

INSTRUCTIONAL MANUFACTURE AND USE OF ALCOHOLIC PRODUCTS

Related Board of Trustees Policy: BP 2.4

OPR: Vice President for Instruction

Approval: August 21, 2018

Revision:

INSTRUCTIONAL MANUFACTURE AND USE OF ALCOHOLIC PRODUCTS

Board Policy 2.4 authorizes the President to conduct, upon receiving the necessary State Board of Education and NC Alcoholic Beverage Control Commission approvals, the following instructional programs:

- A brewing, distillation and fermentation program pursuant to N.C.G.S. § 18B-1114.6. The purpose of the brewing, distillation and fermentation program is solely educational.
- A viticulture and enology program pursuant to N.C.G.S. § 18B-1114.4. The purpose of a viticulture and enology program is solely educational.

These two programs are referred to interchangeably for the purpose of this Policy and subordinate Procedures.

Permitted Activities

Notwithstanding anything to the contrary in this or any other Policies or Procedures of the College, students and employees are permitted to engage in the following activities solely in connection with the brewing, distillation and fermentation program or viticulture and enology program:

- The President shall authorize employees to conduct instruction in these programs in accordance with the requirements of the NC Alcoholic Beverage Control Commission.
- Authorized employees and students participating in these two programs may engage in the manufacture of malt beverages and wine on the College campus or the College's contracted or leased property solely for the purpose of providing and receiving instruction.
 - No employee or student shall be permitted to participate in the brewing, distillation and fermentation program or viticulture and enology program unless the employee or student is at least 21 years old on the first day of class.
- Authorized employees and students participating in these two programs may possess malt and wine beverages manufactured during instruction for the purpose of conducting malt beverage and wine tasting seminars and classes for students who are 21 years of age or older. Such beverages may be consumed only as follows:
 - In a classroom setting, and,

- Under the direct supervision of an authorized instructor, and,
- In an amount not to exceed two ounce servings of individual products. The total of the samples shall not exceed eight ounces in one calendar day (an "Instructional Sampling"). No student who is or appears to be intoxicated shall be permitted to take part in any such Instructional Sampling.

All alcoholic beverages which are created or used in connection with instruction shall be stored securely on the College premises to prevent unauthorized access to the beverages.

All alcoholic beverages which are created or used and which are not promptly used in an Instructional Sampling (as defined below) shall be immediately disposed of by depositing such beverages directly into the municipal sewer system. The disposal of all alcoholic beverages in accordance with this Policy shall be documented, including the specific quantity, to demonstrate compliance with this Policy.

Prohibited Activities

No College employee or student shall remove any alcoholic beverage manufactured or stored in connection with the brewing, distillation and fermentation program or viticulture and enology program from the premises in which the program instruction is delivered. Employees and students shall be advised that removal of alcoholic beverages from the premises is a crime punishable by law.

No alcoholic beverage created in connection with the brewing, distillation and fermentation program or viticulture and enology program shall be sold to any person or entity under any circumstances.

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