

information includes the most recent developments in alternative materials (such as plastic bottles) and super-high-speed bottling systems. Engineering and process instruction includes topics such as properties of metals and other materials, fluid and pump dynamics, and other areas critical to improving brewery performance.

WBA Business of Brewing and Technical Case Studies Module (Module 4) *(Doemens Campus, Munich, GR)*

The primary purpose of this 1-week module is to expose students to the challenges of running packaging breweries. Students will learn the importance of planning and budgeting, both areas where they may currently, or soon, contribute. They will also learn the importance of anticipating competitive, regulatory and supply challenges, and their impact on the planning and budgeting processes, as well as the overall health of the brewery.

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

WBA Applied Brewing Techniques Module (Module 5) *(Doemens Campus, Munich, GR)*

The 3-week WBA Applied Brewing Techniques 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 Module (Module 6) *(Doemens Campus, Munich, GR)*

Over the span of two weeks, students will travel throughout Europe to get behind-the-scenes tours of breweries, equipment manufacturers, and product suppliers. English-language instructional sessions will be conducted throughout this program by our World Brewing Academy instructional team, preparing students to get the most out of their visits.

Admission Requirements

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

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$2,500.00

Regular Tuition: \$15,500.00

Total: \$18,000.00

The tuition applies only to the 12-week continuous program.

Blended-learning option: Those wishing to take the WBA International Diploma in Brewing Technology Program as “blended-learning,” taking Modules 1-3 online (the WBA Advanced Brewing Theory program), then 4-6 in Munich, Germany, should contact the Registrar for assistance on the registration steps.

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 1+ years are required to pay the individual tuition rates for each module. Please see our website siebelinstitute.com for individual module tuition fees and charges. For assistance in calculating tuition costs, please contact the Registrar.

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

Other expenses

Living Expenses: \$110 (hotel per day average)

Meals, City transportation, misc.: \$ 500 (per day average)

How to apply

To apply for this course please visit our website at siebelinstitute.com



World Brewing Academy

Master Brewer Program

Level: **Advanced**

Program Length: **20-weeks (100-days)**

Clock Hours: **700**

Campus: **Chicago, U.S.A. and Munich, GR**

Documents: **Certificate of Completion and Transcript of Grades**

Course Number: **W40**

Program Objectives

The twin-campus WBA Master Brewer program will prepare graduates to advance their careers through practical application of brewing. Advanced theory and an extensive advanced practical applications module will provide graduates with the knowledge and experience to be capable of qualifying for employment in the position as a head brewer. This 20-week program is comprised of segments, divided into modules, with each module specializing in a particular area of brewing technology. The content will address issues in brewing from an international perspective, providing students with education and experience not offered by any other brewing school.

Program Description

The WBA Master Brewer Program consists of seven modules. Students may take any of these modules as a separate unit, electing to complete the program at a later date.

WBA Raw Materials and Wort Production Module (Module 1) (Siebel Campus, Chicago, U.S.A.)

WBA Raw Materials and Wort Production Module provides training in the technology and science of wort creation. Each critical factor in wort production, from barley growth to wort boiling and cooling, is explained in detail. Students will complete this 2-week module with a complete understanding of the effects of products and processes on this area of the brewing cycle.

WBA Beer Production and Quality Control Module (Module 2) (Siebel Campus, Chicago, U.S.A.)

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

WBA Packaging and Process Technology Module (Module 3) (Siebel Campus, Chicago, U.S.A.)

Our WBA Packaging and Process Technology Module deals with processing and packaging of finished beer, as well as important

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

WBA Business of Brewing and Technical Case Studies Module (Module 4) (Doemens Campus, Munich, GR)

The primary purpose of this 1-week module is to expose students to the challenges of running breweries similar in scale to that of their respective employers. Students will learn the importance of planning and budgeting, both areas where they may currently, or soon, contribute. They will also learn the importance of anticipating competitive, regulatory and supply challenges, and their impact on the planning and budgeting processes as well as the overall 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 where they are assigned case studies based on actual problematic situations. On the final day, each group will give a presentation resolving the given case study to both a panel of professionals and to their fellow classmates.

WBA Applied Brewing Techniques Module (Module 5) (Doemens Campus, Munich, GR)

The 3-week WBA Applied Brewing Techniques 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 current brewing techniques, giving them a truly international perspective of beer production.

WBA European Brewing Study Tour Module (Module 6) (Doemens Campus, Munich, GR)

Over the span of two weeks, students will travel throughout Europe to get behind-the-scenes tours of breweries, equipment manufacturers, and product suppliers. English-language instructional sessions will be con-ducted throughout this program by our World Brewing Academy instructional team, preparing students to get the most out of their visits.

WBA Advanced Applied Brewing Techniques Module (Module 7) (Doemens Campus, Munich, GR)

The WBA Advanced Applied Brewing Techniques Module is designed to give students advanced level practical skills in every key area of commercial brewing operations. Created by the faculty of Doemens Academy and Siebel Institute, this module takes students through over 300 hours of hands-on activities in the production and



lab facilities of Doemens Academy in Munich. This module will give students the practical skills they need 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 the typical commercial brewery.

Admission Requirements

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

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$2,500.00

Regular Tuition: \$25,480.00

Total: \$27,980.00

The tuition applies only to the 20-week continuous program.

Blended-learning option: Those wishing to take the WBA Master Brewer Program as “blended-learning,” taking Modules 1-3 online (the WBA Advanced Brewing Theory program), then 4-7 in Munich, Germany, should contact the Registrar for assistance on the registration steps.

Module-by-Module over time option: Those wishing to take the WBA Master Brewer Program on a module-by-module basis over 1+ years are required to pay the individual tuition rates for each module. Please see our website at <http://www.siebelinstitute.com> for individual module tuition fees and charges. For assistance in calculating tuition costs, please contact the Registrar.

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

Other expenses

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

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

How to apply

To apply for this course please visit our website at [siebelinstitute.com](http://www.siebelinstitute.com)

Intermediate Level Studies Campus

World Brewing Academy

Concise Course in Brewing Technology

Course Length: 2-weeks (10-days)

Clock Hours: 70

Campus: Chicago, U.S.A.

Graded: Yes

Documents: [Certificate of Completion and Transcript of Grades](#)

Course Number: W30

Course Objectives

The 2-week WBA Concise Course in Brewing Technology will provide students with comprehensive knowledge of the brewing process, the dynamics of brewery operations, and issues affecting the industry. Within the short time span of this course, students will gain a level of industry knowledge that will benefit them in any area of responsibility in the brewery, covering every topic critical to successful brewery operations, no matter of what size.

Course Description

The WBA Concise Course in Brewing Technology covers a similar range of topics to those presented in our advanced-level programs but at a depth that allows those with only moderate understanding of brewing science and technology to participate in the course. This is an ideal course for those considering entry into the brewing industry, as well as those pursuing wider knowledge of the business in order to improve their skills and advance in their brewing careers. The course also offers the best way to prepare for our advanced-level programs should you decide to take them later.

Topics include

- Brewing Process Overview
- Basic Brewing Chemistry
- Brewing Water Basics
- Brewing Water Adjustments
- Introduction to Hops
- Introduction to Sensory
- Barley and Malting
- Malt Analysis
- Specialty Malts
- Adjuncts
- Milling
- Mashing
- Wort Separation
- Wort Boiling
- Wort Clarification/Cooling and Aeration



- Recipe Formulation
- Brewing Calculations/Mixing Formula
- Nature of Yeast
- Yeast Growth and Propagation
- Yeast Management
- Fermentation, Maturation, and High Gravity Brewing
- Fermentation Flavors
- Principals of Beer Filtration (Introduction to Centrifugation)
- Kegging and Dispense
- Keg Cleaning and Filling
- Brewery Hazards
- Introduction to Sensory Evaluation
- Brewery Contaminants
- Cleaning and Sanitizing
- Beer Stability (Colloidal, Foam and Flavor)
- Valve Applications
- Introduction to Pumps
- Packaging Processes

Admission Requirements

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

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

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$550.00

Regular Tuition: \$3,325.00

Total: \$3,875.00

Other expenses

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

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

How to apply

To apply for this course please visit our website at siebelinstitute.com

Brewing Microbiology Course

Course Length: 2-weeks* (9-days)

Campus: Montréal, Canada

Graded: No

Document: Certificate of Attendance

Course Number: S10

Course Description

The Siebel Institute Brewing Microbiology course is designed to provide the theoretical knowledge and practical skills required to implement an effective microbiological quality control / quality assurance program. The course will acquaint the student with the appropriate methods for biological and sanitary control within the brewery and will promote an understanding of the essential modern-day tools for effective microbiological evaluation of process and product.

A study of the microorganisms that are likely to occur during the various stages of the brewing process will be conducted and laboratory exercises will provide opportunities to acquire skills in microbiology and microscopy in order to identify microorganisms as well as to demonstrate some of the latest developments in brewing microbiology.

Students will be surrounded by research professionals using state-of-the-art equipment, creating an environment that is unique to brewing education.

Topics include

- The Nature of Yeast
- Pure Yeast Cultures: Maintenance and Selection
- Yeast Viability: Cell Concentration, Pitching, Measurement
- Yeast Handling Practices
- Microbiology of Grains and Water
- Wild Yeast and Yeast Mutants
- Wort Spoilage Bacteria
- Beer Spoilage Bacteria
- Identification of Contaminants
- Bacterial and Wild Yeast Detection
- Yeast Growth and Fermentation
- Beer Hazes and Sediments
- Microbiology Program for Breweries
- Sterile Membrane Filtration
- General Brewery Cleaning and CIP
- Flavor Production



- Rapid Microbiological Methods
- Sampling Techniques and Environmental Hygiene
- Pasteurization

Admission Requirements

All students applying for this course must be at least twenty-one (21) years of age. For this course, minimally 1-year brewery laboratory experience is recommended and/or having completed the Essential Quality Control course.

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$550.00

Regular Tuition: \$3,500.00

Total: \$4,100.00

Other expenses

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

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

How to apply

To apply for this course please visit our website at siebelinstitute.com

Intermediate Level Studies Online

Our Online Web-based Training (WBT) system uses internet-based technologies to create an effective learning platform that works to ensure maximum student comprehension of educational content.

With standard distance learning programs, a student's progress is intermittently monitored by support staff. Our web-based program allows student online activity to be actively monitored by facilitators allowing them to directly consult with the student as required. If a student is having difficulty understanding a brewing concept, instructors work with the student to help them gain full comprehension of the topic. It is called a "learner-centered approach" because it focuses on each learner developing a full understanding of the educational materials.

Great Content with Excellent Support

Our WBA web-based content was created by the instructional staff of Siebel Institute in Chicago, U.S.A., and Doemens Academy in Munich, Germany.

Our web-based training utilizes a mix of textual instructions, streaming video presentations narrated by some of the best instructors in brewing, and synchronous chat sessions between students and mentors. Navigation is easy and intuitive, allowing you to track the lessons you have completed and move readily backwards and forwards through reference materials. We offer complete technical support for our learning platform to make sure your web-based experience runs problem-free. Technical requirements are simple: a basic computer with internet access featuring a current web browser such as Explorer or Firefox.

Bringing the Education to You

Our web-based training saves you the cost and time of travel away from home while bringing you the same quality of education offered in our campus-based programs and courses. Students participating in our web-based programs and courses should expect to spend several hours per week both in study and in round-table sessions with fellow students and instructors



World Brewing Academy

Fundamentals of Brewing Technology Course

Course Length: 5-weeks Online Access (begins immediately upon payment)

Clock Hours: 29

Graded: No

Document(s): [Certificate of Accomplishment](#)

Course Number: WT3

Course Objectives

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 timeframe, students will gain a level of brewing knowledge that will benefit them immediately.

Course Description

The online WBA Fundamentals of Brewing Technology course is a newly 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 very limited time and finances. Also of importance is if in the future a student would like to take the full WBA Concise Course in Brewing Technology, the tuition paid for the WBA Fundamentals of Brewing Technology will be applied towards a tuition reduction for the WBA Concise Course in Brewing Technology, taken either online or campus.

Topics include

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

Admission Requirements

All students applying for this web-based course must be of legal drinking age in the country residing in. Prior knowledge of brewing process basics through either home brewing (1-year) OR having previously completed the WBA Executive Overview of the Brewing Process is recommended.

Tuition Fees and Charges

Regular Tuition: \$1,496.00

Total: \$1496.00

How to apply

To apply for this course please visit our website at siebelinstitute.com

World Brewing Academy

Concise Course in Brewing Technology

Course Length: 3-months Online Access

Clock Hours: 70

Graded: Yes

Document(s) [Certificate of Completion and Transcript of Grades](#)

Course Number: WT1

Course Objectives

The Web-based WBA Concise Course in Brewing Technology will provide students with comprehensive knowledge of the brewing process, the dynamics of brewery operations, and issues affecting the industry. Within the span of this course, students will gain a level of industry knowledge that will benefit them in any area of responsibility in the brewery, covering every topic critical to successful brewery operations, no matter of what size.

Course Description

Extensive use of electronic media and instructor-mediated discussion allows students to understand the most advanced topics, no matter their level of previous technical experience. The Web-based WBA Concise Course in Brewing Technology covers a similar range of topics to those presented in our advanced-level programs but at a depth that allows those with only moderate understanding of brewing science and technology to participate in the course. This is an ideal course for those considering entry into the brewing industry, as well as those pursuing wider knowledge of the business in order to improve their skills and advance in their brewing careers, and also offers the best way to pre-prepare for our advanced-level programs should you decide to take them at a later date.

Throughout the duration of this course, students are supervised by the instructional staff of the World Brewing Academy, and actively



monitored throughout the program. Students can also access instructors via email and chat sessions throughout the duration of the module. The average time spent studying is normally 7-10 hours per week but depends on the individual as well.

Topics include

- Brewing Process Overview
- Basic Brewing Chemistry
- Brewing Water Basics
- Brewing Water Adjustments
- Introduction to Hops
- Introduction to Sensory
- Barley and Malting
- Malt Analysis
- Specialty Malts
- Adjuncts
- Milling
- Mashing
- Wort Separation
- Wort Boiling
- Wort Clarification/Cooling and Aeration
- Recipe Formulation
- Brewing Calculations/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)
- Kegging and Dispense
- Keg Cleaning and Filling
- Brewery Hazards
- Introduction to Sensory Evaluation
- Brewery Contaminants
- Cleaning and Sanitizing
- Beer Stability (Colloidal, Foam and Flavor)
- Valve Applications
- Introduction to Pumps
- Packaging Processes

Admission Requirements

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

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

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$550.00

Regular Tuition: \$3,252.00

Total: \$3,875.00

How to apply

To apply for this course please visit our website at siebelinstitute.com



Advanced Level Studies Online

World Brewing Academy Advanced Brewing Theory Program

Program Length: [9-months online access](#)

Clock Hours: 210

Graded: [Yes](#)

Documents: [Certificate of Completion and Transcript of Grades](#)

Course Number: [WT2](#)

Program Objectives

To give students a complete understanding of the technical issues in professional brewing, whether craft or industrial, without having to travel. Our course materials address critical topics in brewing technology, giving students the knowledge needed to improve their products, processes and profits.

Program Description

The Web-based WBA Advanced Brewing Theory (ABT) Program consists of 3 modules. Students may take any of these 3-month modules as a separate unit, electing to complete the program at a later date.

Throughout the duration of this intensive program, students are supervised by the instructional staff of the World Brewing Academy, drawing on the talents of some of the most knowledgeable scientists, technologists and brewmasters in the industry. Student progress is actively monitored throughout the program, and students can access instructors via email and chat sessions throughout the duration of the module. The average time spent studying is normally 7-10 hours per week but depends on the individual as well.

WBA Raw Materials and Wort Production Module (Module 1)

(3 months of online access)

Raw Materials and Wort Production 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 two-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)

(3 months of online access)

Beer Production and Quality Control picks up from the Raw Materials and Wort Production module to provide training in technologies 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)

(3 months of online access)

The Packaging and Process Technology module deals with processing and packaging of finished beer, as well as important engineering and “physical properties” issues. The packaging information includes the most re-cent 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.

Admission Requirements

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

The Web-based WBA ABT program and modules 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

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$1,000.00

Regular Tuition: \$9,700.00

Total: \$10,700.00

For assistance in calculating tuition costs, please contact the registrar.

How to apply

To apply for this course please visit our website at siebelinstitute.com



World Brewing Academy

Raw Materials and Wort Production

Module (Module 1)

Module Length: [3-months online access](#)

Clock Hours: 70

Graded: [Yes](#)

Document: [Transcript of Grades](#)

Course Number: [WT5](#)

Module Objectives

WBA Raw Materials and Wort Production Module 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 two-week module with a complete understanding of the effects of products and processes on this area of the brewing cycle.

Topics include

- Barley Structure and Morphology
- Barley Biochemical Changes
- Evaluation for Malting
- Malting Processes
- Barley Specifications
- Specialty Malts
- Adjuncts and Cereal Cookers
- Hops History, Varieties, Aroma Evaluation
- Hops: Botany, Cultivation, Types and Forms
- Hops: Chemistry and Analysis, Storage and Stability
- Hops: Character and Advanced Products
- Hops: Craft Brewers Perspective
- Brewing Water Composition
- Water Adjustments
- Malt Handling and Milling
- Mashing
- Enzymes
- Techniques and Wort Composition
- Wort Separation (Lauter Tun and Mash Filters)
- Boiling
- Hop Addition "Hot Side"
- Clarification
- Cooling
- Aeration
- Brewing Calculations and Mixing Formula
- Lab Analysis
- Cleaning and Sanitizing
- Effluents
- Sensory Introduction

Admission Requirements

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

The web-based WBA ABT program and modules 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) Successfully passing the WBA Concise Course in Brewing Technology OR
- (b) Successfully passing the online assessment

Individual module tuition fee and charges

Application Processing Fee (non-refundable): \$550.00

Regular Tuition: \$3,252.00

Total: \$3,875.00

Other expenses

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

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

How to apply

To apply for this course please visit our website at siebelinstitute.com

World Brewing Academy

Beer Production and Quality Control

Module (Module 2)

Module Length: [3-months online access](#)

Clock Hours: 70

Graded: [Yes](#)

Document: [Transcript of Grades](#)

Course Number: [WT6](#)

Module Objectives

WBA Beer Production and Quality Control Module 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.



Topics Include

- Yeast Morphology
- Yeast Characteristics for Brewing
- Yeast Nutrition
- Yeast Metabolism
- Yeast Culture and Propagation
- Yeast Physical Behavior
- Dry Yeast Production
- Fermentation Operations
- Alternative Fermentation Techniques
- Flavor Compounds
- Quality Measurement
- Management (handling practices)
- Hop Addition “cold side”
- Maturation and Storage Principles
- Alternative Aging and Storage Techniques
- Centrifuges
- Processing Aids
- Filtration – Theory and Mechanisms
- Filtration- Filters and Operations
- Sterile Filtration
- Carbonation
- Introduction to Brewing Microbiology
- Beer Spoilage Potential and Brewery Contaminants
- Detection and Identification of Contaminants
- Application of Genetic Tests in Breweries
- Oxygen Control
- Colloidal Stability
- Flavor Stability
- Color
- Foam
- Gushing
- Comprehensive QA/QC Program
- Interpretation of Beer Analysis
- Brewery CIP
- Sensory Evaluation
- Types of Taste Panels

Admission Requirements

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

The Web-based WBA ABT program and modules 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) Successfully passing the WBA Concise Course in Brewing Technology OR

(b) Successfully passing the online Assessment

Individual module tuition fee and charges

Application Processing Fee (non-refundable): \$550.00

Regular Tuition: \$3,252.00

Total: \$3,875.00

Other expenses

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

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

How to apply

To apply for this course please visit our website at siebelinstitute.com

World Brewing Academy

Packaging and Process Technology

Module (Module 3)

Module Length: 3-months online access

Clock Hours: 70

Graded: Yes

Document: [Transcript of Grades](#)

Course Number: WT7

Module Objectives

Our WBA Packaging and Process Technology Module 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.

Topics include

- Packaging Overview
- Packaging Materials
- Packaging Line Design and Flow
- Glass Bottles and PET Technology
- Bottle Washing
- Bottle Filling/Crowning
- Principles of Canning/Seaming
- Pasteurization
- Kegging Technology (single valve keg)
- Labelling Technology
- Bottle Conditioning
- Principles of Maintenance Effectiveness
- Brewery Design



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

Admission Requirements

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

The Web-based ABT program and modules 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:

- Successfully passing the WBA Concise Course in Brewing Technology OR
- Successfully passing the online assessment

Individual module tuition fee and charges

Application Processing Fee (non-refundable): \$550.00

Regular Tuition: \$3,252.00

Total: \$3,875.00

Other expenses

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

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

How to apply

To apply for this course please visit our website at siebelinstitute.com

World Brewing Academy Specialized Lectures

Lecture Lengths: 30-90 minutes (depending on lecture)

Lecture Access Time (upon time of purchase): 10-days online access

Graded: No

Document: None

These online lectures cover a multitude of specific topics pertaining to all processes of beer production, from raw materials and wort production to QA/QC, brewery engineering and packaging. The uniqueness of the WBA Specialized Lectures make them perfect for those looking to increase their knowledge in a particular area of the process without the need to travel or to enroll in more involved program or course. Business owners will also benefit from the flexibility these fully narrated online lectures offer by providing education to their workforce which can now be tailored to their exact needs. Furthermore, the learner has the opportunity to contact a monitor during the access period to answer questions related to the lecture being taken.

** Denotes coming lectures (please refer to website for when available)*

Structure and Morphology of Barley*
 Biochemical Changes in Barley*
 Barley Evaluation for Malting*
 Malting Processes (Germination, Steeping, Kilning)*
 Malt Specifications*
 Adjuncts – Alternative Fermentables
 Cereal Cooker*
 Introduction to Hops
 History, Varieties, Aroma Evaluation of Hops*
 Hops: Types and Forms
 Chemistry and Analysis, Storage and Stability of Hops*
 Character and Advanced Products of Hops*
 Hops: Craft Brewers Perspective
 Specialty Malts*
 Brewing Water Composition*
 Brewing Water Adjustments*
 Brewery Hazards
 Milling
 Enzymes (mashing)*
 Mashing Techniques and Wort Composition*
 Wort Separation – Lautering
 Mash Filters
 Wort Boiling
 Wort Clarification*
 Wort Cooling*
 Wort Aeration*



Hop Addition: "Hot Side"
 Brewing Calculations: Mixing Formula
 Recipe Formulation
 Brewery Waste: Liquid and Solid Effluents
 Brewhouse Cleaning and Sanitation
 Brewhouse Lab Analysis*
 Yeast Morphology
 Yeast Characteristics for Brewing
 Yeast Nutrition
 Yeast Metabolism
 Yeast Culture and Propagation
 Yeast Physical Behavior
 Yeast Derived Flavor Compounds*
 Fermentation Operations
 Hop Addition: "Cold Side"*
 Alternative Fermentation Techniques
 Yeast Quality Measurement
 Yeast Management – Handling Practices
 Dry Yeast Production
 Maturation – Storage Principles
 Alternative Aging and Storage Techniques
 Processing Aids and Cellar Additions
 Beer Filtration: Theory and Mechanisms
 Beer Filtration: Filters and Operations
 Centrifuges
 Sterile Filtration*
 Carbonation
 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 Analysis
 Interpretation of Beer Analysis
 Comprehensive QA/QC Program
 Beer Foam
 Color*
 Gushing*
 Types of Taste Panels*
 Cleaning and Sanitizing
 Application of Genetic Tests in the Brewery
 Packaging Overview*
 Draught Dispense
 Cask Conditioning*
 Principles of Canning
 Packaging Materials*
 Glass Bottle and PET Technology*
 Packaging Line Design and Flow*
 Maintenance Principles

Empty Bottles and Crates Inspection*
 Bottle Washing*
 Bottle Filling/Crowning*
 Single Valve Kegs
 Labeling Technology*
 Pasteurization*
 Brewery Design
 Fluid Flow Fundamentals
 Gases in a Brewery
 Valves in a Brewery
 Pumps in a Brewery (and Pump Troubleshooting Exercise)
 Steam Fundamentals
 Principles of Heat Transfer (and Basic Energy Calculations)
 Glycol Cooling Fundamentals
 Liquid Processing*
 Principles of Refrigeration*
 Compressed Air Systems*
 Materials of Construction
 Hygienic Design*
 Introduction to PID*
 Process Control and Automation
 Co2 Collection Systems
 Statistics
 Process Troubleshooting

Admission Requirements

All students applying for an online lecture must be of legal drinking age in their country of residence.

The WBA Specialized Lectures are at an advanced level, and students should have a specific knowledge of brewing technologies and/or related sciences in order to comprehend the information.

Tuition Fees and Charges

Lecture pricing is determinant upon the length of the individual lecture. Please see our website for pricing of each individual lecture.

How to apply

To apply for this course please visit our website at siebelinstitute.com



Entry Level Studies Campus



Doemens Biersommelier Course

Course Length: **2-weeks (10-days)**

Campus: **Chicago, U.S.A.**

Graded: **No**

Document: **Certificate of Attendance**

Course Number: **W55**

Course Description

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

Topics include

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

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age. For this course, prior brewing knowledge is not required, but having some beer styles knowledge and/or 1-year previous homebrewing a plus.

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$550.00

Regular Tuition: \$3800.00

Total: \$4350.00

Other expenses

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

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

How to apply

To apply for this course please visit our website at siebelinstitute.com

Craft Distilling Operations and Technology Course

Course Length: **1-week (5-days)**

Campus: **Chicago, U.S.A.**

Graded: **No**

Document(s): **Certificate of Attendance**

Course Number: **S51**

Course 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.

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

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age. For this course, prior brewing or distilling knowledge is not required, but students will benefit from existing knowledge of brewing technologies and/ or related sciences such as fermentation.

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$250.00

Regular Tuition: \$2,425.00

Total: \$2,675.00

Other expenses

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

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

How to apply

To apply for this course please visit our website at siebelinstitute.com

- Cider tastings from world-wide producers
- Production process
- Filtration and filling process
- Visit to a cidery, and much more

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age. For this course, prior cider or brewing knowledge is not required, but students will benefit from existing knowledge of brewing technologies and/ or related sciences such as food science or fermentation.

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$250.00

Regular Tuition: \$2,125.00

Total: \$2,375.00

Other expenses

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

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

How to apply

To apply for this course please visit our website at siebelinstitute.com

World Brewing Academy Craft Cider Course

Course Length: 1-week (5-days)

Campus: Chicago, U.S.A.

Graded: No

Document(s): Certificate of Attendance

Course Number: W60

Course Description

Created and presented by Gerrit Blümelhuber of Doemens Academy, this 5-day course covers the history and evolution of cider and perry. There will also be an in-depth look at the differing raw ingredients and processes of producing traditional cider and perry from various regions of the world. The course also takes a deep dive into fermentation and maturation techniques, along with differing packaging and filtration options.

Topics Include

- Historical evolution of Cider
- Raw materials (apples and pears)
- Differing varieties and how to find them
- How to plan an orchard and cultivate the fruit
- Cleaning, crushing and pressing of the fruit
- Treatment of the juice
- Fermentation, Maturation and Lagering

Essential Quality Control Course

Course Length: 3.5-days

Campus: White Labs, San Diego, U.S.A.

Graded: No

Document(s): Certificate of Attendance

Course Number: S65

Course Description

This course is jointly offered by Siebel Institute and White Labs, and hosted at the White Labs facility in San Diego, California, and presents a full range of topics related to quality control (QC) that will give you the knowledge required to produce beers of high quality with consistency.

This course will cover the most important and essential aspects of an in-house QC program, including; sensory evaluation, advanced sensory analysis techniques, analytical testing, microbiological testing, bacteria detection and sampling techniques. The emphasis in this course is practical hands-on learning enhanced by lectures dealing in the sciences behind the techniques. You will learn the tools and procedures used worldwide to evaluate beer at every critical phase of production, employing standards designed and tested by organizations like the ASBC and EBC.



Topics Include

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

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age. For this course, prior brewing knowledge is not required, but students will benefit from existing knowledge of brewing technologies and/ or related sciences.

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$250.00

Regular Tuition: \$1,420.00

Total: \$1,670.00

Other expenses:

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

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

How to apply

To apply for this course please visit our website at siebelinstitute.com

Master of Beer Styles and Evaluation Course

Course Length: 4-days

Campus: Chicago, U.S.A.

Graded: No

Document(s): Certificate of Attendance

Course Number: S30

Course Description

The Master of Beer Styles and Evaluation Course is designed to give all brewers the skills they need to formulate, brew, and evaluate gold-medal beer recipes.

While students do not need a brewing background to attend this course, we ask that those attending should have a basic understanding of how beer is made in order to get the most from this course.

Those with either professional brewing experience or formal education in the equivalence of our WBA Concise Course in Brewing Technology will find this course highly valuable in formulating beer

styles for competitions such as the World Beer Cup® and Great American Beer Festival®, as well as for expanding their knowledge of beer styles.

Admission Requirements

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

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$250.00

Regular Tuition: \$1,350.00

Total: \$1,600.00

Other expenses

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

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

How to apply

To apply for this course please visit our website at siebelinstitute.com

Sensory Panel Management Course

Course Length: 3.5-days

Campus: Chicago, U.S.A.

Graded: No

Document(s): Certificate of Attendance

Course Number: S33

Course Description

The first line of quality control and product evaluation in any brewery is formed by a trained taste panel. By effectively utilizing taste panels appropriately and analyzing and acting on results compiled from trained tasters, your brewery can improve quality, consistency and profitability.

With instruction given by brewing industry sensory panel experts, this course will instruct you in the tools and techniques used by many of today's leading breweries to assess and analyze data to ensure their beer is of the best quality and meets their target parameters. This course is critical for packaging breweries of every size – from craft to commercial - and may also benefit brewing guilds looking to form member taste panels towards evaluating and improving the quality of beers produced by their members.

Topics include

- Definition of Panel, Panel Leader and Sensory Evaluation
- Basic Sensory Physiology: Human Flavor Perception
- 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 and Descriptive Tests
- Significance and Analysis

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age. For this course, prior brewing knowledge is not required, but students will benefit from existing knowledge of brewing technologies and/ or related sciences.

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$250.00

Regular Tuition: \$1,655.00

Total: \$1,905.00

Other expenses

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

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

How to apply

To apply for this course please visit our website at siebelinstitute.com

Start Your Own Brewery Course

Course Length: 3-days

Campus: Chicago, U.S.A.

Graded: No

Document(s): [Certificate of Attendance](#)

Course Number: S80

Course Description

Designing, building and operating a successful brewery requires a mix of business and brewing knowledge. This 3-day course covers the planning and startup aspects everyone needs to understand, presenting issues a prospective brewery owner should know to help build a successful business from the ground up, while avoiding common pitfalls and mistakes which can compromise the efficiency and profitability of the business. Designed and conducted by Ray Daniels, along with Siebel Institute faculty and specialists in brewery and brewpub operations and business planning, the course addresses brewery and pub management issues, and successful brewery and pub entrepreneurs will share their stories and experiences and answer class questions.

Topics include

- Anatomy of a brewery
- Buying brewing equipment and figuring production capacity
- Site selection and practical considerations
- Utilities, waste water and regulations
- Packaging design and point-of-sale (POS) materials

- Finding and working with a distributor
- Franchise laws, and more...

Admission Requirements

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

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$250.00

Regular Tuition: \$1,215.00

Total: \$1,465.00

Other expenses

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

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

How to apply

To apply for this course please visit our website at siebelinstitute.com

Draught Executive Course

Course Length: 2-days

Campus: Chicago, U.S.A.

Graded: No

Document(s): [Certificate of Attendance](#)

Course Number: S56

Course Description

This course acts as an introduction to the “Art and Science” of draught beer dispense and makes up the first 2-days of the Draught Master Course. Perfect for bartenders, bar managers and distributors who must understand the basics of draught management and features basic content and instruction for both novice and experienced draught personnel, but at a more “executive-style” mix of technical theory and “hands-on” practical.

Topics include

- Basic dispense systems
- Keg quality assurance
- Taps and faucets, shanks and towers
- Carbonation principles, along with gases and regulators
- Ideal serving temperatures and Co2 pressure
- “Perfect pour, perfect taste”
- Glassware, styles and cleaning and care of
- Cooling systems (forced air to glycol)
- Beer Pumps and dispense systems
- Troubleshooting



Admission Requirements

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

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$100.00

Regular Tuition: \$915.00

Total: \$1,015.00

Other expenses

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

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

How to apply

To apply for this course please visit our website at siebelinstitute.com

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$250.00

Regular Tuition: \$1,410.00

Total: \$1,660.00

Other expenses

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

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

How to apply

To apply for this course please visit our website at siebelinstitute.com

Draught Master Course

Course Length: 4-days

Campus: Chicago, U.S.A.

Graded: No

Document: Certificate of Attendance

Course Number: S55

Course Description

Master the “Art and Science” of draught beer dispense with the Siebel Draught Master Course. This 4-day course features industry-leading basic and advanced content and instruction for both the novice and the experienced draught personnel.

Offering a mix of technical theory along with “hands-on” practical in facilities dedicated specifically to draught training, this course is perfect for brewers, draught quality specialists, installation and service technicians, manufacturers and suppliers, as well as bar managers and staff will all find this course extremely useful.

Topics include

- Beer pumps and FOBS
- Sensory evaluation skills
- Walk-in Cooler design
- Serving and foam issues
- Glycol cooling systems design and install
- Bright tank and cask ale dispense
- And much more...

Admission Requirements

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



Entry Level Studies

Online

World Brewing Academy

Executive Overview of the Brewing Process Course

Course Length: 3-weeks Online Access

Graded: No

Document: Certificate of Attendance

Course Number: WT4

Course Description

Brewing industry executives and those considering entering the industry need to know the ins-and-outs of professional brewery operations in order to make effective financial and managerial decisions. The World Brewing Academy (WBA) introduces a way to learn the basics of brewery dynamics without the need to travel.

This course allows executives, administrative staff, and brewing-industry decision makers around the globe to participate in professional-level English-language training over the Internet. Participants study as their schedule permits and can utilize the resources of their own brewery (if applicable) for practical application of their course materials. The average time per student spent studying is 5-hours or less per week.

The WBA Executive Overview of the Brewing Process offers an extensive range of topics covering each critical area of brewing technology.

Topics include

- Brewing Process Overview
- Malting, adjuncts and other malts
- Brewing Water
- Brewer's Yeast
- Hops
- Milling
- Mashing and Wort Separation
- Wort Boiling, Whirlpool, Wort Cooling and Aeration
- Fermentation
- Maturation, Storage, Carbonation and Filtration
- Packaging, Warehousing
- Cleaning and Sanitizing

- Beer Dispense and Serving
- Biological Control
- Quality Issues
- Beer Styles

Admission Requirements

All students applying for an online program, module or course must have proof to be of legal drinking age in their country of residence in order to be approved and admitted by submitting a copy of their passport, residence permit or driver's license. For this course, prior brewing knowledge is not required.

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$100.00

Regular Tuition: \$885.00

Total: \$985.00

How to apply

To apply for this course please visit our website at siebelinstitute.com



Consumer Information

Certificate Studies (Campus)

Reporting Period:

July 1, 2020 – June 30, 2021

DISCLOSURE REPORTING CATEGORY		W30: Concise Course in Brewing Technology	W11: Advanced Brewing Theory Program	W10: International Diploma in Brewing Technology	W40: Master Brewer Program
(A1)	Students who were admitted in the program or course of instruction as of July 1 of this reporting period	14	7	8	9
(A2)	Additional students who were admitted in the program or course of instruction during the next 12 months and classified in one of the following categories				
	a) New starts	0	0	0	0
	b) Re-enrollments	0	0	0	0
	c) Transfers into the program from other programs at the school	0	0	0	0
(A3)	Students (total) admitted in the program or course of instruction during the 12-month reporting period	14	7	8	9
(A4)	Students enrolled in the program or course of instruction during the 12-month reporting period who:				
	a) Transferred out of the program/course and into another program/course	0	0	0	0
	b) Completed or graduated from a program or course of instruction	14	7	8	9
	c) Withdrew from the school	0	0	0	0
	d) Are still enrolled	0	0	0	0
(A5)	Students enrolled in the program or course of instruction who were:				
	a) Placed in their field of study	0	1	0	0
	b) Placed in a related field	0	1	0	0
	c) Placed out of the field	0	0	0	0
	d) Not available for placement due to personal reasons	0	0	0	0
	e) Not employed	0	0	0	1
(B1)	Students who took a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a	n/a
(B2)	The number of students who took and passed a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a	n/a
(C)	The number of graduates who obtained employment in the field who did not use the school's placement assistance during the reporting period (compiled by reasonable efforts)	0	1	0	0
(D)	The average starting salary (USD) for all school graduates employed during the reporting period (compiled by reasonable efforts)	\$ 35,000	\$35,000	\$44,000	\$35,000



Consumer Information

Certificate Studies (Campus)

Reporting Period:

July 1, 2020 – June 30, 2021

DISCLOSURE REPORTING CATEGORY (CAMPUS CLOSED DUE TO COVID)		W21: Raw Materials and Wort Production	W22: Beer Production and Quality Control	W23: Packaging and Process Technology	W24: Business of Brewing/ Technical Case Studies	W25: Applied Brewing Techniques
W1)	Students who were admitted in the program or course of instruction as of July 1 of this reporting period	0	0	0	0	0
(A2)	Additional students who were admitted in the program or course of instruction during the next 12 months and classified in one of the following categories					
	a) New starts	0	0	0	0	0
	b) Re-enrollments	0	0	0	0	0
	c) Transfers into the program from other programs at the school	0	0	0	0	0
(A3)	Students (total) admitted in the program or course of instruction during the 12-month reporting period	0	0	0	0	0
(A4)	Students enrolled in the program or course of instruction during the 12-month reporting period who:					
	a) Transferred out of the program/course and into another program/course	0	0	0	0	0
	b) Completed or graduated from a program or course of instruction	0	0	0	0	0
	c) Withdrew from the school	0	0	0	0	0
	d) Are still enrolled	0	0	0	0	0
(A5)	Students enrolled in the program or course of instruction who were:					
	a) Placed in their field of study	0	0	0	0	0
	b) Placed in a related field	0	0	0	0	0
	c) Placed out of the field	0	0	0	0	0
	d) Not available for placement due to personal reasons	0	0	0	0	0
	e) Not employed	0	0	0	0	0
(B1)	Students who took a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a	n/a	n/a
(B2)	The number of students who took and passed a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a	n/a	n/a
(C)	The number of graduates who obtained employment in the field who did not use the school's placement assistance during the reporting period (compiled by reasonable efforts)	0	0	0	0	0
(D)	The average starting salary (USD) for all school graduates employed during the reporting period (compiled by reasonable efforts)	0	0	0	0	0



Consumer Information

Certificate Studies (Campus)

Reporting Period:

July 1, 2020 – June 30, 2021

DISCLOSURE REPORTING CATEGORY (CAMPUS CLOSED DUE TO COVID)		W26: European Brewery Study Tour	W45: Advanced Applied Brewing Techniques
(A1)	Students who were admitted in the program or course of instruction as of July 1 of this reporting period	0	0
(A2)	Additional students who were admitted in the program or course of instruction during the next 12 months and classified in one of the following categories		
	a) New starts	0	0
	b) Re-enrollments	0	0
	c) Transfers into the program from other programs at the school	0	0
(A3)	Students (total) admitted in the program or course of instruction during the 12-month reporting period	0	0
(A4)	Students enrolled in the program or course of instruction during the 12-month reporting period who:		
	a) Transferred out of the program/course and into another program/course	0	0
	b) Completed or graduated from a program or course of instruction	0	0
	c) Withdrew from the school	0	0
	d) Are still enrolled	0	0
(A5)	Students enrolled in the program or course of instruction who were:		
	a) Placed in their field of study	0	0
	b) Placed in a related field	0	0
	c) Placed out of the field	0	0
	d) Not available for placement due to personal reasons	0	0
	e) Not employed	0	0
(B1)	Students who took a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a
(B2)	The number of students who took and passed a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a
(C)	The number of graduates who obtained employment in the field who did not use the school's placement assistance during the reporting period (compiled by reasonable efforts)	0	0
(D)	The average starting salary (USD) for all school graduates employed during the reporting period (compiled by reasonable efforts)	0	0



Consumer Information

Certificate Studies (Online)

Reporting Period:

July 1, 2020 – June 30, 2021

DISCLOSURE REPORTING CATEGORY		WT1: Concise Course in Brewing Technology	WT2: Advanced Brewing Theory Program (ABT)	WT5: ABT Mod. 1 Raw Materials & Wort Production	WT6: ABT Mod. 2 Beer Production & Quality Control	WT7: ABT Mod. 3 Packaging & Process Technology
(A1)	Students who were admitted in the program or course of instruction as of July 1 of this reporting period	208	42	5	15	9
(A2)	Additional students who were admitted in the program or course of instruction during the next 12 months and classified in one of the following categories					
	a) New starts	0	0	0	0	0
	b) Re-enrollments	0	0	0	0	0
	c) Transfers into the program from other programs at the school	0	0	0	0	0
(A3)	Students (total) admitted in the program or course of instruction during the 12-month reporting period	208	42	5	15	9
(A4)	Students enrolled in the program or course of instruction during the 12-month reporting period who:					
	a) Transferred out of the program/course and into another program/course	0	0	0	0	0
	b) Completed or graduated from a program or course of instruction	169	23	11	15	9
	c) Withdrew from the school	0	0	0	0	0
	d) Are still enrolled	39	19	0	0	0
(A5)	Students enrolled in the program or course of instruction who were:					
	a) Placed in their field of study	7	0	1	1	0
	b) Placed in a related field	1	0	0	1	0
	c) Placed out of the field	3	0	1	0	0
	d) Not available for placement due to personal reasons	0	0	0	0	0
	e) Not employed	0	0	0	0	0
(B1)	Students who took a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a	n/a	n/a
(B2)	The number of students who took and passed a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a	n/a	n/a
(C)	The number of graduates who obtained employment in the field who did not use the school's placement assistance during the reporting period (compiled by reasonable efforts)	1	1	0	0	0
(D)	The average starting salary (USD) for all school graduates employed during the reporting period (compiled by reasonable efforts)	\$45,000	No info available	No info available	\$50,000	No info available



Policies and Procedures

Approval

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

Accreditation

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

Admission

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

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

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

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

Cancellation of Enrollment Agreement Prior to Start of Class

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

Cancellation after the Start of Class: Campus Courses

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.

Number of calendar days*:	Refund
Certificate Program	
1	90%
2-5	50%
6-8	25%
9+	0%
Module and any 2-week Course	
1	90%
2	50%
3	25%
4+	0%
Short Course (5-days or less)	
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

Online Courses

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

Refund Schedule (Online Courses)

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 Course

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



Financial Aid

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

Grading Information

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

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

Grievance

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

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

Illinois Board of Higher Education

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

Payment Terms: Campus Courses

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 (Web-based) Courses

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

Payment

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

Privacy

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

Termination

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

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

Disclaimer

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/

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 1 July 2020 and may not necessarily apply to currently enrolled students.

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



Academic Calendar 2022

(R: 12122021)

Advanced Level Studies: Campus 2022	APF*	Regular	Late	Page
<i>*Application Processing Fee (APF) is non-refundable</i>	Fee	Tuition	Tuition	No.
WBA Advanced Brewing Theory Program Feb 7-Mar 18, 2022 Sep 19-Oct 28, 2022	\$1,000.00	\$9,700.00	\$10,780.00	6
WBA International Diploma in Brewing Technology Program Feb 7-Apr 29, 2022 Sep 19-Dec 9, 2022	\$2,500.00	\$15,500.00	\$17,450.00	11
WBA Master Brewer Program (Sold Out-Next offering in 2023) Feb 7-July 29, 2022* (Note: There will be a 5-week break starting April 30 until June 5, 2022)	\$2,500.00	\$25,480.00	\$27,350.00	13
<i>Note: Those wishing to take a single module or modules as "stand alone subject matter interest only" or if preferring to build-up to the completion of a program over time may do so by enrolling and paying for each module individually. See below.</i>				
WBA Raw Materials and Wort Production Module (1) Feb 7-18, 2022 Sep 19-30, 2022	\$550.00	\$3,325.00	\$3,735.00	7
WBA Beer Production and Quality Control Module (2) Feb 21-Mar 4, 2022 Oct 3-14, 2022	\$550.00	\$3,325.00	\$3,735.00	7
WBA Packaging and Process Technology Module (3) Mar 7-18, 2022 Oct 17-28, 2022	\$550.00	\$3,325.00	\$3,735.00	8
WBA Business of Brewing/Technical Case Studies Module (4) Mar 21-25, 2022 Oct 31-Nov 4, 2022	\$250.00	\$2,200.00	\$2,430.00	9
WBA Applied Brewing Techniques Module (5) Mar 28-Apr 14, 2022 Nov 7-25, 2022	\$1,000.00	\$5,350.00	\$5,995.00	10
WBA European Brewing Study Tour Module (6) Apr 19-28, 2022 Nov 28-Dec 8, 2022	\$550.00	\$3,325.00	\$3,735.00	10
WBA Advanced Applied Brewing Techniques Module (7) June 6-July 29, 2022 (Note: This module cannot be taken unless all previous modules have been passed and completed.)	\$2,500.00	\$12,870.00	\$15,370.00	11

Intermediate Level Studies: Campus 2022

WBA Concise Course in Brewing Technology May 23-June 3, 2022 Nov 7-18, 2022	\$550.00	\$3,325.00	\$3,735.00	14
Brewing Microbiology Course TBA 2022	\$550.00	\$3,550.00	\$3,970.00	15

Intermediate Level Studies: Online 2022

WBA Fundamentals of Brewing Technology Course <i>This course is offered "on demand" and upon purchasing, a 5-week window begins to view the lectures.</i>		\$1,496.00		17
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Intermediate Level Studies: Online 2022	APF*	Regular	Late	Page
<i>*Application Processing Fee (APF) is non-refundable</i>	Fee	Tuition	Tuition	No.
WBA Concise Course in Brewing Technology Jan 10-Mar 27, 2022 May 2-July 17, 2022 Aug 22-Nov 6, 2022	\$550.00	\$3,325.00	\$3,735.00	17

Advanced Level Studies: Online 2022

WBA Advanced Brewing Theory Program Session 1: Jan 17, 2022-Oct 2, 2022 (Modules 1-3 in sequence within same year) Session 2: Apr 18, 2022-Apr 2, 2023 (Begins with Module 2 and proceeds to Module 3, then Module 1 in 2023) Session 3: July 18, 2022-July 2, 2023 (Begins with Module 3 and proceeds to Module 1 and 2 in 2023) <i>Note: Those wishing to take a single module or modules as "stand alone subject matter interest only" or if preferring to build-up to the completion of a program over time may do so by enrolling and paying for each module individually.</i>	\$1,000.00	\$9,700.00	\$10,780.00	19
WBA Raw Materials and Wort Production Module (1) Jan 17, 2022-Apr 3, 2022	\$550.00	\$3,325.00	\$3,735.00	20
WBA Beer Production and Quality Control Module (2) Apr 18, 2022-July 3, 2022	\$550.00	\$3,325.00	\$3,735.00	20
WBA Packaging and Process Technology Module (3) July 18, 2022-Oct 2, 2022	\$550.00	\$3,325.00	\$3,735.00	21
WBA Specialized Lectures <i>Lectures are "on demand" and upon purchasing, there is a 10-day window to view the lecture(s) purchased.</i>	Pricing on a per lecture basis, dependent upon length.			22

Entry Level Studies: Campus 2022

Doemens Biersommelier Course July 11-22, 2022	\$550.00	\$3,800.00	\$4,256.00	24
Craft Distilling Operations and Technology Course June 6-10, 2022	\$250.00	\$2,425.00	\$2,710.00	24
WBA Craft Cider Course TBA	\$250.00	\$2,125.00	\$2,335.00	25
Essential Quality Control Course Dec 6-9, 2022	\$250.00	\$1,420.00	\$1,580.00	25
Master of Beer Styles and Evaluation Course Aug 30-Sep 2, 2022	\$250.00	\$1,350.00	\$1,530.00	26
Sensory Panel Management Course June 21-24, 2022	\$250.00	\$1,655.00	\$1,815.00	26
Start Your Own Brewery Course June 15-17, 2022	\$250.00	\$1,215.00	\$1,350.00	27

(TBA – To Be Announced)



Entry Level Studies: Campus 2022**Application Processing Fee (APF) is non-refundable*

	APF* Fee	Regular Tuition	Late Tuition	Page No.
Draught Executive Course TBA 2022	\$100.00	\$915.00	\$1,010.00	27
Draught Master Course TBA 2022	\$250.00	\$1,410.00	\$1,590.00	28

Entry Level Studies: Online 2022

WBA Executive Overview of the Brewing Process Course Apr 4-24, 2022 July 25-Aug 14, 2022 Nov 14-Dec 4, 2022	\$100.00 Nov	\$885.00	\$980.00	29
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