

COURSE DETAIL

FERMENTED FOODS

Country

Korea, South

Host Institution

Korea University

Program(s)

Korea University

UCEAP Course Level

Upper Division

UCEAP Subject Area(s)

Biological Sciences

UCEAP Course Number

156

UCEAP Course Suffix**UCEAP Official Title**

FERMENTED FOODS

UCEAP Transcript Title

FERMENT FOODS

UCEAP Quarter Units

4.50

UCEAP Semester Units

3.00

Course Description

Food fermentation is one of the earliest technologies developed by humans. This course covers the origin, history, types, manufacturing methods, and efficacy of various fermented foods. It provides understanding of the technological, microbiological, and biochemical processes that occur during food fermentation.

Language(s) of Instruction

English

Host Institution Course Number

LIFS256

Host Institution Course Title

FERMENTED FOODS

Host Institution Campus

Host Institution Faculty

Host Institution Degree

Host Institution Department

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