



# Executive in Beverage Industry Supply Chains

## Duration:

Two modules, each one full week.

## Who will benefit from this course:

This course is taught at "Diploma Master Brewer" level, but for non – brewers, and in a small, exclusive team. The typical candidate will be in a senior Supply Chain Management position responsible for all or part of the Supply Chain in the business. He or she will have an engineering, logistic, financial or commercial education at advanced level and a command in English language to understand and read a large amount of technical English - and an ambition to learn about brewing, beer processing, packaging and utilities.

The candidate will after this course be able to exploit and challenge his/her Master Brewers when discussing raw materials, CAPEX, NPD, QA and production issues.

## The education, contents and demands:

### **First week: SSB in Copenhagen, brewery visits and a malthouse visit.**

Raw materials malt, adjuncts (barley), hops and water. The malting process, the complete brewhouse process, modern yeast performance, the fermentation and stabilisation process through various filtration systems to various packaging systems. Furthermore, basic brewery calculations for making beer and for dimensioning a brewery are taught and trained from theory through to dedicated Software calculation tools.

**Visits:** Planned visits to a malting plant and two breweries.



### **Second week: SSB and visits to breweries and suppliers in western Denmark.**

Modern Plant maintenance concepts, metering systems for KPIs and utilities management is taught. Challenges using modern Packaging materials. Production is part of the Value Chain in the brewery with warehousing, transport, distribution and planning being the other components.

**Visits:** Planned visits to fast moving small pack lines, Logistic concepts and a can maker. At the end of the second week, a written test is performed. Graduates become "Diploma in Executive Brewing".

**Demands:** The participants are expected to perform team exercises in Class and plant environment, work into evenings and to identify problems and propose solutions.

### **Course fee:**

The fee is DKK 45.000 incl. teaching, meals, course material and all visits during the modules.

### **Payment:**

Minimum 14 days before course start.

### **Accommodation:**

Accommodation is for the account of the participating person (Brewery/Company). The Scandinavian School of Brewing can recommend suitable accommodation.

### **For further information**

Contact to: The Scandinavian School of Brewing, Gamle Carlsberg Vej 16, DK-2500 Valby, Denmark. Phone: +45 33 27 24 00, Fax +45 33 27 24 01. E-mail: [ssb@brewingschool.dk](mailto:ssb@brewingschool.dk)

