

FERMENTATION SCIENCE

Explore More About This Program: <https://cwi.edu/program/fermentation-science>

Program Description

With an Academic Certificate in Fermentation Science students will be versed in various aspects of the industry including business communications, chemistry, and microbiology. Courses included will provide students with a greater understanding of the industry in Idaho as it relates to various fermented foods which can include beer, wine, spirits, cheese, bread, and chocolate. Students will also be afforded the opportunity to complete a capstone/internship experience before graduation. This certificate prepares students for entry-level positions within the various fermented foods industries.

Students can earn an Academic Certificate in Fermentation Science either independently or as an integrated part of the Science, Technology, Engineering, and Math (STEM) Associate of Science degree.

Degrees and Certificates

- [Fermentation Science - Academic Certificate \(AC\)](#)

Related Degrees and Certificates

- [Science, Technology, Engineering, and Math \(STEM\) - Associate of Science Degree \(AS\)](#)