



# BREWING APPRENTICESHIP

## LEVEL 4 - FOUNDATION DEGREE

### LENGTH

Approx. 18 months

### ENTRY REQUIREMENT

Have passed your B&K Probationary Period

### WHAT WILL YOU COVER?

As a lover of all things beer and brewing, we take that passion and turn it into success. By getting you acquainted with one of our Brewpub Brewers, you'll learn from the base up, with the foundations of great understanding coming from on-the-job training.

Alongside the University of Nottingham and HIT Training, B&K will tutor you in equipment, styles, recipes, marketing & troubleshooting with the best people in the industry. The Brewers Support Team will be alongside you on the journey by coaching and mentoring with real-life earn-as-you-learn experiences.

We aim to have you up and running in your own Brewpub within 12 months, where you take on the job of brewing our core, seasonal and your own Brewer's Choice beer – which will be designed entirely by yourself. You'll lead your Brewpub's team in the understanding of our in-house brewed range, championing from the front and delivering our popular Brewery Experience Days for guests, team and stakeholders alike. You'll have expeditions away, visiting beer festivals, residencies with the team and attendance to national competitions.

### HOW IS THIS ACHIEVED?

There is a blended approach to this apprenticeship, whereby most of the time you are working on these tasks in real-life situations during your shifts. There will be interactive webinars, on-the-job training and e-learning for you to attend virtually & in-person. Your B&K Mentor, HIT Training Assessor and University of Nottingham will be on hand to support you during this.

### SOUNDS GREAT – WHAT'S NEXT?

Email [people@brewhouseandkitchen.com](mailto:people@brewhouseandkitchen.com) – to register your interest and understand more