

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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