

### **FST 405 Food Fermentation Processes (3 Units)**

Biotechnology and genetic engineering of beneficial organisms. Isolation, preservation and improvement of industrial microorganisms. Unifying principles of the processing operations involved in enzyme products, yeast, beverage, alcohol, antibiotics and microbial products. Fermentation processes in food processing and preservation. Fermented foods including traditionally fermented foods of importance in Nigeria. Fermentation in waste utilization.

**Practical:** Monitoring of various biochemical changes occurring during the fermentation Of various traditional food products such as gari, 'iru', ogi, palm wine, ogiri, cocoa beans, etc. The biochemical changes include pH, amino acids, fatty acids, acidity, simple sugars, etc.