

Duration: 5 day(s) - 35 hours
Indicative minimum fees*: 2 350,00 € EXO TAX – Limited staff to 12 trainees
(minimum 4 trainees)

Main Objectives :

At the end of the course, participants will be able to :

- Identify and evaluate the key points in the brewing process.
- Memorize the various brewing stages and associate the different biochemical processes involved.
- Choose the appropriate transformation process to meet customer requirements, while complying with good manufacturing practices and regulatory obligations.

Audience and prerequisites :

Managers and technical staff with several years' brewing experience or who have already taken brewing training courses and wish to deepen their knowledge of production processes and keep abreast of the latest technical developments.

Prerequisites :

- Working in a brewing or related industry
- Have several years' professional experience in beer production, or
- Having completed IFBM training equivalent to or higher than Level 2

Contacts :

Training administrative referent : Sylvie KERKOUCH - formation.ifbm@qualtech-groupe.com
Ingénieure commerciale Filière Brasserie - Sales Engineer Beer chain: Françoise LACOUR - francoise.lacour@qualtech-groupe.com

Educational & technical resources :

- In-class training with video projector presentation
- Delivery of a booklet with printed lessons and a USB key
- Tour of the production platform: micro-malting and malting plant, 20hL brewhouse and isobarometric fermenters, packaging lines (kegs and bottles), analysis laboratories

Methods and Means of Training :

IFBM commits to adapting each training course to the real needs of the participant and to delivering them according to the programme. The training is based on an active pedagogy, with practical and personalised exercises that allow the participants to learn in real time. Each stage of the training is done with a privileged exchange with the participants: - interaction with the instructors: the instructors can intervene with each participant throughout the training.

As part of our training courses, we carry out a skills assessment at the beginning and end of the course to measure the progress made by learners.

On receipt of the marks obtained, we strongly encourage participants to contact us to help them clarify the grading criteria and identify the areas in which they can make further progress.

Our aim is to support learners throughout their career and provide them with the information they need to succeed.

As part of our ongoing drive to improve the quality of our services, a questionnaire :

- is completed by our learners at the end of each course
- cold feedback is sent approximately 4 months after the end of the session.

Program:

Welcome, presentation of the trainer, the learners and the program

- An overview of the current beer market and consumer trends
- Raw materials

IFBM

7 rue du Bois de la Champelle 54500 Vandœuvre-lès-Nancy

Tél. +33 (0)3 83.44.88.00 – formation.ifbm@qualtech-groupe.com

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- o Composition of malting barley
 - o Malting and brewing biochemistry
 - o Malt: production, characteristics expected in brewing, special malts
 - o Substitutes (raw grains and sugars) and fruits: interest and use
 - o Hops
 - o Water: mineral composition and its influence on beer, water treatment and mineralogical modifications
 - o Technological aids and additives: legal definitions and benefits
 - The brewing process :
 - o Crushing
 - o Maceration: brewing stages and enzymatic activity, checks to be carried out
 - o Filtration: filtration procedures and checks to be carried out
 - o Boiling: objectives and controls to be carried out
 - o Wort treatment: clarification, cooling and aeration
 - The fermentation process :
 - o Yeast inoculation
 - o Yeast metabolism & fermentation control: controls to be carried out
 - o Diacetyl rest
 - o Lagering : objectives and controls
 - Beer stabilization: aging, filtration, pasteurization
 - Equipment cleaning and microbiological contamination
 - Physico-chemical analysis of beer
- Closing of training : Round table and feedback from trainees

Method of assessment of acquired knowledge:

Evaluation at the beginning and end of the course via MCQs
Evaluation during the course: role-playing, exercises, QUIZ

Sanction referred:

Certificate of attendance

Equipment required:

- Safety shoes

Access delays:

Admission by Application: the applicant must return the completed "Expectations and skills" questionnaire to us in order to define and measure the needs in relation to this training.

Our catalogue is available on request and can also be found on the following websites :

- IFBM (<https://www.ifbm.fr/fr/services/formation-professionnelle> "training catalogue")
- QUALTECH (www.qualtech-groupe.com) under the section "Training and audits"; "Barley, malt, beer and beverages training courses"

Registration by telephone or email (see contact).

If paid for by an OPCO: you must apply to your OPCO one month before the start of the session.

The training dates are published annually on our website (see address above).

Registration for a training course must be made approximately 2 months before the start of the course in question.

The registration form must be completed 15 days before the start of a course, subject to availability.

IFBM reserves the right to cancel or postpone a course if the number of participants is insufficient.

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Accessibility:

Accessibility for people with reduced mobility requires a prior interview to determine the terms of access and / or support with our disability advisor

It is up to the customer (for training in his facilities) to ensure that the training room can accommodate people with disabilities.

If a beneficiary has particular constraints due to a disability, please contact the disability advisor beforehand so that we can adapt the training course as far as possible and enable you to follow it in the best possible conditions. ref-hand@qualtech-groupe.com - Tel: 03.83.44.88.00

For in-house training courses: It is the client's responsibility to ensure that the premises are compliant and accessible to people with disabilities.

Dates :

from September 23th to 27th 2024

IFBM reserves the right to cancel or postpone sessions if the number of delegates is insufficient.