

SYLLABUS

1. COURSE DESCRIPTION

Degree:	Human Nutrition and Dietetics
Course:	Fermented Foods
Module:	Food Science
Department:	Molecular Biology and Biochemical Engineering
Academic Year:	2017/2018
Term:	Second
ECTS credits:	6
Year:	4th year
Type:	Optional
Language:	Spanish

Course Model:	C1	
a. Basic Learning (EB):		50%
b. Practical Learning (EPD):		50%
c. Guided Academic Activities (AD):		

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2. LECTURERS

Coordinator	
Name:	José Ignacio Ibeas Corcelles
School:	School of Experimental Sciences
Department:	Molecular Biology and Biochemical Engineering
Area:	Genetics
Office Hours:	Mondays: 10.00-13.00 and 16.00-18.00 (please, make a previous appointment through e-mail)
Office:	20.1.102 (CABD)
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3. TOPICS

The course is divided into six units that show the production of six different types of foods. The first three units are about lactic fermentation foods and the last units are about alcoholic fermentation.

Unit 1. Fermented vegetables.

Unit 2. Yogurt and fermented milk production.

Unit 3. Milk-clotting: cheese.

Unit 4. Baking.

Unit 5. Cereal juice: beer.

Unit 6. Wine: drink of the gods.