

## 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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