



FERMENTATION IN FOOD PROCESSING

Course Overview

SFS COURSE OUTLINE

This online course has been designed to offer a comprehensive step-by-step guide to fermentation processes and the food safety risks and antimicrobial hurdles associated with fermented food and beverage products.

REFERENCES & RESOURCES

- Definitions, References & Links
- Fermented Products Process Steps and Food Safety Considerations
- Completed CPD Learning Plan

FERMENTED PRODUCT EXAMPLES

- Beer
- Sauerkraut
- Kimchi
- Natto
- Vinegar
- Kombucha

ONLINE COURSE DURATION & ASSESSMENT

- 1.5-2 hours

COURSE FEES

- \$157.00 plus GST per person (4% fee applies to purchases by credit card)

WHO SHOULD ATTEND?

Food Safety Officers, Verifiers of Risk-Based Measures

COURSE OBJECTIVES

1. Understand the factors that affect microbial growth and how these factors are manipulated during fermentation to control the growth of undesirable microorganisms
2. Understand the science behind fermentation and cellular respiration
3. Understand the different types of fermentation processes
4. Understand the essential role enzymes play in the breakdown or predigestion of complex organic molecules
5. Understand the food safety risks and antimicrobial hurdles for fermented products
6. Understand process steps for specific fermented products.

COURSE MODULES

1. **Module 1: Introduction to Fermentation**
 - a. What is fermentation?
 - b. Where it all began
 - c. The science
 - d. Fermentation and enzymes
2. **Module 2: A Food Safety Perspective**
 - a. Conditions required for microbiological growth
 - b. What makes fermented product safe?
 - c. Food safety risks & antimicrobial by-products for fermented foods
 - d. Other food safety controls
3. **Module 3: Fermented Food Processes**
 - a. Alcoholic fermentation – The brewing process
 - b. Lactic acid fermentation – The Kimchi process
 - c. Alkaline fermentation – The Natto process
 - d. Acetic acid & yeast fermentation – The Kombucha process.

PREREQUISITE REQUIREMENTS

There are no prerequisites to this online course.

COURSE CERTIFICATE

Following successful completion of the course, you will have access to an electronic course certificate which can either be downloaded following your assessments or you can return to your PROFILE page which maintains a copy of your certificate per purchased course.

CONTACT

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FREQUENTLY ASKED QUESTIONS (FAQ)

For more detailed information about the course and delivery of content, please refer to FAQ within the course homepage.

COURSE ASSESSMENT

Following the completion of the workshop, participants are required to complete an online assessment. The Fermentation in Food Processing assessment will be accessible through the course home page. 80% pass rate applies.

BOOKING CONFIRMATION

All attendees are required to register for the workshop through the Safe Food Services Ltd website.

Attendees have the option of paying by invoice or via a credit card payment. If paying by Invoice, attendees are required to tick, 'Invoice me please' when placing the order. Please note that there is a 4% fee on purchases paid by credit card.

Attendees will receive access to the prerequisite requirements through MY COURSES / PROFILE page. In addition to containing the prerequisite steps to attending the workshop, attendees will also have access to the online assessment.