

## **Report of Validation Panel**

Date of Meeting: 16-06-2016

Named Award: Certificate

**Programme Title:** Certificate in Brewing & Distilling Operations

**Award Type:** Special Purpose Award

NFQ Level: 7

Intakes Commencing: 01-09-2016

ECTS/ACCS Credits: 25

### **PANEL MEMBERS**

### Name / Function / External Institution OR CIT Academic Unit

Dr Hugh McGlynn, Head of School of Science and Informatics (Chair)

Mr Brian Nation, Master Distiller, Midleton Distillery

Mr Joseph Croke, Department of Biological Sciences

### **PROPOSING TEAM MEMBERS**

### Name / Function / Academic Unit

Mr Matt Cotterell, Head of School Mechanical and Process Engineering

Dr Michael J O'Mahony, Head of Department of Process, Energy & Transport Engineering

Mr Ian O'Sullivan, Department of Process, Energy & Transport Engineering

Dr Anne Toebes , Department of Process, Energy & Transport Engineering

Ms Mary Quirke, Department of Process, Energy & Transport Engineering

### **BACKGROUND TO THE PROPOSED PROGRAMME**

This Special Purpose Award in Brewing & Distilling Operations is a direct response to The Irish Whiskey Association as part of their 'Vision for Irish Whiskey 2015' report where they have called directly for Irish Higher Education Institutes to provide training in distillation and have enshrined this requirement as part of one of their '5 pillars' for the future success of their industry.

The Irish Brewers Association 'Irish Beer 2014' report highlights the crucial role played by the brewing sector in the economy. In 2014 beer excise contributed €425 million to the exchequer and beer continues to contribute to Ireland's export success with Irish beverage exports valued at €1.2 billion in 2014, with beer exports accounting for 19% of the total value.

As both distilling and brewing industries continue to grow in Ireland there will be an increasing demand for qualified graduates.

The proposed Certificate in Brewing & Distilling Operations (25 credits) at will be offered Level 7 and will cover Raw Materials & Wort, Whiskey Production and Yeast & Beer which are are closely aligned with the Institute of Brewing and Distilling syllabi for the Diploma in Brewing and Diploma in Distilling examinations and additionally may be offered as cognate electives on the B.Eng. (Hons) Chemical & Biopharmaceutical Engineering programme.



### FINDINGS OF THE PANEL

NOTE: In this report, the term "Requirement" is used to indicate an action or amendment which in the view of the Panel must be undertaken prior to validation and commencement of the Programme. The term "Recommendation" indicates an item which the Course Board (or other relevant Institute unit) should implement at the earliest stage possible, and appropriate implementation of which should be the subject of ongoing monitoring.

On consideration of the documentation provided and discussion of the programme with the proposers, the Panel has arrived at the following Findings, Requirements and Recommendations:

### 1. Validation Criteria

### 1.1 Is there a convincing need for the programme with a viable level of applications?

Overall Finding: Yes, programme will attract both new entrants to the brewing and distilling sector and those seeking to qualify for professional accreditation with the Institute of Brewing and Distilling.

**Finding(s):** Growing number of craft brewers and established distilling companies seeking to have composite skills in both theoretical and practical aspects of Brewing and Distilling.

Requirement(s): none

Recommendation(s): none

### 1.2 Are the level and type of the proposed award appropriate?

Overall Finding: Yes

Finding(s): Level 7 modules are appropriate

Requirement(s): none

Recommendation(s): Panel should consider two separate 20 credits offerings (from the proposed

modules offered):

1. SPA Certificate in Brewing Operations

2. SPA Certificate in Distilling Operations

This would allow applicants wishing to enter one of the two sectors separately without having to undertake modules in the other area.

### 1.3 Is the learning experience of an appropriate level, standard and quality?

Overall Finding: Yes

Modules offered allow learners to acquire of necessary theoretical and practical skills in both brewing and distilling.

**Finding(s):** Learning experience at appropriate standard and quality

Requirement(s): none

Recommendation(s): none



# 1.4 Is the programme structure logical and well designed (including procedures for access, transfer and progression)?

Overall Finding: Yes

**Finding(s):** Modules proposed are fit for purpose at the appropriate level and content and assessments were appropriate.

Requirement(s): none

Recommendation(s): none

### 1.5 Are the programme management structures adequate?

Overall Finding: Yes

Finding(s): Course Boards will be convened for this programme and course coordinator appointed

Requirement(s): none

Recommendation(s): none

Are the resource requirements reasonable?

Overall Finding: Yes

Finding(s):

1.6

Requirement(s): none

Recommendation(s): none

### 1.7 Will the impact of the programme on the Institute be positive?

Overall Finding: Yes.

**Finding(s):** Course will attract learners form the Brewing and Distilling sector(s). This will add to the portfolio of offerings within the Institute and have a positive impact.

Requirement(s): none

Recommendation(s): none

### 2. Other Findings

Panel complementary of an excellent proposal.

### **CONCLUSION**

Based on the above findings, the Panel recommends to Academic Council:

That the Programme be validated for five academic years, or until the next programmatic review, whichever is soonest, subject to implementation of the Requirements above, and with due regard to the Recommendations made.



### **APPENDIX**

### **Submitted Schedule**

### Semester Schedules

### Stage 1 / Semester 1

Mandatory								
Mod Code	Module Title	Co-ordinator	Level	Credits	FT Contact Hours	PT Contact Hours	Course Work	Formal Exam
No Code Yet	Raw Materials & Wort (Draft)	MICHAEL J O MAHONY	Intermediate	5.0	3.25	3.25	60.0	40.0
No Code Yet	Yeast & Beer (Draft)	MICHAEL J O MAHONY	Intermediate	5.0	3.25	3.25	60.0	40.0
No Code Yet	Fluids & Heat (Draft)	MICHAEL J O MAHONY	Intermediate	5.0	3.50	3.50	50.0	50.0

### Stage 1 / Semester 2

Mandatory								
Mod Code	Module Title	Co-ordinator	Level	Credits	FT Contact Hours	PT Contact Hours	Course Work	Formal Exam
No Code Yet	Whiskey Production (Draft)	MICHAEL J O MAHONY	Intermediate	5.0	3.25	3.25	60.0	40.0
No Code Yet	Energy Systems & Control (Draft)	MICHAEL J O MAHONY	Intermediate	5.0	3.50	3.50	50.0	50.0

### **Approved Schedule**

### Stage 1 / Semester 1

Mandatory								
Mod Code	Module Title	Co-ordinator	Level	Credits	FT Contact Hours	PT Contact Hours	Course Work	Formal Exam
CHEP7014	Raw Material & Wort Processing (Approved)	MICHAEL J O MAHONY	Intermediate	5.0	3.25	3.25	50.0	50.0
CHEP7015	Yeast & Beer (Approved)	MICHAEL J O MAHONY	Intermediate	5.0	3.25	3.25	50.0	50.0
CHEP7016	Fluids & Heat (Approved)	MICHAEL J O MAHONY	Intermediate	5.0	3.50	3.50	50.0	50.0

### Stage 1 / Semester 2

Mandatory								
Mod Code	Module Title	Co-ordinator	Level	Credits	FT Contact Hours	PT Contact Hours	Course Work	Formal Exam
CHEP7017	Spirit Production (Approved)	MICHAEL J O MAHONY	Intermediate	5.0	3.25	3.25	50.0	50.0
CHEP7018	Distillation Plant Design (Approved)	MICHAEL J O MAHONY	Intermediate	5.0	3.50	3.50	50.0	50.0