

FERMENTED FOODS AND BEVERAGES, CERTIFICATE

The Certificate in Fermented Foods and Beverages is open to all UW–Madison undergraduates, providing the opportunity to develop skills and knowledge in the science, development, production, and marketing of fermented foods and beverages. The program introduces all students to the theoretical and practical aspects of food and beverage fermentation through required introductory coursework. Experiential learning courses emphasize an exciting, hands-on approach to learning. Beer, wine, spirits, sourdough, kimchi, sauerkraut, cheese, and yogurt are among the food products explored in required coursework. The certificate also allows students to engage with cutting-edge developments in the use of precision fermentation for food and non-food applications. Students interested in finding solutions to global environmental challenges can examine the role of fermentation in the development of sustainable feedstocks, renewable materials, and biofuels.

While all students will receive a foundation in the science of fermentation, the certificate allows students to personalize their coursework to explore their own interests and advance individual career goals. Students can choose to deepen their scientific knowledge with a focus on chemistry, genetics, or microbiology or enhance their business acumen with a focus on marketing, supply chains, or management.