

FERMENTED FOODS AND BEVERAGES, CERTIFICATE

WISCONSIN EXPERIENCE

WISCONSIN EXPERIENCE

Opportunities to apply classroom learning to real-world experiences are integral to the Certificate in Fermented Foods and Beverages. Connections with local brewers, cheesemakers, winemakers, bakers, engineering firms, and entrepreneurs ranging from small to large-scale operations, allow students to learn from local experts and apply their knowledge to help industries solve problems. Students are able to benefit from the rich history of Wisconsin in the fermented food and beverage industry while exploring the latest developments in the field such as precision fermentation.

Our instructors as well as our industry and campus partners encourage curiosity and exploration by allowing students to experiment with ingredients such as wild yeasts and winter hardy grapes as well as future-focused biotechnological advancements. Students can see their work make an immediate contribution to food and beverage products that are launched into the Wisconsin marketplace and economy. These experiences and connections create a lasting impact on students in their post-graduate studies and/or careers.