exceptional brewing instructors working at Doemens.

During the module, students also get to experience the historic brewing culture of Munich, one of the world's foremost brewing capitals, and a central gateway to many of the great regions of Europe, allowing students to explore as their study schedule permits.

The module can be taken individually if the previous modules have been successfully completed and passed and is part of the WBA International Diploma in Brewing Technology and WBA Master Brewer programs.



Prerequisites

This module cannot be taken unless the applicant has completed and passed the WBA Advanced Brewing Theory Program or those modules thereof.

Admission Requirements

All students attending campus must be at least twenty-one (21) years of age.

Other Expenses

Lodging: \$145.00 (per day average)

Meals, City transportation, misc.: \$55.00 (per day average)

Topics include

- Hop Calculations
- Bottle Fermentation Calculations
- Brewing Calculations
- Practical Filling
- Chemical Technical Analysis Theory
- Yeast Propagation
- Cleaning and Disinfection
- Microbiology and Theory
- German Purity Law
- High Gravity Brewing
- Implementation of Quality Analysis
- Brew Preparation and Control
- Beer Styles and Sensory
- Filling Plant Introduction
- Practical Brewing
- Filtration
- Draught Systems



World Brewing Academy

European Brewing Study Tour Module (Module 6)



Objectives

- Students will travel throughout Europe to get behind-the-scenes tours of breweries, equipment manufacturers, and product suppliers
- Students will see how different breweries utilize differing techniques, equipment and ingredients to create their beers

LOCATION

Doemens Academy, Munich, Germany

MODULE LENGTH/CLOCK HOURS

2 weeks (9 days touring)/70 hours

DOCUMENTS/GRADED

Pass/Fail

TOTAL COST

- \$ \$550 Application Processing Fee (non-refundable)
- \$ \$3,425 Regular Tuition
- \$ Total: \$3,975

ENROLL

To apply, please visit our website at siebelinstitute.com

Description

The WBA European Brewing Study Tour module is more than just a brewing field trip, it is a learning experience like no other. The study tour is designed to build on the knowledge students have previously gained in the advanced brewing modules.

Over the span of nearly two weeks, students will travel throughout Europe to get behind-the-scenes tours of breweries, equipment manufacturers, and product suppliers. While fast-paced, the tour allows students time to absorb the beauty of Europe while learning from each location visited.

The module can be taken individually and is part of the WBA International Diploma in Brewing Technology, and WBA Master Brewer programs.

Location

The tour will feature European breweries, equipment manufacturers and ingredient suppliers across several countries.



Prerequisites

The tour requires students to have a specific knowledge of brewing technologies and/or related sciences in order to be approved to enroll.

Admission Requirements

All students must be at least twenty-one (21) years of age.

Other Expenses

Hotel costs will be provided to students minimally 4-weeks before the tour begins, and to be paid 3-weeks before the start of the tour.

Meals, city transportation, misc.: \$55.00 (per day average)

Topics include

- Behind-the-scenes visits to suppliers, manufacturers and breweries throughout Europe
- See the application in real-life of the theoretical knowledge accrued through the program of study
- Immersion into the beer culture of each country and region visited



World Brewing Academy

Advanced Applied Brewing Techniques Module (Module 7)



Objectives

- Students will receive advanced-level practical skills in every key area of brewing operations
- Students will possess expertise needed to work effectively in breweries of practically any size or configuration

LOCATION

Doemens Academy, Munich, Germany

MODULE LENGTH/CLOCK HOURS

8 weeks (40 days)/280 hours

DOCUMENTS/GRADED

Transcript of Grades/Yes

TOTAL COST

- \$ \$2,500 Application Processing Fee (non-refundable)
- \$ \$13,260 Regular Tuition
- \$ Total: \$15,760

ENROLL

To apply, please visit our website at siebelinstitute.com



Prerequisites

To qualify for the Advanced Applied Brewing Techniques Module (Module 7), all previous modules must have been successfully completed previously.

Admission Requirements

All students must be at least twenty-one (21) years of age.

Other Expenses

Living Expenses: \$145.00 (hotel per day average)
Meals, City transportation, misc.: \$55.00 (per day average)

Topics include

- Advanced-level lab testing
- Advanced-level QA/QC applications
- Hands-on brewing both at Doemens Academy and at external breweries in the Munich area

Description

This module is designed to give students advanced-level practical skills in every key area of a brewing operation, including over 300 hours of hands-on activities in the production and lab facilities of Doemens Academy. Students will produce batches of beer from recipes which they will have written and developed, and the Doemens' instructional staff will shepherd the students through the entire brewing process while conducting numerous tests to assure the quality and consistency of the beers.

Upon completion, students will have a complete understanding of the activities involved in each production area of a typical brewery.

World Brewing Academy Specialized Lectures



Available Online Lectures:

Series 100 – Malting and Raw Materials

Underlying Fundamentals - Barley to Beer *coming soon*
Barley - The Cereal Grain *coming soon*
Barley - The Science of Seed Germination *coming soon*
Preparation for Malting *coming soon*
Malting Process: Steeping *coming soon*
Malting Process: Germination *coming soon*
Malting Process: Kilning *coming soon*
Malt Evaluation - Maltster's View *coming soon*
Malt Evaluation - Brewer's View *coming soon*
Adjuncts
Introduction to Hops
Hops - Types and Forms
Reduced Isomerized Hop Extracts *coming soon*
Hop Chemistry and Analysis *coming soon*
Hop Storage and Stability *coming soon*
Specialty Malts
Brewing Water Composition *coming soon*
Brewing Water Adjustments *coming soon*
Hops: Craft Brewer's Perspective

Series 200: Brewhouse

Brewery Hazards
Milling
Mashing Theory and Enzymes *coming soon*
Mashing Process and Wort Composition *coming soon*
Wort Separation -- Lautering
Wort Separation -- Mash Filters
Wort Boiling
Wort Clarification *coming soon*
Wort Cooling, and Aeration *coming soon*
Brewing Calculation -- Mixing Formula
Recipe Formulation
Brewery Waste - Liquid and Solid Effluents
Brewhouse Cleaning and Sanitation
Hop Addition: "Hot Side"

Series 300: Yeast and Cellars

Yeast Morphology
Yeast Characteristics for Brewing
Yeast Nutrition
Yeast Metabolism
Yeast Pure Culture and Propagation
Yeast Physical Behavior
Fermentation Operations
Alternative Fermentation Techniques
Fermentation Flavor Compounds *coming soon*
Yeast Quality Measurement
Yeast Management (Handling Practices)
Dry Yeast Production
Maturation -- Storage Principles
Alternative Aging and Storage Techniques
Processing Aids
Beer Filtration: Theory and Mechanisms
Beer Filtration: Filters and Operations
Centrifuges
Carbonation
Hop Addition: "Cold Side"

Series 400: Quality Assurance and Control

Introduction to Brewing Microbiology
Beer Spoilage Potential and Brewery Contaminants
Detection and Identification of Brewery Contaminants
Brewery CIP
Oxygen Control
Colloidal Stability
Flavor Stability
Beer Chemical Analyses
Interpretation of Beer Analyses
Comprehensive QA/QC Program
Beer Foam
Cleaning and Sanitizing
Application of Genetic Tests in Breweries



World Brewing Academy

Specialized Lectures



Series 500: Packaging

Beer Packaging Overview *coming soon*
Cask Conditioning *coming soon*
Bottle Conditioning
Kegging -- Single Valve Keg
Draught Dispense
Packaging Line Design and Flow *coming soon*
Packaging Materials *coming soon*
Bottle Filling and Crowning Technology *coming soon*
Principles of Canning
Principles of Pasteurization *coming soon*
Maintenance Principles

Series 600: Engineering

Brewery Design
Fluid Flow Fundamentals
Gases in a Brewery
Valves in a Brewery
Pumps in a Brewery (and Troubleshooting Exercises)
Steam Fundamentals
Principles of Heat Transfer (and Basic Energy Calculations)
Glycol Cooling Fundamentals
Principles of Refrigeration
Materials of Construction
Process Control and Automation
CO2 Collection Systems
Compressed Air Systems
Statistics
Process Troubleshooting
Liquid Processing





Siebel Institute
OF TECHNOLOGY

Intermediate Level Offerings



World Brewing Academy

Concise Course in Brewing Technology



Objectives

- Covers every topic critical to successful brewery operations of all sizes
- Provides a comprehensive intermediate level of knowledge of the brewing process and dynamics of brewery operations
- Successful completion qualifies students to continue their brewing education in the advanced level programs such as the WBA Advanced Brewing Theory, WBA International Diploma in Brewing Technology, or the prestigious WBA Master Brewer.

LOCATION

- Siebel Institute, Chicago USA
- Online

COURSE LENGTH/CLOCK HOURS

- 2 weeks (10 days) or 3 months online access/70 hours

DOCUMENTS

- Certificate of Completion and Transcript of Grades

TOTAL COST

- \$ \$550 Application Processing Fee (non-refundable)
- \$ \$3,430 Regular Tuition
- \$ Total: \$3,980

ENROLL

- To apply, please visit our website at siebelinstitute.com

Description

The WBA Concise Course in Brewing Technology is an ideal course for those considering entrance into the brewing industry, or for those who are currently working in the industry but need to understand the “why” of what they are doing. After completion, students will have built upon their existing knowledge of brewing science and technology — advancing and improving their current level of knowledge.

Location

This course is offered on campus or online. The campus option allows students to participate in vibrant classroom discussions and develop close networks with fellow students. The online option allows students to advance through the course at their own pace and is run as a “virtual classroom” with weekly live chats and periodic live guided lectures.

Prerequisites

Prior knowledge of brewing process basics through either home brewing (1 year) OR having previously earned a Certificate of Attendance for the WBA Executive Overview of the Brewing Process is required. Student performance for the latter is subject to review.

Admission Requirements

All students must be at least twenty-one (21) years of age to attend campus. If a student is applying to the online option of a course, the student must be of legal drinking age in their country of residence.

Other Expenses - Campus

Living Expenses: \$145.00 (hotel per day average)
Meals, City transportation, misc.: \$55.00 (per day average)

Topics include

- Brewing Process Overview
- Basic Brewing Chemistry
- Brewing Water Basics
- Brewing Water Adjustments
- Introduction to Hops
- Barley and Malting
- Malt Analyses
- Specialty Malts
- Adjuncts
- Milling
- Mashing
- Wort Separation
- Wort Boiling
- Wort Clarification, Cooling and Aeration
- Recipe Formulation
- Brewing Calculations and Mixing Formula
- Nature of Yeast
- Yeast Growth and Propagation
- Yeast Management
- Fermentation, Maturation, and High Gravity Brewing
- Fermentation Flavors
- Principles of Beer Filtration (Introduction to Centrifugation)
- Keg and Dispense
- Keg Cleaning and Filling
- Brewery Hazards
- Introduction to Sensory Evaluation
- Introduction to Beer Styles
- Brewery Contaminants
- Brewery Cleaning and Sanitizing
- Beer Stability (Colloidal, Foam and Flavor)
- Valves - Brewery Applications
- Introduction to Pumps
- Packaging Processes



World Brewing Academy Fundamentals of Brewing Technology



The 5-weeks of online access for the online WBA Fundamentals of Brewing Technology course will provide students with the primary foundations of the brewing process at an intermediate level. Within a very short time-frame, students will gain a level of brewing knowledge that will benefit them immediately.


LOCATION

 Metropolitan State University, Denver, CO, USA
 Online

COURSE LENGTH/CLOCK HOURS

 5 days or 5 weeks of access

DOCUMENTS

 Certificate of Accomplishment

TOTAL COST

- \$ \$0 Online / \$100 Application Processing Fee (non-refundable)
- \$ \$1,545 Regular Tuition
- \$ Total: \$1,545 Online / \$1,645 On campus

ENROLL

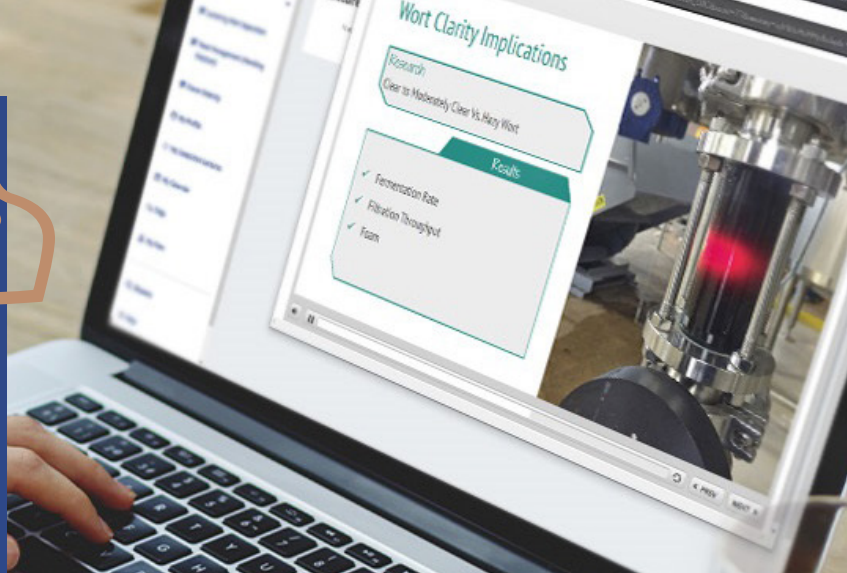
 To apply, please visit our website at siebelinstitute.com

Description

The WBA Fundamentals of Brewing Technology course is a recently created offering, targeting only the core topics from our more thorough WBA Concise Course in Brewing Technology. The subject matter was carefully selected based on what is considered to be essential brewing knowledge, important to both professional and experienced homebrewers alike. The concept was born out of an increasing demand for a shorter intermediate-level educational offering for those with limited time and finances. Also of importance is if in the future a student would like to take the WBA Concise Course in Brewing Technology, the full amount paid for the WBA Fundamentals of Brewing Technology course will be applied towards the tuition for the WBA Concise Course of Brewing Technology, taken either online or on campus.

Location

This course is offered as a 5 day on campus course or online with 5-weeks of access, beginning 48 hours upon payment. This allows students to fast-track their own education and advance through the material at their own pace, with the opportunity to request content clarification from an expert monitor via email.



Prerequisites:

Prior knowledge of the brewing process basics through either home brewing (1-year) OR having previously completed the WBA Executive Overview of the Brewing Process is recommended.

Admission Requirements

All students must be at least twenty-one (21) years of age to attend campus. If a student is applying to the online option of a course, the student must be of legal drinking age in their country of residence.

Other Expenses - Campus

Living Expenses: \$145.00 (hotel per day average)
Meals, City transportation, misc.: \$55.00 (per day average)

Topics include

- Brewing Process Overview
- Basic Brewing Chemistry
- Brewing Water Basics
- Brewing Water Adjustments
- Introduction to Hops
- Barley and Malting
- Specialty Malts
- Milling
- Mashing
- Wort Separation
- Wort Boiling
- Wort Clarification, Cooling and Aeration
- Recipe Formulation
- Nature of Yeast
- Yeast Growth and Propagation
- Yeast Management
- Fermentation, Maturation, and High Gravity Brewing
- Fermentation Flavors
- Principles of Beer Filtration (and Introduction to Centrifugation)
- Brewery Contaminants



Siebel Institute of Technology


Brewing Microbiology course



Objectives

- Understand the appropriate methods for biological and sanitary control within the brewery
- Students will leave with the theoretical knowledge and practical skills required to implement an effective microbiological quality control/quality assurance program


LOCATION

 Metropolitan State University, Denver, CO, USA

COURSE LENGTH/CLOCK HOURS

 2 weeks (9 days)

DOCUMENTS/GRADED

 Certificate of Attendance/No

TOTAL COST

- \$ \$550 Application Processing Fee (non-refundable)
- \$ \$3,655 Regular Tuition
- \$ Total: \$4,205

ENROLL

 To apply, please visit our website at siebelinstitute.com

Description

This course will benefit individuals immediately and throughout their career whether they are building a QC/QA course from scratch or joining an established program.

The Brewing Microbiology course will promote an understanding of the essential tools for effective microbiological evaluation of process and product in a short, but intensive, two-week program.

The course begins with a detailed study of the microorganisms likely to occur during the various stages of the brewing process. Students then conduct laboratory exercises to acquire hands-on skills in microbiology and microscopy. Practical work will reinforce the techniques required to isolate and identify microorganisms as well as demonstrate the latest developments in brewing microbiology.

Location

This course is offered in-person, which allows students to participate in vibrant classroom discussions and develop close networks with fellow students.

Prerequisites

For this course, minimally 1 year brewery laboratory experience is recommended and/or having successfully completed the Essential Quality Control course previously.

Admission Requirements

All students must be at least twenty-one (21) years of age to attend campus.

Other Expenses

Lodging: \$145.00 (per day average)

Meals, City transportation, misc.: \$55.00 (per day average)

Topics include

- The nature of yeast
- Pure yeast cultures: maintenance and selection
- Yeast viability: cell concentration, pitching, measurement
- Yeast handling practices
- Microbiology of grains and water
- Wild yeast and yeast mutants
- Wort spoilage bacteria
- Beer spoilage bacteria
- Identification of contaminants
- Bacterial and wild yeast detection
- Yeast growth and fermentation
- Beer hazes and sediments
- Microbiology program for breweries
- Sterile membrane filtration
- General brewery cleaning and CIP
- Flavor production
- Rapid microbiological methods
- Sampling techniques and environmental hygiene
- Pasteurization





Siebel Institute
OF TECHNOLOGY

Entry Level Offerings



World Brewing Academy

Executive Overview of the Brewing Process



Objectives

- Allows executives, administrative staff, and brewing industry decision-makers to understand the very basics of beer production.
- Will assist those interested in joining the brewing industry or for those wanting to understand the basics of the commercial brewing process

LOCATION

Online

COURSE LENGTH/CLOCK HOURS

3 weeks online access (21 days)/21 hours

DOCUMENTS

Certificate of Attendance

TOTAL COST

- \$ \$100 Application Processing Fee (non-refundable)
- \$ \$915 Regular Tuition
- \$ Total: \$1,015

ENROLL

To apply, please visit our website at siebelinstitute.com

Description

Learn the basics of brewery dynamics without the need to travel. The online WBA Executive Overview of the Brewing Process course offers an extensive range of topics covering each area of beer production.

Participants study as their schedule permits and can utilize the resources of their own brewery (if applicable) for practical application of their course materials.

Location

This course is offered online, and three sessions per year. A three weeks window of access is given to complete the course, which allows students to advance through the material at their own pace. The course is also run as a "virtual classroom" with weekly chat sessions.

The average time per student spent studying is 5-hours or less per week, depending on the individual.

Tutors

Students are tutored by the instructional staff of the World Brewing Academy (WBA), drawing on the talents of some of the most knowledgeable scientists, technologists, and brewmasters in the world.

Prerequisites

For this course, prior brewing knowledge is not required.

Admission Requirements

All students applying for an online program, module or course must have proof to be of legal drinking age in their country of residence in order to be approved and admitted by submitting a copy of their passport, residence permit or driver's license.

Payment Terms

To reserve a seat in any course, module or program, the required non-refundable Application Processing Fee (APF) must be paid within 5 (five) days after a student is accepted.

To qualify for "Regular Tuition" pricing, full payment must be received no later than 14-days in advance of the course, module or program start date. "Late Tuition" will apply after this time.

Topics include

- Overview of the Brewing Process
- History of Beer
- Malting, Adjuncts, and other Materials
- Brewing Water
- Brewer's Yeast
- Introduction to Hops
- Milling
- Mashing and Separation (Lautering)
- Boiling, Whirlpool, Cooling and Aeration
- Fermentation
- Maturation, Storage and Filtration
- Packaging and Warehousing
- Cleaning and Sanitizing
- Beer Dispense and Serving
- Biological control
- Quality Issues
- Beer Styles



Siebel Institute of Technology

Doemens Biersommelier COURSE (campus version)



Objectives

- Perfect for servers, bartenders, brewers, distributors, and beer aficionados
- Students will leave being capable to advise others on beer styles, characteristics, and how to select the best beers for pairing with food

LOCATION

Siebel Institute, Chicago USA

COURSE LENGTH/CLOCK HOURS

2-weeks (10-days)

DOCUMENTS/GRADED

Certificate of Attendance/No

TOTAL COST

- \$ \$550 Application Processing Fee (non-refundable)
- \$ \$3,970 Regular Tuition
- \$ Total: \$4,520

ENROLL

To apply, please visit our website at siebelinstitute.com

Description

The Doemens Biersommelier course has been setting the standard for beer service worldwide since 2004, and has provided instruction to thousands of servers, brewers, distributors and beer aficionados alike. The goal of this course is to impart beer knowledge on a level that in the end will enable those who finish the course to advise others on the production of beer, characteristics of certain beer styles and their history, and how to select the correct beer to pair with differing cuisines and dishes.

Location

This course is offered in-person, which allows students to participate in vibrant classroom discussions and develop close networks with fellow students.

Prerequisites

For this course, prior brewing knowledge is not required, but having some beer styles knowledge and/or 1 year previous homebrewing a plus.

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

Other Expenses

Living Expenses: \$145.00 (hotel per day average)

Meals, City transportation, misc.: \$55.00 (per day average)

Topics include

- History of beer and brewing
- Raw material education (water, malt, hops)
- Sensory training and analysis
- Brewing technology
- Practical brew day
- Beer vocabulary and communication
- Introduction to beer culture
- International beer styles
- Wood and barrel aged beer
- Storage of beer
- Vintage beer
- Beer dispensing and draft systems
- New beer glass culture
- Beer and Food/Cuisine art
- Food Pairing
- Creating a menu
- The Beersommelier in the world: Trends and Prospects



Siebel Institute of Technology

Doemens Bier Essentials Course



Objectives

- Perfect for servers, bartenders, brewers, distributors, and beer aficionados
- Students will leave being capable to advise others on beer styles, characteristics, and how to select the best beers for pairing with food

LOCATION

Online

COURSE LENGTH/CLOCK HOURS

16 hours (open session/asynchronous)

DOCUMENTS/GRADED

Certificate of Attendance/No

TOTAL COST

- \$ \$50 Application Processing Fee (non-refundable)
- \$ \$445 Regular Tuition
- \$ Total: \$495

ENROLL

To apply, please visit our website at siebelinstitute.com

Description

The web based Doemens Bier Essentials Course has been created to educate on the basics of beer, its history, production of, care for, as well as touching on sensory and beer and food pairing, without the need for travel. This course is perfect for those who desire a level of beer knowledge to assist them with speaking about beer. Perfect for servers, bartenders, beer enthusiasts, beer distributors, salespeople, and for those who work within the beer industry. The Doemens Bier Essentials course also makes up the cornerstone towards anyone wishing to earn over time their Doemens Bier Ambassador or Doemens Biersommelier certificates at their leisure, paying for each module individually as taken. This is a narrated and asynchronous "learn at your own pace" course, meaning access is gained to the course upon full payment.

Location

This course is offered online, which allows students to advance through the course at their own pace and is run as a "virtual classroom" with weekly live chats and periodic live guided lectures.

Prerequisites

For this course, prior brewing knowledge is not required, but having some beer styles knowledge and/or 1-year previous homebrewing a plus.

Admission Requirements

All students applying for an online program, module or course must be of legal drinking age in their country of residence.

Other Expenses

Living Expenses: \$145.00 (hotel per day average)

Meals, City transportation, misc.: \$55.00 (per day average)

Topics include

- Introduction - what makes beer so special?
- History of Beer
- Raw materials essentials
- Beer Production Essentials
- Sensory Essentials
- The Language of Beer Essentials
- German Beer Styles
- International Beer Styles
- Storage of Beer and Best Before Date
- Beer Care and Draught Systems
- Beer and Food Pairing



Siebel Institute of Technology

Doemens Bier Ambassador

(Module 2 Upgrade)


Objectives

- Perfect for servers, bartenders, brewers, distributors, and beer aficionados
- Students will leave being capable to advise others on beer styles, characteristics, and how to select the best beers for pairing with food


LOCATION

 Siebel Institute, Chicago USA

COURSE LENGTH/CLOCK HOURS

 3 days/26 hours

DOCUMENTS/GRADED

 Certificate of Attendance/No

TOTAL COST

- \$ \$75 Application Processing Fee (non-refundable)
- \$ \$1,435 Regular Tuition
- \$ Total: \$1,510

ENROLL

 To apply, please visit our website at siebelinstitute.com

Description

This module can be taken after completing the web based Doemens Bier Essentials course in order to complete the Doemens Bier Ambassador course if one chooses to do so over a year or more. This 3 day in-person instruction and tasting module expands upon the theory gained from the web-based Doemens Bier Essentials course and delve deeper into what beer is, beer styles from around the world, what is beer freshness, and in-person beer and food pairings.

Location

This course is offered in-person, which allows students to participate in vibrant classroom discussions and develop close networks with fellow students.

Prerequisites

For this course, prior brewing knowledge is not required, but having some beer styles knowledge and/or 1-year previous homebrewing a plus.

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

Other Expenses

Living Expenses: \$145.00 (hotel per day average)

Meals, City transportation, misc.: \$55.00 (per day average)

Topics include

- Sensory
- The Language of Beer
- Off Flavor Theory and Sensory Training
- Beer Region: U.S.A.
- Sensory Training: U.S.A. Beer Styles
- Beer Region: Germany and the Czech Republic
- Sensory Training: Germany and the Czech Republic
- Raw Materials
- Off Flavors Test
- Brewing Technology I
- Presentation of Beer Workshop
- Doemens Bier Ambassador Certificate Ceremony



Siebel Institute of Technology

Doemens Bier Ambassador Course



Objectives

- Perfect for servers, bartenders, brewers, distributors, and beer aficionados
- Students will leave being capable to advise others on beer styles, characteristics, and how to select the best beers for pairing with food

LOCATION

- Siebel Institute, Chicago USA
- Online

COURSE LENGTH/CLOCK HOURS

- 16 hours of online, followed by 3 days (26 hours) campus

DOCUMENTS/GRADED

- Certificate of Attendance/No

TOTAL COST

- \$ \$100 Application Processing Fee (non-refundable)
- \$ \$1,880 Regular Tuition
- \$ Total: \$1,980

ENROLL

- To apply, please visit our website at siebelinstitute.com

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

Other Expenses

Living Expenses: \$145.00 (hotel per day average)
Meals, City transportation, misc.: \$55.00 (per day average)

Online Topics include

- Introduction - what makes beer so special?
- History of beer
- Raw materials essentials
- Beer production essentials
- Sensory essentials
- The Language of Beer essentials
- German beer styles
- International beer styles
- Storage of beer and best before date
- Beer care and draught systems
- Beer and food pairing

Campus Topics include

- Sensory
- The Language of Beer
- Off Flavor Theory and Sensory Training
- Beer Region: U.S.A.
- Sensory Training: U.S.A. Beer Styles
- Beer Region: Germany and the Czech Republic
- Sensory Training: Germany and the Czech Republic
- Raw Materials
- Off Flavors Test
- Brewing Technology I
- Presentation of Beer Workshop
- Doemens Bier Ambassador Certificate Ceremony

Description

The Doemens Bier Ambassador Course is a new offering, which expands upon the knowledge gained from the web based Doemens Bier Essentials course with 3 days of in-person instruction and tastings. This course will expand upon the theory encountered during the online portion, and delve deeper into what beer is, beer styles from around the world, what is beer freshness, and in-person beer and food pairings.

Location

This course is offered in-person, which allows students to participate in vibrant classroom discussions and develop close networks with fellow students.

Prerequisites

For this course, prior brewing knowledge is not required, but having some beer styles knowledge and/or 1-year previous homebrewing a plus.



Siebel Institute of Technology

Doemens Biersommelier

(Module 3 Upgrade)



Objectives

- Perfect for servers, bartenders, brewers, distributors, and beer aficionados
- Students will leave being capable to advise others on beer styles, characteristics, and how to select the best beers for pairing with food

LOCATION

Siebel Institute, Chicago USA

COURSE LENGTH/CLOCK HOURS

5 days/43 hours

DOCUMENTS/GRADED

Certificate of Attendance/No

TOTAL COST

- \$ \$170 Application Processing Fee (non-refundable)
- \$ \$3,255 Regular Tuition
- \$ Total: \$3,425

ENROLL

To apply, please visit our website at siebelinstitute.com

Description

The Doemens Biersommelier Module 3 Upgrade can be taken after students have earned the Doemens Bier Ambassador certificate in order to finish the Doemens Biersommelier Course. This 5 day in-person instruction and tasting module expands upon the knowledge gained from having completed the Doemens Bier Ambassador. When this course is completed, students should be capable to advise others with confidence on the production of beer and beer styles, the characteristics of differing beer styles and their history, and how to not only select an appropriate beer to pair with differing cuisines and dishes, but to design, create and present a food and beer pairing menu.

Location

This course is offered in-person, which allows students to participate in vibrant classroom discussions and develop close networks with fellow students.

Prerequisites

For this course, prior brewing knowledge is not required, but having some beer styles knowledge and/or 1-year previous homebrewing a plus.

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

Other Expenses

Living Expenses: \$145.00 (hotel per day average)

Meals, City transportation, misc.: \$55.00 (per day average)

Topics include

- Beer and Food Pairing Theory and Practical Session
- Preparation of the 3 Course Menu on Friday
- Brewing Technology II and III
- Beer Region: Belgium
- Sensory Training: Belgian Beer Styles
- Draught Systems Theory and Practical Training
- Field Trips: Chicago Beer Pubs and Breweries
- Beer Region: United Kingdom
- Sensory Training: English Beer Styles
- Beer and Physiological Properties
- Beer and Food Memory
- Cleaning Draught Systems
- Beer Glass Culture and Sensory
- International Sour Beer Development and Taste Training
- Barrel Aged Beers and Taste Training
- Beer Presentation
- Beer Styles Test
- MC Test
- Shopping for 3 Course Menu
- "Mise en Place"
- Presentation of 3 Course Menu
- Doemens Biersommelier Certificate Ceremony





Siebel Institute of Technology

Doemens Biersommelier course (blended learning version)

Objectives

- Perfect for servers, bartenders, brewers, distributors, and beer aficionados
- Students will leave being capable to advise others on beer styles, characteristics, and how to select the best beers for pairing with food


LOCATION

-  Siebel Institute, Chicago USA
-  Online

COURSE LENGTH/CLOCK HOURS

-  16 hours of online, followed by 8 days (43 hours) campus

DOCUMENTS/GRADED

-  Certificate of Attendance/No

TOTAL COST

- \$ \$275 Application Processing Fee (non-refundable)
- \$ \$3,800 Regular Tuition
- \$ Total: \$4,0750

ENROLL

-  To apply, please visit our website at siebelinstitute.com

Description

The Doemens Biersommelier Course is currently established in 17 countries, taught in 8 different languages, on 4 continents with over 2,000 German-speaking participants, and more than 6,000 certified Doemens Biersommeliers worldwide. This course has been setting the standard for beer service worldwide since 2004, and has provided instruction to thousands of servers, brewers, distributors and beer aficionados alike. When this course is completed, students should be capable to advise others with confidence on the production of beer and beer styles, the characteristics of differing beer styles and their history, and how to not only select an appropriate beer to pair with differing cuisines and dishes, but to design, create and present a food and beer pairing menu.

Location

This course is offered in-person, which allows students to participate in vibrant classroom discussions and develop close networks with fellow students.

Prerequisites

For this course, prior brewing knowledge is not required, but having some beer styles knowledge and/or 1-year previous homebrewing a plus.



Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

Other Expenses

Living Expenses: \$145.00 (hotel per day average)
Meals, City transportation, misc.: \$55.00 (per day average)

Online Topics include

- Introduction - what makes beer so special?
- History of beer
- Raw materials essentials
- Beer production essentials
- Sensory essentials
- The Language of Beer essentials
- German beer styles
- International beer styles
- Storage of beer and best before date
- Beer care and draught systems
- Beer and food pairing

Campus Topics include

- Sensory
- The Language of Beer
- Off Flavor Theory and Sensory Training
- Beer Region: U.S.A.
- Sensory Training: U.S.A. Beer Styles
- Beer Region: Germany and the Czech Republic
- Sensory Training: Germany and the Czech Republic
- Raw Materials
- Off Flavors Test
- Brewing Technology
- Presentation of Beer Workshop
- Beer and Food Pairing Theory and Practical Session
- Preparation of the 3 Course Menu on Friday
- Brewing Technology
- Beer Region: Belgium
- Sensory Training: Belgian Beer Styles
- Draught Systems Theory and Practical Training
- Field Trips: Chicago Beer Pubs and Breweries
- Beer Region: United Kingdom
- Sensory Training: English Beer Styles
- Beer and Physiological Properties
- Beer and Food Memory
- Cleaning Draught Systems
- Beer Glass Culture and Sensory
- International Sour Beer Development and Taste Training
- Barrel Aged Beers and Taste Training
- Beer Presentation
- Beer Styles Test
- MC Test
- Shopping for 3 Course Menu
- "Mise en Place"
- Presentation of 3 Course Menu
- Doemens Biersommelier Certificate Ceremony



Siebel Institute of Technology

Essential Quality Control course



Objectives

- Covers the most important and essential aspects of an in-house quality control (QC) program
- Students will leave with an understanding of the tools and procedures used to evaluate beer at every critical phase of production

LOCATION

TBD

COURSE LENGTH/CLOCK HOURS

3.5 days/25 hours

DOCUMENTS/GRADED

Certificate of Attendance/No

TOTAL COST

- \$ \$250 Application Processing Fee (non-refundable)
- \$ \$1,465 Regular Tuition
- \$ Total: \$1,715

ENROLL

To apply, please visit our website at siebelinstitute.com

Description

This course presents a full range of topics related to QC that will give you the knowledge required to produce beers of consistently high quality.

Students will engage in practical, hands-on learning enhanced by lectures explaining the science behind the techniques. The course employs standards designed and tested by organizations such as the American Society of Brewing Chemists (ASBC) and the European Brewing Convention (EBC).

Location

This course is offered in-person, which allows students to participate in vibrant classroom discussions and develop close networks with fellow students.

Prerequisites

For this course, prior brewing knowledge is not required, but students will benefit from existing knowledge of brewing technologies and/or related sciences.



Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

Other Expenses

Lodging: \$145.00 (per day average)

Meals, City transportation, misc.: \$55.00 (per day average)

Topics include

- Yeast Quality Measurements: Scope and Definition, Yeast Health and Quality
- How to Measure Health: Viability and Vitality
- Operations: Cropping, Storage, Pitching, and Aeration
- Product Considerations
- Pure Cultures: Aims and Objectives, Methods, and Maintenance
- Propagation: Why and When, Lab and Plant-scale Approaches, etc.



Siebel Institute of Technology

Sensory Panel Management course



Objectives

- How to build and manage proficient taste panels for your brewery
- Students will be able to train others and analyze the results of taste panels

LOCATION

Siebel Institute, Chicago USA

COURSE LENGTH/CLOCK HOURS

3.5 days

DOCUMENTS/GRADED

Certificate of Attendance/No

TOTAL COST

- \$ \$250 Application Processing Fee (non-refundable)
- \$ \$1,710 Regular Tuition
- \$ Total: \$1,960

ENROLL

To apply, please visit our website at siebelinstitute.com

Description

Ensure the quality and consistency of your beer with Siebel's Sensory Panel Management course.

The first line of quality control and product evaluation in any brewery is formed by a trained taste panel. Your brewery will improve quality, consistency, and profitability by effectively utilizing taste panels, collecting and analyzing the results compiled from trained tasters, and taking the right actions based on the results.

With instruction given by brewing industry sensory panel experts, this course instructs you in the tools and techniques used by many of today's leading craft breweries to assess their products and analyze data to ensure beer is of the best quality and consistency. This course is critical for breweries of every size and can also benefit brewing guilds looking to form member taste panels that evaluate and improve the quality of beers produced by their members.

Location

This course is offered in-person, which allows students to participate in vibrant classroom discussions and develop close networks with fellow students.



Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age. For this course, prior brewing knowledge is recommended.

Other Expenses

Lodging: \$145.00 (per day average)

Meals, City transportation, misc.: \$55.00 (per day average)

Topics include

- Definition of Panel and Panel Leader
- Basic Sensory Physiology: Human Flavor Perception
- Definition of Sensory Evaluation
- Non-Physiological Influences on Flavor Perception
- Personnel, Facilities, Resources Required, Etc.
- Establishing Panels for Breweries of Any Size
- Motivations, Rewards, Validation, and Retention
- Running a Panel and Training the Trainer
- Difference Tests: Duo/Trio, Triangle, etc.
- Descriptive Tests: Characteristics, Intensity, etc.
- Significance and Analysis – Data Analysis



Siebel Institute of Technology

Start Your Own Brewery course



Objectives

- Learn how to build a successful business from the ground up while avoiding common pitfalls
- Students will gain an appreciation for brewery design as well as an understanding of common startup challenges.

LOCATION

Siebel Institute, Chicago USA

COURSE LENGTH/CLOCK HOURS

3 days/24 hours

DOCUMENTS/GRADED

Certificate of Attendance/No

TOTAL COST

- \$ \$250 Application Processing Fee (non-refundable)
- \$ \$1,250 Regular Tuition
- \$ Total: \$1,500

ENROLL

To apply, please visit our website at siebelinstitute.com

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age. For this course, prior brewing knowledge is not required as this is not a brewing course.

Other Expenses

Lodging: \$145.00 (per day average)

Meals, City transportation, misc.: \$55.00 (per day average)

Topics include

- Anatomy of a commercial brewery
- Buying new and used brewing equipment
- Planning for growth
- Site selection and practical considerations
- Utilities, wastewater and regulations
- Public relations and events
- Packaging design and point-of-sale (POS) materials
- Finding and working with a distributor
- Franchise laws

Description

Take a big step towards opening the brewery of your dreams. Designing, building, and operating a successful brewery or brewpub requires a mix of business and brewing industry knowledge. This course presents issues every prospective brewery owner should know in order to help build a successful business while avoiding mistakes that can compromise the efficiency and profitability of the business.

Developed and conducted by Ray Daniels — along with Siebel Institute faculty, business planning experts, and specialists in brewery and brewpub operations — the course addresses brewing-related and management issues. Successful brewery entrepreneurs will also present and share their experiences and answer class questions.

Location

This course is offered in-person, which allows students to participate in vibrant classroom discussions and develop close networks with fellow students.



Siebel Institute of Technology

Draught Executive course



Objectives

- Learn the foundations of draught service, technology, system design, troubleshooting, cleaning, and more
- Perfect for salespeople, distributors, and agents learning the bedrock principles of draught service

LOCATION

TBD

COURSE LENGTH/CLOCK HOURS

2 days/14 hours

DOCUMENTS/GRADED

Certificate of Attendance/No

TOTAL COST

- \$ \$100 Application Processing Fee (non-refundable)
- \$ \$945 Regular Tuition
- \$ Total: \$1,045

ENROLL

To apply, please visit our website at siebelinstitute.com

Description

The educational content of this two-day course is designed to give students the basic understanding of draught technology in the shortest time possible. Through a mix of classroom presentation and hands-on demonstration, the content will thoroughly address most basic critical issues encountered with draught systems.

Location

This course is offered in-person, which allows students to participate in vibrant classroom discussions and develop close networks with fellow students.

Prerequisites

For this course, prior brewing knowledge is not required.

Other Expenses

Lodging: \$145.00 (per day average)

Meals, City transportation, misc.: \$55.00 (per day average)

Topics include

- Draught Package and Market Facts
- Dispense Operations Safety
- Dispense Systems: Overview
- Dispense Hardware Components
- Pressure Hardware Components
- Carbonation, Temperature, and Pressure
- Designing Beer Lines: Restriction
- Dispense Systems Design and Installation: Overview
- Dispense System Hygiene
- Pouring, Presentation, and Glassware Care
- Draught Sensory Analysis
- Draught Quality Assurance at Retail
- Troubleshooting and Resolving Draught Problems
- Draught Quality = Draught Profit



Siebel Institute of Technology

Draught Master course



Objectives

- One of the most comprehensive draught training courses in the industry
- Students will leave with the skills to address most draught-related challenges

LOCATION

TBD

COURSE LENGTH/CLOCK HOURS

4 days/28 hours

DOCUMENTS/GRADED

Certificate of Attendance/No

TOTAL COST

- \$ \$250 Application Processing Fee (non-refundable)
- \$ \$1,455 Regular Tuition
- \$ Total: \$1,705

ENROLL

To apply, please visit our website at siebelinstitute.com

Description

The Draught Master course offers a mix of technical theory and hands-on activities presented in facilities dedicated specifically to draught training with industry-leading content and instruction throughout the class.

The curriculum blends theoretical fundamentals with practical application. The first two days of the course offers novice-level draught training, providing the skills needed to understand draught dynamics from keg to glass. The following two days gives students the skills and confidence required to address more demanding, draught-related challenges.

Location

This course is offered in-person, which allows students to participate in vibrant classroom discussions and develop close networks with fellow students.

Prerequisites

For this course, prior brewing knowledge is not required.

Admission Requirements

All students must be at least twenty-one (21) years of age. No online option, campus only.

Other Expenses

Lodging: \$145.00 (per day average)

Meals, City transportation, misc.: \$55.00 (per day average)

Topics include

- Draught Package and Market Facts
- Dispense Operations Safety
- Dispense Systems: Overview
- Dispense Hardware Components
- Pressure Hardware Components
- Carbonation, Temperature, and Pressure
- Designing Beer Lines: Restriction
- Dispense Systems Design and Installation: Overview
- Dispense System Hygiene
- Pouring, Presentation, and Glassware Care
- Draught Sensory Analysis
- Draught Quality Assurance at Retail
- Troubleshooting and Resolving Draught Problems
- Draught Quality = Draught Profit
- Brewery and Beer Distributor Standards and Policy
- Draught Brand Dispense Specifications
- Specialty and Novel Dispense
- Special Events Dispense
- Direct Draw Systems Design
- Forced Air Cooled Remote Draw Systems Design
- Glycol Cooled Remote Draw Systems Design
- Dispense System Installation Guides
- Dispense System Operations and Maintenance
- Retail Account Audit
- Guide to Sourcing Draught Systems



Siebel Institute of Technology

Craft Distilling Operations and Technology Course



Objectives

- One of the most comprehensive draught training courses in the industry
- Students will leave with the skills to address most draught-related challenges


LOCATION

 Siebel Institute, Chicago USA

COURSE LENGTH/CLOCK HOURS

 1 week (5 days)

DOCUMENTS/GRADED

 Certificate of Attendance/No

TOTAL COST

- \$ \$250 Application Processing Fee (non-refundable)
- \$ \$2,505 Regular Tuition
- \$ Total: \$2,755

ENROLL

 To apply, please visit our website at siebelinstitute.com

Admission Requirements

All students must be at least twenty-one (21) years of age. No online option, campus only.

Other Expenses

Lodging: \$145.00 (per day average)
Meals, City transportation, misc.: \$55.00 (per day average)

Topics include

- Materials and Processing
- Fermentation: Theory and Fundamentals
- Fermentation: Distilling Applications
- Distillation Technology: Fundamentals of Distillation
- Distillation Technology: Applied Methodology
- Post-distillation: Flavor Development/Maturation/ Blending
- Sensory Aspects of Distilled Spirits
- Utilities: Energy, Water
- Process Control
- Quality Control, Plant Cleaning and Microbiological Control
- Taxation and Compliance
- Environmental Issues
- Engineering and Maintenance

Description

The course is designed to give students the critical information they need to create distilled spirits in a small-scale distillation environment. Students will learn the theory behind working successfully in small distillery operations, as well as related management and logistical issues. With content created and presented by experts in the international distilling industry, this course will give you the knowledge needed to operate a distillery efficiently, safely, and profitably. You will also learn production techniques involved in distillation from grain, fruit, and other products.

Location

This course is offered in-person, which allows students to participate in vibrant classroom discussions and develop close networks with fellow students.

Prerequisites

For this course, prior brewing or distilling knowledge is not required, but students will benefit from existing knowledge of brewing technologies and/or related sciences such as fermentation.

Siebel Institute of Technology

Master of Beer Styles and Evaluation course



Objectives

- Understand and identify beer styles and history
- Upon completion, brewers will know how to better formulate recipes to emulate specific styles and identify defects

LOCATION

Siebel Institute, Chicago USA

COURSE LENGTH/CLOCK HOURS

4 days/28 hours

DOCUMENTS/GRADED

Certificate of Attendance/No

TOTAL COST

- \$ \$250 Application Processing Fee (non-refundable)
- \$ \$1,395 Regular Tuition
- \$ Total: \$1,645

ENROLL

To apply, please visit our website at siebelinstitute.com

Description

The Master of Beer Styles and Evaluation course is designed to give brewers and beer aficionados the skills they need to understand beer styles and recipe development, as well as how to evaluate and judge beers for accuracy of the style.

Those with either some home brewing experience or formal education will find this course valuable when formulating beers for competitions such as the World Beer Cup® or the Great American Beer Festival®, as well as for expanding their knowledge of beer styles and identifying off flavors.

Location

This course is offered in-person, which allows students to participate in vibrant classroom discussions and develop close networks with fellow students.

Admission Requirements

All students applying for a campus program, module or course must be at least twenty-one (21) years of age. For this course, prior brewing knowledge is not required but recommended.

Other Expenses

Lodging: \$145.00 (per day average)

Meals, City transportation, misc.: \$55.00 (per day average)

Topics include

- Overview of the brewing process: origins of flavors
- Introduction to sensory evaluation and the beer flavor wheel
- Malt, hop, and water evaluation
- Brewhouse, fermentation, and maturation associated flavors
- Post fermentation and contamination associated flavors
- The purpose, origins, and evolution of styles
- Recipe formulation mechanics (grist and hop bill calculations)
- Style-specific formulation and process planning
- Benchmarking style parameters: gravity, color, alcohol, etc.
- The flavor contributions of raw ingredients: malts, hops, etc.
- Yeast: selection for style, propagation, sources, alternate fermentation organisms, handling multiple yeasts
- Brewhouse: dealing with difficult ingredients, sour mashing, adjunct use, alternate mashing techniques
- Fermentation: pitching rates, temperature effects, high-alcohol fermentation, multiple fermentations, etc.
- Aging and maturation: storage on wood, etc.
- Beer evaluation: benchmark comparisons, key attributes by style, off-flavors and aromas





Siebel Institute
OF TECHNOLOGY

Consumer Information

Certificate Studies (Campus)

Reporting Period: July 1, 2020-June 30, 2021

DISCLOSURE REPORTING CATEGORY	WBA Concise Course in Brewing Technology	WBA Advanced Brewing Theory Program	WBA International Diploma in Brewing Technology	WBA Master Brewer Program
(A1) Students who were admitted in the program or course of instruction as of July 1 of this reporting period	46	7	16	25
(A2) Additional students who were admitted in the program or course of instruction during the next 12 months and classified in one of the following categories				
a) New starts	2	0	2	0
b) Re-enrollments	0	0	0	0
c) Transfers into the program from other programs at the school	0	0	0	0
(A3) Students (total) admitted in the program or course of instruction during the 12-month reporting period	48	7	18	25
(A4) Students enrolled in the program or course of instruction during the 12-month reporting period who:				
a) Transferred out of the program/course and into another program/course	0	1	1	0
b) Completed or graduated from a program or course of instruction	45	6	15	10
c) Withdrew from the school	0	0	0	0
d) Are still enrolled	0	0	0	15
(A5) Students enrolled in the program or course of instruction who were:				
a) Placed in their field of study	11	1	4	6
b) Placed in a related field	1	0	1	0
c) Placed out of the field	0	0	0	0
d) Not available for placement due to personal reasons	2	0	0	0
e) Not employed	2	0	0	1
(B1) Students who took a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a	n/a
(B2) The number of students who took and passed a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a	n/a
(C) The number of graduates who obtained employment in the field who did not use the school's placement assistance during the reporting period (compiled by reasonable efforts)	13	1	5	4
(D) The average starting salary (USD) for all school graduates employed during the reporting period (compiled by reasonable efforts)	\$ 35,000	\$35,000	\$44,000	\$35,000



DISCLOSURE REPORTING CATEGORY	Doemens Biersommelier course	Brewing Microbiology course	Essential Quality Control course	Sensory Panel Management course
(A1) Students who were admitted in the program or course of instruction as of July 1 of this reporting period	0	0	0	0
(A2) Additional students who were admitted in the program or course of instruction during the next 12 months and classified in one of the following categories				
a) New starts	0	0	0	0
b) Re-enrollments	0	0	0	0
c) Transfers into the program from other programs at the school	0	0	0	0
(A3) Students (total) admitted in the program or course of instruction during the 12-month reporting period	0	0	0	0
(A4) Students enrolled in the program or course of instruction during the 12-month reporting period who:				
a) Transferred out of the program/course and into another program/course	0	0	0	0
b) Completed or graduated from a program or course of instruction	0	0	0	0
c) Withdrew from the school	0	0	0	0
d) Are still enrolled	0	0	0	0
(A5) Students enrolled in the program or course of instruction who were:				
a) Placed in their field of study	0	0	0	0
b) Placed in a related field	0	0	0	0
c) Placed out of the field	0	0	0	0
d) Not available for placement due to personal reasons	0	0	0	0
e) Not employed	0	0	0	0
(B1) Students who took a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a	n/a
(B2) The number of students who took and passed a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a	n/a
(C) The number of graduates who obtained employment in the field who did not use the school's placement assistance during the reporting period (compiled by reasonable efforts)	0	0	0	0
(D) The average starting salary (USD) for all school graduates employed during the reporting period (compiled by reasonable efforts)	n/a	n/a	n/a	n/a



DISCLOSURE REPORTING CATEGORY	Draught Executive course	Draught Master course	Master of Beer Styles and Evaluation course
(A1) Students who were admitted in the program or course of instruction as of July 1 of this reporting period	0	0	0
(A2) Additional students who were admitted in the program or course of instruction during the next 12 months and classified in one of the following categories			
a) New starts	0	0	0
b) Re-enrollments	0	0	0
c) Transfers into the program from other programs at the school	0	0	0
(A3) Students (total) admitted in the program or course of instruction during the 12-month reporting period	0	0	0
(A4) Students enrolled in the program or course of instruction during the 12-month reporting period who:			
a) Transferred out of the program/course and into another program/course	0	0	0
b) Completed or graduated from a program or course of instruction	0	0	0
c) Withdrew from the school	0	0	0
d) Are still enrolled	0	0	0
(A5) Students enrolled in the program or course of instruction who were:			
a) Placed in their field of study	0	0	0
b) Placed in a related field	0	0	0
c) Placed out of the field	0	0	0
d) Not available for placement due to personal reasons	0	0	0
e) Not employed	0	0	0
(B1) Students who took a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a
(B2) The number of students who took and passed a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a
(C) The number of graduates who obtained employment in the field who did not use the school's placement assistance during the reporting period (compiled by reasonable efforts)	0	0	0
(D) The average starting salary (USD) for all school graduates employed during the reporting period (compiled by reasonable efforts)	n/a	n/a	n/a

DISCLOSURE REPORTING CATEGORY		WBA Raw Materials and Wort Production module 1	WBA Beer Production and Quality Control module 2	WBA Packaging and Process Technology module 3	WBA Business of Brewing/ Technical Case Studies module 4	WBA Applied Brewing Techniques module 5
(W1)	Students who were admitted in the program or course of instruction as of July 1 of this reporting period	2	1	7	4	1
(A2)	Additional students who were admitted in the program or course of instruction during the next 12 months and classified in one of the following categories					
	a) New starts	0	0	0	0	0
	b) Re-enrollments	0	0	0	0	0
	c) Transfers into the program from other programs at the school	0	0	0	0	0
(A3)	Students (total) admitted in the program or course of instruction during the 12-month reporting period	2	1	7	4	1
(A4)	Students enrolled in the program or course of instruction during the 12-month reporting period who:					
	a) Transferred out of the program/course and into another program/course	0	0	0	0	0
	b) Completed or graduated from a program or course of instruction	2	1	7	4	1
	c) Withdrew from the school	0	0	0	0	0
	d) Are still enrolled	0	0	0	0	0
(A5)	Students enrolled in the program or course of instruction who were:					
	a) Placed in their field of study	2	1	7	4	1
	b) Placed in a related field	n/a	n/a	n/a	n/a	n/a
	c) Placed out of the field	1	n/a	n/a	n/a	n/a
	d) Not available for placement due to personal reasons	n/a	n/a	n/a	n/a	n/a
	e) Not employed	n/a	n/a	n/a	n/a	n/a
(B1)	Students who took a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a	n/a	n/a
(B2)	The number of students who took and passed a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a	n/a	n/a
(C)	The number of graduates who obtained employment in the field who did not use the school's placement assistance during the reporting period (compiled by reasonable efforts)	2	1	7	4	1
(D)	The average starting salary (USD) for all school graduates employed during the reporting period (compiled by reasonable efforts)	\$32,000	n/a	\$40,000	\$25,000	\$25,000



DISCLOSURE REPORTING CATEGORY		WBA European Brewing Study Tour module 6	WBA Advanced Applied Brewing Techniques module 7
(A1)	Students who were admitted in the program or course of instruction as of July 1 of this reporting period	4	1
(A2)	Additional students who were admitted in the program or course of instruction during the next 12 months and classified in one of the following categories		
	a) New starts	0	0
	b) Re-enrollments	0	0
	c) Transfers into the program from other programs at the school	0	0
(A3)	Students (total) admitted in the program or course of instruction during the 12-month reporting period	4	1
(A4)	Students enrolled in the program or course of instruction during the 12-month reporting period who:		
	a) Transferred out of the program/course and into another program/course	0	0
	b) Completed or graduated from a program or course of instruction	4	1
	c) Withdrew from the school	0	0
	d) Are still enrolled	0	0
(A5)	Students enrolled in the program or course of instruction who were:		
	a) Placed in their field of study	n/a	n/a
	b) Placed in a related field	n/a	n/a
	c) Placed out of the field	n/a	n/a
	d) Not available for placement due to personal reasons	n/a	n/a
	e) Not employed	n/a	n/a
(B1)	Students who took a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a
(B2)	The number of students who took and passed a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a
(C)	The number of graduates who obtained employment in the field who did not use the school's placement assistance during the reporting period (compiled by reasonable efforts)	n/a	1
(D)	The average starting salary (USD) for all school graduates employed during the reporting period (compiled by reasonable efforts)	n/a	n/a

Certificate Studies (Online)

Reporting Period: July 1, 2020-June 30, 2021

DISCLOSURE REPORTING CATEGORY	WBA Concise Course in Brewing Technology	WBA Advanced Brewing Theory Program	WBA Raw Materials and Wort Production Module 1	WBA Beer Production and Quality Control Module 2	WBA Packaging and Process Technology Module 3
(A1) Students who were admitted in the program or course of instruction as of July 1 of this reporting period	260	27	11	26	11
(A2) Additional students who were admitted in the program or course of instruction during the next 12 months and classified in one of the following categories					
a) New starts	7	0	0	0	0
b) Re-enrollments	0	0	0	0	0
c) Transfers into the program from other programs at the school	0	0	0	0	0
(A3) Students (total) admitted in the program or course of instruction during the 12-month reporting period	267	27	11	26	11
(A4) Students enrolled in the program or course of instruction during the 12-month reporting period who:					
a) Transferred out of the program/course and into another program/course	0	0	0	0	0
b) Completed or graduated from a program or course of instruction	169	8	11	7	5
c) Withdrew from the school	0	0	0	0	0
d) Are still enrolled	92	19	0	0	6
(A5) Students enrolled in the program or course of instruction who were:					
a) Placed in their field of study	6	n/a	1	4	2
b) Placed in a related field	1	n/a	n/a	n/a	n/a
c) Placed out of the field	0	3	1	1	1
d) Not available for placement due to personal reasons	0	n/a	n/a	n/a	n/a
e) Not employed	0	n/a	n/a	n/a	n/a
(B1) Students who took a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a	n/a	n/a
(B2) The number of students who took and passed a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a	n/a	n/a
(C) The number of graduates who obtained employment in the field who did not use the school's placement assistance during the reporting period (compiled by reasonable efforts)	7	1	0	4	2
(D) The average starting salary (USD) for all school graduates employed during the reporting period (compiled by reasonable efforts)	\$25,000	n/a	\$45,000	\$27,000	\$35,000

DISCLOSURE REPORTING CATEGORY	WBA Executive Overview of the Brewing Process	WBA Fundamentals of Brewing Technology	WBA Specialized Lectures
(A1) Students who were admitted in the program or course of instruction as of July 1 of this reporting period	0	0	0
(A2) Additional students who were admitted in the program or course of instruction during the next 12 months and classified in one of the following categories a) New starts b) Re-enrollments c) Transfers into the program from other programs at the school	0 0 0	0 0 0	0 0 0
(A3) Students (total) admitted in the program or course of instruction during the 12-month reporting period	0	0	0
(A4) Students enrolled in the program or course of instruction during the 12-month reporting period who: a) Transferred out of the program/course and into another program/course b) Completed or graduated from a program or course of instruction c) Withdrew from the school d) Are still enrolled	0 0 0 0	0 0 0 0	0 0 0 0
(A5) Students enrolled in the program or course of instruction who were: a) Placed in their field of study b) Placed in a related field c) Placed out of the field d) Not available for placement due to personal reasons e) Not employed	0 n/a 0 n/a n/a	0 n/a 0 n/a n/a	0 n/a 0 n/a n/a
(B1) Students who took a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a
(B2) The number of students who took and passed a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a
(C) The number of graduates who obtained employment in the field who did not use the school's placement assistance during the reporting period (compiled by reasonable efforts)	0	0	0
(D) The average starting salary (USD) for all school graduates employed during the reporting period (compiled by reasonable efforts)	n/a	n/a	n/a



Policies and Procedures

APPROVAL

Siebel Institute of Technology is approved by the Division of Private Business and Vocational Schools of the Illinois Board of Higher Education.

ACCREDITATION

Siebel Institute of Technology is not accredited by an accrediting body recognized by the U.S. Department of Education. The school does not guarantee the transferability of credits to another school, college or university. Credits or coursework are not likely to transfer; any decision on the comparability, appropriateness and applicability of credit and whether credit should be accepted is the decision of the receiving institution.

ADMISSION

It is the policy of Siebel Institute to admit students without regard to race, gender, sexual orientation, religion, creed, color, national origin, ancestry, marital status, age, disability, or any other factor prohibited by law.

All students applying for a campus program, module or course must be at least twenty-one (21) years of age.

Advanced level programs require students to have a specific knowledge of brewing technologies and/or related sciences in order to be approved to enroll. This can be satisfied by:

- (a) Successful completion of the WBA Concise Course in Brewing Technology OR
- (b) Successful completion of an online assessment

CANCELLATION OF ENROLLMENT AGREEMENT PRIOR TO START OF CLASS

The student may cancel the enrollment agreement by delivering written notice of such cancellation to the Siebel Institute registrar prior to 5pm on the 5th business day after the student has entered into the enrollment agreement to receive a full refund

of all monies paid to Siebel Institute, provided that classes have not yet started during such period. Cancellations received after the 5th business day and prior to the first day of class will lead to a full tuition refund less the Application Processing Fee (APF). If the application is not accepted by Siebel Institute, all monies paid to Siebel Institute relating to the application, including the APF, will be refunded to the student. All course cancellations must be made in writing to the Registrar at Siebel Institute of Technology, 322 South Green Street, Suite 100, Chicago, Illinois, 60607, OR by submitting a cancellation request through our website.

CANCELLATION AFTER THE START OF CLASS: CAMPUS COURSES, MODULES AND PROGRAMS

A student may withdraw from a course, module or program at any time, and partial tuition refunds, if any, will be given based on the number of calendar days that have elapsed since the first day of such course, module or program as set forth on the following schedule.

Campus Refund Schedule Program

<i>Number of calendar days*:</i>	<i>Refund</i>
1	90%
2-5	50%
6-8	25%
9+	0%

Module and any 2-week Course

<i>Number of calendar days*:</i>	<i>Refund</i>
1	90%
2	50%
3	25%
4+	0%

Short Course (5-days or less)

<i>Number of calendar days*:</i>	<i>Refund</i>
1	50%
2+	0%

**Starting on the first day class is scheduled to meet up until and including the date written cancellation is received by the Siebel Institute Registrar*

Policies and Procedures (cont)

ONLINE COURSES

A student may withdraw from an online course, module or program at any time, and partial tuition refunds, if any, will be given based on the percentage of completion as set forth on the schedule below.

Refund Schedule (Online Courses)

<i>Percentage completed*:</i>	<i>Refund</i>
up to 10%	90%
11-20%	70%
21-30%	50%
31%+	0%

**Determined on the date written cancellation is received by the Siebel Institute Registrar*

ACTIVE MILITARY OR RESERVIST STUDENTS CALLED TO DUTY OR TRAINING

A student who is on active duty or is a military reservist (including members of the National Guard) may withdraw from Siebel Institute and receive a full tuition refund if such student is called for active duty or reassignment during the course/program, provided that the student officially withdraws and submits a copy of his/her Official Orders to the registrar at Siebel Institute.

Following withdrawal, the student will be dropped from all registered courses, modules and programs, and no certificate or diploma may be earned for any programs/courses for which a refund has been given.

CANCELLATION OF COURSE

Siebel Institute reserves the right to cancel any course for any reason at any time. All monies paid to Siebel Institute, including the APF, for any canceled course will be refunded within thirty (30) business days of any such cancellation.

FINANCIAL AID

Siebel Institute of Technology is a privately-owned, vocational trade school, and therefore does not qualify for Federal student loans, grants, or GI Bill. Siebel Institute is recognized by the Veterans Administration's Vocational Rehabilitation program.

GRADING INFORMATION

Advanced and Intermediate-level programs, modules and courses within the "Certificate Studies" category is graded as follows:

Points	Grade	Description
95+	A+	Superior
90-94	A	Excellent
85-89	B+	Very Good
80-84	B	Good
75-79	C+	Fair
70-74	C	Satisfactory
<69	D	Unsatisfactory

GRIEVANCE

Siebel Institute endeavors to treat all student complaints fairly and to address student concerns promptly. Students are directed to submit all complaints in a dated, signed writing to the Office Manager of Siebel Institute. Siebel Institute endeavors to address, and where practicable, respond to complaints within five (5) business days. If Siebel Institute deems necessary, a written response may be presented to the student. Records will be maintained in respective student files and treated as confidential.

Complaints against the school may be registered with the Board of Higher Education online at <http://complaints.ibhe.org>

*Illinois Board of Higher Education
Division of Private Business and Vocational Schools
1 N. Old State Capitol Plaza, Suite 333
Springfield, Illinois 62701-1377
Phone: 217-782-2551
Fax Number: 217-782-8548
www.ibhe.org*

Policies and Procedures (cont)

PAYMENT TERMS: CAMPUS COURSES AND PROGRAMS

To reserve a seat in any course, module or program, the required non-refundable Application Processing Fee (APF) must be paid within five (5) days after a student is accepted. To qualify for "Regular Tuition" pricing, full payment must be received no later than 60-days in advance of the course, module or program start date. "Late Tuition" pricing will apply after this time with full payment to be made no later than 45-days in advance of the course, module or program start date.

If a student application is received less than forty-five (45) days in advance of the course, module or program start date, full payment including the APF is required upon approval of attendance.

PAYMENT TERMS: ONLINE (eLEARNING) COURSES, MODULES AND PROGRAMS

To reserve a seat in any online course, module or program, the required non-refundable APF must be paid within five (5) days after a student is accepted. To qualify for "Regular Tuition" pricing, full payment must be received no later than fourteen (14) days in advance of the course, module or program start date. "Late Tuition" pricing will apply after this time. If a student application is received less than fourteen (14) days in advance of the course, module or program start date, full payment, including the APF is required upon approval of attendance.

PAYMENT

Payments are accepted through Visa, MasterCard, Wire Transfer, checks drawn on a US bank and US money orders. Siebel Institute is not responsible for any transaction fees. If submitting payment by Wire Transfer, contact the registrar for banking information. Allocate sufficient time to process the Wire Transfer payments. It is the student's responsibility to ensure that their account is in order.

PRIVACY

Siebel Institute respects your privacy and will not provide any personal information to other parties without your written consent.

TERMINATION

Siebel Institute reserves the right to cancel the enrollment agreement for any of the following reasons:

- (a) failure to maintain satisfactory academic progress
- (b) failure to pay school fees and/or tuition by applicable due dates
- (c) disruptive behavior
- (d) posing a danger to the health or welfare of students or other members of the Siebel Institute community
- (e) failure to comply with the policies and procedures of Siebel Institute

DISCLAIMER

Important notice to currently enrolled students.

The policies and procedures set forth in this copy of the Siebel Institute Academic Catalog become effective as of July 1, 2020 and may not necessarily apply to currently enrolled students.

Please refer to your signed enrollment agreement for policies and procedures applicable at the time your application was approved for attendance.

The information in this document was the best available at the time of release. Siebel Institute endeavors to present an accurate view of the policies, programs, facilities, fees, and personnel of the school in this document. This catalog is updated regularly and available for download from the Siebel Institute website at www.siebelinstitute.com/downloads/siebel-academic-catalog/





Siebel Institute
OF TECHNOLOGY

Academic Calendar

2022/23

	APF* Fee	Regular Tuition	Late Tuition	Page Number
Advanced Level Studies: Campus 2022 and 2023				
<i>*Application Processing Fee (APF) is non-refundable</i>				
WBA Advanced Brewing Theory Program Sep 19-Oct 28, 2022 Feb 13-March 24, 2023	\$1,000.00	\$9,995.00	\$11,095.00	15
WBA International Diploma in Brewing Technology Program Sep 19-Dec 9, 2022 Feb 13-May 5, 2023	\$2,500.00	\$15,965.00	\$17,720.00	13
WBA Master Brewer Program Feb 13-July 28, 2023 <i>(Note: There will be a 5-week break starting April 30 until June 5, 2022)</i> <i>Those wishing to take a single module or modules as "stand alone subject matter interest only" or if preferring to build-up to the completion of a program over time may do so by enrolling and paying for each module individually. See below.</i>	\$2,750.00	\$26,245.00	\$29,130.00	11
WBA Raw Materials and Wort Production Module (1) Sep 19-30, 2022 Feb 13-24, 2023	\$550.00	\$3,425.00	\$3,800.00	16
WBA Beer Production and Quality Control Module (2) Oct 3-14, 2022 Feb 27-March 10, 2023	\$550.00	\$3,425.00	\$3,800.00	17
WBA Packaging and Process Technology Module (3) Oct 17-28, 2022 March 13-24, 2023	\$550.00	\$3,425.00	\$3,800.00	18
WBA Business of Brewing and Technical Case Studies Module (4) Oct 31-Nov 4, 2022 March 27-31, 2023	\$250.00	\$2,270.00	\$2,520.00	19
WBA Applied Brewing Techniques Module (5) Nov 7-25, 2022 Apr 3-21, 2023	\$1,000.00	\$5,515.00	\$6,120.00	20
WBA European Brewing Study Tour Module (6) Nov 28-Dec 8, 2022 Apr 24-May 4, 2023	\$550.00	\$3,425.00	\$3,800.00	21
WBA Advanced Applied Brewing Techniques Module (7) June 5-July 28, 2023 <i>(Note: This module cannot be taken unless all previous modules have been passed and completed.)</i>	\$2,500.00	\$13,260.00	\$14,720.00	22
Intermediate Level Studies: Campus 2022				
WBA Concise Course in Brewing Technology May 9-20, 2022 Nov 7-18, 2022	\$550.00	\$3,430.00	\$3,810.00	26
WBA Fundamentals of Brewing Technology Course July 18-22, 2022	\$100.00	\$1,545.00	\$1,715.00	27
Brewing Microbiology Course July 11-21, 2022	\$550.00	\$3,655.00	\$4,060.00	28

	APF* Fee	Regular Tuition	Late Tuition	Page Number
Intermediate Level Studies: Online 2022				
<i>*Application Processing Fee (APF) is non-refundable.</i>				
WBA Fundamentals of Brewing Technology Course This course is offered "on demand" and upon purchasing, a 5-week window begins to view the lectures.		\$1,545.00		27
WBA Concise Course in Brewing Technology May 2-July 17, 2022 Aug 22-Nov 6, 2022	\$550.00	\$3,430.00	\$3,810.00	26
Advanced Level Studies: Online 2022 and 2023				
WBA Advanced Brewing Theory Program Session 3: July 18, 2022-July 2, 2023 (Begins with Module 3 and proceeds to Module 1 and 2 in 2023) <i>Note: Those wishing to take a single module or modules as "stand alone subject matter interest only" or if preferring to build-up to the completion of a program over time may do so by enrolling and paying for each module individually.</i>	\$1,000.00	\$9,995.00	\$11,095.00	15
WBA Raw Materials and Wort Production Module (1) Jan 16 2023-Apr 2, 2023	\$550.00	\$3,425.00	\$3,800.00	16
WBA Beer Production and Quality Control Module (2) Apr 17, 2023-July 2, 2023	\$550.00	\$3,425.00	\$3,800.00	17
WBA Packaging and Process Technology Module (3) July 18, 2022-Oct 2, 2022 July 17, 2023-Oct 1, 2023	\$550.00	\$3,425.00	\$3,800.00	18
WBA Specialized Lectures. Pricing on a per lecture basis, dependent upon length <i>Lectures are "on demand" and upon purchasing, there is a 10-day window to view the lecture(s) purchased.</i>				23
Entry Level Studies: Campus 2022				
Doemens Biersommelier course (Campus Version) TBA 2023	\$550.00	\$3,970.00		31
Doemens Bier Ambassador Module 2 Upgrade TBA 2022	\$75.00	\$1,510.00		33
Doemens Bier Ambassador course On campus: TBA 2022 Online: This course is offered "on demand" and upon purchasing, a 3-months window begins to view the lectures.	\$100.00	\$1,980.00		34
Doemens Biersommelier Module 3 Upgrade TBA 2023	\$170.00	\$3,255.00		35



	APF* Fee	Regular Tuition	Late Tuition	Page Number
Doemens Biersommelier course (Blended Learning Version) On campus: TBA 2023 Online: This course is offered “on demand” and upon purchasing, a 3-months window begins to view the lectures.	\$275.00	\$3,800.00	\$4,220.00	42
Craft Distilling Operations and Technology Course June 6-10, 2022	\$250.00	\$2,505.00	\$2,780.00	43
Essential Quality Control Course TBA 2022	\$250.00	\$1,465.00	\$1,630.00	37
Master of Beer Styles and Evaluation Course Aug 29-Sep 1, 2022	\$250.00	\$1,395.00	\$1,550.00	44
Sensory Panel Management Course June 21-24, 2022	\$250.00	\$1,710.00	\$1,895.00	38
Start Your Own Brewery Course June 15-17, 2022	\$250.00	\$1,250.00	\$1,390.00	39
Draught Executive Course Aug 23-24, 2022	\$100.00	\$945.00	\$1,050.00	40
Draught Master Course Aug 23-26, 2022	\$250.00	\$1,455.00	\$1,615.00	41
Entry Level Studies: Online 2022				
Doemens Bier Essentials course This course is offered “on demand” and upon purchasing, a 3-months window begins to view the lectures.	\$50.00	\$445.00		32
WBA Executive Overview of the Brewing Process Course July 25-Aug 14, 2022 Nov 14-Dec 4, 2022	\$100.00	\$915.00	\$1015.00	30

TBA – To Be Announced