

SCIENCE OF FERMENTED FOOD AND BEVERAGES, CERTIFICATE

WISCONSIN EXPERIENCE

The experiences offered through this certificate provide students with a number of opportunities to fulfill the Wisconsin Experience. In addition to 18 credits of rigorous course work with a focus on the science of fermentation, students work directly with local brewers, winemakers and bakers where they can explore innovations in product development, apply their knowledge and help local industries solve problems specific to their craft. Engagement allows for intellectual growth as well as an appreciation for the influence of local culture and values on what makes for “good” food and beverages.

Our industry and campus partners celebrate curiosity and exploration by allowing students to experiment with novel ingredients such as wild yeast, winter hardy grapes and local hops. Most exciting of all, students find that they can make a direct contribution to food and beverage products that are launched into the Wisconsin marketplace.