



GE FSN 340 FERMENTED FOODS

Learn how cider, wine, beer, cheese, yogurt, sauerkraut, kimchi, bread, kefir and many other products are made at an industrial level and how to make them at home!

Interact with guest speakers from the food and beverage industry (Firestone, SLOCider, Whalebird Kombucha, Breaking Bread)



Breaking Bread
Bakery

**Advance your knowledge to expand
your career opportunities!**

Spring 2022

Sec. 01 Mo & We 10:10 to 12 pm, in person

Sec. 02 Mo & We 2:10 to 4 pm, in person

The fermented foods course will cover the processing, manufacturing, historical and bio-technical applications of food fermentations.

The course fulfills GE Area Upper Division B.

If you would like more information please contact Dr. Luis Castro (lfcastro@calpoly.edu).

Fulfills GE Area Upper-Division B (GE Areas B5, B6, or B7 for students on the 2019-20 catalog). Approved elective for Food Science major, Advanced Food Science Concentration students.

Prerequisite: Junior standing; completion of GE Area A with grades of C- or better; and completion of GE Areas B1 through B4, with a grade of C- or better in one course in GE Area B4 (GE Area B1 for students on the 2019-20 or earlier catalogs).