

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 Campus

Host Institution Faculty

School of Agriculture and Food Science

Host Institution Degree

Host Institution Department

[Print](#)