

THE APOTHECARIST CERTIFICATION PROGRAM CURRICULUM

18-MONTH COURSE, RANGING FROM 140 – 180+ COURSE HOURS

INTERACTIVE ONLINE COURSES

FALL SESSION – BEGINS EACH SEPTEMBER	WINTER SESSION – BEGINS EACH JANUARY
<p>INTERNAL HERBAL PREPARATIONS</p> <p>TINCTURES, FLAVORINGS, TEAS & HOT DRINKS, FERMENTED HERBS, ELECTUARIES, HERBAL VINEGARS, OXYMELS, GUMMIES, TONICS AND HERBAL-INFUSED FOODS. LABEL & PACKAGING REQUIREMENTS, STATE LAWS, FOOD SAFETY & GMP GUIDELINES.</p>	<p>EXTERNAL HERBAL PREPARATIONS</p> <p>HERBAL SOAPS, LOTIONS & CREAMS, SALVES/OINTMENTS, INFUSED HAIR PRODUCTS, HYDROTHERAPY PREPARATIONS, EAR OILS, HYDROSOLS, ESSENTIAL OIL DISTILLATION AND HERBAL EYE WASHES. LABEL & PACKAGING REQUIREMENTS, STATE LAWS, GMP GUIDELINES.</p>

AND

FIVE 3-DAY ON SITE INTENSIVE COURSES

CHOOSE A MINIMUM OF 3 FOR CERTIFICATION



EXTERNAL HERBAL PREPARATIONS

STUDY THE HANDS-ON PROCESSES OF CREATING CUSTOMIZED HERBAL SOAPS, HERBAL HYDROTHERAPY & BODY CARE PREPARATIONS, PACKAGING & PRODUCT PRESENTATION

22 CLASS HOURS

INTERNAL HERBAL PREPARATIONS

LEARN TO MAKE EVERYTHING FROM HERBAL HONEYS, VINEGARS & MEDICINAL GUMMIES TO EXPERIENCING A TINCTURE TASTING BAR & CONCOCTING BITTERS, TEAS & TONICS – ALL DESIGNED TO BE PLEASANT END PRODUCTS THAT APOTHECARISTS CAN MARKET FOR PURCHASE

22 CLASS HOURS

MYCOLOGY & HERBS

BEGIN ADDING POTENT MYCELLIUM INTO YOUR HERBAL PREPARATIONS. THIS INTENSIVE WILL COVER CULTIVATION, IDENTIFICATION, WILD FORAGING TECHNIQUES, INOCULATION, PRESERVATION, & PREPARATION METHODS OF MUSHROOMS FOR YOUR APOTHECARY

22 CLASS HOURS

THERAPEUTIC ESSENTIAL OILS & DISTILLATION

LEARN THE BASICS OF DISTILLING YOUR OWN BOTANICALS FOR THERAPEUTIC USE, MAKING HYDROSOLS, OIL SAFETY & THE BEST WAYS TO BRING THIS POWERFUL TOOL INTO YOUR APOTHECARY

22 CLASS HOURS

FOOD AS MEDICINE

UNDERSTAND FOOD HANDLING REGULATIONS, PACKAGING REQUIREMENTS & FOOD SAFETY BASICS. THIS COURSE WILL COVER FERMENTED HERBS, WILD EDIBLES IN THERAPEUTIC DISHES, MAKING HERBAL FRUIT PASTES/CHEESES, HOT & COLD TONIC DRINKS, HERBAL COOKING RECIPES & A CULINARY MATERIA MEDICA

22 CLASS HOURS