

FOOD SCIENCE

FERMENTED FOOD & BEVERAGES

Fermented Food & Beverages: science, art, and health (FS 375)

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3 Credits

Summer Semester

Find the answers to questions like:

- *How did beer & wine come to be?
- *Love Shakespeare? What was Falstaff's beverage of choice?
- *What makes beer foam & champagne bubble?
- *How can I make sourdough starter without adding yeast?
- *How do you know if Sauerkraut spoiled?

