

Food Science 550

Fermented Foods & Beverages

Spring 2016 Semester

Lecture: 11:00 – 11:50 TuTh in 184 Russell Laboratories

Pre-requisites: Biochem 501 or equivalent

Instructors:

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Course Description: This course will cover the microbiology and chemistry of a variety of fermented foods (e.g. cheese, soy sauce, and sauerkraut) and beverages (e.g. beer, wine, kombucha), with an in-depth coverage of cheese and beer. The course is intended for any student which has completed an introductory course in biochemistry (i.e. BioChem 501). Additionally, a background in microbiology and food science is helpful, but not required.

These course(s) will be an integral part of an undergraduate certificate program in “Fermented Foods & Beverages”, additional courses would be required in Food Science, Microbiology, and Marketing. The intent of this certificate program will be to train undergraduate students for positions in the fermented foods and beverages industry.

Text: “Microbiology and Technology of Fermented Foods” (2006), by Robert W. Hutkins. Blackwell Publishing. ISBN: 978-0813800189. Estimated cost: \$200. A copy will be on reserve at Steenbock Library.

Grading: There will be three exams (see schedule below for dates). These exams will each cover one of the three sections of the course (see lecture schedule). Format of all exams will be a combination of some or all of the following: multiple choice, matching, fill-in-the-blank, short answer and short essay. The three exams will be weighted equally and the final exam will not be cumulative. Letter grades will be assigned using the scale below as a guide. Letter grades “cut offs” will not be based upon a stricter scale than what is presented below.

<u>Percentage</u>	<u>Grade Assigned</u>
90-100%	A
85-89.9%	AB
80-84.9%	B
75-79.9%	BC
70-74.9%	C
60-69.9%	D
<60%	F

Exam Dates

Exam 1 – Wednesday February 24th at 6:00 PM, Location TBD

Exam 2 – Wednesday April 13th at 6:00 PM, Location TBD

Final Exam – Tuesday May 10th at 7:45 AM, Location TBD