

## 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 Campus

### Host Institution Faculty

Faculty of Science

### Host Institution Degree

### Host Institution Department

Department of Food Science

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