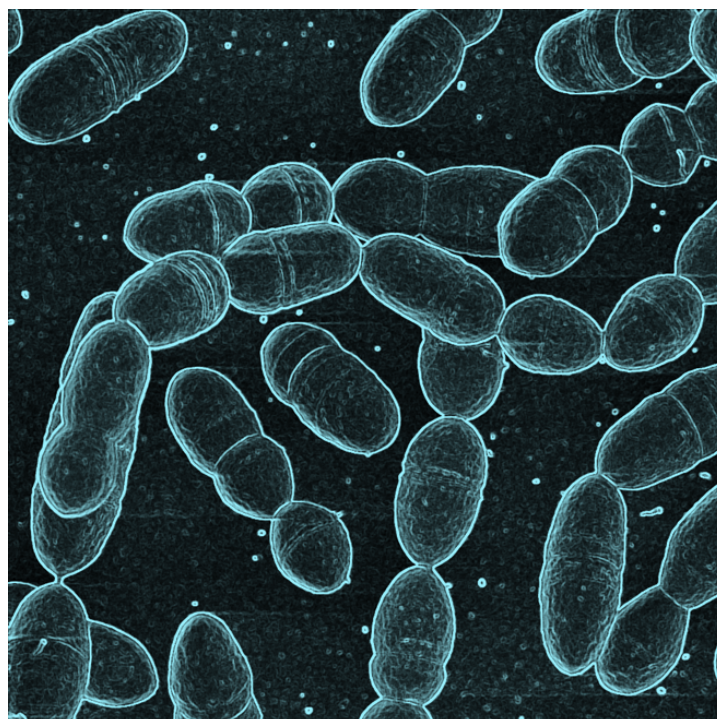


Postgraduate Course

Food Fermentation

11 – 14 February 2019

Wageningen University, The Netherlands



AIM OF THE COURSE

The aim of the course is to develop and actualize the knowledge about the microbiology of food fermentation processes with a special focus on the newest scientific insights of complex microbial communities, modelling techniques and novel product functionalities.

COURSE CONTENTS

The course offers lectures by internationally well-established speakers who introduce the subjects and discuss the conceptual background and the tools employed to study fermentation and related subjects. The programme offers ample opportunity for discussions. The participating PhD candidates will present their own work in a poster session.

After an introduction about single and mixed strain fermentation processes, the course deals with the specific aspects of (i) functionality related to health, flavour and ingredients, (ii) models and control of fermentation and quality, (iii) complex microbial communities and their role in fermentation processes and finally (iv) bacteriophages.

PARTICIPANTS

Persons interested in this advanced course should have a graduate level in life sciences or a comparable background. The course may attract microbiologists, biochemists, process engineers, food and nutrition scientists and biotechnologists. All participants are requested to present their own work by means of a poster and short oral presentation.

COURSE ORGANISERS & LECTURERS

- Prof. Eddy J. Smid, Food Microbiology, WU
- Prof. Douwe van Sinderen, UCC, Cork, Ireland
- Prof. Luc de Vuyst, VUB, Brussels, Belgium
- Dr. Maria Dzialo, KU Leuven, Belgium
- Dr. Niels Kuipers, Heineken, Zoeterwoude
- Dr. Mariela Serrano, CSK food enrichment, Wageningen
- Dr. Jan Dijksterhuis, Westerdijk Institute, Utrecht
- Prof. Marcel Zwietering, Food Microbiology, WU
- Prof. Tjakko Abee, Food Microbiology, WU
- Dr. Richard Notebaart, Food Microbiology, WU
- Dr. Oscar van Mastrigt, Food Microbiology, WU
- Dr. Sijmen Schoustra, Laboratory of Genetics, WU
- Yvonne Smolders, MSc, The Graduate School VLAG, WU

COURSE FEES

	Fee
VLAG / WU PhD candidates	€ 275
Other PhD candidates	€ 525
Postdocs, and other academic staff	€ 725
Participants from the private sector	€ 1600

The course fee includes coffee/tea during breaks, lunches, and one course dinner

REGISTRATION AND INFORMATION

www.vlaggraduateschool.nl/en/courses/course/FF19.htm

For information contact:
Yvonne.Smolders@wur.nl

