

Brewing and Distilling (in conjunction with Heriot-Watt University)

Forth Valley College

Venues

Falkirk Campus

Content

This course is aligned with BSc (Hons) Brewing and Distilling at Heriot-Watt University. The programme allows students to complete a two-year HND Industrial Biotechnology at Forth Valley College's Falkirk campus, then progress to year three of the degree at Heriot-Watt University. Students benefit from the teaching and facilities of the College and the University.

The two-year HND Industrial Biotechnology course aims to support students to gain skills and knowledge in industrial biotechnology. The HND develops the study of biology, chemistry and process engineering in an industrial biotechnology context.

Year three and Year four information is included in the Course Content section below.

The integrated BSc provides you with the unique opportunity to gain a grounding in engineering and science and explore the mechanisms behind brewing and distilling at an undergraduate level. This is the only undergraduate programme of its kind in the UK, in which you can tailor and develop your STEM knowledge, skills, and background to the drinks and beverage industry.

You'll gain hands-on experience by utilising our on-site brewery, distillery, and rectification laboratory to support your in-depth scientific learning. This will ensure you build the skills and expertise to perform successfully in industry and make you highly employable in all sizes of brewing, distilling and allied industries.

The Heriot Watt University course, BSc (Hons) Brewing and Distilling, is designed to educate potential managers of the malting, brewing and distilling industries and to provide a full understanding of the science and technology of the processes involved, from cereal farming to bottling and packaging. The programme has been developed in co-operation with senior representatives of the brewing, malting and distilling industries who are members of the Education Board of the International Centre for Brewing and Distilling. Graduates have detailed knowledge and understanding of science and technology, along with the practical skills to become leaders within the food and drink sector.

Content Includes:

Year 1

Microbiology; Biotechnology; Biochemistry ; General Chemistry; Physical Chemistry; Inorganic Chemistry; Organic Chemistry; Maths for science 1; Statistics for science 1; Lab Skills; Graded Unit 1.

Year 2

Base Catalysed Organometallic Chemistry; Maths for Science 2; Quality health and Safety; Animal Plant & Cell Culture; DNA & Genetics; Protein Structure & Function; Chemical Engineering Principles; Heat Transfer; Instrumental Techniques; Aromatic Chemistry; Cell Biology; Microbiological Techniques; Chemical Engineering

Applied Physical Chemistry; Graded Unit 2.

Year 3

Specialist courses in Food and Beverage Process Technology and Biotechnology.

Year 4

Focuses on particular aspects of the industry, including:

Cereal Technology; Yeast Biology and Fermentation; Beer Maturation; Distillation; Quality; Packaging Technology; Commercial Aspects of Brewing and Distilling.

Start Date

August

Qualification

Degree

Study Method

Full time

Award Title

BSc (Hons)

Course Length

4 years

Department

Science

Entry Requirements

2 Highers at CC including Maths, Biology or Chemistry, or relevant national qualifications at SCQF Level 6. Entry subject to interview and group task.

SCQF Level

8

SCQF Points

«SCQFPoints»

Progression Routes

Postgraduate study

Combination Courses

«htmlCombinationCourse»

«htmlCombinationUCASCode»

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