

**SCHENECTADY COUNTY COMMUNITY COLLEGE**  
CURRICULUM WORKSHEET for AAS Programs

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

HEGIS # 5404

SCCC Program Code #74

PROGRAM REQUIREMENTS	CR	SUNY GEN ED CATEGORY*	SATISFIES LIBERAL ARTS AND SCIENCES (YES)
FYS 100 First Year Seminar	1		
BMT101 Intro to Beverage Management	3		
BMT 103 Managing Beverage Operations	3		
BMT 105 Bev. Sales Merchandising	3		
CBB 101 Craft Beer Operations	3		
CBB 102 Beers of the World***	3		
CBB 103 Craft Beer Production I	3		
CBB 104 Craft Beer Production II	3		
CBB 250 Craft Beer Brewing Internship	3		
ENG 123 College Composition	3	Critical Thinking & Reasoning; Information Literacy	YES
ENG 211 Technical & Professional Writing	3	Communications: Written and Oral	YES
Restricted Diversity: Equity, Inclusion, and Social Justice SUNY General Education Elective (a)	3	Diversity: Equity, Inclusion, and Social Justice	YES
HOT 117 Food & Beverage Control	3		
HOT 218 Human Resource Management/HFI	3		
HOT 275 Marketing for the Hospitality Prof.	3		
MAT 123 Quantitative Reasoning or Higher	3-4	Mathematics and Quantitative Reasoning	YES
SCI 115 The Science of Brewing and Distilling	4	Natural Sciences & Scientific Reasoning	YES
TAT 140 Event Management	3		
Humanities SUNY General Education Elective	3	Humanities	YES
Social Sciences SUNY General Education Elective	3	Social Sciences	YES
Minimum Credit Hours	62	**Total Gen. Ed. Knowledge and Skill Credits: 21	Total LAS Credits (at least 20): 21
		*Total Gen. Ed. Knowledge and Skill Areas: 6	

\*Required are the knowledge and skill areas of Communication, DEISJ, Mathematics, and Natural Sciences; and both core competencies of Critical Thinking and Information Literacy.

\*\*Must add up to at least 20 credits.

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

**Craft Beer Brewing**  
**ASSOCIATE IN APPLIED SCIENCE**

FIRST YEAR

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

SECOND YEAR

Fall Semester	CR	Spring Semester	CR			
CBB 103	Craft Beer Production I	3	CBB 101	Craft Beer Operations	3	
HOT 275	Marketing for the Hospitality Profession	3	CBB 104	Craft Beer Production II	3	
MAT 123	Quantitative Reasoning or Higher	3	CBB 250	Craft Beer Brewing Internship	3	
	Social Sciences SUNY General Education Elective	3	HOT 218	Human Resource Mgmt./HFI	3	
	Humanities SUNY General Education Elective	3	TAT 140	Event Management	3	
TOTAL			15	TOTAL		15

Minimum Credit Hours required for degree: 62

**NOTES:**

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

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