



Siebel Institute of Technology

Academic Catalog 2017/2018

Index and Academic Calendar 2017/2018

Focus and History	11
General Information	11

Certificate Studies Campus

To reserve a seat in any course, module or program, the required non-refundable Application Processing Fee (APF) must be paid within five (5) days after a student is accepted. To qualify for "Regular Tuition" pricing, full payment must be received no later than 60-days in advance of the course, module or program start date. "Late Tuition" pricing will apply after this time with full payment to be made no later than 45-days in advance of the course, module or program start date.

W30 Concise Course In Brewing Technology	12
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Dates Offered	APF	Regular Tuition	Late Tuition
2017			
W30-17-10: October 16th to October 27th, 2017	\$550.00	\$3,325.00	\$3,735.00
2018			
W30-18-05: May 14th to May 25th, 2018	\$550.00	\$3,325.00	\$3,735.00
W30-18-10: October 15th to October 26th, 2018	\$550.00	\$3,325.00	\$3,735.00

W11 Advanced Brewing Theory Program	13
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Dates Offered	APF	Regular Tuition	Late Tuition
2017			
W11-17-08: August 21st to September 29th, 2017	\$1,000.00	\$9,700.00	\$10,780.00
2018			
W11-18-02: February 12th to March 23rd, 2018	\$1,000.00	\$9,700.00	\$10,780.00
W11-18-08: August 20th to September 28th, 2018	\$1,000.00	\$9,700.00	\$10,780.00

W10 International Diploma In Brewing Technology Program	14
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Dates Offered	APF	Regular Tuition	Late Tuition
2017			
W10-17-08: August 21st to November 10th, 2017	\$2,500.00	\$15,500.00	\$17,450.00
2018			
W10-18-02: February 12th to May 4th, 2018	\$2,500.00	\$15,500.00	\$17,450.00
W10-18-08: August 20th to November 9th, 2018	\$2,500.00	\$15,500.00	\$17,450.00



**Certificate Studies
Campus (continued)**

To reserve a seat in any course, module or program, the required non-refundable Application Processing Fee (APF) must be paid within five (5) days after a student is accepted. To qualify for "Regular Tuition" pricing, full payment must be received no later than 60-days in advance of the course, module or program start date. "Late Tuition" pricing will apply after this time with full payment to be made no later than 45-days in advance of the course, module or program start date.

W40 Master Brewer Program 15

Dates Offered	APF	Regular Tuition	Late Tuition
2017			
W40-17-08: August 21st to December 8th, 2017, then recommences January 8th to February 2nd, 2018	\$2,500.00	\$25,480.00	\$27,350.00
2018			
W40-18-02: February 12th to May 4th, 2018, then recommences June 4th to July 27th, 2017	\$2,500.00	\$25,480.00	\$27,350.00
W40-18-08: August 20th to December 7th, 2018, then recommences January 7th to February 1st, 2019	\$2,500.00	\$25,480.00	\$27,350.00



**Certificate Studies
Online**

To reserve a seat in any online course, module or program, the required non-refundable Application Processing Fee (APF) must be paid within five (5) days after a student is accepted. To qualify for "Regular Tuition" pricing, full payment must be received no later than 14-days in advance of the course, module or program start date. "Late Tuition" pricing will apply after this time.

WT1 Concise Course in Brewing Technology (Online) 18

Dates Offered	APF	Regular Tuition	Late Tuition
2017			
WT1-17-08: August 13th to November 12th, 2017	\$550.00	\$3,325.00	\$3,735.00
2018			
WT1-18-01: January 14th to April 15th, 2018	\$550.00	\$3,325.00	\$3,735.00
WT1-18-04: April 29th to July 29th, 2018	\$550.00	\$3,325.00	\$3,735.00
WT1-18-08: August 12th to November 11th, 2018	\$550.00	\$3,325.00	\$3,735.00



Certificate Studies Online

To reserve a seat in any online course, module or program, the required non-refundable Application Processing Fee (APF) must be paid within five (5) days after a student is accepted. To qualify for "Regular Tuition" pricing, full payment must be received no later than 14-days in advance of the course, module or program start date. "Late Tuition" pricing will apply after this time.

WT2 Advanced Brewing Theory Program (Online) 19

Dates Offered	APF	Regular Tuition	Late Tuition
2017 Session			
WT2-17-02: February 20th to December 11th, 2017	\$1,000.00	\$9,700.00	\$10,780.00

Alternatively students may take any of the program's modules as a separate unit, electing to complete the program at a later date. (Modules do not need to be taken in order)

Module 1: Raw Materials and Wort Production (Online)			
WT5-17-02: February 20th to May 22nd, 2017	\$550.00	\$3,325.00	\$3,735.00
Module 2: Beer Production and Quality Control (Online)			
WT6-17-06: June 5th to September 4th, 2017	\$550.00	\$3,230.00	\$3,630.00
Module 3: Packaging and Process Technology (Online)			
WT7-17-09: September 11th to December 11th, 2017	\$550.00	\$3,325.00	\$3,735.00
WT2-17-09: September 11th to September 3rd, 2018	\$1,000.00	\$9,700.00	\$10,780.00

Alternatively students may take any of the program's modules as a separate unit, electing to complete the program at a later date. (Modules do not need to be taken in order)

2018 Session

WT2-18-02: February 19th to December 10th, 2018	\$1,000.00	\$9,700.00	\$10,780.00
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Alternatively students may take any of the program's modules as a separate unit, electing to complete the program at a later date. (Modules do not need to be taken in order)



**Continuing Education
Campus**

To reserve a seat in any course, module or program, the required non-refundable Application Processing Fee (APF) must be paid within five (5) days after a student is accepted. To qualify for “Regular Tuition” pricing, full payment must be received no later than 60-days in advance of the course, module or program start date. “Late Tuition” pricing will apply after this time with full payment to be made no later than 45-days in advance of the course, module or program start date.

S10 Brewing Microbiology 20

Dates Offered	APF	Regular Tuition	Late Tuition
2018			
S10-18-04: April 9th to April 20th, 2018	\$550.00	\$3,550.00	\$3,970.00

S51 Craft Distilling Operations and Technology 21

Dates Offered	APF	Regular Tuition	Late Tuition
2018			
S51-18-06: June 4th to June 8th, 2018	\$250.00	\$2,425.00	\$2,710.00

S56 Draught Executive 22

Dates Offered	APF	Regular Tuition	Late Tuition
2018			
S56-18-05: May 15th to May 16th, 2018	\$100.00	\$915.00	\$1,010.00
S56-18-10: October 30th to October 31st, 2018	\$100.00	\$915.00	\$1,010.00



Continuing Education Campus (continued)

To reserve a seat in any course, module or program, the required non-refundable Application Processing Fee (APF) must be paid within five (5) days after a student is accepted. To qualify for "Regular Tuition" pricing, full payment must be received no later than 60-days in advance of the course, module or program start date. "Late Tuition" pricing will apply after this time with full payment to be made no later than 45-days in advance of the course, module or program start date.

S55 Draught Master 23

Dates Offered	APF	Regular Tuition	Late Tuition
2017			
S55-17-10: October 31st to November 3rd, 2017	\$250.00	\$1,410.00	\$1,590.00
2018			
S55-18-05: May 15th to May 18th, 2018	\$250.00	\$1,410.00	\$1,590.00
S55-18-10: October 30th to November 2nd, 2018	\$250.00	\$1,410.00	\$1,590.00

S65 Essential Quality Control 24

Dates Offered	APF	Regular Tuition	Late Tuition
2017			
S65-17-11: November 28th to December 1st, 2017	\$250.00	\$1,420.00	\$1,580.00
2018			
S65-18-11: November 27th to November 30th, 2018	\$250.00	\$1,420.00	\$1,580.00

S32 Master of Beer Styles 25

Dates Offered	APF	Regular Tuition	Late Tuition
2017			
S32-17-08: August 1st to August 3rd, 2017	\$250.00	\$1,215.00	\$1,350.00
2018			
S32-18-07: July 30th to August 2nd, 2018	\$250.00	\$1,215.00	\$1,350.00



Continuing Education Campus (continued)

To reserve a seat in any course, module or program, the required non-refundable Application Processing Fee (APF) must be paid within five (5) days after a student is accepted. To qualify for "Regular Tuition" pricing, full payment must be received no later than 60-days in advance of the course, module or program start date. "Late Tuition" pricing will apply after this time with full payment to be made no later than 45-days in advance of the course, module or program start date.

S30 Master of Beer Styles and Evaluation 26

Dates Offered	APF	Regular Tuition	Late Tuition
2017			
S30-17-07: July 31st to August 3rd, 2017	\$250.00	\$1,350.00	\$1,530.00
2018			
S30-18-07: July 30th to August 2nd, 2018	\$250.00	\$1,350.00	\$1,530.00

S39 Professional Beer Tasting and Styles 27

Dates Offered	APF	Regular Tuition	Late Tuition
2017			
S39-17-12: December 7th to December 8th, 2017	\$100.00	\$885.00	\$980.00

S31 Sensory Analysis for Flavor Production and Control 28

Dates Offered	APF	Regular Tuition	Late Tuition
2017			
S31-17-07: July 31st, 2017	\$100.00	\$420.00	\$465.00
S31-17-11: November 16th, 2017	\$100.00	\$420.00	\$465.00
2018			
S31-18-07: July 30th, 2018	\$100.00	\$420.00	\$465.00
S31-18-11: November 15th, 2018	\$100.00	\$420.00	\$465.00

S33 Sensory Panel Management 28

Dates Offered	APF	Regular Tuition	Late Tuition
2017			
S33-17-11: November 13th to November 15th, 2017	\$250.00	\$1,215.00	\$1,350.00
2018			
S33-18-11: November 12th to November 14th, 2018	\$250.00	\$1,215.00	\$1,350.00



**Continuing Education
Campus (continued)**

To reserve a seat in any course, module or program, the required non-refundable Application Processing Fee (APF) must be paid within five (5) days after a student is accepted. To qualify for "Regular Tuition" pricing, full payment must be received no later than 60-days in advance of the course, module or program start date. "Late Tuition" pricing will apply after this time with full payment to be made no later than 45-days in advance of the course, module or program start date.

S80 Start Your Own Brewery 30

Dates Offered	APF	Regular Tuition	Late Tuition
2018			
S80-18-06: June 18th to June 20th, 2018	\$250.00	\$1,215.00	\$1,350.00



**Continuing Education
Online**

To reserve a seat in any online course, module or program, the required non-refundable Application Processing Fee (APF) must be paid within five (5) days after a student is accepted. To qualify for "Regular Tuition" pricing, full payment must be received no later than 14-days in advance of the course, module or program start date. "Late Tuition" pricing will apply after this time.

WT4 Executive Overview of the Brewing Process (Online) 31

Dates Offered	APF	Regular Tuition	Late Tuition
2017			
WT4-17-09: September 24th to October 15th, 2017	\$100.00	\$885.00	\$980.00
WT4-17-10: October 29th to November 19th, 2017	\$100.00	\$885.00	\$980.00
2018			
WT4-18-01: January 28th to February 18th, 2018	\$100.00	\$885.00	\$980.00
WT4-18-04: April 1st to April 22nd, 2018	\$100.00	\$885.00	\$980.00
WT4-18-10: October 28th to November 18th, 2018	\$100.00	\$885.00	\$980.00

Consumer Information (Institutional Disclosure Reporting Tables)..... 32

Policies and Procedures 36

Disclaimer 37



Focus and History

Throughout the last 143 years, the Siebel Institute has attracted an extensive global following. Our alumni span more than 60 countries and are found in almost every major brewery on earth. Our classes include a mix of participants from breweries of all sizes who hail from locations all over the world. This broad base of participants enhances the learning opportunity of each student by exposing them to differences in culture, equipment, methods and beer styles. In our formal lectures and demonstrations though, we focus their attention on one common theme: beer. Students may come to the Institute with the biases of their own particular brewing environment, but they all leave in the simple and honest camaraderie of being a brewer. We have a saying here at the Institute: "Not only do we teach our students, but we also help them to teach each other."

The Institute continues to focus on one basic theme as was published by Dr. J. E. Siebel in a Western Brewer ad from 1893. He stated, "The object of the Institute is to promote the progress of the industries based on fermentation, which is done by instruction, investigation, analysis and otherwise."

Our History

Dr. John Ewald Siebel founded the Zymotechnic Institute in 1868. He was born on September 17, 1845, near Wermelskirchen in the district of Dusseldorf, Germany. He studied physics and chemistry and earned his doctorate at the University of Berlin before moving to Chicago 1866. In 1868 he opened John E. Siebel's Chemical Laboratory which soon developed into a research station and school for the brewing sciences.

In 1872, as the company moved into new facilities on Belden Avenue on the north side of Chicago, the name was changed to the Siebel Institute of Technology. During the next two decades, Dr. Siebel conducted extensive brewing research and wrote most of his over 200 books and scientific articles. He was also the editor of a number of technical publications including the scientific section of The Western Brewer, 100 Years of Brewing and Ice and Refrigeration. In 1882, he started a scientific school for brewers with another progressive brewer, but the partnership was short lived. Dr. Siebel continued brewing instruction at his laboratory. The business expanded in the 1890's when two of Dr. Siebel's sons joined the company.

The company was incorporated in 1901 and conducted brewing courses in both English and German. By 1907 there were five regular courses: a six-month Brewers' Course, a two-month Post Graduate Course, a three-month Engineers' Course, a two-month Maltsters' Course and a two-month Bottlers' Course. In 1910, the school's name, Siebel Institute of Technology, was formally adopted. With the approach of prohibition, the institute diversified and added courses in baking, refrigeration, engineering, milling, carbonated beverages and other related topics. On December 20, 1919, just twenty-seven days

before prohibition became effective, Dr. J. E. Siebel passed away.

With the repeal of prohibition in 1933, the focus of the Institute returned to brewing under the leadership of F. P. Siebel Sr., the eldest son of Dr. J. E. Siebel. His sons, Fred and Ray, soon joined the business and worked to expand its scope. The Diploma Course in Brewing Technology was offered and all other non-brewing courses were soon eliminated.

The fourth generation, represented by Ron and Bill Siebel, joined the Institute in the 1960's. In 1974, they helped introduce the concept of shorter courses. These courses, at two-weeks or less in length, were designed to meet the specific training needs of a changing brewing industry. The longer Diploma Course in Brewing Technology has been maintained to this day as the in-depth course of study for the experienced brewer who wishes to maximize his career training.

Beginning in 2000, a number of changes occurred for the institute. After many years of ownership, the Siebel family sold their namesake business to Montreal, Canada-based Lallemand, Inc., a company specializing in the development, production, and marketing of yeasts and bacteria. In 2001 the Siebel Institute of Technology of Chicago, U.S.A., in cooperation with Doemens Academy of Munich, Germany, formed and created the World Brewing Academy (WBA). This strategic alliance was designed to meet the growing demands of the international brewing community and provide a unique international educational experience for students.

In 2013, the Siebel Institute of Technology moved to its current location at 900 N. North Branch Street, on the ground floor of the Kendall College building. The institute incorporated many of the previous locations elements, including the Bier Stube bar and furnishings. The Stube remains a favorite spot where students and instructors socialize after a full day of study.

General Information

For information regarding educational offerings, qualifications or course suggestions, please email John Hannafan, Interim President and Director of Education, at jhannafan@siebelinstitute.com.

For any other related issues (i.e.: course dates, registrations, financial payments, tuitions and deposits, course availability, cancellation and rescheduling, school visits and student visas) please contact Lupe Zepeda, Office Manager and Registrar, at lzpeda@siebelinstitute.com.

Office Hours:

Monday-Friday
9:00 AM- 5:00 PM Central Standard Time (CST)

Siebel Classroom Hours:

Monday-Friday
8:30 AM- 4:30 PM Central Standard Time (CST)



Certificate Studies

Campus

W30: Concise Course In Brewing Technology

Level:

Intermediate

Course Length:

2 weeks

Clock Hours:

70

Campus:

Chicago

Course Objectives

The two-week Concise Course in Brewing Technology will provide students with comprehensive knowledge of the brewing process, the dynamics of brewery operations, and issues affecting the industry. Within the short time span of this course, students will gain a level of industry knowledge that will benefit them in any area of responsibility in the brewery, covering every topic critical to successful brewery operations, no matter of what size.

Course Description

The Concise Course in Brewing Technology covers a similar range of topics to those presented in our advanced-level programs but at a depth that allows those with only moderate understanding of brewing science and technology to participate in the course. This is an ideal course for those considering entry into the brewing industry, as well as those pursuing wider knowledge of the business in order to improve their skills and advance in their brewing careers. The Concise Course in Brewing Technology also offers the best way to prepare for our advanced-level programs should you decide to take them at a later date.

Course Syllabus

- Brewing Process Overview
- Alcohol, Beer and Health
- History of Brewing
- Beer Styles
- Introduction to Sensory
- Composition of Grain
- Barley Cultivation and Harvesting
- Malting
- Malt Analysis
- Specialty Malts
- Enzymes in Brewing
- Brewing
- Milling
- Brewing Calculations
- Practical Problems
- Adjuncts / Cereal Cooker
- Lautering
- Mash Filters
- Hops
- Styles Tasting
- Recipe Formulation
- Brewery Hazards
- Nature of Yeast
- Fermentation Practices
- Yeast Growth and Fermentation
- Yeast Maintenance and Propagation
- Wort Boiling Systems
- Wort Clarification
- Wort Cooling and Aeration
- Yeast Management
- Control of Fermentation Flavors
- Maturation and Aging
- Colloidal Stability
- Flavor Stability
- Interpretation of Beer Analysis
- Filtration
- Carbonation / Air Exclusion
- Carbon Dioxide / Collection
- Kegging and Dispense
- Beer Packaging
- Cleaning and Sanitizing
- Waste Water
- Brewery CIP
- Quality Assurance and QC
- Biological Control
- Pumps and Pipes
- Valves

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

For this course, prior brewing knowledge is not required, but students will benefit from existing knowledge of brewing technologies and/ or related sciences.

Tuition Fees and Charges

Application Processing Fee (non-refundable)	\$550.00
Regular Tuition	\$3,325.00
Total	\$3,875.00

Other expenses:

Living Expenses (Hotel Average)	115 \$	per day
Meals, City transportation, misc. (Average)	50 \$	per day

How to apply

To apply for this program/course please visit our website at

<http://www.siebelinstitute.com>



W11: Advanced Brewing Theory Program

Level:

Advanced

Program Length:

6 weeks

Clock Hours:

210

Campus:

Chicago

Program Objectives

The Advanced Brewing Theory Program (ABT) gives students a complete understanding of the technical issues in professional brewing, whether craft or industrial. With content designed around the syllabus of the Institute of Brewing and Distilling (IBD), UK, our course materials address critical topics in brewing technology, giving students the knowledge they need to improve their products, processes and profits.

Program Description

The Advanced Brewing Theory (ABT) Program consists of three modules. Students may take any of these 2-week modules as a separate unit, electing to complete the program at a later date.

Module 1: Raw Materials and Wort Production (Chicago Campus)

Raw Materials and Wort Production provides training in the technology and science of wort creation. Each critical factor in wort production, from barley growth to wort boiling and cooling, is explained in detail. Students will complete this two-week module with a complete understanding of the effects of products and processes on this area of the brewing cycle.

Module 2: Beer Production and Quality Control (Chicago Campus)

Beer Production and Quality Control picks up from the Raw Materials and Wort Production module to provide training in technologies from the completion of wort cooling and boiling to the evaluation of packaged beer. This module offers in-depth instruction in fermentation and maturation, including all aspects of yeast handling and performance. This module also includes instruction in the process of quality control and assurance, ensuring that students understand the critical role that QA/QC plays in retaining the consistency and longevity of beer and other malt-based fermented products.

Module 3: Packaging and Process Technology (Chicago Campus)

Our Packaging and Process Technology module deals with processing and packaging of finished beer, as well as important engineering and "physical properties" issues. The packaging information includes the most recent developments in alternative materials (such as plastic bottles) and super-high-speed bottling systems. Engineering and process instruction includes topics such as properties of metals and other materials, fluid and pump dynamics, and other areas critical to improving brewery performance.

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

The ABT Program requires students to have a specific knowledge of brewing technologies and/or related sciences in order to be approved to enroll. This can be satisfied by

- (a) Successful completion of the Concise Course in Brewing Technology **OR**
- (b) Successful completion of an online assessment

Tuition Fees and Charges

Application Processing Fee (non-refundable)	\$1,000.00
Regular Tuition	\$9,700.00
Total	\$10,700.00

The tuition applies only to the 6-week continuous program.

Those wishing to take the ABT Program on a module-by-module basis are required to pay the individual tuition rates for each module.

For assistance in calculating tuition costs, please contact the Registrar.

Individual module tuition fee and charges:

Application Processing Fee (non-refundable)	\$550.00
Regular Tuition	\$3,325.00
Total	\$3,875.00

Other expenses:

Living Expenses (Hotel Average)	115 \$ per day
Meals, City transportation, misc. (Average)	50 \$ per day

How to apply

To apply for this program/course please visit our website at <http://www.siebelinstitute.com>



W10: International Diploma In Brewing Technology Program

Twin-campus

Level:

Advanced

Program Length:

12 weeks

Clock Hours:

420

Campus:

Chicago and Munich

Program Objectives

The twin-campus International Diploma in Brewing Technology program will prepare graduates to advance their careers through practical application of brewing. This 12-week program is comprised of segments, divided into one-to-three-week modules, with each module specializing in a particular area of brewing technology. The content will address issues in brewing from an international perspective, providing a depth of experience that is unavailable through any other institution.

Program Description

The International Diploma in Brewing Technology Program consists of six modules. Students may take any of these modules as a separate unit, electing to complete the program at a later date.

Module 1: Raw Materials and Wort Production (Chicago Campus)

Raw Materials and Wort Production provides training in the technology and science of wort creation. Each critical factor in wort production, from barley growth to wort boiling and cooling, is explained in detail. Students will complete this two-week module with a complete understanding of the effects of products and processes on this area of the brewing cycle.

Module 2: Beer Production and Quality Control (Chicago Campus)

Beer Production and Quality Control picks up from the Raw Materials and Wort Production module to provide training in technologies from the completion of wort cooling and boiling to the evaluation of packaged beer. This module offers in-depth instruction in fermentation and maturation, including all aspects of yeast handling and performance. This module also includes instruction in the process of quality control and assurance, ensuring that students understand the critical role that QA/QC plays in retaining the consistency and longevity of beer and other malt-based fermented products.

Module 3: Packaging and Process Technology (Chicago Campus)

Our Packaging and Process Technology module deals with processing and packaging of finished beer, as well as important engineering and "physical properties" issues. The packaging information includes the most recent developments in alternative materials (such as plastic bottles) and super-high-speed bottling systems. Engineering and process instruction includes topics such as properties of metals and other materials, fluid and pump dynamics, and other areas critical to improving brewery performance.

Module 4: Business of Brewing and Technical Case Studies (Chicago Campus)

The primary purpose of this module is to expose students to the challenges of running breweries similar in scale to that of their respective employers. Students will learn the importance of planning and budgeting, both areas where they may currently, or soon, contribute. They will also learn the importance of anticipating competitive, regulatory and supply challenges, and their impact on the planning and budgeting processes as well as the overall health of the brewery. Designed to emulate the dynamic found in commercial breweries, students become part of small work groups where they are assigned case studies based on actual situations from operating breweries.

Module 5: Applied Brewing Techniques (Doemens, Munich, Germany)

The 3-week Applied Brewing Techniques module allows students to experience hands-on commercial brewing techniques in the brewing facilities of Doemens Academy in Munich. In this information-packed module, students will perform practical operations in brewing, maturation, packaging, and laboratory environments. Extensive instruction in brewing microbiology is included in this module. Students will also be trained in both traditional and state-of-the-art brewing techniques, giving them a truly international perspective of beer production.

Module 6: European Brewing Study Tour (Doemens, Munich, Germany)

Over the span of two weeks, students will travel throughout Europe to get behind-the-scenes tours of breweries, equipment manufacturers, and product suppliers. English-language instructional sessions will be conducted throughout this program by our World Brewing Academy instructional team, preparing students to get the most out of their visits.

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

The International Diploma in Brewing Technology Program requires students to have a specific knowledge of brewing technologies and/or related sciences in order to be approved to enroll. This can be satisfied by

- (a) Successful completion of the Concise Course in Brewing Technology **OR**
- (b) Successful completion of an online assessment



W10: International Diploma In Brewing Technology Program (continued)

Tuition Fees and Charges

Application Processing Fee (non-refundable)	\$2,500.00
Regular Tuition	\$15,500.00
Total	\$18,000.00

The tuition applies only to the 12-week continuous program.

Those wishing to take the International Diploma in Brewing Technology Program on a module-by-module basis are required to pay the individual tuition rates for each module. Please see our website at <http://www.siebelinstitute.com> for individual module tuition fees and charges. For assistance in calculating tuition costs, please contact the Registrar.

Students taking the full, continuous 12-week program receive round-trip airfare (Chicago O'Hare International Airport, Chicago, U.S.A., to Munich Franz Joseph Strauss International Airport and back to Chicago) within the cost of tuition. Room and board is the responsibility of the students in both Chicago and Munich.

Other expenses:

Living Expenses (Hotel Average)	115 \$	per day
Meals, City transportation, misc. (Average)	50 \$	per day

How to apply

To apply for this program/course please visit our website at <http://www.siebelinstitute.com>

W40: Master Brewer Program Twin-campus

Level:

Advanced

Program Length:

20 weeks

Clock Hours:

700

Campus:

Chicago and Munich

Program Objectives

The twin-campus Master Brewer program will prepare graduates to advance their careers through practical application of brewing. Advanced theory and an extensive advanced practical applications module will provide graduates with the knowledge and experience to be capable of qualifying for employment in the position as a head brewer. This 20-week program is comprised of segments, divided into modules, with each module specializing in a particular area of brewing technology. The content will address issues in brewing from an international perspective, providing students with education and experience not offered by any other brewing school.

Program Description

The Master Brewer Program consists of seven modules. Students may take any of these modules as a separate unit, electing to complete the program at a later date.

Module 1: Raw Materials and Wort Production (Chicago Campus)

Raw Materials and Wort Production provides training in the technology and science of wort creation. Each critical factor in wort production, from barley growth to wort boiling and cooling, is explained in detail. Students will complete this two-week module with a complete understanding of the effects of products and processes on this area of the brewing cycle.

Module 2: Beer Production and Quality Control (Chicago Campus)

Beer Production and Quality Control picks up from the Raw Materials and Wort Production module to provide training in technologies from the completion of wort cooling and boiling to the evaluation of packaged beer. This module offers in-depth instruction in fermentation and maturation, including all aspects of yeast handling and performance. This module also includes instruction in the process of quality control and assurance, ensuring that students understand the critical role that QA/QC plays in retaining the consistency and longevity of beer and other malt-based fermented products.

Module 3: Packaging and Process Technology (Chicago Campus)

Our Packaging and Process Technology module deals with processing and packaging of finished beer, as well as important engineering and "physical properties" issues. The packaging information includes the most recent developments in alternative materials (such as plastic bottles) and super-high-speed bottling systems. Engineering and process instruction includes topics such as properties of metals and other materials, fluid and pump dynamics, and other areas critical to improving brewery performance.

Module 4: Business of Brewing and Technical Case Studies (Chicago Campus)

The primary purpose of this module is to expose students to the challenges of running breweries similar in scale to that of their respective employers. Students will learn the importance of planning and budgeting, both areas where they may currently, or soon, contribute. They will also learn the importance of anticipating competitive, regulatory and supply challenges, and their impact on the planning and budgeting processes as well as the overall health of the brewery. Designed to emulate the dynamic found in commercial breweries, students become part of small work groups where they are assigned case studies based on actual situations from operating breweries.



W40: Master Brewer Program

(continued)

Module 5: Applied Brewing Techniques (Doemens, Munich, Germany)

The 3-week Applied Brewing Techniques module allows students to experience hands-on commercial brewing techniques in the brewing facilities of Doemens Academy in Munich. In this information-packed module, students will perform practical operations in brewing, maturation, packaging, and laboratory environments. Extensive instruction in brewing microbiology is included in this module. Students will also be trained in both traditional and state-of-the-art brewing techniques, giving them a truly international perspective of beer production.

Module 6: European Brewing Study Tour (Doemens, Munich, Germany)

Over the span of two weeks, students will travel throughout Europe to get behind-the-scenes tours of breweries, equipment manufacturers, and product suppliers. English-language instructional sessions will be conducted throughout this program by our World Brewing Academy instructional team, preparing students to get the most out of their visits.

Study break (4 weeks)

Module 7: Advanced Applied Brewing Techniques (Doemens, Munich, Germany)

The Advanced Applied Brewing Techniques module is designed to give students advanced-level practical skills in every key area of commercial brewing operations. Created by the faculty of Doemens Academy and Siebel Institute, this module takes students through over 300 hours of hands-on activities in the production and lab facilities of Doemens Academy in Munich. This module will give students the practical skills they need to work effectively in breweries of practically any size or configuration, and it will provide complete understanding of the activities involved in each department of the typical commercial brewery.

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

The Master Brewer Program requires students to have a specific knowledge of brewing technologies and/or related sciences in order to be approved to enroll. This can be satisfied by

- (a) Successful completion of the Concise Course in Brewing Technology **OR**
- (b) Successful completion of an online assessment

Tuition Fees and Charges

Application Processing Fee (non-refundable)	\$2,500.00
Regular Tuition	\$25,480.00
Total	\$27,980.00

The tuition applies only to the 20-week continuous program.

Those wishing to take the Master Brewer Program on a module-by-module basis are required to pay the individual tuition rates for each module. Please see our website at <http://www.siebelinstitute.com> for individual module tuition fees and charges. For assistance in calculating tuition costs, please contact the Registrar.

Students taking the full, continuous 20-week program receive round-trip airfare (Chicago O'Hare International Airport, Chicago, U.S.A., to Munich Franz Joseph Strauss International Airport and back to Chicago) within the cost of tuition. Room and board is the responsibility of the students in both Chicago and Munich.

Other expenses:

Living Expenses (Hotel Average)	115 \$
Meals, City transportation, misc. (Average)	50 \$
	per day
	per day

How to apply

To apply for this program/course please visit our website at <http://www.siebelinstitute.com>



Certificate Studies Online

Web-based Training: A Learner-centered approach

Our Web-based Training (WBT) system uses internet-based technologies to create an effective learning platform that works to ensure maximum student comprehension of educational content.

With standard “distance learning” programs, a student’s progress is intermittently monitored by support staff. Our web-based program allows student online activity to be actively monitored by facilitators allowing them to directly consult with the student as required. If a student is having difficulty understanding an advanced brewing concept, instructors work with the student to help them gain full comprehension of the topic. It is called a “learner-centered approach” because it focuses on each learner developing a full understanding of the educational materials.

Great Content, Excellent Support

Our WBA web-based content was created by the instructional staff of Siebel Institute in Chicago, U.S.A., and Doemens Academy in Munich, Germany. The difficult challenge was to create an educational experience that meets or exceeds the quality of our campus-based offerings. To reach that goal, we created content that mirrored the topic range of our campus classroom while utilizing state-of-the-art web delivery software to create a dynamic learning experience.

Our web-based training utilizes a mix of textual instructions, streaming video presentations narrated by some of the best instructors in brewing, and synchronous chat sessions between students and faculty. Navigation is easy and intuitive, allowing you to track the lessons you have completed and move readily backwards and forwards through reference materials. We offer complete technical support for our learning platform to make sure your web-based experience runs problem-free. Technical requirements are simple: a basic computer with internet access featuring a current web browser like Explorer or Firefox.

The WBT Advantage: Bringing the Education to You

Our web-based training saves you the cost and time of travel away from home while bringing you the same quality of education offered in our campus-based programs and courses. Students participating in our web-based programs and courses should expect to spend several hours per week both in study and in round-table sessions with fellow students and instructors.



WT1: Concise Course in Brewing Technology (Online)

Level:

Intermediate

Course Length:

3 months

Course Objectives

The Web-based Concise Course in Brewing Technology will provide students with comprehensive knowledge of the brewing process, the dynamics of brewery operations, and issues affecting the industry. Within the span of this course, students will gain a level of industry knowledge that will benefit them in any area of responsibility in the brewery, covering every topic critical to successful brewery operations, no matter of what size.

Course Description

Extensive use of electronic media and instructor-mediated discussion allows students to understand the most advanced topics, no matter their level of previous technical experience. The Web-based Concise Course in Brewing Technology covers a similar range of topics to those presented in our advanced-level programs but at a depth that allows those with only moderate understanding of brewing science and technology to participate in the course. This is an ideal course for those considering entry into the brewing industry, as well as those pursuing wider knowledge of the business in order to improve their skills and advance in their brewing careers, and also offers the best way to prepare for our advanced-level programs should you decide to take them at a later date.

Throughout the duration of this course, students are supervised by the instructional staff of the World Brewing Academy, and actively monitored throughout the program. Students can also access instructors via email and chat sessions throughout the duration of the module. The average time spent studying is normally 7-10 hours per week, but depends on the individual as well.

Course Syllabus

- Brewing Process Overview
- Alcohol, Beer and Health
- History of Brewing
- Beer Styles
- Introduction to Sensory
- Composition of Grain
- Barley Cultivation and Harvesting
- Malting
- Malt Analysis
- Specialty Malts
- Enzymes in Brewing
- Brewing
- Milling
- Brewing Calculations
- Practical Problems
- Adjuncts / Cereal Cooker
- Lautering
- Mash Filters
- Hops
- Styles Tasting
- Recipe Formulation
- Brewery Hazards
- Nature of Yeast
- Fermentation Practices
- Yeast Growth and Fermentation
- Yeast Maintenance and Propagation
- Wort Boiling Systems
- Wort Clarification
- Wort Cooling and Aeration
- Yeast Management
- Control of Fermentation Flavors
- Maturation and Aging

Course Syllabus (continued)

- Colloidal Stability
- Flavor Stability
- Interpretation of Beer Analysis
- Filtration
- Carbonation / Air Exclusion
- Carbon Dioxide / Collection
- Kegging and Dispense
- Beer Packaging
- Cleaning and Sanitizing
- Waste Water
- Brewery CIP
- Quality Assurance and QC
- Biological Control
- Pumps and Pipes
- Valves

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

For this course, prior brewing knowledge is not required, but students will benefit from existing knowledge of brewing technologies and/ or related sciences.

Tuition Fees and Charges

Application Processing Fee	\$550.00
(non-refundable)	
Regular Tuition	\$3,325.00
Total	\$3,875.00

How to apply

To apply for this program/course please visit our website at

<http://www.siebelinstitute.com>



WT2: Advanced Brewing Theory Program (Online)

Level:

Advanced

Program Length:

9 months

Program Objectives

To give students a complete understanding of the technical issues in professional brewing, whether craft or industrial. With content designed around the syllabus of the Institute of Brewing and Distilling (IBD), UK, our course materials address critical topics in brewing technology, giving students the knowledge they need to improve their products, processes and profits.

Program Description

The Web-based Advanced Brewing Theory (ABT) Program consists of 3 modules. Students may take any of these 3-month modules as a separate unit, electing to complete the program at a later date. Throughout the duration of this intensive program, students are supervised by the instructional staff of the World Brewing Academy, drawing on the talents of some of the most knowledgeable scientists, technologists and brewmasters in the industry. Student progress is actively monitored throughout the program, and students can access instructors via email and chat sessions throughout the duration of the module. The average time spent studying is normally 7-10 hours per week, but depends on the individual as well.

Module 1: Raw Materials and Wort Production

(3 months of online access)

Raw Materials and Wort Production provides training in the technology and science of wort creation. Each critical factor in wort production, from barley growth to wort boiling and cooling, is explained in detail. Students will complete this two-week module with a complete understanding of the effects of products and processes on this area of the brewing cycle.

Module 2: Beer Production and Quality Control

(3 months of online access)

Beer Production and Quality Control picks up from the Raw Materials and Wort Production module to provide training in technologies from the completion of wort cooling and boiling to the evaluation of packaged beer. This module offers in-depth instruction in fermentation and maturation, including all aspects of yeast handling and performance. This module also includes instruction in the process of quality control and assurance, ensuring that students understand the critical role that QA/QC plays in retaining the consistency and longevity of beer and other malt-based fermented products.

Module 3: Packaging and Process Technology

(3 months of online access)

The Packaging and Process Technology module deals with processing and packaging of finished beer, as well as important engineering and "physical properties" issues. The packaging information includes the most recent developments in alternative materials

(such as plastic bottles) and super-high-speed bottling systems. Engineering and process instruction includes topics such as properties of metals and other materials,

fluid and pump dynamics, and other areas critical to improving brewery performance.

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

The Web-based ABT Program requires students to have a specific knowledge of brewing technologies and/or related sciences in order to be approved to enroll. This can be satisfied by

- (a) Successful completion of the Concise Course in Brewing Technology **OR**
- (b) Successful completion of an online assessment

Tuition Fees and Charges

Application Processing Fee (non-refundable)	\$1,000.00
Regular Tuition	\$9,700.00
Total	\$10,700.00

For assistance in calculating tuition costs, please contact the Registrar.

How to apply

To apply for this program/course please visit our website at

<http://www.siebelinstitute.com>



S10: Brewing Microbiology

Level:
Intermediate
Campus:
Montréal

Course Description

The Siebel Institute Brewing Microbiology course is designed to provide the theoretical knowledge and practical skills required to implement an effective microbiological quality control / quality assurance program.

The course will acquaint the student with the appropriate methods for biological and sanitary control within the brewery, and will promote an understanding of the essential modern-day tools for effective microbiological evaluation of process and product.

A detailed study of the microorganisms that are likely to occur during the various stages of the brewing process will be conducted. The laboratory exercises provide opportunities to acquire skills in microbiology and microscopy. Practical work will reinforce the techniques required to isolate and identify microorganisms as well as demonstrate some of the latest developments in brewing microbiology.

The Siebel Institute of Technology Brewing Microbiology course is conducted at our Siebel Institute Microbiological Services division in Montreal, Quebec, Canada. Our Microbiological Services division is located at the National Research Council Biotechnology Research Institute, one of the world's leading yeast & genetic research facilities. Students will be surrounded by research professionals using state-of-the-art equipment, creating an environment that is unique to brewing education. When not on campus, students will be able to enjoy the beauty and history of Montreal, one of the world's most scenic and vibrant cities.

Course Syllabus

- The Nature of Yeast
- Pure Yeast Cultures: Maintenance and Selection
- Yeast Viability: Cell Concentration, Pitching, Measurement
- Yeast Handling Practices
- Microbiology of Grains and Water
- Wild Yeast and Yeast Mutants
- Wort Spoilage Bacteria
- Beer Spoilage Bacteria
- Identification of Contaminants
- Bacterial and Wild Yeast Detection
- Yeast Growth and Fermentation
- Beer Hazes and Sediments
- Microbiology Program for Breweries
- Sterile Membrane Filtration
- General Brewery Cleaning and CIP
- Flavor Production
- Rapid Microbiological Methods
- Sampling Techniques and Environmental Hygiene
- Pasteurization

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

For this course, prior brewing knowledge is recommended, and/or having completed the Essential Quality Control course.

Tuition Fees and Charges

Application Processing Fee (non-refundable)	\$550.00
Regular Tuition	\$3,550.00
Total	\$4,100.00

Other expenses:

Living Expenses (Hotel Average)	115 \$	per day
Meals, City transportation, misc. (Average)	50 \$	per day

How to apply

To apply for this program/course please visit our website at <http://www.siebelinstitute.com>



S51: Craft Distilling Operations and Technology

Level:
Intermediate
Campus:
Chicago

Course Description

The Craft Distilling Operations and Technology course is designed to give students the critical information they need to create distilled spirits in a small-scale distillation environment.

Students will learn the theory behind working successfully in small distillery operations as well as related management and logistical issues. With content created and presented by experts in the international distilling industry, this course will give you the knowledge you need to operate your distillery efficiently, safely, and profitably. During the five-days of the course, you will learn production techniques involved in distillation from grain, fruit and other products from start to finish.

If you are considering entering this quickly-growing segment of the alcoholic beverage industry, the Craft Distilling Operations and Technology course will give you a foundation of understanding on which you can build a successful career in craft distilling.

Course Syllabus:

- Introduction To Distilling
- Materials and Processing
- Fermentation: Theory and Fundamentals
- Fermentation: Distilling Applications
- Distillation Technology: Fundamentals of Distillation
- Distillation Technology: Applied Methodology
- Post-distillation: Flavor Development/Maturation/ Blending of Distilled Spirits
- Packaging
- Sensory Aspects of Distilled Spirits
- Utilities: Energy, Water
- Process Control
- Quality Control, Plant Cleaning and Microbiological Control
- Craft Distillery Management
- Taxation and Compliance
- Environmental Issues
- Engineering and Maintenance

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

For this course, prior brewing knowledge is not required, but students will benefit from existing knowledge of brewing technologies and/ or related sciences.

Tuition Fees and Charges

Application Processing Fee (non-refundable)	\$250.00
Regular Tuition	\$2,425.00
Total	\$2,675.00

Other expenses:

Living Expenses (Hotel Average)	115 \$	per day
Meals, City transportation, misc. (Average)	50 \$	per day

How to apply

To apply for this program/course please visit our website at <http://www.siebelinstitute.com>



S56: Draught Executive

Level:

Entry

Siebel Draught Training Center Locations:

Siebel Denver Draught Center
17755 W. 32nd Ave. CEC 325
Golden, Colorado 80401 U.S.A.

Siebel Milwaukee Draught Center
8300 West Good Hope Road
Milwaukee, Wisconsin 53223 U.S.A

Course Description

The Draught Executive course has been created to train busy salespeople, distributors and agents in the bedrock principles of draught service. The Draught Executive course is designed and instructed by Martin Schuster, who has provided training and consulting services to some of the world's largest and most successful breweries.

The educational content of this two-day course is designed to give students the maximum understanding of draught technology in the shortest time possible. Through a mix of classroom presentation and hands-on demonstration, the content will thoroughly address every critical issue in draught technology, with a topic mix that includes:

Draught Tech Knowledge

- Draught System Design, Installation and Maintenance: Overview
- Brewery, Distributor and Retail Personnel: Accountability

The Quality and Presentation of the Brewer's Beer

- Beer Styles and Brands: Recognizing a Beer's Unique Characteristics
- Presentation Standards: Meeting The Brewer's Preference
- CO₂ Volumes & Carbonation at Dispense: The Heart of Quality Assurance
- The Propellant and Absolute Pressure Properties of CO₂
- Temperature and Altitude: Effect on CO₂ and The Beer

Designing Beer Lines

- Hose Selection: Application, Hose Material, Internal Diameter and Length
- The Science and Art of Restriction: Controlling the Rate of Flow with Beer Line
- Designing & Modifying Beer Lines: Carbonation Selection Always Comes First!

Evaluating and Modifying Existing Draught Systems

- Retail Account Profile: Identifying "The Problem"
- Troubleshooting Basics: Temperature, Pressure, Mechanical and Quality Control
- Correct Carbonation vs. Required Absolute Pressure: A Universal Dilemma
- Inadequate Original Beer Line Restriction: A Universal System Design Flaw
- Gas Blends and Beer Pumps: Solutions to Long Draws and Temperature Variables

Quality Assurance at the Retail Account

- Line Cleaning and Dispense Equipment Maintenance
- Foam and Waste Management
- Retail Facility Maintenance

No matter what your position in the brewing industry, the Draught Executive Course is the perfect introduction to the

challenging technical world of draught service. Also available for on-site training worldwide. Contact us for more information.

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

For this course, prior brewing knowledge is not required.

Tuition Fees and Charges

Application Processing Fee (non-refundable)	\$100.00
Regular Tuition	\$915.00
Total	\$1,015.00

Other expenses:

Living Expenses (Hotel Average)	115 \$ per day
Meals, City transportation, misc. (Average)	50 \$ per day

How to apply

To apply for this program/course please visit our website at

<http://www.siebelinstitute.com>



S55: Draught Master

Level:

Entry

Siebel Draught Training Center Locations:

Siebel Denver Draught Center
17755 W. 32nd Ave. CEC 325
Golden, Colorado 80401 U.S.A.

Siebel Milwaukee Draught Center
8300 West Good Hope Road
Milwaukee, Wisconsin 53223 U.S.A

Course Description

Siebel Institute offers the most comprehensive draught training in the industry, and is proud to offer this innovative course that allows students to choose the level of training that meets their skill level, their budget and their goals.

Courses offer a mix of technical theory and hands-on activities presented in facilities dedicated specifically to draught training, with industry-leading content and instruction throughout the class.

For those looking for training that will take them from little-to-no knowledge of draught to complete understanding of the technology, the four-day Draught Master course will build your knowledge through extensive and in-depth content. The course starts with the two-day Draught Executive course which offers novice-level draught training for those who need only basic understanding of draught technical issues. In the short duration of this course, you will gain the skills you need to understand draught dynamics from keg to glass. The following two-days will build on that level of draught knowledge to give students the skills and confidence required to address more demanding draught-related situations.

The Draught Master course blends theoretical fundamentals of dispense with "hands-on" practical application using a wide range of brand kegs. Simple mechanics, physics, fluid dynamics, chemistry, microbiology, draught beer math and basic customer skills form the core of the curriculum.

Highlights of this course include:

- Understanding and training on all styles and brands of beer and dispense systems
- Emphasis on craft, import and specialty dispense
- Student option to utilize their preferred brand of keg throughout the workshop
- Beer line, pressure and system cooling design and installation
- Special event and novelty dispense
- Evaluating, modifying and maintaining existing dispense systems
- Troubleshooting and resolving dispense problems
- Understanding and using the 2009 Brewers Association Draught Beer Quality Manual
- Draught business practices in the brewery- distributor-retail-allied supply chain

Your Instructor

The Siebel draught workshops and courses are presented by **Martin Schuster**, director of the Siebel Draught Courses. Since 1971, Martin has supplied a wide variety of dispense equipment, field services, technical education development and training instruction to the draught beer industry. He is extensively familiar with the design and operations of all major brands of equipment, the dispense characteristics and requirements of all styles and families of beers, and draught business operations and training needs at all brewery, distributor, retail and allied supply levels. Martin has trained over 1,000 students from hundreds of companies all over the world.

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

For this course, prior brewing knowledge is not required, but students will benefit from existing knowledge of brewing technologies and/ or related sciences.

Tuition Fees and Charges

Application Processing Fee (non-refundable)	\$250.00
Regular Tuition	\$1,410.00
Total	\$1,660.00

Other expenses:

Living Expenses (Hotel Average)	115 \$ per day
Meals, City transportation, misc. (Average)	50 \$ per day

How to apply

To apply for this program/course please visit our website at <http://www.siebelinstitute.com>



S65: Essential Quality Control

Level:

Intermediate

Campus:

White Labs, San Diego, CA

Course Description

This course is jointly offered by Siebel Institute and White Labs, and hosted at the White Labs facility in San Diego, California.

The Essential Quality Control course presents a full range of topics related to quality control (QC) that will give you the knowledge required to produce beers of the highest quality and consistency. This course will cover all of the most important aspects of an in-house QC program; sensory evaluation, analytical testing and microbiological testing.

The emphasis in this course is practical hands-on learning enhanced by lectures dealing in the sciences behind the techniques. You will learn the tools and procedures used worldwide to evaluate beer at every critical phase of production, employing standards designed and tested by organizations like the ASBC and EBC.

Your learning experience will include extensive practical and theory instruction in areas such as advanced sensory analysis techniques, taste panel design and management, bacteria detection, sampling techniques and lab.

Lecture topics include:

- Sensory Analysis Training: Flavors associated with Water, Brewhouse, Fermentation, Maturation, Contamination and Associated Flavors
- The Nature of Yeast
- Pure Yeast Cultures: Maintenance, Selection and Propagation
- Yeast Viability, Vitality; Cell Concentration/ Pitching
- Wort Spoilage Bacteria
- Beer Spoilage Bacteria
- The Spoilage Potential of Beer
- Detection of Contaminants by Bioluminescence
- Wild Yeast Detection and Identification
- Taste Panels
- Dry Yeast
- Yeast Growth and Fermentation
- Beer Hazes and Sediments
- Sampling Techniques and Environmental Hygiene
- Microbiology Program for Breweries
- Basic Equipment for a QC Lab

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

For this course, prior brewing knowledge is not required, but students will benefit from existing knowledge of brewing technologies and/ or related sciences.

Tuition Fees and Charges

Application Processing Fee (non-refundable)	\$250.00
Regular Tuition	\$1,420.00
Total	\$1,670.00

Other expenses:

Living Expenses (Hotel Average)	115 \$ per day
Meals, City transportation, misc. (Average)	50 \$ per day

How to apply

To apply for this program/course please visit our website at

<http://www.siebelinstitute.com>



S32: Master of Beer Styles

Level:

Entry

Campus:

Chicago

Course Description

The Master of Beer Styles course is designed to give professional brewers the skills they need to create award-winning ales, lagers and specialty beers. Using the styles guidelines created for the Association of Brewers' World Beer Cup®, this course provides in-depth analysis of the techniques and technologies used to design and brew the full range of established and emerging styles.

Topics included in this intensive three-day course include:

- The purpose, origins and evolution of styles
- Recipe formulation mechanics (grist bill and hop bill calculations)
- Style-specific formulation and process planning
- Benchmarking style parameters: gravity, color, alcohol, BU, and more
- The flavor contributions of raw ingredients: malts, adjuncts, hops, water, specialty ingredients including details and contact information on raw ingredient suppliers
- Yeast: selection for style, propagation, sources, alternate fermentation organisms, handling multiple yeasts
- Brewhouse: dealing with difficult ingredients, sour mashing, adjunct use, alternate mashing techniques
- Fermentation: pitching rates, temperature effects, high-alcohol fermentation, multiple fermentations, specialty (steam, cream) and more
- Aging and maturation: effects of aging, storage on wood, bottle and cask conditioning
- Beer evaluation: benchmark comparisons, key attributes by style, off-flavors and aromas, competitive judging

During the course, each style category and sub-category is presented in detail, with emphasis on the methodology used to brew beer that matches the style parameters while retaining the brewer's own artistic interpretation "beyond the benchmarks." Students will do extensive taste analysis of commercially produced beers that are the standard bearers for their respective styles.

Your Instructors

Instruction and content for the Master of Beer Styles course is provided by two highly recognized beer professionals, **Ray Daniels** and **Randy Mosher**.

Ray Daniels is the author of *Designing Great Beers: The Ultimate Guide To Brewing Classic Beer Styles*, and co-author of *Brown Ales and Smoked Beers*. His books and lectures on beer design have helped countless brewers formulate award-winning beers based on classic styles, modern techniques, and their own vision of the perfect beer. Ray serves as editor-in-chief for *The New Brewer* and *Zymurgy* magazines, and is a top graduate of the Siebel Institute of Technology International Diploma program, as well as a candidate for the masters degree in Brewing and Distilling at Heriot-Watt University. Ray also was co-founder and organizer of the Real Ale Festival held each year in Chicago.

Randy Mosher is the author of *The Brewers Companion*, and has contributed articles regarding brewing and beer styles to some of the world's leading brewing publications, and is currently the Homebrew editor and a contributing writer

for *All About Beer* magazine. He has lectured on brewing and beer styles across the country, including at the Smithsonian Institution, and has brewed obscure beer styles and presented them in a joint appearance with noted legendary beer expert, the late Michael Jackson, as part of an ongoing effort to revive extinct historical beers.

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

For this course, prior brewing knowledge is not required.

Tuition Fees and Charges

Application Processing Fee (non-refundable)	\$250.00
Regular Tuition	\$1,215.00
Total	\$1,465.00

Other expenses:

Living Expenses (Hotel Average)	115 \$	per day
Meals, City transportation, misc. (Average)	50 \$	per day

How to apply

To apply for this program/course please visit our website at

<http://www.siebelinstitute.com>



S30: Master of Beer Styles and Evaluation

Level:
Entry
Campus:
Chicago

Course Description

The Master of Beer Styles and Evaluation course is designed to give professional brewers the skills they need to formulate, brew, and evaluate gold-medal beer recipes.

The Master of Beer Styles and Evaluation is composed of two Siebel Institute courses:

- Sensory Analysis for Flavor Production and Control
- Master of Beer Styles Course

Students can take each of the courses separately. When taken together, the tuition is a substantial savings over the individual course tuitions.

While students do not need a brewing background to attend this course, we ask that those attending should have a basic understanding of how beer is made in order to get the most from this course.

Those with either professional brewing experience or formal education in the equivalent of our two-week Concise Course in Brewing Technology will find this course highly valuable in formulating and perfecting beer for competitions such as the World Beer Cup® and Great American Beer Festival®, as well as for expanding their selection of brewing styles.

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

For this course, prior brewing knowledge is not required.

Tuition Fees and Charges

Application Processing Fee (non-refundable)	\$250.00
Regular Tuition	\$1,350.00
Total	\$1,600.00

Other expenses:

Living Expenses (Hotel Average)	115 \$
Meals, City transportation, misc. (Average)	per day 50 \$ per day

How to apply

To apply for this program/course please visit our website at <http://www.siebelinstitute.com>



S39: Professional Beer Tasting and Styles

Level:

Entry

Campus:

Chicago

Course Description

Specialty beers offer great profit opportunities, but consumers of beer are becoming highly sophisticated in their knowledge of beer, and it is important to keep up with consumers to offer products and programs which satisfy their thirst for new beer experiences.

The Professional Beer Tasting & Styles course, designed and conducted by Randy Mosher, is a 2-day hands-on workshop that gives participants a solid foundation of beer knowledge, with a special emphasis on beer styles and tasting. By the end of the course, attendees will have a working knowledge of the origin and nature of beer, tasting methods and a wide range of classic and modern beer styles as well as how to present the beer experience so as to make it fully enjoyable to their customers. Numerous detailed leave-behinds summarize and expand key points and provide a handy reference on selected topics.

There are many misconceptions about beer, and more than a few of the terms used to describe it can be confusing. This course addresses these, and builds knowledge from the ground up, giving participants the building blocks to understand beer in all its many glorious forms.

This course can be customized to provide additional detail and discussion of a distributor's, importer's or retailer's beers, and those beers can be included in the appropriate style tasting as well as the beer-and-food pairings.

Some of the topics presented include:

- Sensory
- Beer by the Numbers
- Common Defects of Beer
- The Process of Brewing
- What is a style?
- Ales of the United Kingdom
- Lager
- European Ales
- Belgium and France
- New American Classics
- Serving and Storing Beer
- Beer and Food

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

For this course, prior brewing knowledge is not required.

Tuition Fees and Charges

Application Processing Fee (non-refundable)	\$100.00
Regular Tuition	\$885.00
Total	\$985.00

Other expenses:

Living Expenses (Hotel Average)	115 \$	per day
Meals, City transportation, misc. (Average)	50 \$	per day

How to apply

To apply for this program/course please visit our website at <http://www.siebelinstitute.com>



S31: Sensory Analysis for Flavor Production and Control

Level:

Entry

Campus:

Chicago

Course Description

The Sensory Analysis for Flavor Production and Control course has been designed to give brewers the knowledge they need to effectively identify and control flavors and aromas in beer. Part of the Master of Beer Styles and Evaluation, the 1-day Sensory Analysis course takes students through samples of flavor and aromatic compounds associated with raw materials and brewing, analyses the origins of those compounds, and gives students the knowledge required to effectively control them.

Whether taken alone or as part of the Master of Beer Styles and Evaluation course, the Sensory Analysis for Flavor Production and Control is the perfect way to “tune up” your sensory skills.

Topics covered include:

- Overview of the Brewing Process: Origins of Flavors
- Introduction to Sensory Evaluation and the Beer Flavor Wheel
- Malt, Hop, and Water Evaluation
- Brewhouse, Fermentation and Maturation Associated Flavors
- Post Fermentation and Contamination Associated Flavors

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

For this course, prior brewing knowledge is not required.

Tuition Fees and Charges

Application Processing Fee (non-refundable)	\$100.00
Regular Tuition	\$420.00
Total	\$520.00

Other expenses:

Living Expenses (Hotel Average)	115 \$	per day
Meals, City transportation, misc. (Average)	50 \$	per day

How to apply

To apply for this program/course please visit our website at

<http://www.siebelinstitute.com>



S33: Sensory Panel Management

Level:

Intermediate

Campus:

White Labs, San Diego, CA

Course Description

The first line of quality control and product evaluation in any brewery is formed by trained taste panels. By effectively utilizing taste panels appropriate for the required task, collecting and analyzing the results compiled from trained tasters, and taking the right actions based on the results, your brewery will improve quality, consistency and profitability.

The Sensory Panel Management course was created to help you build panels that achieve these results and more. Designed and conducted by brewing industry sensory panel experts, this 3-day course instructs you in the tools and techniques used by the world's leading brewers to assess their products, analyze resulting data, and take action to ensure the highest possible quality and consistency in your beer.

This course is critical for breweries of practically every size, and it can also benefit brewing guilds looking to form taste panels of guild members towards evaluating and improving the quality of beers produced by their members.

Course Syllabus

Brewery Quality Control/Quality Assurance

- Definition of Panel and Panel Leader
- Establishing Goals
- Sample points: raw materials, WIP, finished beer
- Activities & Tools
- Basic Sensory Physiology: Human Flavor Perception
- Definition of Sensory Evaluation-evoke, measure, analyze,
- Non-Physiological Influences on Flavor Perception

Taste Panels as a Quality Tool

- What can they achieve, and how?
- Personnel, facilities, resources required/upper management support
- Assessment and scaling these needs

Establishing a Panel: For Brewpubs, small/mid-size /large breweries

- Selection
- Training
- Scheduling and interdepartmental relations
- Motivations, Rewards and Retention
- Validation

Facilities and Environment

- Running a Panel
- Training the Trainer

Test Methods

- Difference Tests: Duo/Trio, Triangle...
- Descriptive Tests: Characteristics, Intensity...
- Significance and Analysis – data analysis/result/ validation/action plan/tracking/communications
- Actions and Alternatives, Troubleshooting
- Close Loop Corrective Action

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

For this course, prior brewing knowledge is not required, but students will benefit from existing knowledge of brewing technologies and/ or related sciences.

Tuition Fees and Charges

Application Processing Fee (non-refundable)	\$250.00
Regular Tuition	\$1,215.00
Total	\$1,465.00

Other expenses:

Living Expenses (Hotel Average)	115 \$	per day
Meals, City transportation, misc. (Average)	50 \$	per day

How to apply

To apply for this program/course please visit our website at <http://www.siebelinstitute.com>



S80: Start Your Own Brewery

Level:

Entry

Campus:

Chicago

Course Description

Designing, building and operating a successful brewery requires a mix of business and brewing knowledge. The Start Your Own Brewery course covers the brewpub and microbrewery design and startup issues that you need to know to get your business rolling. This 3-day course is designed and conducted by Ray Daniels and Siebel Institute brewing faculty augmented by specialists in brewery and brewpub operations and business planning. Along with content that addresses brewing-related and restaurant/pub management issues, each day features a successful brewery entrepreneur who will share their story and answer questions from the class, bringing some of the industry's most successful business people to our Chicago classroom.

The Start Your Own Brewery course presents issues that every prospective brewery owner should know to help build a successful business from the ground up while avoiding pitfalls and mistakes that can compromise the efficiency and profitability of the brewery.

Some of the topics presented include:

Brewery Process and Design

- Anatomy of a Commercial Brewery
- Buying brewing equipment
- Figuring production capacity
- Packaging equipment
- Site selection and practical considerations
- Utilities, waste water and regulations

Marketing Your Venture

- Public relations and events
- Packaging design and point-of-sale (POS) materials

Distribution

- Finding a distributor
- Franchise laws
- Working with distributors

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

For this course, prior brewing knowledge is not required.

Tuition Fees and Charges

Application Processing Fee (non-refundable)	\$250.00
Regular Tuition	\$1,215.00
Total	\$1,465.00

Other expenses:

Living Expenses (Hotel Average)	115 \$	per day
Meals, City transportation, misc. (Average)	50 \$	per day

How to apply

To apply for this program/course please visit our website at <http://www.siebelinstitute.com>



Continuing Education Online

WT4: Executive Overview of the Brewing Process (Online)

Level:
Entry

Course Description

Brewing industry executives and those considering entering the industry need to know the ins-and-outs of professional brewery operations in order to make effective financial and managerial decisions. The World Brewing Academy (WBA) introduces a way to learn the basics of brewery dynamics without the need to travel.

This course allows executives, administrative staff, and brewing-industry decision makers around the globe to participate in professional-level English-language training over the Internet. Participants study as their schedule permits, and can utilize the resources of their own brewery for practical application of their course materials. The average time per student spent studying is 5-hours or less per week.

Designed exclusively for the WBA, the software employed in our web-based training (WBT) program uses state-of-the-art Internet tools including Internet Chat Rooms, instant messaging and "white board" facilities that will allow students to consult with our world-class brewing industry faculty. Many presentations are accompanied by full instructor narration, maximizing student comprehension of even the most complex topics. Our student facilitator is available via e-mail or chat room to make sure your educational experience is as complete as possible. Although our program uses advanced features, students require only basic experience in computers to navigate through the course.

The Executive Overview of the Brewing Process offers an extensive range of topics covering each critical area of brewing technology. During the three-week duration of this online program, students will cover the topics listed in the syllabus.

Course Syllabus

- Brewing Process Overview
- History of Brewing
- Malting, adjuncts and other malts
- Brewing Water
- Brewer's Yeast
- Hops
- Milling
- Mashing and Wort Separation
- Wort Boiling, Whirlpool, Wort Cooling and Aeration
- Fermentation
- Maturation, Storage, Carbonation and Filtration
- Packaging, Warehousing
- Cleaning and Sanitizing
- Beer Dispense and Serving
- Biological Control
- Quality Issues
- Beer Styles

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age.

For this course, prior brewing knowledge is not required.

Tuition Fees and Charges

Application Processing Fee (non-refundable)	\$100.00
Regular Tuition	\$885.00
Total	\$985.00

How to apply

To apply for this program/course please visit our website at <http://www.siebelinstitute.com>



Consumer Information

Certificate Studies (Campus)

Reporting Period:

July 1st 2016 – June 30th 2017

DISCLOSURE REPORTING CATEGORY

	W30: Concise Course in Brewing Technology	W11: Advanced Brewing Theory Program	W10: International Diploma in Brewing Technology	W40: Master Brewer Program
(A1) Students who were admitted in the program or course of instruction as of July 1 of this reporting period	67	9	19	35
(A2) Additional students who were admitted in the program or course of instruction during the next 12 months and classified in one of the following categories				
a) New starts	0	0	0	0
b) Re-enrollments	0	0	0	0
c) Transfers into the program from other programs at the school	0	1	0	0
(A3) Students (total) admitted in the program or course of instruction during the 12-month reporting period	67	9	31	35
(A4) Students enrolled in the program or course of instruction during the 12-month reporting period who:				
a) Transferred out of the program/course and into another program/course	0	0	0	0
b) Completed or graduated from a program or course of instruction	64	8	19	17
c) Withdrew from the school	0	0	0	7
d) Are still enrolled	3	1	0	18
(A5) Students enrolled in the program or course of instruction who were:				
a) Placed in their field of study	14	1	9	7
b) Placed in a related field	2	0	0	0
c) Placed out of the field	6	2	0	0
d) Not available for placement due to personal reasons	0	0	0	0
e) Not employed	0	0	0	0
(B1) Students who took a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a	n/a
(B2) The number of students who took and passed a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a	n/a
(C) The number of graduates who obtained employment in the field who did not use the school's placement assistance during the reporting period (compiled by reasonable efforts)	16	0	6	5
(D) The average starting salary (USD) for all school graduates employed during the reporting period (compiled by reasonable efforts)	\$ 35,000	\$45,000	\$35,000	\$40,000



Consumer Information

Individual Modules (Campus)

Reporting Period:

July 1st 2016 – June 30th 2017

DISCLOSURE REPORTING CATEGORY

	W21: Raw Materials and Wort Production	W22: Beer Production and Quality Control	W23: Packaging and Process Technology	W24: Business of Brewing/ Technical Case Studies	W25: Applied Brewing Techniques
W1) Students who were admitted in the program or course of instruction as of July 1 of this reporting period	3	3	1	3	4
(A2) Additional students who were admitted in the program or course of instruction during the next 12 months and classified in one of the following categories					
a) New starts	0	0	0	0	0
b) Re-enrollments	0	0	0	0	0
c) Transfers into the program from other programs at the school	0	0	0	0	0
(A3) Students (total) admitted in the program or course of instruction during the 12-month reporting period	3	5	1	3	4
(A4) Students enrolled in the program or course of instruction during the 12-month reporting period who:					
a) Transferred out of the program/course and into another program/course	0	0	0	0	0
b) Completed or graduated from a program or course of instruction	3	3	1	3	4
c) Withdrew from the school	0	0	0	0	0
d) Are still enrolled	0	0	0	0	0
(A5) Students enrolled in the program or course of instruction who were:					
a) Placed in their field of study	3	n/a	n/a	n/a	n/a
b) Placed in a related field	0	n/a	n/a	n/a	n/a
c) Placed out of the field	0	n/a	n/a	n/a	n/a
d) Not available for placement due to personal reasons	0	n/a	n/a	n/a	n/a
e) Not employed	0	n/a	n/a	n/a	n/a
(B1) Students who took a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a	n/a	n/a
(B2) The number of students who took and passed a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a	n/a	n/a
(C) The number of graduates who obtained employment in the field who did not use the school's placement assistance during the reporting period (compiled by reasonable efforts)	3	n/a	n/a	n/a	n/a
(D) The average starting salary (USD) for all school graduates employed during the reporting period (compiled by reasonable efforts)	\$35,000	n/a	n/a	n/a	n/a

* Number of students who graduated from the Advanced Brewing Theory (ABT) Program after completing an individual module.



Consumer Information

Individual Modules (Campus) continued

Reporting Period:
July 1st 2016 – June 30th 2017

DISCLOSURE REPORTING CATEGORY		W26: European Brewery Study Tour	W45: Advanced Applied Brewing Techniques
(A1)	Students who were admitted in the program or course of instruction as of July 1 of this reporting period	3	4
(A2)	Additional students who were admitted in the program or course of instruction during the next 12 months and classified in one of the following categories		
	a) New starts	0	0
	b) Re-enrollments	0	0
	c) Transfers into the program from other programs at the school	0	0
(A3)	Students (total) admitted in the program or course of instruction during the 12-month reporting period	3	4
(A4)	Students enrolled in the program or course of instruction during the 12-month reporting period who:		
	a) Transferred out of the program/course and into another program/course	0	0
	b) Completed or graduated from a program or course of instruction	3	0
	c) Withdrew from the school	0	0
	d) Are still enrolled	0	4
(A5)	Students enrolled in the program or course of instruction who were:		
	a) Placed in their field of study	n/a	n/a
	b) Placed in a related field	n/a	n/a
	c) Placed out of the field	n/a	n/a
	d) Not available for placement due to personal reasons	n/a	n/a
	e) Not employed	n/a	n/a
(B1)	Students who took a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a
(B2)	The number of students who took and passed a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a
(C)	The number of graduates who obtained employment in the field who did not use the school's placement assistance during the reporting period (compiled by reasonable efforts)	n/a	n/a
(D)	The average starting salary (USD) for all school graduates employed during the reporting period (compiled by reasonable efforts)	n/a	n/a

* Number of students who graduated from the International Diploma in Brewing Technology Program after completing an individual module.



Consumer Information

Certificate Studies (Online)

Reporting Period:

July 1st 2016 – June 30th 2017

DISCLOSURE REPORTING CATEGORY

	WT1: Concise Course in Brewing Technology	WT2: Advanced Brewing Theory Program (ABT)	WT5: ABT Mod. 1 Raw Materials & Wort Production	WT6: ABT Mod. 2 Beer Production & Quality Control	WT7: ABT Mod. 3 Packaging & Process Technology
(A1) Students who were admitted in the program or course of instruction as of July 1 of this reporting period	120	21	5	34	22
(A2) Additional students who were admitted in the program or course of instruction during the next 12 months and classified in one of the following categories					
a) New starts	229	0	33	32	32
b) Re-enrollments	0	0	0	0	0
c) Transfers into the program from other programs at the school	0	0	0	0	0
(A3) Students (total) admitted in the program or course of instruction during the 12-month reporting period	349	21	23	43	25
(A4) Students enrolled in the program or course of instruction during the 12-month reporting period who:					
a) Transferred out of the program/course and into another program/course	0	0	0	0	0
b) Completed or graduated from a program or course of instruction	239	9	5	32	22
c) Withdrew from the school	25	0	0	1	0
d) Are still enrolled	62	12	0	9	3
(A5) Students enrolled in the program or course of instruction who were:					
a) Placed in their field of study	17	n/a	7	n/a	n/a
b) Placed in a related field	0	n/a	0	n/a	n/a
c) Placed out of the field	6	n/a	0	n/a	n/a
d) Not available for placement due to personal reasons	0	n/a	0	n/a	n/a
e) Not employed	2	n/a	0	n/a	n/a
(B1) Students who took a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a	n/a	n/a
(B2) The number of students who took and passed a State licensing examination or professional certification examination, if any, during the reporting period	n/a	n/a	n/a	n/a	n/a
(C) The number of graduates who obtained employment in the field who did not use the school's placement assistance during the reporting period (compiled by reasonable efforts)	6	9	0	n/a	n/a
(D) The average starting salary (USD) for all school graduates employed during the reporting period (compiled by reasonable efforts)	\$35,000	n/a	\$25,000	n/a	\$35,000

* Number of students who graduated from the Advanced Brewing Theory (ABT) Program after completing an individual module.



Policies and Procedures

Approval

Siebel Institute of Technology is approved by the Division of Private Business and Vocational Schools of the Illinois Board of Higher Education.

Accreditation

Siebel Institute of Technology is not accredited by an accrediting body recognized by the U.S. Department of Education.

The school does not guarantee the transferability of credits to another school, college or university. Credits or coursework are not likely to transfer; any decision on the comparability, appropriateness and applicability of credit and whether credit should be accepted is the decision of the receiving institution.

Admission

It is the policy of Siebel Institute to admit students without regard to race, gender, sexual orientation, religion, creed, color, national origin, ancestry, marital status, age, disability, or any other factor prohibited by law.

All students applying for a program, module or course must be at least twenty-one (21) years of age.

Advanced level programs require students to have a specific knowledge of brewing technologies and/or related sciences in order to be approved to enroll. This can be satisfied by

(a) Successful completion of the Concise Course in Brewing Technology **OR**

(b) Successful completion of an online assessment

Individuals who do not satisfy either of the above requirements may apply after successfully completing a formal assessment review conducted by Siebel Institute's Director of Education.

Cancellation of Enrollment Agreement Prior to Start of Class

The student may cancel the enrollment agreement by delivering written notice of such cancellation to the Siebel Institute registrar prior to 5pm on the 5th business day after the student has entered into the enrollment agreement to receive a full refund of all monies paid to Siebel Institute, provided that classes have not yet started during such period.

Cancellations received after the 5th business day and prior to the first day of class will lead to a full tuition refund less the Application Processing Fee (APF). If the application is not accepted by Siebel Institute all monies paid to Siebel Institute relating to the application, including the APF, will be refunded to the student. All course cancellations must be made in writing to the Registrar at Siebel Institute, 900 N North Branch Street, Suite 1N, Chicago, Illinois, 60642.

Cancellation After the Start of Class

Campus Courses:

A student may withdraw from a course, module or program at any time, and partial tuition refunds, if any, will be given based on the number of calendar days that have elapsed since the first day of such course, module or program as set forth on the schedule below.

Refund Schedule (Campus Courses)

Number of calendar days*:	Refund
Certificate Program	
1	90%
2-5	50%
6-8	25%
9+	0%
Module & any 2-week Course	
1	90%
2	50%
3	25%
4+	0%
Short Course (5 days or less)	
1	50%
2+	0%

*Starting on the first day class is scheduled to meet up until and including the date written cancellation is received by the Siebel Institute Registrar

Online Courses:

A student may withdraw from an online course, module or program at any time, and partial tuition refunds, if any, will be given based on the percentage of completion as set forth on the schedule below.

Refund Schedule (Online Courses)

Percentage completed*:	Refund
up to 10%	90%
11-20%	70%
21-30%	50%
31%+	0%

*Determined on the date written cancellation is received by the Siebel Institute Registrar

Active military or reservist students who get called to duty or training:

A student who is on active duty or is a military reservist (including members of the National Guard) may withdraw from Siebel Institute and receive a full tuition refund if such student is called for active duty or reassignment during the course/program, provided that the student officially withdraws and submits a copy of his/her Official Orders to the Registrar at Siebel Institute. Following withdrawal, the student will be dropped from all registered courses, modules and programs, and no certificate or diploma may be earned for any programs/courses for which a refund has been given.

Cancellation of Course

Siebel Institute reserves the right to cancel any course for any reason at any time. All monies paid to Siebel Institute, including the APF, for any cancelled course will be refunded within thirty (30) business days of any such cancellation.

Financial Aid

Siebel Institute of Technology is a privately-owned, vocational trade school, and therefore does not qualify for Federal student loans, grants, or GI Bill. Siebel Institute is recognized by the Veterans Administration's Vocational Rehabilitation program.



Grading Information

Advanced and Intermediate-level programs, modules and courses within the "Certificate Studies" category are graded as follows:

Points	Grade	Description
95+	A+	Superior
90-94	A	Excellent
85-89	B+	Very Good
80-84	B	Good
75-79	C+	Fair
70-74	C	Satisfactory
<69	D	Unsatisfactory

Grievance

Siebel Institute endeavors to treat all student complaints fairly and to address student concerns promptly. Students are directed to submit all complaints in a dated, signed writing to the Office Manager of Siebel Institute. Siebel Institute endeavors to address, and where practicable, respond to complaints within five (5) business days. If Siebel Institute deems necessary, a written response may be presented to the student. Records will be maintained in respective student files and treated as confidential.

Complaints against the school may be registered with the Board of Higher Education online at <http://complaints.ibhe.org>

Illinois Board of Higher Education

Division of Private Business and Vocational Schools
1 N. Old State Capitol Plaza,
Suite 333
Springfield, Illinois 62701-1377
Phone: 217-782-2551
Fax Number: 217-782-8548
www.ibhe.org

Payment Terms

Campus Courses:

To reserve a seat in any course, module or program, the required non-refundable Application Processing Fee (APF) must be paid within five (5) days after a student is accepted. To qualify for "Regular Tuition" pricing, full payment must be received no later than 60-days in advance of the course, module or program start date. "Late Tuition" pricing will apply after this time with full payment to be made no later than 45-days in advance of the course, module or program start date. If a student application is received less than 45- days in advance of the course, module or program start date, full payment including the Application Processing Fee (APF) is required upon approval of attendance.

Online Courses:

To reserve a seat in any online course, module or program, the required non-refundable Application Processing Fee (APF) must be paid within five (5) days after a student is accepted. To qualify for "Regular Tuition" pricing, full payment must be received no later than 14-days in advance of the course, module or program start date. "Late Tuition" pricing will apply after this time. If a student application is received less than 14- days in advance of the course, module or program start date, full payment including the Application Processing Fee (APF) is required upon approval of attendance.

Payment

Payments are accepted through Visa, MasterCard, Wire Transfer, checks drawn on a US bank and US money orders. Siebel Institute is not responsible for any transaction fees. If submitting payment by Wire Transfer, contact the registrar for banking information. Allocate sufficient time to process the Wire Transfer payments. It is the student's responsibility to ensure that their account is in order.

Privacy

Siebel Institute respects your privacy and will not provide any personal information to parties. For the benefit of networking, Siebel Institute will share contact information with other participants in the same class. Instructors will also have access to full names and reduced demographic information.

Termination

Siebel Institute reserves the right to cancel the enrollment agreement for any of the following reasons:

- failure to maintain satisfactory academic progress
- failure to pay school fees and/or tuition by applicable due dates
- disruptive behavior
- posing a danger to the health or welfare of students or other members of the Siebel Institute community
- failure to comply with the policies and procedures of Siebel Institute.

Disclaimer

The information in this document was the best available at the time of release. Siebel Institute endeavors to present an accurate view of the policies, programs, facilities, fees, and personnel of the school in this document. However, Siebel Institute reserves the right to alter any policies, programs, facilities, and fees described herein without notice or obligation. This catalog is updated regularly and available for download from the Siebel Institute website at <http://www.siebelinstitute.com/downloads/siebel-academic-catalog/>

Important notice to currently enrolled students

The policies and procedures set forth in this copy of the Siebel Institute Academic Catalog become effective as of July 27, 2017 and may not necessarily apply to currently enrolled students. Please refer to your signed enrollment agreement for policies and procedures applicable at the time your application was approved for attendance.

