



**KENTUCKY STATE
UNIVERSITY**

CERTIFICATE IN FERMENTATION AND DISTILLATION SCIENCE

The Certificate in Fermentation and Distillation Science prepares students to work in the distillation, brewing and fermentation industries by providing real-world, hands-on experience in the chemistry, food safety, and marketing and management required in these growing fields.

The bourbon industry, based in the heart of central Kentucky near Kentucky State University's Frankfort campus, has a \$8.6 billion economic impact on the state and provides more than 20,100 jobs to Kentuckians. The craft beer industry, which has grown 600% over the past five years, contributes \$657 million and provides 18,000 jobs in Kentucky. The state's wine and specialty food industries as well as its value-added markets are also growing at a steady pace.

Students who earn their certificate in this area will receive hands-on training in unique product development research in areas such as kimchi, soy sauce, ginger beer, fermented vinegar, hemp biomass, beer, bourbon, wine, and more. They will also have the opportunity to work with Kentucky State University Land Grant Program partners such as Three Boys Farm Distillery, Glenns Creek Distilling, Sig Luscher Brewery and Rising Sons Winery and use state-of-the-art equipment at the Atwood Research Facility and the Harold R. Benson Research and Demonstration Farm fermentation facility.

Code	Title	Hours
AFE 118	Intro to Ferm. & Distill. Sci.	3
AFE 130	Ferment. & Spirits Chem.	4
AFE 359	Ferm. of Food & Food Safety	4
AFE 459	Dir. Stud. in Ferm. & Dist. Sc (must earn a C or higher)	3