

FNH405 (2017 calendar)	M/W/F – 12-12:50pm FNH60 Instructor: Dr. Vivien Measday vmeasday@mail.ubc.ca TA: Karen Fong karen.fong@ubc.ca
#1 - Wed Jan 4	Course Overview
#2 - Friday Jan 6	Fermentation Fundamentals <ul style="list-style-type: none"> - Definitions of Fermented Foods - A³ of Fermented Foods (acidic, alkaline, alcoholic)
#3 - Mon Jan 9	Overview of microbes used in Fermentation and laboratory methods for detection – (<i>Bacteria</i>) Lactic acid bacteria – Part I <ul style="list-style-type: none"> - <i>Lactobacillus</i> - <i>Lactococcus</i> - <i>Leuconostoc...</i>
# 4 - Wed Jan 11	Overview of microbes used in Fermentation – Part II (<i>Bacteria</i>)
#5 - Fri Jan 13	Overview of microbes used in Fermentation – Part I (<i>Yeast</i>) <ul style="list-style-type: none"> - <i>Saccharomyces cerevisiae</i>
#6 - Mon Jan 16	Overview of microbes used in Fermentation – Part II (<i>Fungi</i>) <ul style="list-style-type: none"> - <i>Aspergillus oryzae</i> - <i>Penicillium roqueforti</i>
#7 - Wed Jan 18	Group Assignments - overview of topics Fermented Vegetables <ul style="list-style-type: none"> - cabbage (<i>sauerkraut, kimchi, dhamuoi</i>) - cucumber pickle (<i>cucumber</i>) - taro corms (<i>poi</i>) - olives (<i>olives</i>)
#8 - Fri Jan 20	Fermented Soybean and non-soybean legumes <ul style="list-style-type: none"> - soysauce - miso - cocoa - coffee
#9 - Mon Jan 23	Assignment #1: Fermented Vegetable Article from Peer Reviewed Literature Answers to Questions Due: Mon Jan 30
#10 - Wed Jan 25	Student Presentations (1) – Fermented Vegetables
#11 – Fri Jan 27	Fermented Cereals (Bread) <ul style="list-style-type: none"> - wheat flour (<i>naan, sourdough</i>) - rye (<i>pumpernickel, rye bread</i>)
#12 - Mon Jan. 30	Fermented Cereals cont...

#13 – Wed Feb. 1	Student Presentations (2) – Fermented Cereals
#14 – Fri Feb. 3	Fermented Milk and Yoghurt <ul style="list-style-type: none"> - acid/alcohol-type (kefir, koumiss) - high-acid type (Bulgarian sour milk) - medium-acid type (acidophilus milk and yoghurt) - low acid-type (cultured buttermilk and cream) -
#15 – Mon Feb. 6	Fermented Milk (Cheese)
#16 – Wed Feb. 8	Assignment #2: Fermented Milk Article from Peer Reviewed Literature Answers to Questions Due Wed. Feb. 15
#17 – Fri Feb. 10	Student Presentations (3)- Fermented Milk
Mon Feb. 13	Family Day – UBC closed – no class
#18 – Wed Feb. 15	Fermented Meats
#20 – Fri. Feb. 17	Fermented Meats
Midterm Break	Feb 20-24 – no classes
#21 – Mon Feb. 27	Midterm Exam
#22 – Wed Mar. 1	Fermented Fish
#23 – Fri Mar. 3	Fermented Fish
#24 – Mon Mar. 6	Assignment #3: Fermented Meats...Article from Peer Reviewed Literature Answers to Questions Due: Mon Mar. 13
#25 – Wed Mar. 8	Student Presentations (4) – Fermented Meats and Fish
#26 – Fri Mar. 10	Beer Fermentation
#27 – Mon Mar. 13	Beer Fermentation
#28 – Wed Mar. 15	Cider Fermentation
#29 – Fri Mar. 17	Sake Fermentation
#30 – Mon Mar. 20	Assignment #4: Alcohol Fermentation... Article from Peer Reviewed Literature Answers to Questions Due: Mon Mar. 27
#31 – Wed Mar. 22	Student Presentation (5) - Alcoholic beverage
#32 – Fri Mar. 24	Bioactive Compounds in Fermented Foods
#33 – Mon Mar. 27	Fermentation to improve product quality (nutrition, shelf-life..)
#34 – Wed Mar. 29	Challenges in Fermentation - Bacteriophage
#35 – Fri Mar. 31	Genetically Modified Microbes in Fermentation
#36 – Mon Apr. 3 Karen	Student Presentations (6) Novel concepts in fermentation
#37 – Wed Apr. 5	Review Class