

BIO 105 : Principles of Fermentation Sciences

Principles of Fermentation Sciences will cover the fundamental science of the fermentation processes, its history and culture and application to basic food science, microbiology, chemistry, biology and nutrition. Bio105 will introduce concepts relating to the utilization of grapes, grains and hops utilized by the fermentation industry. Students will be exposed to the basic methods and principles behind the fermentation process including production of bread, vegetables, beer, wine and bio-fuels. The course consists of both lecture and laboratory components. **Students must be 21 years of age or older by the first day of class.**

Credits 4

Prerequisites

BIO 100 or BIO 110