Brewing Innovation Minor

The Brewing Innovation minor uses brewing as backdrop for experiential learning within the innovation process. The design of the minor complement's disciplinary majors in the sciences, humanities, communications, design and innovation. Required courses in the minor will help you develop skills and offer an immersive experience to build your innovation skills in a rich, interdisciplinary setting that leverages science and engineering, history, innovation, and storytelling. You will tap the historical context of innovation, learn practical brewing skills needed to prototype ideas, immerse in the innovation process, and gain experience communicating your ideas and innovations to broad audiences. With this foundation, along with the disciplinary expertise you develop in your major field of study, you will immerse in a capstone experience that provides them an immersive innovation experience.

Admission Procedures:

Program Admissions Procedure

Due to limited laboratory capacity, there is an application process to enter the minor. The selection of students into the minor will be based upon multiple factors: a student's ability to complete the minor requirements before they graduate, their potential for diversifying and contributing to the interdisciplinary nature of the minor's upper-division courses, a student's transcripts, and a 300-word statement of interest. The program will accept applications for the minor annually (please see the program website for deadlines (https://knightcampus.uoregon.edu/brewinginnovation/)).

Enrollment management into the BRIN minor introductory course and acceptance into the minor will be supported by the Program Recruiter and Advisor. Students can contact them at BrewingInnovation@uoregon.edu.

Brewing Innovation Minor Requirements

Courses used to fulfill the minor requirements must be taken for a letter grade and passed with a grade of C- or better.

Code	Title	Credits
Required Courses		
BRIN 221	Tapping into the World of Beer and Brewing	4
BRIN 322	Advanced Brewing Laboratory	4
BRIN 323	Brewing Innovation: Past, Present, and Future	4
BRIN 424	Capstone: Interdisciplinary Beer Design Lab	4
Electives [1]		**8**
ANTH 373	Psychoactive Substances in Ancient Societies	
CH 336	Organic Chemistry III	
or CH 343	Majors Track Organic Chemistry III	
CH 462	Biochemistry	
BI 322	Cell Biology	
BI 330	Microbiology	
BI 331	Microbiology Laboratory	
BI 353	Sensory Physiology	
HIST 215	Food in World History	
HIST 225	Beer in World History	
JCOM 350	Creative Strategist	
JCOM 371	Writing for Influence	
MGMT 335	Launching New Ventures	
MKTG 420	Marketing Communications	
MKTG 435	Consumer Behavior	
PD 340	Design for Use	
PD 370	Design Process	
Total Credits		**24**

[1] Students must take 8 credits of elective courses from this collection.