



CRAFT YOUR FUTURE IN THE BUSINESS OF BEER

BREW PUB TRAINING

Specialised for the Brew Pub industry, participants will gain a fundamental knowledge of food safety guidelines and procedures including how to monitor quality and WHS in addition to brewing specific units such as wort production, brewery fermentation, beer maturation and beer filling/packaging processes. Combined with hospitality disciplines including Responsible Service of Alcohol, Customer Service and Cellar Operations this program is ideal for those **wishing to gain employment** in the ever expanding Micro Brewing/Craft Brewing industry.

This industry focused course gives participants the opportunity to gain hands on skills and experience by undertaking a nationally accredited course FBP30117 Certificate III in Food Processing (Brew Pub) which is recognised across Australia. Completion of this three week, full time course will develop and formalise both hospitality and brewery skills and knowledge.

Calibre Training and Development (Brewery Training Australia) is a Pre-qualified Supplier of the Queensland Government Certificate 3 Guarantee Program, which enables us to offer this program with subsidised fees.

2020 COURSES

The Brew Pub Program will be delivered at fully operational microbrewery/brew pubs across SE QLD, ensuring content and training is relevant to the industry needs, commencing January 2020.

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| ▶ White Brick Brewing | North Lakes | Coming soon.... |
| ▶ Helios Brewing Co | Yeerongpilly | Sunshine Coast & |
| ▶ Slipstream Brewing | Yeerongpilly | Gold Coast |
| ▶ Bacchus Brewing Co | Capalaba | |

COST (Student Co-contribution fee – eligibility may apply)

Non-Concession	\$150	Concession	\$50
Free tafe	\$0	Full Fee (non-subsidised)	\$3500



ELIGIBILITY Contact Calibre Training and Development for your eligibility assessment. For further information about the Certificate 3 Guarantee Program and eligibility refer to www.desbt.qld.gov.au