

# FERMENTATION SCIENCE (FERM)

**FERM 110 Grapes and Hops: Specialty Crops**

(3 Credits, Varies)

Introduction to the history and culture of beer and wine, the science of fermentation, and the environmental impacts associated with beer and wine production. Students gain an understanding of the various grape and hop growing regions of the world, with a focus on the impact and importance of wine and beer production within Idaho. *(3 lecture hours, 0 lab hours, 3 credits)*

**FERM 120 Introduction to Fermented Foods**

(3 Credits, Varies)

This course provides an introduction to scientific properties of fermented foods including wine, beer, cider, and cheese as well as important food processing and preservation principles. Students will learn applications in science and technology to various food products and discuss current global issues and trends related to fermented food production, food safety, and consumer health. *(This CWI course meets Idaho State Board of Education GEM competency requirements for GEM 4 - Scientific Ways of Knowing.). (3 lecture hours, 0 lab hours, 3 credits)*

*Refer to How to Read Course Descriptions for an explanation of elements found in the course descriptions above.*