COURSE DETAIL

MICROBIOLOGY OF FERMENTED FOOD AND BEVERAGES
Country Denmark
Host Institution University of Copenhagen
Program(s) University of Copenhagen
UCEAP Course Level Upper Division
UCEAP Subject Area(s) Biological Sciences
UCEAP Course Number 114
UCEAP Course Suffix
UCEAP Official Title MICROBIOLOGY OF FERMENTED FOOD AND BEVERAGES
UCEAP Transcript Title FERMENTED FOOD&BEV
UCEAP Quarter Units 6.00
UCEAP Semester Units 4.00

Course Description

The course focuses on the microorganisms involved in the processing of fermented foods and beverages. It include the taxonomy of important microorganisms especially lactic acid bacteria and yeasts, including both phenotypic characteristics and molecular typing techniques for their identification. Fermentation is introduced as a sustainable green technology and innovative technologies to improve fermented foods and beverages are considered.

Language(s) of Instruction
English

Host Institution Course Number
NFOK14019U

Host Institution Course Title
MICROBIOLOGY OF FERMENTED FOOD AND BEVERAGES

Host Institution Course Details
https://kurser.ku.dk/course/nfok14019u/2021-2022

Host Institution Campus

Host Institution Faculty
Faculty of Science

Host Institution Degree

Host Institution Department
Department of Food Science

Course Last Reviewed
2021-2022

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