

Open Courses • Lisboa

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



## Direction

Maria Madalena Constantino Brás  
f834@ulusofona.pt

## Secretariat

Cidalina Manuela dos Santos Marques  
Soares  
f3161@ulusofona.pt

## 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



963 640 100



217 515 500



info@ulusofona.pt



@u.lusofona.pt

WWW.ULUSOFONA.PT