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 Course Details

Host Institution Campus

Host Institution Faculty

Host Institution Degree

Host Institution Department

Course Last Reviewed
2021-2022

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