



METROPOLITAN STATE UNIVERSITY™
OF DENVER
College of Professional Studies

Craft Brewing & Pub Operations, B.S.
 Minor (not required)
 Fall 2017 catalog year

First Year		
Fall: 14 Credits	Written Communication (3)	
	BIO 1080 (3) General Biology I AND	
	BIO 1090 (1) General Biology I Lab	
	MTH 1210 (4) Introduction to Statistics OR	
	MTH 1110 (4) College Algebra	
	Oral Communication (3)	
Spring: 16 Credits	GEG 1910 (3) Global Water Concerns	
	Written Communication (3)	
	BIO 1081 (3) General Biology II AND	
	BIO 1091 (1) General Biology II Lab	
	Historical (3) GD or MC recommended	
	Social and Behavioral Science I (3) (ECO 2010 Principles of Macroeconomics highly recommended)	

Second Year		
Fall: 14 Credits	ACC 1010 (3) Fundamentals of Accounting	
	CHE 1100 (4) Principles of Chemistry AND	
	CHE 1150 (1) Principles of Chemistry Lab	
	Arts & Humanities (3) GD or MC recommended	
	Elective (3)	
Spring: 14 Credits	RST 1550 (3) Food Fundamentals	
	BIO 2400 (5) General Microbiology	
	PHI 3360 (3) Business Ethics	
	Social and Behavioral Science II (3) (ECO 2020 Principles of Microeconomics highly recommended)	

Third Year		
Fall: 17 Credits	BVG 2015 (3) Beverage Fundamentals	
	BVG 2350 (3) Brewery Mechanics	
	RST 2550 (3) Food Preparation and Science	
	CHE 2100 (4) Intro to Organic and Biological Chemistry AND	
	CHE 2150 (1) Intro to Organic and Biological Chemistry Lab	
	Elective (3) (MGT 2210 highly recommended)	
Spring: 15 Credits	BVG 3010 (3) Beers of the World	
	BVG 3350 (3) Brewery Operations	
	BVG 3750 (3) Alcohol Beverage Law	
	RST 3600 (3) Cost Controls for Food & Beverage	
	Electives (3)	

Fourth Year		
Fall: 15 Credits	BVG 3220 (3) Beer and Food	
	BVG 3683 (3) Beer and Spirits	
	BVG 4010 (3) Beer Styles and Service	
	BVG 4350 (3) Brewing Science	
	Electives (3)	
Spring: 15 Credits	BVG 3950 (3) Beverage Promotion	
	BVG 4000 (3) Applied Brewing Operations	
	BVG 4220 (3) Brewing Fermentation	
	Electives (3) Must be Upper Division	
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