



Oregon State University
Professional and
Continuing Education

Foundation of Distilled Spirits Business and Essential Training Online

Fall 2024: September 7 and 8 | Fully Online

Instructor: Dr. Paul Hughes, paul.hughes@oregonstate.edu

After gaining his PhD in chemistry from the University of London, Paul moved into the brewing research sector in 1990. After spells as an industry-sponsored research scientist and then principal scientist with Heineken International, Paul moved to Heriot-Watt University in 2005 as Professor of Brewing and Distilling and director of the International Centre for Brewing and Distilling. Paul moved to Oregon in 2015 to establish a dedicated distilled spirits program. Paul holds an MBA with a specialism in innovation and he teaches, trains and consults internationally. He has co-authored two text-books (one on beer, one on whisky), four patents and more than 60 peer-reviewed and conference papers.

Course Description:

If you're thinking about starting your own distillery, but wondered how to get started and where to begin then this online course is specifically designed for you.

At the end of two days, you will walk away with:

- Step-by-step process to opening a distillery
- How to start a craft distillery with a low budget and what's needed to be successful
- Where to begin, from raising funds to creating a business plan to understanding the legal requirements
- A viable business plan to get started with a micro-budget
- Insight into the distilled spirits industry

Whether you want to start a distilling business with gin, whiskey/whisky, and anything else, this two-day workshop will help you avoid costly mistakes and shorten the time from idea to execution.

This synchronous course is taught online via Zoom. A link will be provided to all registered learners in advance of the first day.

Class Agenda

Day 1 - Making new spirit

- 800 Introductions and welcome
- 815 Diversity of spirits
- 930 Break
- 945 Making alcohol for distillation I
- 1045 Making alcohol for distillation II
- 1145 Lunch
- 1245 Alcohol-water mixtures
- 1400 Break
- 1415 Proofing
- 1500 Botanical spirits
- 1600 Close

Day 2 - Aspects of distillery management

- 800 Review of day 1
- 815 Equipment layout
- 915 Downstream modification
- 1015 Break
- 1030 Analysis and distillery management
- 1200 Lunch
- 1300 Flavor and flavor assessment
- 1400 Definitions, licensing and permits
- 1500 Business models for spirits
- 1700 Close

This syllabus is subject to change prior to the course start date.

This course is offered through Oregon State University Professional and Continuing Education.
Contact us to to learn more! Email: pace@oregonstate.edu | Tel: (541) 737-4197 | pace.oregonstate.edu