

Item #9.2  
June 12, 2020

Illinois Community College Board

**NEW UNITS OF INSTRUCTION**  
*Temporary Approval*

The Illinois Community College Board is requested to approve new units of instruction for the following community colleges:

**RECOMMENDED ACTION**

It is recommended that the following motion be adopted:

The Illinois Community College Board hereby approves the following new units of instruction for the community colleges listed below:

**PERMANENT PROGRAM APPROVAL**

Southwestern Illinois College

- Brewing Science & Operations Associate in Applied Science (A.A.S.) degree (60 credit hours)

## BACKGROUND

### Southwestern Illinois College **Brewing Science & Operations A.A.S. degree (60 credit hours)**

**Program Purpose:** This program will prepare individuals for entry-level employment in small and commercial batch brewery operations as well as for self-employment.

**Catalog Description:** The Brewing Operations & Fermentation Science program prepares students for a variety of jobs in the expanding brewing and beverage industry. This program will provide foundational knowledge for brewery operations, production procedures, and basic quality assurance. In partnership with 4204 Main Street Brewing Company, students will have access to the latest equipment and technologies used in the industry today and receive hands-on training through courses, capstone, and internship programs. The Associate of Applied Science (A.A.S.) degree will allow students to focus on the science and business portions of the curriculum to prepare graduates for entrepreneurial opportunities.

**Curricular Information:** The curriculum includes 15 credit hours of required general education, and 36 credit hour of required career and technical education coursework, and nine (9) related technical electives. The career and technical component includes instruction in introductory brewing processes, principles of brewing science, introductory and advanced brewing science operations, biochemistry of brewing, brewing technology, introductory fermentation science, beers & wines of the world, legal topics in brewing, sensory analysis of beer, occupational health and safety awareness, fork lift truck safety, food service sanitation, a brewing science capstone project, and a brewing operations internship. Assessment of student learning will be achieved through evaluation of the student's performance on the comprehensive capstone project by program faculty, and during the student's participation in the internship by their worksite supervisor. The program will prepare students for ServSafe Food Service Sanitation certification through the Illinois Department of Public Health (IDPH), and for licensure as a Fork Lift Operator through the Occupational Health and Safety Administration (OSHA).

**Accrediting Information:** Accreditation is not required, however, the Master Brewers Association of the Americas (MBAA) recognizes two- and four-year programs that meet their recommended guidelines and learning outcomes. The college crafted the curriculum based on MBAA recommendations and will be able to apply for their program accreditation once granted ICCB approval.

**Justification for Credit hours required:** NA.

**Supporting Labor Market Data (including employer partners):** Labor market information provided by the college supports the interest in and need for formalized training in this field in the college's district and surrounding area. The college worked closely with a local employer to develop curricula that would prepare individuals for entry-level employment, advancement, and entrepreneurial opportunities. As data specific to brewery operations is not currently collected by the Illinois Department of Employment Security (IDES), the college worked with local workforce development bodies to establish a warranted need for more workers trained for this field in the area. Those groups included the Madison County Employment & Training Office, St. Clair County Intergovernmental Economic Development Department, the Leadership Council of Southwestern Illinois, and the Southwestern Madison County Chamber of Commerce.

*Table 1: Employer Partners*

<b>Employer</b>	<b>Location</b>
4204 Main Street Brewing Company	Belleville, IL (two locations)

*Table 2: Projected Enrollments*

<b>Brewing Science &amp; Ops AAS degree</b>	<b>First Year</b>	<b>Second Year</b>	<b>Third Year</b>
Full-Time Enrollments:	15	20	25
Part-Time Enrollments:	5	10	10
Completions:	-	6	15

**Financial / Budgetary Information:** The program will require two (2) new part-time faculty the first year.

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Qualified faculty must hold at least a Bachelor's degree in Chemistry or field related to fermentation science, have at least one year work experience in brewing operations or fermentation, and one year teaching experience is preferred. All facilities are adequately in place to support the program. Course content that requires a working laboratory-type environment will be provided in partnership with the local employer. The program will otherwise be supported fiscally through student tuition and fees.

*Table 3: Financial Information*

	<b>First Year</b>	<b>Second Year</b>	<b>Third Year</b>
Faculty Costs	\$5500	\$5500	\$5500
Administrator Costs	0	0	0
Other Personnel costs	0	0	0
Equipment Costs	0	0	0
Library/LRC Costs	0	0	0
Facility Costs*	0	0	0
Other	0	0	0
<b>TOTAL NEW COSTS</b>	<b>\$5500</b>	<b>\$5500</b>	<b>\$5500</b>

*Table 4: Faculty Requirements*

	<b>First Year</b>		<b>Second Year</b>		<b>Third Year</b>	
	<b>Full-time</b>	<b>Part-time</b>	<b>Full-Time</b>	<b>Part-time</b>	<b>Full-Time</b>	<b>Part-time</b>
New Faculty	0	1	0	0	0	0
Existing Faculty	0	0	0	1	0	1

**Rationale for Temporary Approval:** *Temporary approval of this program for a period of three years is requested to allow the college to monitor viability of the program and student progress.*