What is Advanced Entry?  
The Brewing and Distilling course covers a comprehensive range of topics including science, technology, business and innovation in order to meet requirements of the modern brewing and distilling industry.

Advanced entry is where relevant previous work experience and/or education achievements are recognised (Recognition of Prior Learning, RPL) so it is possible to gain entry into the 2nd or subsequent years of the brewing and distilling course.

Career Opportunities  
Current and projected expansion in the brewing and distilling industry will require a greater number of appropriately trained personnel. Our Graduates have careers as entrepreneurs, managers, scientist and technologists in beverage industries, research facilities, government agencies, retail sector, sales etc. They have varying roles including: NPD, Quality control/assurance, sales & marketing, consumer analysis etc.
**Who is it for?**

**Profile 1:** You are currently working in the B&D industry and want to upskill to a BSc in Brewing and Distilling. A flexible, tailored learning agreement (including CPD (Continuing Professional Development) and RPL) based on the modules in years 3 and 4 can be designed to suit your needs, and allow you to continue working.

**Profile 2:** You are a science graduate and want to gain access to the Brewing and Distilling sector. You can enter the BSc Brewing and Distilling into Year 3. RPL can be used to apply for further exemptions for modules.

**Profile 3:** You want to gain access to the Brewing and Distilling sector from a less related industry or education programme. You can enter the BSc Brewing and Distilling into Year 2. RPL can be used to apply for further exemptions for modules.

**Advanced modules can be selected as individual, blocks or as CPDs**

**Year 3**
- Beverage Chemistry & Analysis
- Science of Brewing & Distilling
- Shelf life management & packaging
- Beverage Product R&D
- Spirits & Liqueurs, Beer & Draught Dispensing Management, Occupational Safety Management

**Year 4**
- Brewing Microbiology
- Science of Brewing & Distilling 2
- Strategic Management & Sustainability
- Food Marketing, Innovation & Entrepreneurship
- Beverage Regulatory Affairs, Responsible Research management

**Foundation Module Topics or Basic Food & Beverage Science**
- Biology, Biochemistry
- Chemistry, Digital Skills & Computer Applications
- Industry Communications
- Nutrition, Food Ingredients & Consumer Foods
- Processing, Technology and Preservation
- Mathematics, Statistics
- Physics, Engineering, Finance
- Management & Marketing
- Food Analysis, Microbiology, Quality & Hygiene Systems
- Sensory Evaluation

**Further Information:**

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