**BREWER/DISTILLER**

**APPRENTICESHIP APPROACH**

Time

**O\*NET-SOC CODE**

51-9012.00

**RAPIDS CODE**

|  |  |  |
| --- | --- | --- |
| Work Process Schedule |  |  |
| **Totals** |  | **OJT HRS**  0 |

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| --- | --- |
| Related Instruction Online | **RSI HRS** |
| **Safety, Health, and the Workplace**  1. General Workplace Safety 2. First Aid & CPR (minimum 6.5 hours) Personal Protective Equipment (PPE) Right-to-Know/Safety Data Sheets (SDS) Chemical Safety Training 3. Asbestos Awareness (if present – see Attachment to Appendix B) Lockout/Tagout (LO/TO) 4. Sexual Harassment Prevention Training – MUST comply with section 201-g of the Labor Law 5. Occupational Safety and Health Administration (OSHA) 10-Hour General IndustryTraining Course |  |
| **Trade Theory & Skills**  1. Trade Math 2. Basic Brewing/Distilling Chemistry 3. Beer Recipes 4. Spirits Recipes (if Work Process “C” selected) 5. Brewing: Processes and Components 6. Distilling: Processes and Components 7. Beer Filtration, Maturation, and Storage 8. Beer Packaging 9. Beer Quality: Quality Control; Process Control; Flavor; Microbiological ContaminationClean In Place (CIP) Protocol(s) 10. Physical Plant Cleaning 11. Physical Plant Maintenance 12. Brewhouse/Stillhouse Equipment Maintenance and Repair 13. Forklift Operation (where applicable) 14. Beverage dispense/serving 15. Sales/presentation: festivals, taproom 16. Inventory Management: Raw materials, finished goods |  |
| **Totals** | **RSI HRS**  0 |