

Open Courses • Lisboa

LET'S MAKE FERMENTED FOODS LIKE BEER, BREAD, CHEESE, YOGURT AND KEFIR



Direction

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Secretariat

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Duration

0 Years

Credits

0 ects

Presentation

The course aims to address and transmit technical and scientific concepts about the production and properties of fermented foods such as beer, bread, cheese, yoghurt and kefir. It focuses on production and control aspects, the identification of defects and common problems in food production, as well as the sustainability/circular economy aspect. The aim of this course is to respond to the growing demand for training young people in these areas, by developing theoretical and practical knowledge in the fermented foods sector.

STUDY PLAN

1st Year / No Branch Name

Anual	ects
Let's Make Fermented Foods like Beer, Bread, Cheese, Yogurt and Kefir	0

Linha direta
para o teu futuro



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