**The Art, Science, and Business of Brewing**

**Practicum Application (EINV 244)**

This spring semester, Lewis & Clark College again will offer an immersive practicum in the art, science, and business of brewing in cooperation with Breakside Brewery. This practicum requires a firm commitment of 10-12 hours per week, including substantial reading and a three-hour combined lecture & lab every Tuesday from 6:00-9:00pm at Breakside’s Milwaukie brewery. The practicum is highly selective and limited to 9 students. Students should register for other courses and only make space in their schedules if selected.

Practicum students will receive FOUR academic credits through EINV 244. It is important to note that college policies allow you to take only four credits from 244/444 or 299/499 courses in a single semester. Be sure to read the following college regulation carefully:

“Students may earn 1 to 4 semester credits from any single course numbered 244/444 or 299/499, and up to 4 credits from such courses in a single semester. Students may not apply more than 16 total of these practicum, internship, directed, or independent study credits toward graduation requirements, and no more than 8 of those 16 semester credits may be from courses numbered 244 or 444.

**You may not apply for this practicum if you intend to take another 244/444 or 299/499 practicum, internship, or independent study next semester.** Note, the practicum does not fulfill any general education requirements.

**Practicum Description**

Over the past three decades, the American beer industry has undergone a dramatic change. Beginning in the early 1980s, small, enterprising brewers entered an industry that had been monopolized by a handful of large, industrial breweries. Despite the challenges of producing and selling quality beer, these microbrewers built the foundation of a fledgling artisan industry. Today, this industry includes more than 2,500 breweries nationally with Oregon at its center. With more breweries than any other city in the world, Portland is to the beer industry what Los Angeles is to film. The industry is a vital economic engine and cultural phenomenon in today's Northwest.

“The Art, Science, and Business of Brewing” (EINV 244) will be a comprehensive introduction to the craft beer industry, with students developing a practical understanding of how beer is designed, produced, marketed, and sold. The practicum will integrate three intertwined elements of brewing: fermentation science, beer as a business, and beer as an artisan craft. Through a mix of lecture, discussion, hands-on brewing, and sensory exercises, students will develop a broad understanding of the skills and theory needed to understand and participate in the beer industry. Readings and lectures will draw from a wide range of disciplines including food science, biochemistry, microbiology, and materials engineering.

**The practicum is limited to 9 students**

**A $140 readings fee will be due at the end of the Fall semester**

**Application Criteria**

Interested candidates must meet the following criteria:

1. Be 21 or older as of January 20th, 2015.
2. Have space in your schedule, per College regulations, for a four-unit 244 practicum. You must NOT be planning to take any other 244/444 or 299/499 course.
3. Be able to attend the Tuesday off-campus session every week from 6:00-9:00pm, and have your own transportation to these sessions which are held in Milwaukie, Oregon.
4. Have a 3.0 GPA or higher.

**Application Process**

If you meet the criteria above, apply by submitting the following to Brian Detweiler-Bedell (bedell@lclark.edu) as soon as possible and no later than 5:00pm, Wednesday, November 26th:

1. An unofficial transcript (a PDF printout from WebAdvisor is sufficient).
2. Answers to the application questions below.

Applicants selected for the practicum will be notified on Monday, December 8th. These participants will be required to complete a 244 learning agreement and submit the practicum’s $140 readings fee by the end of the Fall semester. **Participants failing to do so will forfeit their place in the practicum to another student.**

**Application Questions**

*(Answer directly within this document, then save and send as a PDF file)*

**1. Full Name (indicating you have read and meet the application criteria):**

**2. Email address:**

**3. Overall GPA:**

**4. Age & Date of Birth:**

**5. Are you planning to take any other internship, practicum, or independent study next semester?:**

Use ONLY the space provided to answer the following questions

**6. What are your educational and career goals post-graduation from Lewis & Clark?**

**7. This practicum focuses on the Craft, Science, and Business of brewing. Of these three elements, which ONE represents a unique strength of yours, and why? Which one represents a weakness of yours, and why?**

**8. Explain you overall interest in taking this practicum.**

**9. What are you hoping to learn from the practicum?**

**10. Are you interested in a career and/or summer internship in the brewing industry?**

**Save this SINGLE page as a PDF file and submit it with your unofficial transcript to bedell@lclark.edu**