



College of Science & Engineering Fermentation Science Certificate *Program Admission Application*

Last Name: _____ First Name: _____ MI: _____

Email: _____ Phone: _____

Admission to the Fermentation Science undergraduate certificate program requires:

1. You be 21 years of age or older by the start of classes.
2. Completion of BIO 101 and CHM 120 or 132. Equivalent introductory biology and chemistry courses from other colleges and universities will be considered. Evidence that the required prerequisite courses will be completed prior to beginning the certificate program will be considered. In lieu of these prerequisites, relevant life experience may satisfy this requirement with permission of the program director and written explanation in the essay portion.
3. Be admitted to Central Michigan University as a degree-seeking or non-degree-seeking student.
4. Submit a short personal statement (1 page or less) describing 1. brewing experience/interest, 2. science experience (including coursework) or reason for exemption from prerequisite, and 3. your goals in pursuing the Fermentation Science Certificate.
5. Submit a copy of an unofficial transcript or academic history.
6. Submit a completed and signed application.

Application submissions should be:

- Dropped off in the College of Science & Engineering Dean's Office, ET 200 OR emailed to the Program Director, Dr. Cordell DeMattei at demat1cr@cmich.edu OR sent to:

Fermentation Science Certificate Application

ET 200

Central Michigan University

Mt. Pleasant, MI 48859

Once admitted to the program, students must achieve a grade of C (2.0) or better in each certificate course to earn the certificate.

NOTE: Admission into the Fermentation Science certificate program is limited and competitive. You will be notified by email regarding admission into the program.

In earning the Fermentation Science Certificate, students will be working in the classroom, laboratory, and commercial breweries. To be successful in these environments, students should be able to:

- Effectively communicate in verbal and written English in order to follow instructions and to interact with faculty, staff, students, and other individuals.
- Tolerate exposure to hot, cold, wet, and slippery environments that are normally encountered within a brewery.
- Safely handle hazardous chemicals including acids, bases, and organic chemicals.
- Lift up to 50 pounds
- Display professionally appropriate behaviors and emotional status when dealing with others, which may include individuals from diverse cultural and social backgrounds.

If a student has a disability which may require special accommodation to perform the tasks listed, it is the student's responsibility to contact the Student Disabilities Services Office so appropriate steps can be taken.

I have read and understand the list of abilities expected of me in the Fermentation Science Certificate Program and indicate that I am able to meet these standards.

Signature: _____ Date: _____