

SCIENCE OF FERMENTED FOOD AND BEVERAGES, CERTIFICATE

LEARNING OUTCOMES

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1. Identify and describe how microbial and chemical features of ingredients and raw materials influence the quality and functionality of fermented foods and beverages.
2. Explain the compositional features of ingredients and raw materials specific to various fermented foods and beverages.
3. Identify and describe the operational units and transformational processes unique to the production of fermented foods and beverages.
4. Design and produce fermented foods and/or beverages that meet specified standards for styles or varieties.
5. Measure and interpret analytics to assess quality and correct defects.
6. Describe the concept of branding and its impact on marketing fermented foods and beverages.