COURSE DETAIL

FERMENTED FOODS
Country Ireland
Host Institution University College Dublin
Program(s) University College Dublin
UCEAP Course Level Upper Division
UCEAP Subject Area(s) Agricultural Sciences
UCEAP Course Number 150
UCEAP Course Suffix
UCEAP Official Title FERMENTED FOODS
UCEAP Transcript Title FERMENTED FOODS
UCEAP Quarter Units 5.00
UCEAP Semester Units 3.30

Course Description

This course is taken in stage 4 of the Food Science degree program. Course lectures focus on how raw materials, processing, and microbial interactions affect the quality of fermented foods. Students focus on bread and beer but a range of other plant and animal-based fermented products is also a feature of group project work. Students are given a substantial group challenge in which they examine in detail the fermentation processes exploited in selected food systems, the processing steps involved, and the impact of processing parameters and raw material components on the quality of the finished fermented products.

Language(s) of Instruction
English

Host Institution Course Number
FDSC400010

Host Institution Course Title
FERMENTED FOODS

Host Institution Course Details
https://hub.ucd.ie/usis/!W_HU_MENU.P_PUBLISH?p_tag=MODULE&MODULE=FDSC40010&ARCH...

Host Institution Campus

Host Institution Faculty
School of Agriculture and Food Science

Host Institution Degree

Host Institution Department

Course Last Reviewed
2024-2025

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