CIBD SHORT COURSES

The CIBD on-demand courses are designed to provide world-class brewing and distilling education in a low cost, easy to digest and interactive format.

Our Essentials courses are for those with an interest in brewing and distilling, while all other short courses are for practicing brewers and distillers.



Got any questions?



customer.support@cibd.org.uk



www.cibd.org.uk



Scan the QR code to discover our range of short courses

Register today and get 90 days full access!

Upon completing each course, you will receive a Certificate of Completion to document your Continuing Professional Development.

BREWING

£99 EACH

Essentials in Brewing

Discover the principles of beer and brewing

Beer Recipe Development

Acquire the knowledge to create beer recipes at a commercial scale

Beer Sensory Analysis

Gain the tools and skills required to run a range of sensory tests.

No and Low Alcohol Beer Production

Discover the the science and technology behind no and low alcohol beer production

Dry Hopping

Gain the knowledge essential for producing beers with exceptional hop character

Packaging for Brewers

Gain a practical insight into the techniques and technologies of beer packaging

DISTILLING

£99 EACH

Essentials in Distilling

Gain insight into how spirits are distilled

Spirit Sensory Analysis

Discover how to implement an effective sensory analysis programme that can improve your process and products

Gin Production

Learn the essential knowledge to produce exceptional gins, consistently and at minimum cost

Packaging for Distillers

Gain a practical insight into the techniques and technologies of spirit and RTD packaging

OPERATIONS MANAGEMENT SERIES

£50 PER COURSE, OR £300 FOR ALL 8 COURSES

Eight courses to help you master and understand the principles, tools and techniques of operations management



Find out more on the CIBD website www.cibd.org.uk/courses