GMIT
INSTITIÚID TEICNEOLAÍOCHTA NA GAILLIMHE-MAIGH EO
GALWAY-MAYO INSTITUTE OF TECHNOLOGY

Galway International Hotel School

MODULE DOCUMENTATION

Fermented Foods

HOSP07056

Elective

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HOSP07056
Fermented Foods

Full Title	Fermented Foods		
Status	Uploaded to Banner	**Start Term**	2018
NFQ Level	07	**ECTS Credits**	05
Module Code	HOSP07056	**Duration**	Semester - (13 Weeks)
Grading Mode		**Department**	Culinary Arts
Module Author	Francesco Noci		

Module Description

This module aims to provide the learners with science and technology behind the fermentation processes in food systems. It will focus on different aspects of the microbiology, the technology and the key processing parameters of the different fermentation processes applied to a variety of selected food commodities.

	Learning Outcomes ***On completion of this module the learner will/should be able to:***
1.	Identify the principles of different types of food fermentation
2.	Determine the appropriate methods to produce selected fermented foods
3.	Evaluate how changes in raw materials, process parameters and microflora affect the final quality of this product
4.	Apply the scientific principles to produce a fermented product
5.	Summarise the interactions between food components in the specific products studied

Indicative Syllabus

Microorganisms and Metabolism

Starter Cultures

Cultured Dairy Products

Cheese

Meat Fermentation

Fermented Vegetables

Bread Fermentation

Beer Fermentation and brewing technology

Wine Fermentation

Vinegar Fermentation

Fermentation of Foods in the Orient

Teaching and Learning Strategy

The teaching and learning strategy for this module consists of a combination of theory lectures, practical activities in a laboratory setting and food manufacturing site visits that can strengthen the understanding of the theoretical concepts

Assessment Strategy

The assessment strategy consists of a end of semester exam, the evaluation of a group based project work, in class testing based on both

theory classes, laboratory practical classes and industry visit(s)

Repeat Assessment Strategies
The repeat strategy for this module consists in a repeat exam.

Indicative Coursework and Continuous Assessment:		**50 %**		
Form	***Title***	***Percent***	***Week (Indicative)***	***Learning Outcomes***
Group Project	project	30 %	Week 13	2,3,4
Assessment	In class test	20 %	Week 10	1,3,5

End of Semester / Year Formal Exam:		**50 %**		
Form	***Title***	***Percent***	***Week (Indicative)***	***Learning Outcomes***
Closed Book Exam	exam	50 %	End of Semester	1,2

Full Time Delivery Mode Average Weekly Workload:			**3.00 Hours**		
Type	***Description***	***Location***	***Hours***	***Frequency***	***Weekly Avg***
Practical	Practical	Not Specified	3	Weekly	3.00

Literary Resources
Microbiology and Technology of Fermented Foods, Hutkins, Robert W. Wiley-Blackwell, 2008 Handbook of fermented meat and poultry. F. Toldra', Blackwell publishing, 2007 Brewing Science and practice, D.E. Briggs, C.A. Boulton, P.A. Brookes and R. Stevens. Woodhead publishing ltd, CRC Press. 2004

Programme Membership
GA_OCGSG_B07 202000 Bachelor of Arts in Culinary and Gastronomic Sciences GA_OCGSG_H08 202000 Bachelor of Arts (Honours) in Culinary and Gastronomic Sciences