

CRAFT BREWERY

Major Project Report

Submitted to

SRI PADMAVATI MAHILA VISVAVIDYALAYAM

In Partial fulfilment of the requirement for the

MASTER OF COMPUTER APPLICATIONS

IV SEMESTER

By

PANGA SADHANA (2022MCA16071)

Under the guidance of

Prof. K. VENKATA KRISHNA



Accredited by NAAC with A⁺ Grade

ISO 9001 : 2015 Certified

DEPARTMENT OF COMPUTER SCIENCE

SRI PADMAVATI MAHILA VISVAVIDYALAYAM

(Women's University)

Tirupati-517502(A.P), Andhra Pradesh

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DEPARTMENT OF COMPUTER SCIENCE
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CERTIFICATE

This is to certify that the project work entitled “CRAFT BREWERY” is a bonafide record of work carried out by **PANGA SADHANA (2022MCA16071)** In the **Department of Computer Science, Sri Padmavati Mahila Visvavidyalayam, Tirupati** in partial fulfilment of the requirements of IV Semester of **MASTER OF COMPUTER APPLICATIONS**. The content of the Project Report has not been submitted to any other University / Institute for the award of any degree.

Guide

Head of the Department

DECLARATION

I hereby declare that MCA IV Semester Major Project entitled “**CRAFT BREWERY**” was done at the **Department of Computer Science, Sri Padmavati Mahila Visvavidyalayam,** Tirupati, in the year 2023-2024 under the guidance of **Prof. K. VENKATA KRISHNA** in partial fulfilment of requirements of MCA IV Semester.

I also declare that this project is our original contribution of the best of my knowledge and belief. I further declare that this work has not been submitted for the award of any other degree of this or any other university/Institution.

Signature of the Student

ACKNOWLEDGEMENT

I am greatly indebted to our guide **Prof. K.VENKATA KRISHNA** for taking keen interest on my project work and providing valuable suggestions in all the possible areas of improvement.

I express my sincere thanks to the teaching staff of the Department of Computer Science for extending support and encouragement to me in all the stages of the project work.

I gratefully acknowledge and express my gratitude to the non-teaching staff of the Computer Science Department who supported us in preparing the project report.

Signature of the Student

INDEX

SL.No.	Content	Page No.
	ABSTRACT	1
1.	INTRODUCTION	2
1.1.	University profile	
2.	PROBLEM DEFINITION	3-4
1.2.	Aim	
1.3.	Problem Definition	
1.3.1.	Existing System	
1.3.2.	Proposed System	
1.4.	Objectives	
3.	SYSTEM ANALYSIS	5-10
a.	Software Requirement Specifications	
b.	System Requirement	
i.	Hardware Requirements	
ii.	Software Requirements	
3.3.	Feasibility Study	
3.3.1.	Operational Feasibility	
3.3.2.	Technical Feasibility	
3.3.3.	Economical Feasibility	
3.4.	Modeling Approaches	
3.4.1.	UML diagrams	
3.4.1.1.	Use Case Diagrams	
3.4.1.2.	State Diagrams	
3.4.1.3.	Sequence Diagrams	
3.4.2.	Data flow Diagrams	
3.4.3.	Class-Based Modeling	
3.4.3.1.	CRC modeling	

SL.No.	Content	Page No:
	3.4.4. Data Models	
	3.4.4.1. ER-Diagrams	
	3.4.4.2. HIPO Chart	
4. SYSTEM DESIGN		11-12
4.1. Design principle		
4.2. Database Design		
4.2.1. Normalization		
4.2.2. Database Tables		
4.3. Modularization		
4.3.1. Hierarchical chart		
4.3.2. Module Description		
5. SYSTEM TESTING		13-15
5.1. Testing Schemes		
5.1.1. Unit Testing		
5.1.2. Integration Testing		
5.1.3. Functional Testing		
5.1.4. Content Testing		
5.1.5. Security Testing		
5.2. Test cases		
6. IMPLEMENTATION		16
7. CONCLUSION		17-18
7.1. Performance of Proposed System		
7.2. Limitation		
7.3. Future Enhancements		
APPENDICES		
APPENDIX A: Screens		19-21
• Screen Shots		
APPENDIX B: Source code		22-40

ABSTRACT

In an era where digital presence is paramount, establishing a robust and engaging online platform for craft breweries is essential. This project aims to develop a comprehensive and user-friendly website for a craft brewery using WordPress, a versatile and widely-adopted content management system. The primary objective is to create a digital space that not only showcases the brewery's unique products and brand identity but also fosters a community around the love for craft beer.

The craft brewery industry thrives on authenticity, quality, and community engagement. To effectively communicate these values and enhance market presence, this project focuses on developing a dynamic and user-friendly website for a craft brewery using WordPress. The goal is to create a digital platform that showcases the brewery's unique offerings, facilitates online sales, and fosters a vibrant community around the brand.

A craft brewery is a small, independent brewery that produces beer on a relatively small scale. These breweries often emphasize quality, flavor, and brewing techniques, differentiating themselves from large-scale corporate breweries. Craft breweries are known for their innovative approaches and unique styles, often creating beers that appeal to niche markets and local tastes.

Craft breweries often become community hubs, hosting events, offering tours, and participating in local festivals. They can also form collaborations with other local businesses and breweries to create special brews and community projects. Craft breweries are a vibrant part of the beer industry, offering unique and high-quality beers that cater to diverse consumer tastes. While starting and running a craft brewery involves several challenges, the rewards can be significant, both in terms of business success and community impact.

1.INTRODUCTION

1.1 University Profile:

Sri Padmavati Mahila Visvavidyalayam (university for women) was founded in the year 1983 by N.T. Rama Rao, the Chief Minister of Andhra Pradesh, with the fervent desire to train women students as better builders of nation and to include skills of leadership in all aspects of life. The University was established under the Sri Padmavati Mahila Visvavidyalayam Act of 1983, which has come in to force on 14th of April 1983, it was started with ten faculties and 300 students and 20 staff members. In pursuance of objectives of university is awarded “A+ Grade” by NAAC.

The campus of Sri Padmavati Mahila Visvavidyalayam is spread out in lush green area of 138.43 acres. The university is situated as a distance of 3 kilometres from railway and bus stations of Tirupati. The campus has the necessary buildings to run its academic programs and administrative machinery. There are separate Buildings for humanities and science, university’s Administration, Central Library, University Auditorium, Sericulture complex and school of Pharmaceutical Sciences and also an independent building for Computer Science, Computer Centre and examination hall.

2. PROBLEM DEFINITION

2.1. Aim:

The aim of a craft brewery typically centers on several core objectives that drive its mission and operations. Here's a comprehensive outline of the primary aims a craft brewery might focus on: quality craftsmanship, customer satisfaction, community involvement, sustainability and brand development.

2.2. Problem Definition:

Defining the problem for a craft brewery involves identifying the key challenges and issues the brewery aims to address. Here are some critical problem areas typically faced by craft breweries. The craft beer market is crowded with many breweries vying for the same customer base. It is challenging to stand out in a market with numerous competitors offering similar products. Complex regulations navigating the complex and often stringent alcohol production and distribution regulations can be difficult. Licensing obtaining the necessary licenses and permits at federal, state, and local levels can be a lengthy and costly process.

2.2.1. Existing System:

The craft brewery operates on a semi-automated system, blending traditional brewing methods with modern equipment. It begins with the milling of carefully selected grains, followed by mashing in the brew kettle to extract fermentable sugars. The wort is then transferred to fermentation vessels where yeast is added, initiating the fermentation process. Temperature and fermentation progress are monitored closely throughout. After fermentation, the beer undergoes conditioning before being kegged or bottled. Quality control measures include sensory evaluation and lab analysis to ensure consistency and excellence in every batch. The brewery prides itself on its commitment to craftsmanship and innovation within the ever-evolving landscape of craft brewing.

2.2.2. Proposed system:

A proposed system for a craft brewery could include several key components aimed at optimizing production, quality control, and customer experience. At its core, the system would likely

encompass a comprehensive brewery management software, integrating functionalities such as inventory management, batch tracking, and scheduling. This software would facilitate efficient resource allocation, ensuring timely brewing cycles and minimal waste. Additionally, quality control measures would be integrated, enabling real-time monitoring of brewing parameters and quality assurance protocols to maintain consistency in taste and product standards. To enhance customer engagement, the system might incorporate a brewery app or online platform, allowing patrons to explore beer offerings, place orders, and provide feedback. Moreover, leveraging data analytics tools could offer valuable insights into consumer preferences, enabling targeted marketing strategies and product development initiatives. Overall, the proposed system aims to streamline operations, uphold quality, and foster meaningful connections with customers in the dynamic landscape of craft brewing.

2.3. Objectives:

1. **Product Quality:** Ensure consistent high-quality brewing standards across all batches to maintain the brewery's reputation for excellence in taste and craftsmanship.
2. **Innovation:** Foster a culture of experimentation and innovation to continuously develop unique and distinctive beer flavors that appeal to evolving consumer preferences.
3. **Sustainability:** Implement sustainable brewing practices to minimize environmental impact, such as water conservation, energy efficiency, waste reduction, and sourcing local, organic ingredients when possible.
4. **Market Expansion:** Strategically expand market reach through distribution partnerships, taproom expansions, or entering new geographic regions while staying true to the brewery's core values and brand identity.
5. **Customer Experience:** Enhance the overall customer experience by providing exceptional service in taprooms, offering engaging brewery tours, and creating opportunities for community involvement and events.
6. **Brand Building:** Develop a strong brand identity that resonates with target demographics, effectively communicates the brewery's story and values, and differentiates it from competitors in the crowded craft beer market.
7. **Employee Development:** Invest in employee training and development programs to empower staff with the knowledge and skills necessary to excel in their roles, foster teamwork, and maintain a positive work environment.

8. Financial Sustainability: Achieve sustainable revenue growth and profitability through effective cost management, pricing strategies, and diversification of revenue streams, while reinvesting in the brewery's growth and development.

3. SYSTEM ANALYSIS

3.1. Software requirements specification:

The software requirement specifications (SRS) document outlines the functional and non-functional requirements of the craft brewery software. The craft brewery management system aims to streamline various brewery operations, including production management, inventory tracking, sales, and customer management.

User authentication and access control

- Introduction
- Functional requirements
- Non-functional requirements
- System architecture
- External Interfaces
- Testing Requirements

3.2. System Requirements:

3.2.1. Hardware Requirements

➤ System	:	Intel Core i5.
➤ Hard Disk	:	1TB.
➤ Monitor	:	15'' LED
➤ Input Devices	:	Keyboard, Mouse
➤ Ram	:	8GB.

3.2.2. Software Requirements

➤ Operating system	:	Windows 11.
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➤ Language	:	Html, Css, Bootstrap, Php.
➤ Tool	:	Wordpress Theme Customaization
➤ Database	:	MYSQL.XAMPP

3.3. Feasability Study:

The feasibility of the project is analyzed in this phase and business proposal is put forth with a very general plan for the project and some cost estimates. During system analysis the feasibility study of the proposed system is to be carried out. This is to ensure that the proposed system is not a burden to the company. For feasibility analysis, some understanding of the major requirements for the system is essential.

Three key considerations involved in the feasibility analysis are,

- ◆ OPERATIONAL FEASIBILITY
- ◆ TECHNICAL FEASIBILITY
- ◆ ECONOMICAL FEASABILITY

3.3.1. OPERATIONAL FEASABILITY :

The aspect of study is to check the level of acceptance of the system by the user. This includes the process of training the user to use the system efficiently. The user must not feel threatened by the system, instead must accept it as a necessity. The level of acceptance by the users solely depends on the methods that are employed to educate the user about the system and to make him familiar with it. His level of confidence must be raised so that he is also able to make some constructive criticism, which is welcomed, as he is the final user of the system.

3.3.2. TECHNICAL FEASABILITY:

This study is carried out to check the technical feasibility, that is, the technical requirements of the system. Any system developed must not have a high demand on the available technical resources. This will lead to high demands on the available technical resources. This will lead to high demands being placed on the client. The developed system must have a modest requirement, as only minimal or null changes are required for implementing this system.

3.3.3. ECONOMICAL FEASABILITY :

This study is carried out to check the economic impact that the system will have on the organization. The amount of fund that the company can pour into the research and development of the system is limited. The expenditures must be justified. Thus the developed system as well within the budget and this was achieved because most of the technologies used are freely available. Only the customized products had to be purchased.

3.4.MODELING APPROACHES:

3.4.1.UML DIAGRAMS :

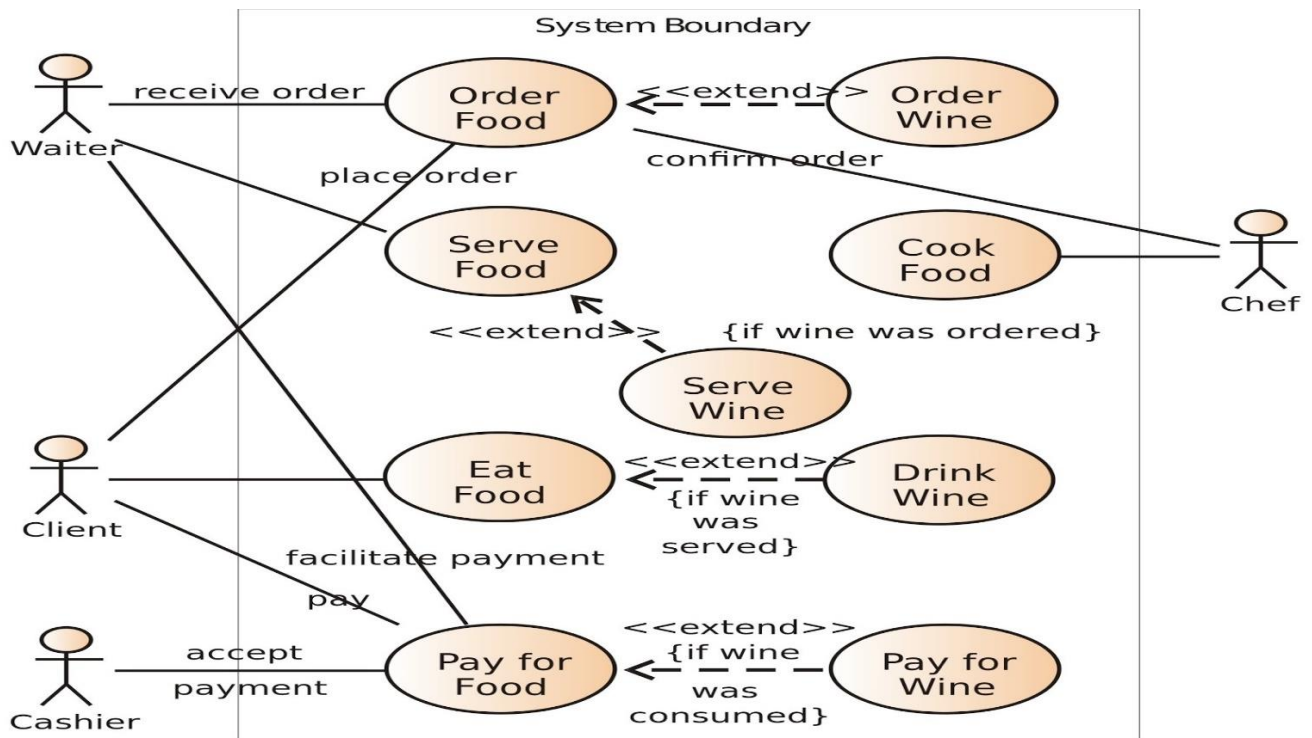
UML stands for Unified Modeling Language. UML is a standardized general-purpose modeling language in the field of object-oriented software engineering. The standard is managed, and was created by, the Object Management Group.

The goal is for UML to become a common language for creating models of object oriented computer software. In its current form UML is comprised of two major components: a Meta-model and a notation. In the future, some form of method or process may also be added to; or associated with, UML.

The Unified Modeling Language is a standard language for specifying, Visualization, Constructing and documenting the artifacts of software system, as well as for business modeling and other non-software systems.

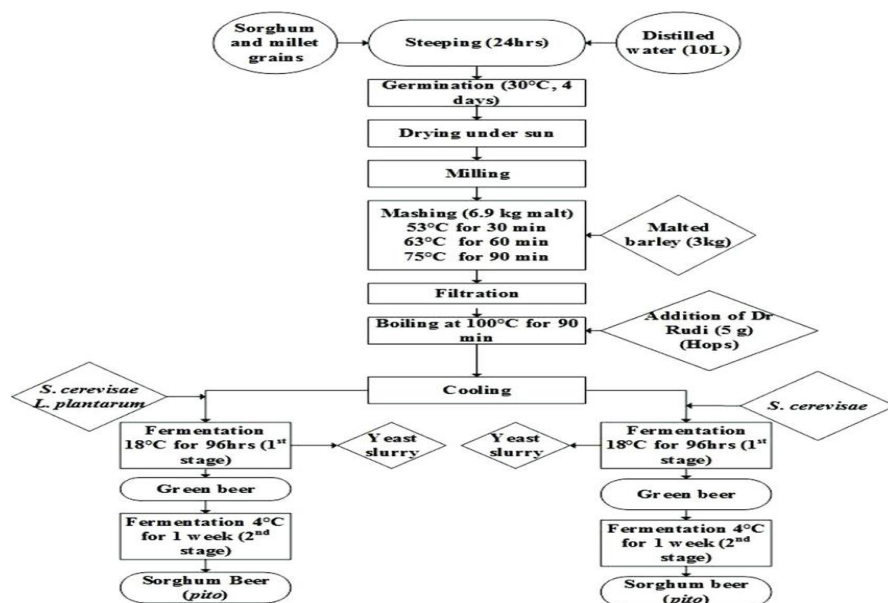
3.4.1.1. Use case diagram:

A use case diagram in the Unified Modeling Language (UML) is a type of behavioral diagram defined by and created from a Use-case analysis.



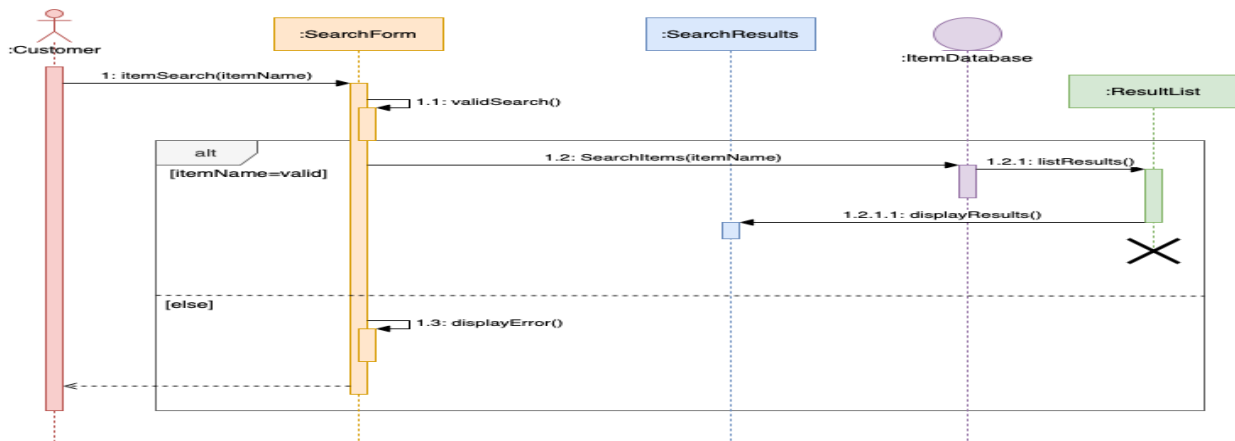
3.4.1.2. State diagram:

The provided state diagram outlines the sequential stages of engagement between a social media marketing agency and a prospective client



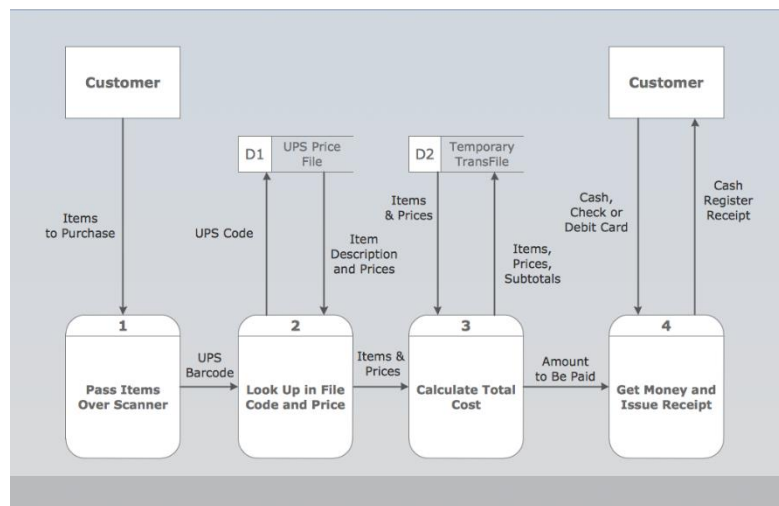
3.4.1.3. Sequence diagram:

A sequence diagram in Unified Modeling Language (UML) is a kind of interaction diagram that shows how processes operate with one another and in what order. It is a construct of a Message Sequence Chart. Sequence diagrams are sometimes called event diagrams, event scenarios, and timing diagrams.



3.4.2. Data flow diagram:

The data flow diagram (DFD) is one of the most important modeling tools. It is used to model the system components. These components are the system process, the data used by the process, an external entity that interacts with the system and the information flows in the system.



3.4.3. Class-Based Modeling

In class-based modeling for a social media marketing agency, we define two main classes: **Client** and **Campaign**.

3.4.3.1. CRC modelling :

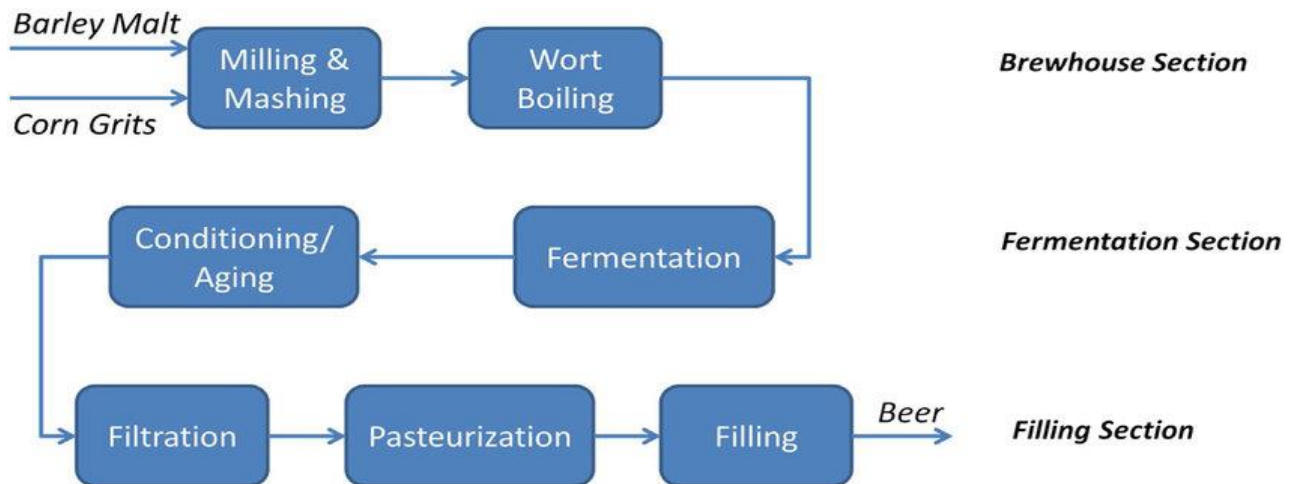
CRC (Class-Responsibility-Collaboration) modeling is a technique used in object-oriented analysis and design to identify and define classes, their responsibilities, and their collaborations within a system. Here's a short note on CRC modeling for a social media marketing agency:.

3.4.4. Data models

Data modeling for a social media marketing agency involves designing the structure and relationships of data entities within the agency's operations. Here's a brief overview of potential data models:

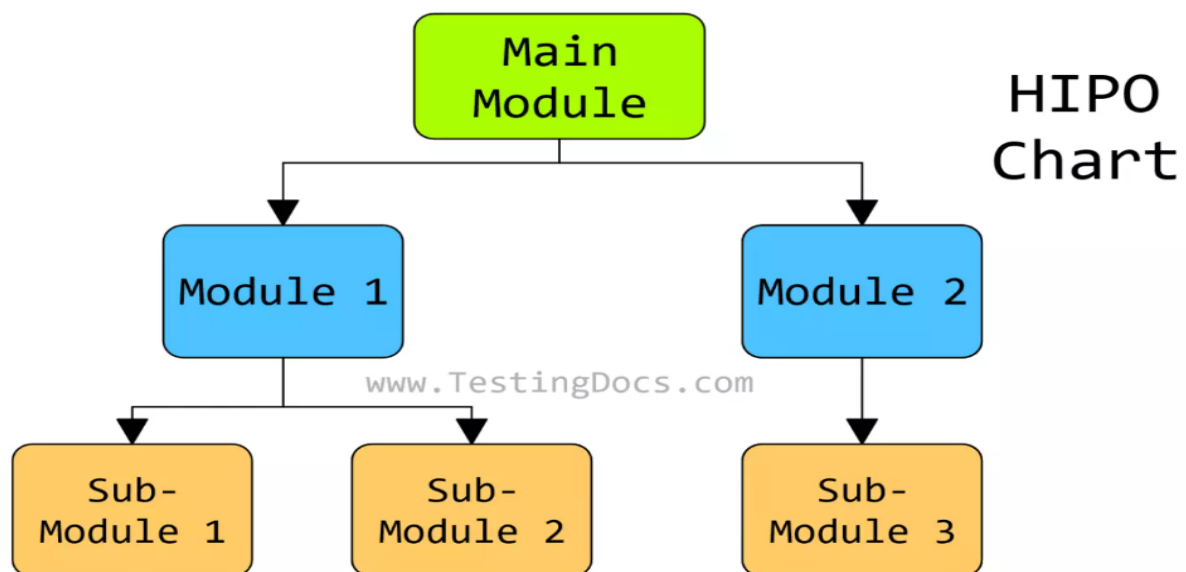
3.4.4.1.ER-Diagram:

An Entity-Relationship (ER) diagram is a visual representation of the entities (or objects), their attributes, and the relationships between them within a system or organization.



3.4.4.2. HIPO Chart:

A Hierarchical Input Process Output (HIPO) chart is a visual tool used to represent the structure of a system's functions or processes hierarchically, detailing the input, processing, and output components of each function.



4.SYSTEM DESIGN

4.1.Design principle:

Designing a system for a craft brewery requires careful consideration of several key principles to ensure efficiency, scalability, and user satisfaction. Here are some fundamental design principles to guide the development of such a system. Design principles for system design are:

- User Centric Design
- Scalability
- Integration and Capability
- Data Accuracy and Consistency
- Security and Compliance
- Efficiency and Automation
- Adaptability and Flexibility
- Sustainability
- Community and Customer Engagement

4.2.Database Design:

Designing a database for a craft brewery management system involves creating a structured schema that captures all the essential entities and their relationships. The primary entities in the database include Users, Recipes, Batches, Ingredients, Inventory, Sales, and Customers.

4.2.1. Normalization:

Normalization is a process in database design that helps organize data efficiently by reducing redundancy and dependency. Normalization in the context of a craft brewery can involve various processes, depending on what aspect of the brewery's operations you're focusing on. Here are a few key areas where normalization can be applied data, recipe, financial and operational normalization.

4.2.2.Database Tables:

Designing a database for a craft brewery involves creating tables to manage various aspects of the brewery's operations. Here are the key tables you might include in such a database:

User Table:

- 'Username'
- 'Email'
- 'Password'
- 'confirm password'

4.3.Modularization:

Modularization in the context of a craft brewery involves breaking down the brewing process and operations into smaller, manageable, and interchangeable units or modules. This approach offers flexibility, scalability, and efficiency in the brewery's operations.

4.3.1.Hierarchical chart:



4.3.2. Module Description:

The Craft Brewery module is designed to manage and streamline the operations of a craft brewery. It covers every aspect from brewing to sales, ensuring efficiency and quality control. The module integrates various processes such as ingredient management, brewing schedules, inventory control, sales tracking, and customer engagement.

Benefits

- **Increased Efficiency:** Streamline operations and reduce manual processes, saving time and resources.
- **Enhanced Quality Control:** Maintain high standards of quality with comprehensive tracking and monitoring.
- **Improved Customer Satisfaction:** Enhance customer experience through better service, loyalty programs, and targeted marketing.
- **Data-Driven Decisions:** Utilize robust reporting and analytics to make informed business decisions.
- **Regulatory Compliance:** Stay compliant with industry regulations, avoiding potential fines and legal issues.

5. SYSTEM TESTING

The purpose of testing is to discover errors. Testing is the process of trying to discover every conceivable fault or weakness in a work product. It provides a way to check the functionality of components, sub assemblies, assemblies and/or a finished product. It is the process of exercising software with the intent of ensuring that the Software system meets its requirements and user expectations and does not fail in an unacceptable manner. There are various types of test. Each test type addresses a specific testing requirement.

5.1 Testing Schemas:

Testing is a crucial aspect of ensuring the functionality, security, and performance of a Craft brewery. Here are different testing schemes that can be applied to a brewery:

5.1.1. Unit Testing:

Unit testing in Craft Brewery involves testing individual units or components of the system to ensure that they function correctly in isolation. This is typically done by software developers as part of the software development process to verify that each unit of code performs as expected.

5.1.2. Integrating testing:

Integrated testing in Craft Brewery involves testing the interactions between different components or modules within the system. Unlike unit testing, which focuses on testing individual units of code in isolation, integrated testing examines how these units work together as a whole.

5.1.3. Functional Testing:

Functional testing for a craft brewery could involve various aspects to ensure the smooth operation of its processes and systems. Here's a breakdown:

- **Recipe Replication:** Ensure that each batch of beer matches the intended recipe in terms of flavour, aroma, colour, and alcohol content.
- **Equipment Functionality:** Test the functionality of brewing equipment such as mash tuns, fermenters, and kegs to ensure they operate correctly and efficiently.

5.1.2. Content Testing:

Craft brewery involves ensuring the accuracy, relevance, and quality of all written and visual content associated with the brewery's brand, products, and promotions. This includes website content, social media posts, marketing materials, beer labels, and packaging. By conducting content testing, breweries can ensure that their messaging is clear, engaging, and consistent across all platforms, helping to build brand trust and loyalty among consumers. Regular content testing also allows breweries to stay current with industry trends, maintain compliance with regulations, and effectively communicate their unique story and values to their target audience.

5.1.3. Security Testing:

Security testing for a craft brewery involves evaluating and fortifying various aspects of its operations to protect against potential threats and vulnerabilities. Here are some key areas of security testing:

- Assess the security of brewery facilities, including access control systems, surveillance cameras, and perimeter fencing, to prevent unauthorized entry and theft.
- Implement firewalls, intrusion detection systems, and antivirus software to protect against malware, ransomware, and other cyber threats.

5.2. Test Cases:

Creating comprehensive test cases is essential to ensure the robustness and reliability of a Craft Brewery. Here are some test cases covering various functionalities of a Craft Brewery:

1. User Module:

Test case 1: User Authentication.

- **Objective:** Verify that users can login securely.
- **Steps:**
 1. Enter valid credentials(username and password).
 2. Click the “login” button.
- **Expected Result:** User is successfully logged in.

Test case 2: User Registration

- **Objective:** Ensure users can register for an account.

6. IMPLEMENTATION

Implementing a craft brewery involves several key steps, from initial planning and securing funding to brewing your first batch and opening to the public. Here's a comprehensive guide to help you through the process:

1. Initial Planning

- **Identify Market Demand:** Research local demand for craft beer. Consider the competition, local tastes, and trends in craft brewing.
- **Target Audience:** Define your target demographic.

2. Legal Considerations

- **Federal and State Licenses:** Apply for the necessary brewing and distribution licenses. In the U.S., this includes the Alcohol and Tobacco Tax and Trade Bureau (TTB) permit and state-specific licenses.
- **Local Permits:** Obtain local business licenses, health department permits, and fire department approvals.

3. Location and Setup

- **Site Selection:** Consider visibility, foot traffic, and accessibility. Ensure the location complies with zoning laws.
- **Lease or Purchase:** Decide whether to lease or buy the property.
- **Layout:** Design an efficient brewery layout, including space for brewing, fermentation, storage, and a taproom (if applicable).
- **Utilities:** Ensure adequate water supply, drainage, and power for brewing equipment.

4. Equipment and Supplies

- **Essential Equipment:** Purchase brewing kettles, fermenters, mash tuns, wort chillers, and bottling or canning lines.
- **Ancillary Equipment:** Consider kegs, cleaning equipment, and refrigeration.
- **Raw Materials:** Secure high-quality malt, hops, yeast, and water. Establish relationships with reliable suppliers.

5. Staffing

- **Brewing Team:** Hire experienced brewers and assistants.
- **Support Staff:** Employ sales, marketing, and administrative staff, as well as taproom servers if applicable.

6. Recipe Development

- **Experimentation:** Develop and test recipes. Focus on creating distinctive flavors that appeal to your target market.
- **Pilot Batches:** Brew small batches to refine recipes before full-scale production.

7. Marketing and Branding

- **Logo and Label Design:** Create a memorable logo and attractive labels. Ensure they comply with regulatory requirements.
- **Brand Story:** Craft a compelling story that resonates with your audience.

8. Production and Distribution

- **Brewing Schedule:** Establish a brewing schedule to ensure a steady supply of beer.
- **Quality Control:** Implement rigorous quality control procedures to maintain consistency.
- **Direct Sales:** Sell directly through a taproom or brewery tours.
- **Retail and Wholesale:** Partner with local bars, restaurants, and retailers. Consider self-distribution or work with a distributor.

9. Opening and Operating

- **Test Run:** Conduct a soft launch to gather feedback and make adjustments.
- **Event Planning:** Plan a grand opening event to attract customers and generate buzz.
- **Customer Engagement:** Continuously engage with customers through events, new releases, and loyalty programs.
- **Feedback Loop:** Regularly collect and act on customer feedback to improve products and services.

10. Continuous Improvement

- **Innovation:** Keep experimenting with new recipes and brewing techniques.
- **Scaling:** Plan for future growth, whether through increased production capacity, new product lines, or expanded distribution.

7.CONCLUSION

In concluding our craft brewery project, we're not just raising a glass to the completion of a venture; we're celebrating the birth of a community hub, a bastion of flavor, and a testament to craftsmanship. Through meticulous planning, dedication to quality, and a relentless pursuit of excellence, we've transformed mere ingredients into liquid artistry.

1. **Passion for Craft:** Our journey began with a deep-seated passion for brewing exceptional craft beer. Every pint we produce is a labour of love, crafted with care and dedication.
2. **Community Connection:** Our brewery isn't just a place to enjoy beer; it's a gathering spot where friendships are formed, stories are shared, and connections are made. We've created a space where everyone feels welcome and at home.
3. **Innovation and Creativity:** From our experimental brews to our unique flavour profiles, innovation is at the heart of everything we do. We're constantly pushing the boundaries of traditional brewing to bring you exciting new tastes and experiences.
4. **Quality Above All:** Quality is non-negotiable for us. We source only the finest ingredients, adhere to strict brewing standards, and employ skilled artisans to ensure that every batch meets our exacting standards.
5. **Sustainability Commitment:** We're committed to sustainability in every aspect of our operation. From reducing water usage and waste to supporting local farmers and businesses, we're dedicated to minimizing our environmental footprint.
6. **Craft Beer Culture:** Our brewery is more than just a place to drink beer; it's a celebration of craft beer culture. We're proud to be part of a vibrant community of brewers, enthusiasts, and supporters who share our passion for great beer.
7. **Continuous Improvement:** As we reflect on our journey so far, we're constantly looking for ways to improve and evolve. Whether it's refining our brewing techniques, expanding our offerings, or enhancing the customer experience, we're always striving to be better.

In conclusion, our craft brewery is a testament to the power of passion, community, and innovation. We're grateful for the opportunity to share our love of beer with you and look forward to many more years of brewing excellence. Cheers!

7.2. Limitations:

Craft breweries, despite their many strengths and advantages, also face certain limitations and challenges:

1. **Limited Production Capacity:** Unlike large-scale breweries, craft breweries typically have smaller production capacities. This can lead to challenges in meeting demand during peak periods or expanding distribution to new markets.
2. **Resource Constraints:** Craft breweries often operate with limited financial resources compared to larger competitors. This can restrict investments in equipment upgrades, marketing campaigns, and expansion initiatives.
3. **Market Saturation:** In some regions, the craft beer market may become saturated, making it difficult for new breweries to stand out and attract customers. This can lead to intense competition and price pressures.
4. **Distribution Challenges:** Getting products into the hands of consumers can be challenging for craft breweries, especially when competing with larger breweries with established distribution networks. Securing shelf space in retail outlets and navigating complex regulatory requirements can be barriers to growth.
5. **Seasonal Variability:** Craft breweries may experience fluctuations in demand based on seasonal preferences or trends. Adapting production schedules and marketing strategies to these variations can be challenging.
6. **Quality Control:** Maintaining consistent quality across batches can be more challenging for craft breweries, particularly as they scale up production. Ensuring that each pint meets high standards requires careful attention to detail and rigorous quality control measures.
7. **Brand Recognition:** Building brand awareness and loyalty in a crowded market can be difficult for craft breweries, especially those without significant marketing budgets. Establishing a strong brand identity and differentiating from competitors is crucial for success.
8. **Regulatory Compliance:** Craft breweries must navigate complex regulatory frameworks governing alcohol production, distribution, and sales. Compliance with local, state, and federal regulations adds administrative burdens and costs to operations.

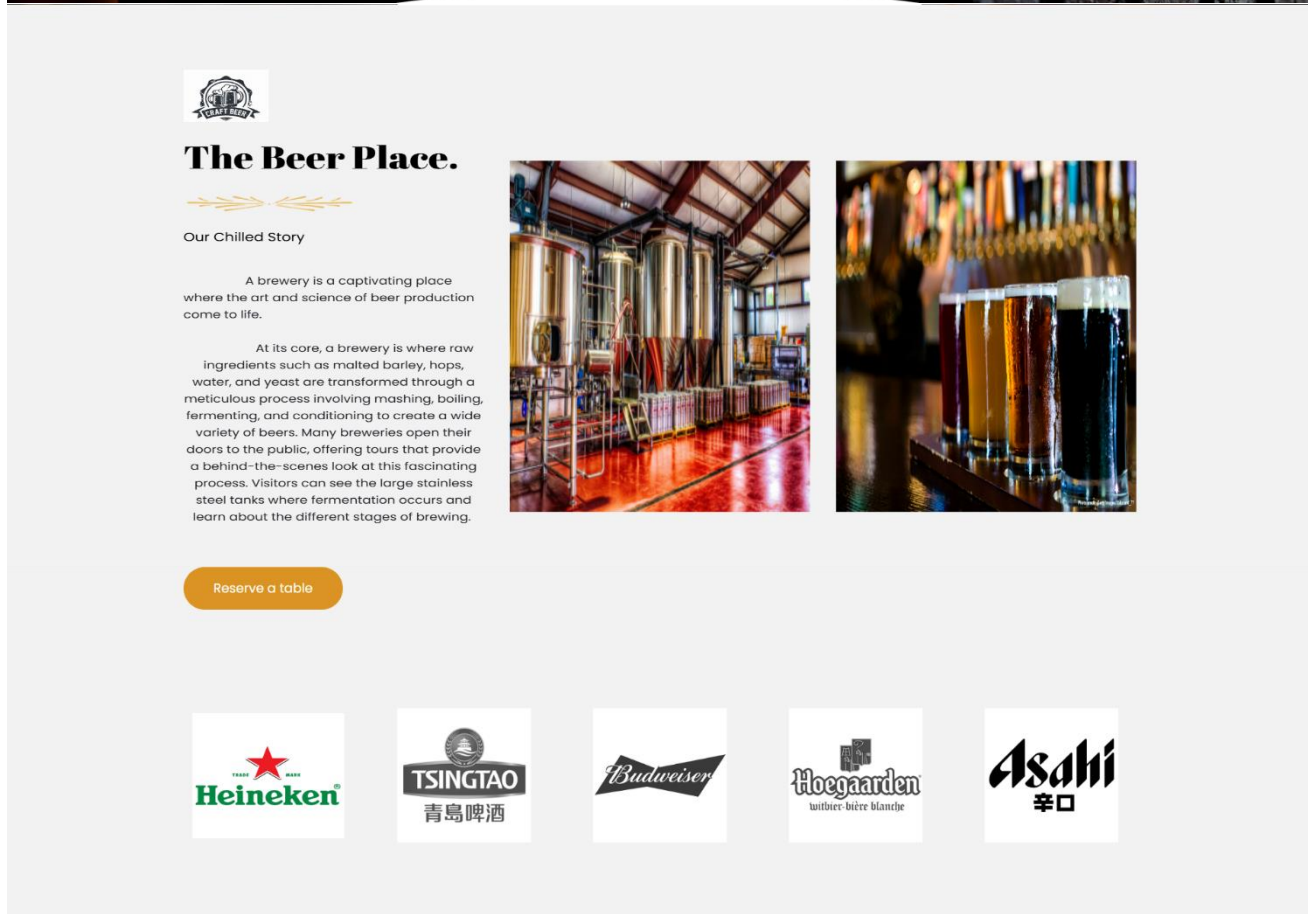
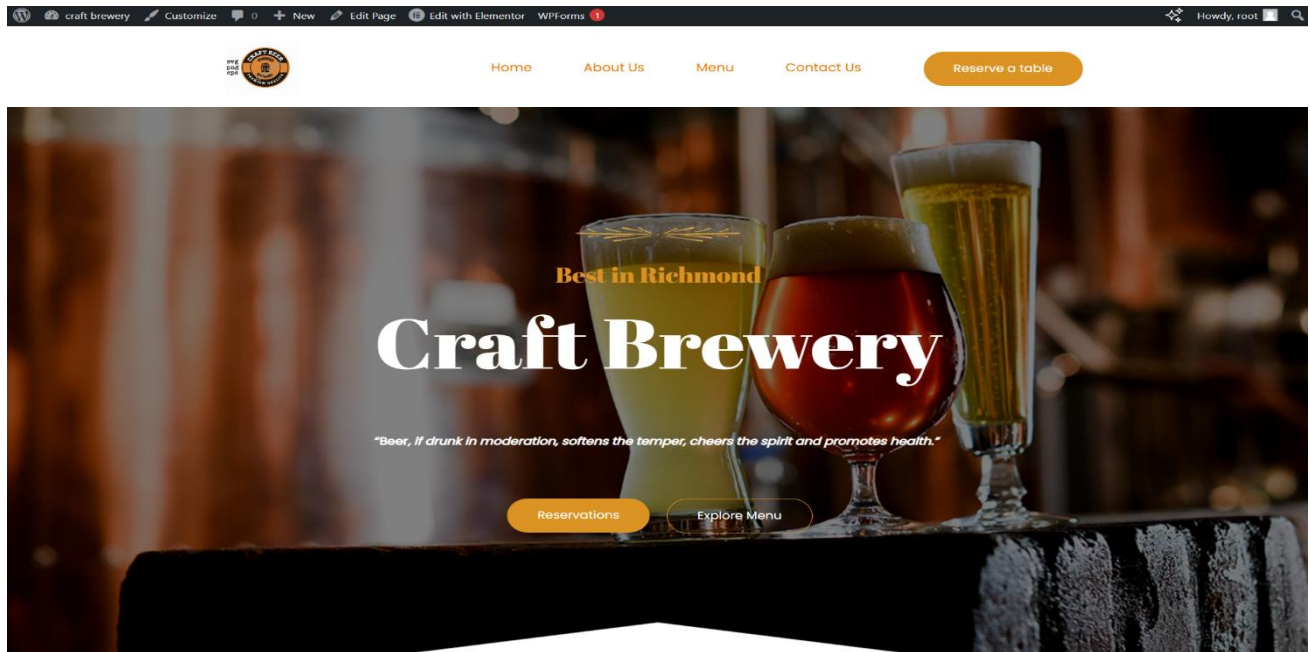
Despite these limitations, craft breweries continue to thrive and innovate, driven by their passion for brewing exceptional beer and their dedication to serving their communities. By addressing these challenges with creativity, resilience, and strategic planning, craft brewers can overcome obstacles and achieve long-term success.

APPENDICES

APPENDIX A: SCREEN

Screen Shots

❖ Home Page:



Featured Drinks

"You're brew-tiful, let's drink."

All Drinks Are Served

Heineken Original

₹ 500

Taste comes from its simplicity, quality and dedication to premium malt ingredients.



Carlsberg pilsner

₹ 600

A full-bodied, fruity tasting, strong lager with a good, clear bitterness.



Corona Extra

₹ 570

It's served with a wedge of lime in the neck of the bottle to add tartness and flavour.



Beer Mockup

₹ 800

Light and crisp pale mexican lager.



Budweiser

₹ 1050

King of beers with high quality standards and with some iconic taste.



New Castle Brown Ale

₹ 1180

Full-bodied and smooth, showing restrained caramel and notes of bananas and dried fruit.





Enjoy 50% Off on All Drinks

Happy Hours

Every Thursday, 4PM – 7PM

[Reserve a Table](#)

They All Love Our Drinks

I have mixed drinks about feelings, but beer just makes me feel good. Because sometimes one drink just isn't enough.

"Most amazing I ever had!!"



– Bryan G

"Amazing taste, and juicy flavour!! Best ever!!"



– Laura Petraccio

"I always visit here, and they always surprise me."



– Harold Z

"A must visit for every steak lover"



– Laura Petraccio

Let's Drink.

"Beer, if drunk in moderation, softens the temper, cheers the spirit and promotes health."

[Reserve Table](#)

Or Call Us : 123 456 7890



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[Home](#)[About Us](#)[Menu](#)[Contact Us](#)[Reserve a table](#)

Know More

About Us.

Beer, if drunk in moderation, softens the temper, cheers the spirit and promotes the health

Our Brewery.

Serving best drinks since 1984

OBC offers an ever-changing rotation of limited edition merch exclusive to the taproom. No, we don't sell anything online, but follow along on our socials to get a heads up when something new drops. Or come in and check it out for yourself.

Offering an approachable and comfortable space for all types of craft beverage lovers, **Our Brewing Company** is a nano-brewery in the heart of downtown Holland, Michigan.

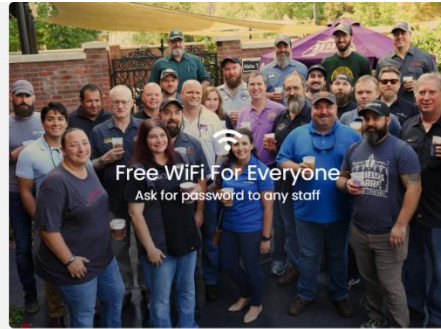
Open since November 1984, OBC serves up carefully considered craft beer, wine, cider, and cocktails. We craft small batches of complex beverages using local ingredients and unusual names; we embrace trivia and games of all sorts; we welcome outside food to include our neighboring restaurants while we completely focus on the drinks.



A Few Words About Us

Serving Best drinks Since 1984

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[View Menu](#)

Our Safety Policy

Current U.S. Food and Drug Administration (FDA) regulations require all breweries to have an active food safety program with a developed Good Manufacturing Practices for Craft Brewers (GMPCBs) system in place. From there, it can be overwhelming figuring out what is legally required of your brewery as you navigate FDA Food Safety Modernization Act (FSMA) laws.

Our Core Values

Your brand's core values are set in stone the moment you decide to open your brewery. There are many reasons you want to run your own business, brew the beer you want to brew, and create the sort of experience you envision for your customers. An important step in the branding process is to clearly define these.

Review Us On



Let's Drink.



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[Home](#)[About Us](#)[Menu](#)[Contact Us](#)[Reserve a table](#)

Chilled Stories

Our Menu.

Food served until 9PM * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness | GF Bun +\$2.00

Best Drinks and Steaks

Loved by Thousands

Grilled Chicken

₹ 250

Chocolate Lava

₹ 390

Grilled Pork

₹ 450

Heineken Original

₹ 500

Taste comes from its simplicity, quality and dedication to premium malt ingredients.



Carlsberg pilsner

₹ 600

A full-bodied, fruity tasting, strong lager with a good, clear bitterness.



Corona Extra

₹ 570

It's served with a wedge of lime in the neck of the bottle to add tartness and flavour.



Beer Mockup

₹ 800

Light and crisp pale mexican lager.



Budweiser

₹ 1050

King of beers with high quality standards and with some iconic taste.



New Castle Brown Ale

₹ 1180

Full-bodied and smooth showing restrained caramel and notes of bananas and dried fruit.



Beverages

Water

Plain / Sparkling

₹ 25

Choice of Mocktail

Bluberry / Mojito / Margarita / Bloody Merry

₹ 100

Non-alcoholic Beer

₹ 80

Desserts

Ice Creams (Scoop)

Vanilla / Strawberry / Chocolate

₹ 59

Cakes / Pastries

Black forest / Pineapple / Chocolate

₹ 75

Gelato Italiano

₹ 90

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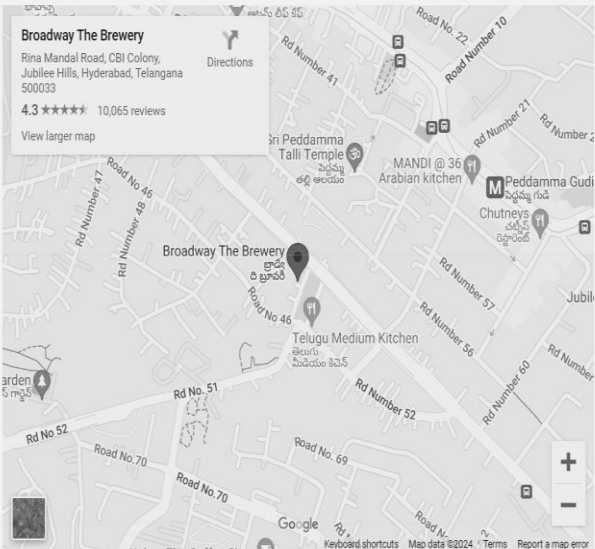
[Menu](#)

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Contact Us.

1234567890



Hours

Monday - Saturday | 9AM - 1PM
Saturday - Sunday | 9AM - 4AM

Our Locations:

- 📍 Jubilee hills, 12th floor, Hyderabad
- 📍 123 Fifth Avenue, Visakhapatnam



Check Reviews On



For Online Inquiries

Send Enquiries

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