

# BREWERY ENGINEERING- UNDERGRADUATE MINOR

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It has long been recognized that the study of chemical engineering is appropriate to the understanding of a vast range of concepts associated with the brewing industry. In 1935, an article by M. B. Donald described many of the fundamental process steps for which the Bachelor of Science degree in Chemical Engineering prepares a student to begin work in the industry. The following 18 credit hour minor of study is designed to prepare CHME students for careers in the brewing industry or as a craft brew entrepreneur as per the 4-year curriculum suggestions by the Master Brewer's Association of the Americas. Note that BIOL 311 General Microbiology requires BIOL 2110G Principles of Biology: Cellular and Molecular Biology as a pre-requisite and FSTE 4110 Food Microbiology requires BIOL 2110G Principles of Biology: Cellular and Molecular Biology/ BIOL 2110L Principles of Biology: Cellular and Molecular Biology Laboratory as pre-requisites. Elective courses are to be selected from the lists and guidelines maintained on the Brewery Engineering minor of study webpage (<https://chme.nmsu.edu/academics/minors/brewery-engineering/>).

Prefix	Title	Credits
CHME 395V	Brewing Science and Society	3
CHME 495	Brewing Science & Engineering	3
CHME 495 L	Brewing Science & Technology Lab	1
BIOL 311 & 311 L or FSTE 4110	General Microbiology and General Microbiology Laboratory Food Microbiology	5
BCHE 395	Biochemistry I	3
Electives (to bring total to at least 18)		4-3
<b>Total Credits</b>		<b>19-18</b>