

FERMENTED FOODS AND BEVERAGES, CERTIFICATE

LEARNING OUTCOMES

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1. Design and produce fermented foods and/or beverages that meet specified quality standards.
2. Discuss the general characteristics of fermentative organisms and the role of metabolic engineering in precision fermentation.
3. Describe the wider sustainability features of fermentation and its emerging role in decarbonizing the economy and addressing climate change
4. Describe the concepts of branding, business management, and labeling that are relevant to marketing fermented foods and beverages.
5. Identify the components and roles of information technology and computer interfaces in largescale traditional and precision fermentative processes.