Siebel Institute
OF TECHNOLOGY
— Est 1872 —

Academic Catalog

2026/27

SIEBELCATALOG-8.5X11-05182026-ENG

Table of Contents

Table of Contents **2**
About Us **3**
Focus and History **4**
General Information **6**
What is the World Brewing Academy (WBA)? **7**
Why Choose WBA Education? **8**
Becoming a Master Brewer **9**
Advanced Level Offerings **10**
- WBA Master Brewer Program 11
- WBA International Diploma in Brewing Technology Program 13
- WBA Advanced Brewing Theory Program 15
- WBA Raw Materials and Wort Production Module 16
- WBA Beer Production and Quality Control Module 17
- WBA Packaging and Process Technology Module 18
- WBA Applied Brewing Techniques Module 19
- WBA European Brewing Study Tour Module 20
- WBA Business of Brewing and Technical Case Studies Module 21
- WBA Advanced Applied Brewing Techniques Module 22
- WBA Specialized Lectures 23

Intermediate Level Offerings **25**
- WBA Concise Course in Brewing Technology 26
- WBA Fundamentals of Brewing Technology Course 27
- Brewing Microbiology Course 28

Entry Level Offerings **29**
- WBA Executive Overview of the Brewing Process 30
- Essential Quality Control Course 31
- Sensory Panel Management Course 32
- Craft Distilling Operations and Technology Course 33
- Master of Beer Styles Course 34

Policies and Procedures **35**
Standards of Conduct **38**
Academic Calendar 2026/27 ..... **44**

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.

Business address
6120 W. Douglas Street
Milwaukee, WI 53218 U.S.A.

Classroom address
3035 Rue Sainte-Catherine Est
Montreal, Quebec, CN

General Manager and 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 Institute 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.

After 154 years of presence in Chicago, IL, USA, the Siebel Institute of Technology moved its classroom operations to Montreal, QC, Canada on January 1st, 2026. The change was made to ensure the long-term sustainability of the school while maintaining the high-quality level of education and the student experience on campus.

Siebel Institute of Technology

General Information

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

For any other related issues, such as schedules, enrollments fees, student visas and cancellations, please contact:

FOR WORLD BREWING ACADEMY CLASSES:
Olivier Gebhart
o.gebhart@doemens.org
Office hours: 9:00 a.m.-5:00 p.m., Monday-Friday
Central European Time

FOR SIEBEL INSTITUTE CLASSES:
Linda Brissette
lbrissette@lallemand.com
Office hours: 9:00 a.m.-5:00 p.m., Monday-Friday
Eastern Standard Time

Dr. John E. Siebel

1845-1919 · Founder

Siebel Institute of Technology

What is the World Brewing Academy (WBA)?

The World Brewing Academy 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 Montreal, where students obtain the necessary theoretical base that will allow them to better understand the brewing process. The programs then take 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.

Why Choose WBA Education?

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, 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.

Steps to

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 person's brewing knowledge and experience.

- **A** WBA Executive Overview of the Brewing Process

★★☆

Intermediate Level

May be needed as a prerequisite to enroll in any advanced level courses or programs, depending on a person's 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
- 2 WBA Beer Production and Quality Control Module
- 3 WBA Packaging and Process Technology Module

WBA ADVANCED BREWING THEORY PROGRAM

- 4 WBA Applied Brewing Techniques Module
- 5 WBA European Brewery Study Tour Module
- 6 WBA Business of Brewing and Technical Case Studies Module

WBA INTERNATIONAL DIPLOMA IN BREWING TECHNOLOGY

- 7 WBA Advanced Applied Brewing Techniques Module

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, Montreal, QC, Canada
Doemens Academy, Munich, Germany

MODULE LENGTH / CLOCK HOURS

20 weeks (100 days) / 700 hours

DOCUMENTS / GRADED

Certificate of Completion and Transcript of Grades / Yes

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 Institute 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 Institute Campus) — Provides the technical theory from the completion of wort cooling 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 maltbased fermented products.

WBA Packaging and Process Technology Module (Module 3) (Siebel Institute 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 Applied Brewing Techniques Module (Module 4) (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 5) (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.

WBA Business of Brewing and Technical Case Studies Module (Module 6) (Doemens Campus) — 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.

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 or the WBA Advanced Brewery Theory Program, and Modules 4-7 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 nineteen (19) 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.

Other Expenses

Living Expenses: $145.00 (hotel per day average)

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

Lodging: $145.00 (per day average)

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

Note: Airfare and room and board is the responsibility of the student in Munich. Study tour hotel costs are included in the price of tuition.

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, Montreal, QC, Canada
Doemens Academy, Munich, Germany

MODULE LENGTH / CLOCK HOURS

12 weeks (60 days) / 420 hours

DOCUMENTS / GRADED

Certificate of Completion and Transcript of Grades / Yes

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 Institute 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 Institute 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 Institute 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 Applied Brewing Techniques Module (Module 4) (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 5) (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.

WBA Business of Brewing and Technical Case Studies Module (Module 6) (Doemens Campus) — 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.

World Brewing Academy

International Diploma in Brewing Technology Program (cont.)

Location
Program entirely run in Munich in the spring. Fall program dual campus Montreal and Munich.

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 or the WBA Advanced Brewery Theory Program, and Modules 4-6 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 nineteen (19) 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.

Other Expenses
Lodging: $145.00 (per day average)

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

Note: Airfare and room and board is the responsibility of the student. Study tour hotel costs are included in the price of tuition.

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

Siebel Institute, Montreal, QC, Canada
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

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.

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 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 nineteen (19) years of age.

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)

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, Montreal, QC, Canada
Online

MODULE LENGTH / CLOCK HOURS

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

DOCUMENTS / GRADED

Transcript of Grades / Yes

Description

Great beer starts with quality raw materials and sound brewhouse 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 on-campus. 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 must be at least nineteen (19) years of age.

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 Adjustmentsa
- 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, Montreal, QC, Canada
Online

MODULE LENGTH / CLOCK HOURS

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

DOCUMENTS/GRADED

Transcript of Grades / Yes

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 on-campus. 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 must be at least nineteen (19) years of age.

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, Montreal, QC, Canada
Online

MODULE LENGTH / CLOCK HOURS

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

DOCUMENTS / GRADED

Transcript of Grades / Yes

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 on-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 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 must be at least nineteen (19) years of age.

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

Applied Brewing Techniques Module
(Module 4)

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

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.

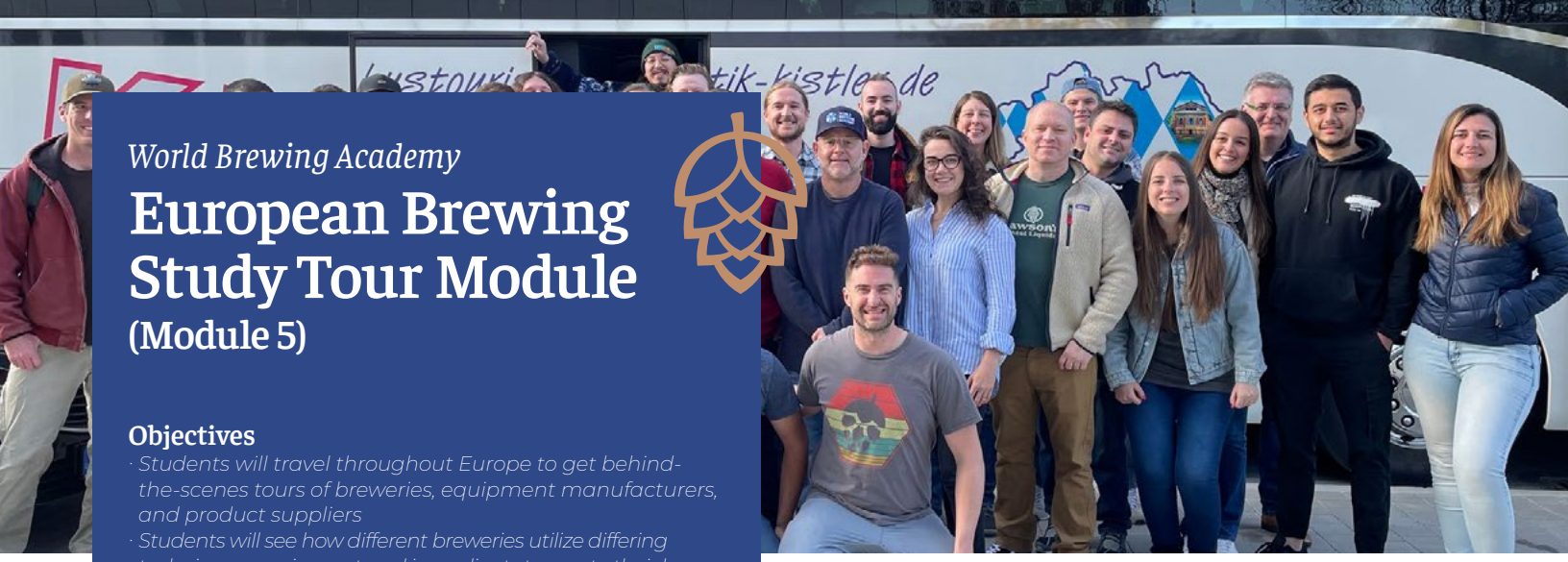
The module can be taken individually if the previous modules have been successfully completed and passed and is part of the WBA International Diploma in Brewing Technology and WBA Master Brewer programs.

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 nineteen (19) 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
- Microbiologyand 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 5)

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 (10 days touring) / 70 hours

DOCUMENTS / GRADED

Pass / Fail

Other Expenses

Lodging: Study tour hotel costs are included in the price of tuition. (this is updated text, and no space between these lines)

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

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

Students should have knowledge of brewing technologies and/or related sciences in order to be approved to enroll.
No previous coursework is needed for those only interested in the tour.

Admission Requirements

All students must be at least nineteen (19) years of age.

World Brewing Academy

Business of Brewing & Technical Case Studies Module (Module 6)

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

Doemens Academy, Munich, Germany

MODULE LENGTH / CLOCK HOURS

1 week (5 days) / 35 hours

DOCUMENTS / GRADED

Transcript of Grades - Pass / Fail

Business of Brewing

To prepare students for long-term success, this module introduces critical business concepts. Through a combination of lectures, in-class exercises, reading and homework assignments, students learn about industry structure and its implications; financial statements and their meaning; planning and budgeting; and value creation/defense in an evolving industry. Along the way, students will be shown the underlying economics of a business (or project), and how to leverage that information for success.

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.

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 nineteen (19) 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

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

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.

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 nineteen (19) 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

World Brewing Academy

Specialized Lectures

Description

Brewing professionally requires an ongoing commitment to learning, yet it can be difficult to dedicate the time and resources needed to attend courses. With that in mind, the WBA Specialized Lectures are available online on a topic-by-topic basis, allowing students to participate as their time permits. These lectures are designed to cover a multitude of topics on all the key processes involved in beer production.

Our Specialized Lectures feature:

- 90+ fully narrated lectures
- Presentation durations from 20 to 90 minutes each
- 10 days of 24/7 lecture access, beginning immediately upon purchase
- A content expert available to answer questions during the access time

Breweries can now choose to integrate education into their operations, allowing staff to participate in specific lectures towards improving their technical skills. The uniqueness of the WBA Specialized Lectures make them perfect for those looking to increase their knowledge in a particular area, or business owners wanting to provide education to their workforce.

Available Online Lectures:

Series 100 – Malting and Raw Materials

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

Series 200: Brewhouse

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

Specialized Lectures

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
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

Series 500: Packaging

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

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
CO_2 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, Montreal, QC, Canada
Online

COURSE LENGTH / CLOCK HOURS

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

DOCUMENTS / GRADED

Certificate of Completion and Transcript of Grades / Yes

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 Participation for the WBA Executive Overview of the Brewing Process is required. Student performance for the latter is subject to review.

Admission Requirements

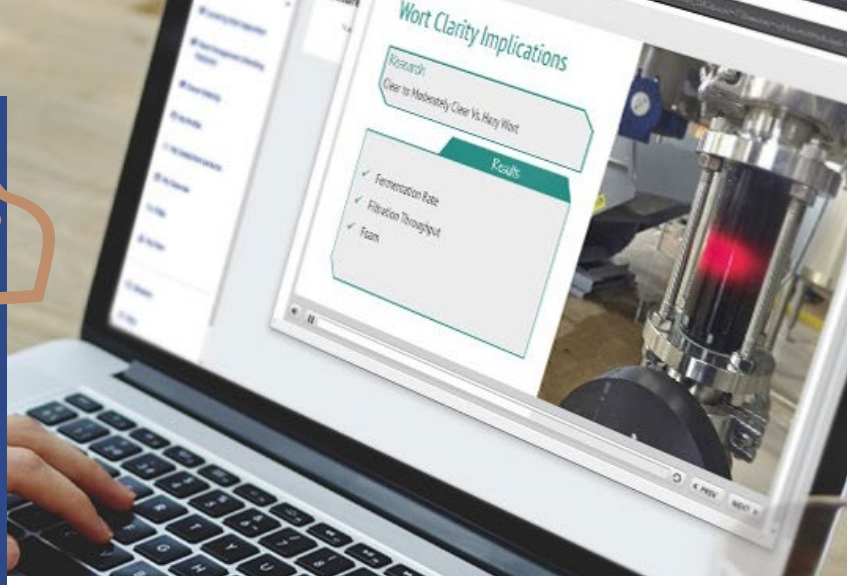
All students must be at least nineteen (19) years of age to attend campus.

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

Objectives

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

Online

COURSE LENGTH / CLOCK HOURS

5 weeks of access / 45 hours

DOCUMENTS

Certificate of Accomplishment

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

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

Siebel Institute, Montreal, QC, Canada

COURSE LENGTH / CLOCK HOURS

5 days / 35 hours

DOCUMENTS / GRADED

Certificate of Attendance / No

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, 5-day course.

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

The Brewing Microbiology course will be conducted at the National Research Council facility in Montreal, Canada, which offers an excellent learning environment.

Prerequisites

For this course, some prior laboratory experience is recommended and/or having successfully completed the Essential Quality Control course previously.

Admission Requirements

All students applying for a program, module or course must be at least nineteen (19) years of age.

Other Expenses

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

Note: Daily lunch is included in the course tuition

Lecture topics include

- Microbiological Principles
- Working with Microorganisms
- Yeast Growth and Nutrition
- Yeast Quality Measurement – Viability and Vitality
- Bacteria and Wild Yeast Contaminants
- Beer Pasteurization
- Principles of Flavor Production
- Sensory Analysis
- Sampling Techniques and Environmental Hygiene
- Introduction to Molecular Techniques
- Application of Genetic Tests in Brewing
- Advanced Detection Methods
- Microbiology Programs for Breweries
- and more

Lab activities include

- Agar media plate and tube preparation
- Yeast isolation techniques
- Yeast strain differentiation
- Yeast propagation in the lab
- Wild yeast and bacteria detection methods
- Lab-scale fermentation
- Yeast cell counting and pitching rate calculation
- ATP testing
- Rapid analysis testing (PCR)
- and more

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

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.

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.

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.

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

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

Siebel Institute, Montreal, QC, Canada

COURSE LENGTH / CLOCK HOURS

4 days / 28 hours

DOCUMENTS / GRADED

Certificate of Attendance / No

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).

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 nineteen (19) years of age.

Other Expenses

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

Note: Daily lunch is included in the course tuition

Topics include

- Objectives of brewery QC/QA programs
- Comprehensive brewery QC program overview
- Introduction to brewery microbiology
- Developing a brewery lab
- Yeast and fermentation issues
- Contamination issues and lab testing
- Yeast maintenance
- Process documentation and recordkeeping
- Field product quality assurance
- Taste panel objectives and operations
- Sensory panel training

This course features extensive hands-on activities in the teaching lab at the National Research Center (NRC) in Montreal:

- Sampling and analysis of beer and wort
- Preparation of yeast cultures for propagation
- Basic microscopy of yeast and bacteria
- Yeast cell counting
- and much more

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, Montreal, QC, Canada

COURSE LENGTH / CLOCK HOURS

3.5 days / 25 hours

DOCUMENTS / GRADED

Certificate of Attendance / No

Description

Ensure the quality and consistency of your beer with Siebel Institute'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

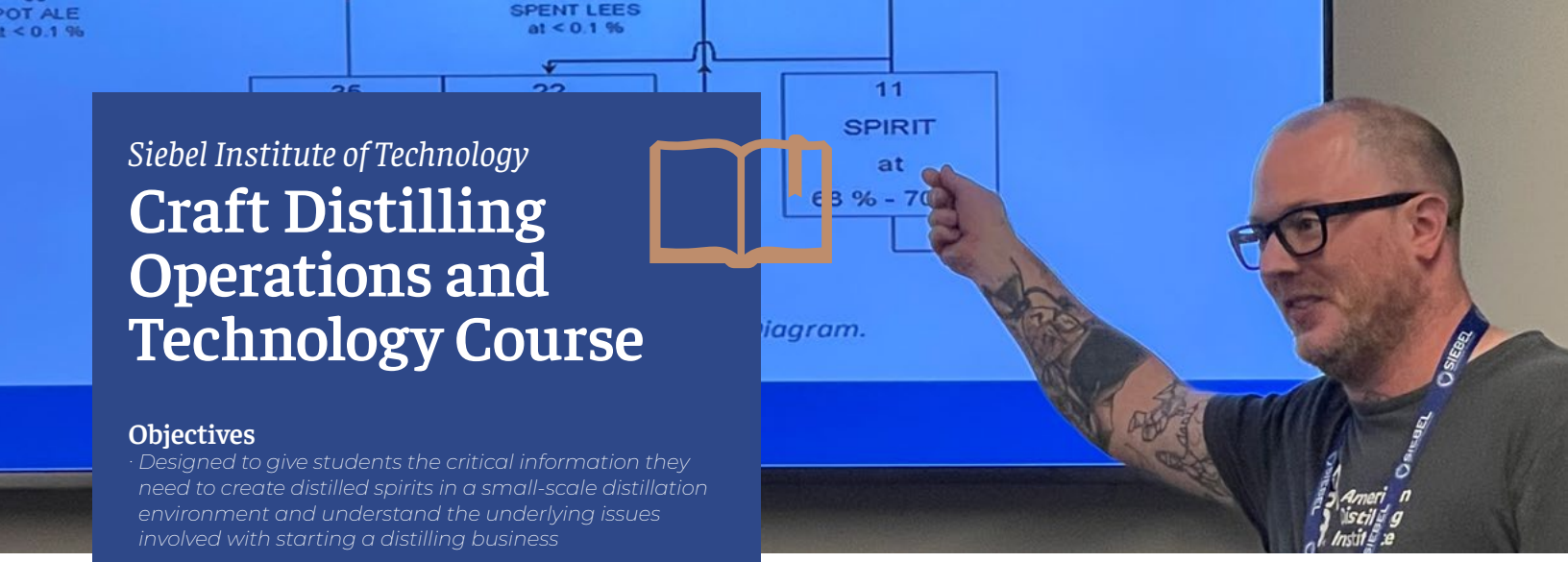
All students applying for a program, module or course must be at least nineteen (19) years of age. For this course, prior brewing knowledge is recommended.

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

Craft Distilling Operations and Technology Course

Objectives

- *Designed to give students the critical information they need to create distilled spirits in a small-scale distillation environment and understand the underlying issues involved with starting a distilling business*

LOCATION

TBA

COURSE LENGTH/CLOCK HOURS

5 days/35 hours

DOCUMENTS/GRADED

Certificate of Attendance /No

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.

Admission Requirements

All students must be at least nineteen (19) years of age.

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

Siebel Institute of Technology

Master of Beer Styles 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, Montreal, QC, Canada

COURSE LENGTH / CLOCK HOURS

3 days / 21 hours

DOCUMENTS / GRADED

Certificate of Attendance / No

Description

The Master of Beer Styles 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.

Prerequisites

For this course, prior brewing knowledge is not required.

Admission Requirements

All students applying for a campus program, module or course must be at least nineteen (19) years of age. 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

- 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

This course will run prior in the week to the Mondial de la biere festival in Montreal.

For more information, go to https://festivalmondialbiere.qc.ca.

Siebel Institute of Technology

Policies and Procedures

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 cancelations must be done in writing (email):

For WBA classes
Olivier Gebhart
o.gebhart@doemens.org

For Siebel Institute classes
Linda Brissette
lbrissette@lallemand.com

OR by submitting a 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

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

Module and any 2-week Course

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

Short Course (5-days or less)

Number of calendar days:*	*Refund*
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, MODULES AND PROGRAMS

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)

Percentage completed:*	*Refund*
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 CLASS

Siebel Institute reserves the right to cancel any course, module or program 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 any programs offered by the Veterans Administration (GI Bill, Veteran Readiness and Employment, etc.)

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 entered using our ethical hotline:

Or by contacting Sylvie Van Zandycke at

https://www.clearviewconnects.com/#/reporter/submit-report?org=LamEnD&lang=en&vanity=true

svanzandycke@lallemand.com

Policies and Procedures (cont.)

PAYMENT TERMS: CAMPUS COURSES, MODULES 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.

STATEMENT ON PHOTO RELEASE FOR PROMOTIONAL USE

Siebel Institute of Technology may periodically take photos, audio, or video recordings during school sessions, events, or activities that could feature students. These photos/recordings may be used for various purposes including, but not limited to, the school's website, social media pages, newsletters, promotional materials (e.g., brochures, flyers, videos), and news releases.

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 March 15, 2026, 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

Standards of Conduct

Siebel Institute of Technology

Standards of Conduct

The following Standards of Conduct is applicable to Siebel Institute of Technology (the "Institute") employees, instructors, consultants, and students ("Covered Persons"). Questions or clarifications should be directed to the Director of Education via phone at 1-312-255-0705x4104, or in person or via email to jhannafan@siebelinstitute.com

All Covered Persons must submit the last page of these Standards of Conduct, signed, before beginning their employment, work, or studies on the day one.

General Responsibility: *Where violations of these Standards of Conduct or other disciplinary violations occur, any Covered Persons found to be knowingly in the presence of, or directly responsible for, such violation will be subject to disciplinary actions up to and including removal from the Institute premises with the inability to return to their designated work, program and/or activity or termination of employment or contract, as the case may be.*

Alcohol

As a school and facility that focuses on the production, serving, and responsible consumption and enjoyment of alcoholic beverages, Siebel Institute allows for the consumption of alcohol on its premises under the following conditions:

- Any Covered Persons consuming alcohol must be of minimum drinking age (19 years old).
- Alcohol consumption may be part of a school-sanctioned tasting session or event, but students or attendees are not required to consume alcohol as part of their successful participation in classes or events.
- Students, staff, faculty, and those attending events within the Institute are permitted to consume alcoholic beverages during lunch and after class but are asked to drink responsibly and not to intoxication. Those judged by staff and/or management of the Institute to be abusing this privilege will be denied further alcoholic beverages and will lose their privilege to partake in consuming or tasting alcoholic beverages while at Siebel.
- Students, faculty, and staff may bring alcoholic beverages into the Institute for the purposes of personal consumption and sharing with others. However, Institute representatives retain the right to prohibit alcohol consumption among students and faculty for any reason.
- Disorderly conduct due to alcohol consumption will result in the immediate physical removal of the Covered Persons from Institute premises and may be cause for expulsion from a course or program. Students found to be disorderly may be allowed to return to class but may be restricted from consuming alcohol from that point forward at the discretion of Institute staff or management.
- Disorderly conduct by an instructor or staff member is cause for termination of employment or contract.
- Open containers of alcohol may not be removed from the Institute premises, such as into the lobby or outside of the building.

Assault and Battery

Actions or behavior, including threats, which endanger the safety and/or well-being of others, or which cause injury to another person on Institute property are prohibited. This prohibition is intended to cover assaults on Institute property or fighting among Covered Persons. This prohibition includes any harassment and/or intimidation based on race, gender, ethnicity, religion, color, national origin, sexual orientation, age, or disability. This also includes hazing, intimidation, or harassment (including phone harassment).

Breach of Security/Safety

Covered Persons are prohibited from entering or providing entry into restricted rooms, offices, and other areas of the Institute building during and after normal closing hours. Such areas are designated by posted signs, locked doors, and/or gates.

Covered Persons are not allowed to possess or use restricted keys without the permission of the appropriate Institute staff member.

Disorderly Conduct

Lewd, obscene, or disorderly conduct on Institute property or at Institute-sponsored functions is prohibited.

Failure to Comply

Failure to comply with the instructions of any authorized Institute representative acting lawfully in the performance of their duty by any Covered Persons is considered noncompliance and is prohibited and may result in disciplinary actions.

Fire Alarms

Tampering with or misusing fire alarms or fire equipment is an offense that jeopardizes the safety of other Covered Persons and Institute guests at the Institute premises or at Institute sponsored functions is strictly prohibited.

Firearms, Explosives, and Other Weapons

Possession of a firearm, explosive, or other weapons at Institute premises or at Institute -sponsored functions will result in disciplinary actions, which may include, but is not limited to suspension or expulsion from the Institute or termination of employment or contract. Furthermore, any item or object used to threaten or inflict bodily harm on another individual will be considered, at the time of its use, to be a weapon.

Siebel Institute Guests

The Institute is closed to non-Covered Persons unless first receiving approval from the Institute authorized staff in advance.

Identification

Every Covered Person must visibly wear (not under any clothing) the guest pass card. Failure to wear a guest pass is a violation of Institute policy. Upon request, Covered Persons must show their ID card to authorized Institute personnel (faculty, administrative staff, etc.) and comply with the directives of such Institute officials.

Illegal Drugs

Covered Persons are prohibited from the possession, sale, or consumption of any form of narcotics, hallucinogens, amphetamines, controlled substances, or any other form of illegal drug on Institute premises or at Institute-sponsored functions.

Sales and Solicitations

The sale or promotion of commercial products by Covered Persons are restricted to promotional (non-sales) gatherings and must be approved by Institute leadership. All other promotion or sale of products, without approval of Institute leadership is prohibited. Outside vendors are not permitted on the Institute property without prior approval of Institute leadership.

Sexual Harassment

Sexual harassment is prohibited. Sexual harassment is conduct based on sex, whether directed toward a person of the opposite or same sex and may include (but is not limited to) kidding or teasing, practical jokes, jokes about obscene printed or visual material, and physical contact such as patting, pinching, grabbing, or brushing against another person's body. This prohibition is not limited to Institute behavior but the entire time a Covered Person is considered as conducting an Institute-sponsored function.

Theft/Vandalism

Theft of or vandalism to property of the Institute or the property of a member of the Institute is a violation of civil law and prohibited by the Institute. The Institute is not responsible for replacing items lost or stolen from Covered Persons' closet space, classroom area, or other public or private areas. Losses should be reported to the Institute's administrative staff.

Disciplinary Actions

Disciplinary action may include verbal or written warning or letter of reprimand that a Covered Person has violated provisions of these Standards of Conduct or other Institute applicable policies, rules, and procedures. Repeated violations or behavioral problems will subject the Covered Person to further disciplinary action. A Covered Person accused of violating these Standards will be given an opportunity to present their version of the events at issue prior to any determination of appropriate disciplinary actions.

Disciplinary Probation

The Institute may implement a disciplinary status which does not interfere with the Covered Person's right to work, enroll in and/or attend classes, but which includes some disciplinary/educational sanctions and restrictions of privileges (i.e.: loss of drinking privileges in the Bier Stube or restricting from attending a field trip for example) for a specified period as determined in each situation. The Institute reserves its right to take any needed action upon policy violations conducted by Covered Persons, up to expulsion from the Institute premises and educational studies, or termination of employment or contract.

Diversity, Equality, and Inclusivity

At the Institute, each of us contributes to inclusion — we all have a role to play (instructors, employees, students, alumni). This means being inclusive, open-minded and being responsible for each other. The collective sum of the individual differences, life experiences, knowledge, innovation, self-expression, and talent of Siebel Institute's team and students represents not only part of our culture, but our reputation and best achievements as well.

We are an Equal Opportunity Employer and School and do not discriminate against any applicant or student for instruction or education because of education, opinions (personal, cultural or political), culture or cultural experiences, ethnicity, race, sex, gender identity and expression, nation of origin, age, of languages spoken, veterans' status, color, religion, disability, sexual orientation, and beliefs (cultural, political, or personal).

We do not just accept different; we thrive on it for the benefit of our community. We are committed to a focus on equitable hiring, training, promotional practices, and fair policies.

Other Criminal Conduct

Commission of an act that would constitute a crime under federal, state, or local law by a Covered Person will be reported by the Institute to the competent jurisdiction.

BUILDING AN ETHICAL WORKPLACE TOGETHER

ETHICS HOTLINE POLICY

Scope

This whistleblowing policy (the "Policy") applies to all Siebel Institute instructors, employees, consultants and students worldwide, including part time, web-based, temporary and contract employees (collectively "Covered Persons").

Purpose

Siebel Institute (the "Institute") is committed to the highest possible standards of ethical, moral, and legal business conduct. In conjunction with this commitment and Institute's commitment to open communication, this Policy aims to provide an avenue for Covered Persons to raise concerns, report any known or suspected violation of the laws, rules, regulations, or policies that apply to the Institute, and reassurance that they will be protected from reprisals or victimization for whistleblowing in good faith. Reporting can be done at any time through the hotline for any concerns during class time, events or down time. However, if a Covered Person feels that their anonymity is not required then they should contact the Institute Director of Ethics, Sylvie VanZandycke via phone at +1 702 202 7233, in person, or via email to svanzandycke@lallemand.com

Policy

The Policy is intended to cover the reporting and follow-up of serious concerns that could have a large impact on Institute, such as, without limitation, actions that:

- May lead to incorrect financial reporting;
- Are unlawful;
- Are not in line with Institute policies, including the Standards of Conduct; or
- Otherwise amount to serious improper conduct.

"Reporter" shall mean any Covered Persons reporting any such concern in compliance with the terms of this Policy.

Regular matters that that do not require anonymity should be directed to the Institute Director of Ethics and are not addressed by this Policy.

SAFEGUARDS

Harassment or Victimization

Harassment or victimization of Reporters submitting hotline reports will not be tolerated.

Confidentiality

Every effort will be made to protect the Reporter's identity by the Institute hotline vendor. Please note that the information provided in a hotline report may be the basis of an internal and/or external investigation by the Institute into the issue being reported. It is possible that because of the information provided in a report the Reporter's identity may become known to the Institute hotline vendor during the course of our investigation.

Anonymous Allegations

The Policy allows reporters and covered persons to remain anonymous at their option. Reports may be expressed anonymously using the link in the QR code below:

Reporters to the Hotline will have the ability to remain anonymous if they choose. Please note that the information provided by a Reporter may be the basis of an internal and/or external investigation into the issue the Reporter is reporting, and its anonymity will be protected to the extent possible by law. However, a Reporter's identity may become known during the investigation because of the information that it has provided. Reports are submitted by the Hotline to Institute or its designee and may or may not be investigated at the sole discretion of the Institute.

Timing

The earlier a concern is expressed, the easier it is to act.

Evidence

Although Reporters are not expected to prove the truth of an allegation, the Reporter submitting a report needs to demonstrate in their Hotline report that there are sufficient grounds for concern.

HOW THE REPORT WILL BE HANDLED

The action taken following the report will depend on the nature of the concern. The Director of Ethics of the Institute and the General Manager of Lallemand Brewing receives a copy of each report and follow-up reports on actions taken by the company.

Initial Inquiries

Initial inquiries will be made to determine whether an investigation is appropriate, and the form that it should take. Some concerns may be resolved by agreed upon action without the need for an investigation.

Feedback to Reporter

Whether reported directly to the Institute personnel or through the Hotline, the Reporter will be given the opportunity to receive follow-up on their concern:

- Acknowledging that the concern was received.
- Indicating how the matter will be dealt with;
- Giving an estimate of the time that it will take for a final response.
- Telling them whether initial inquiries have been made.
- Telling them whether further investigations will follow, and if not, why not.

Further Information

The amount of contact between a Reporter and the body investigating the concern will depend on the nature of the issue, the clarity of information provided, and whether the Reporter remains accessible for follow-up. Further information may be sought from the reporter.

Outcome of an Investigation

At the discretion of the Institute and subject to legal and other constraints, the Reporter may be entitled to receive information about the outcome of an investigation.

Siebel Institute reserves the right to modify or amend this Policy at any time as it may deem necessary.

Siebel Institute
OF TECHNOLOGY

Academic Calendar

2026/27

The Siebel Institute of Technology is closed for the following holidays:

New Years Day

Memorial Day

Independence Day

Labor Day

Thanksgiving Day

Native American Heritage Day

Christmas

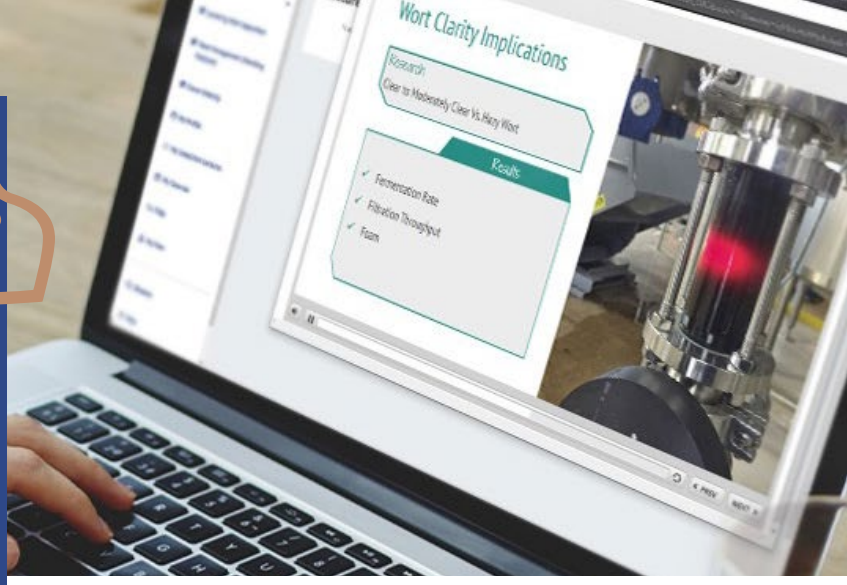
	APF* Fee	Regular Tuition	Late Tuition	Page Number
Advanced Level Studies: Campus 2026/27 ** Application Processing Fee (APF) is non-refundable*				
WBA Advanced Brewing Theory Program Mar. 1-Apr. 9, 2027 | Sep 13-Oct 22, 2027	$1,000.00	$10,590.00	$11,770.00	15
WBA International Diploma in Brewing Technology Program Mar. 1-May 28, 2027 | Sep 13-Dec 10, 2027 *(There will be a 1-week break Apr. 12-16 and Oct. 25-29, 2027)*	$2,500.00	$16,900.00	$18,750.00	13
WBA Master Brewer Program Mar. 1-July 30, 2027 *(There will be a 1-week break Apr. 12-16 and May 31-June 4, 2027)* *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.*	$2,750.00	$26,245.00	$29,130.00	11
WBA Raw Materials and Wort Production Module (1) Mar. 1-12, 2027 | Sep 13-24, 2027	$550.00	$3,640.00	$4,000.00	16
WBA Beer Production and Quality Control Module (2) Mar. 15-26, 2027 | Sep 27-Oct 8, 2027	$550.00	$3,640.00	$4,000.00	17
WBA Packaging and Process Technology Module (3) Mar. 29-Apr. 9, 2027 | Oct 11-22, 2027	$550.00	$3,640.00	$4,000.00	18
WBA Applied Brewing Techniques Module (4) Apr. 19-May 7, 2027 | Nov 1-19, 2027	$1,000.00	$5,850.00	$6,500.00	19
WBA European Brewing Study Tour Module (5) May 10-21, 2027 | Nov 22-Dec 3, 2027	$550.00	$3,640.00	$4,000.00	20
WBA Business of Brewing and Technical Case Studies Module (6) May 24-28, 2027 | Dec 6-10, 2027	$250.00	$2,400.00	$2,670.00	21
WBA Advanced Applied Brewing Techniques Module (7) June 7-July 30, 2027 *(Note: This module cannot be taken unless all previous modules have been passed and completed.)*	$2,500.00	$13,260.00	$14,720.00	22
Intermediate Level Studies: Campus 2026/27				
WBA Concise Course in Brewing Technology Oct. 19-30, 2026 | May 3-14, 2027 | October 25-Nov 5, 2027	$550.00	$3,640.00	$4,000.00	26
Brewing Microbiology Course Sep. 28-Oct. 2, 2026	$250.00	$2,730.00	$2,890.00	28

	APF* Fee	Regular Tuition	Late Tuition	Page Number
Intermediate Level Studies: Online 2026/27 ** Application Processing Fee (APF) is non-refundable.*				
WBA Fundamentals of Brewing Technology Course This course is offered "on demand" and upon purchasing, a 5-week window begins to view the lectures.		$1,640.00		27
WBA Concise Course in Brewing Technology Aug. 17-Nov. 2, 2026 | Jan 4-Mar. 22, 2027 | Apr 26-July 12, 2027 | Aug. 16-Nov. 1, 2027	$550.00	$3,640.00	$4,000.00	26
Advanced Level Studies: Online 2026/27				
WBA Advanced Brewing Theory Program Jan. 11-Sep. 27, 2027 *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.*	$1,000.00	$10,590.00	$11,770.00	15
WBA Raw Materials and Wort Production Module (1) Jan. 11-Mar. 29, 2027	$550.00	$3,640.00	$4,000.00	16
WBA Beer Production and Quality Control Module (2) Apr. 12-June 28, 2027	$550.00	$3,640.00	$4,000.00	17
WBA Packaging and Process Technology Module (3) July 12-Sep. 27, 2027	$550.00	$3,640.00	$4,000.00	18
WBA Specialized Lectures. Pricing on a per lecture basis, dependent upon length *Lectures are "on demand" and upon purchasing, there is a 10-day window to view the lecture(s).*				23
Entry Level Studies: Campus 2026/27				
Craft Distilling Operations and Technology Course TBA	$250.00	$2,650.00	$2,810.00	33
Essential Quality Control Course TBA	$250.00	$2,170.00	$2,260.00	31
Master of Beer Styles Course Sep. 21-23, 2026 (Pre-Mondial de la Biere Festival, Montreal)	$250.00	$1,430.00	$1,520.00	34
Sensory Panel Management Course Oct. 27-30, 2026	$250.00	$1,870.00	$1,980.00	32

TBA – To Be Announced

	APF* Fee	Regular Tuition	Late Tuition	Page Number
Entry Level Studies: Online 2026/27				
WBA Executive Overview of the Brewing Process Course Nov. 9-30, 2026 | Mar. 29-Apr. 19, 2027 | July 19-Aug. 9, 2027 | Nov. 8-29, 2027	$100.00	$1,040.00	$1,100.00	30
Estudios de Nivel Intermedio en Español: Online 2026/27				
WBA Curso Corto en Elaboración de Cerveza Sesión abierta.		$400.00		

TBA – To Be Announced



World Brewing Academy

Curso Corto en Elaboración de Cerveza

El WBA Curso Corto en Elaboración de Cerveza proporcionará a los estudiantes los fundamentos primarios del proceso de elaboración de la cerveza en un nivel intermedio. En un período de tiempo muy corto, los estudiantes obtendrán un nivel de conocimiento de elaboración que los beneficiará de inmediato.

SITUACIÓN

En línea - Sesión abierto

DURACIÓN

5-semanas de acceso / 29 horas

NIVEL

Intermedio

Descripción

WBA Curso Corto en Elaboración de Cerveza es un curso que se enfoca en los temas centrales de nuestro WBA Curso Conciso en Tecnología Cervecera. Los temas fueron cuidadosamente seleccionados en base a lo que se considera conocimiento cervecero esencial, los cuales son importantes tanto para cerveceros profesionales y caseros. El concepto nació de una demanda creciente para un curso de nivel intermedio más corto para aquellas personas con limitaciones de tiempo y finanzas.

Es importante mencionar que si posteriormente el estudiante de este curso desea tomar el curso WBA Concise Course in Brewing Technology, la matrícula que usted haya pagado por el WBA Curso Corto en Elaboración de Cerveza será acreditada al precio de ese segundo curso (disponible solamente en Inglés), el cual se puede tomar en línea o en el aula.

Nota: Por favor recuerde que la disponibilidad de acceso de 5 semanas comienza en el momento de la compra (ya cuando haya recibido sus credenciales), y NO en la primera vez que inicia una sesión.

Requisitos previos

Todos los estudiantes que aplican para un curso en línea deben tener la edad legal para consumir en su país de residencia para ser aprobados. Para este curso, se requiere conocimiento previo de los conceptos básicos del proceso de elaboración de la cerveza, por ejemplo, a través de la elaboración casera (un año) o experiencia de trabajo en una cervecería.

Temas

- Descripción del Proceso de la Elaboración de Cerveza
- Agua Cervecera – Primera Parte
- Agua Cervecera – Segunda Parte
- Lúpulo
- Malta, Enzimas y Maceración
- Maltas Especiales
- Molienda
- Cálculos Cerveceros
- Maceración
- Adjuntos y Cocedor de Cereales
- Filtración (Lautering) del Mosto
- Sistemas de Ebullición del Mosto
- Clarificación del Mosto
- Enfriado y Aireación del Mosto
- Crecimiento de la Levadura y Fermentación
- Control Biológico
- Manejo de la Levadura
- Proceso de Fermentación
- Control de Sabores en la Fermentación
- Filtración de Cerveza
- Limpieza en Sitio (CIP) y Seguridad Química
- Carbonatación
- Embarrilado y Servido de Cerveza