

Code: 1808 Fermented Food**Degree:** 2nd cycle – Gastronomical Sciences**Curricular Year:** 1st**Semester Course:** 2nd**Credits:** 3 ECTS**Compulsory****Language:** Portuguese/English**Responsible:** Maria da Conceição da Silva Loureiro Dias**Other lecturer(s):** -**Web Site:** <http://www.isa.utl.pt/home/node/4339>**1. Contact hours:****Lectures 21 Lecture/Practicals 7 Practicals 7 Others 7 Total 42****2. Objectives:**

The main objective is to learn traditional fermented foods prepared in various parts of the world, recognize the historic role of fermentation in the preservation, and tradition as a vehicle for food and the role of microorganisms in the preparation of these foods.

3. Programme:

Fermentation in food preservation.

Yeasts, bacteria and fungi.

Various fermented foods in the world, based on beans, grains, vegetables, fruits, honey, milk, fish and meat.

Conventional foods.

Flavor development.

Development of new products.

Practical preparation of various foods: Chouxcroute, kefir, Tempe, miso, new sparkling beverages.

Observation and sensory properties of various oriental foods.

Teaching method

Lectures will be held with plenty of photographic material and practical lessons where students have the opportunity to manipulate and observe microorganisms used in fermented foods and prepare some non-conventional food and beverages.

4. Bibliography:**Main Bibliography**Handbook of indigenous fermented foods. Steinkraus K.H. (ed), 2^a ed. (Marcel Dekker, Inc)

Biotechnology of Lactic acid Bacteria. Novel Applications. Mozzi F, Raya R.R., Vignolo G.M. (eds) Wiley-Blackwell

5. Assessment:

The evaluation will be based on reports of practical work and final exam.

6. Estimated Workload:

84	Hours
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7. Last Update:

29/12/2010
