

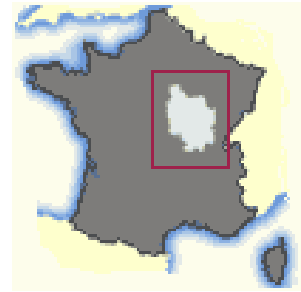
The Microbiology and Culture of Cheese and Wine

Cluny, Burgundy, France

June 6-19, 2010

11:680:410, 3 cr

Prerequisites: 11:680:390, 01:447:390, or equivalent



Explore the microbiology and culture of cheese and wine during a two-week course in southern Burgundy. Discover how milk is curdled and processed into cheese and how bacteria and fungi are central in this process. Savor the complex tastes and aromas of the diverse cheese varieties of the region. Learn about the history of viticulture, how yeast ferments sugars to ethanol, and the complexity of the chemical and biological reactions during maturation which give wine their character.

This intensive two-week course combines applied microbiology with socioeconomic and cultural history, on site in southern Burgundy. The course is structured through lectures, group projects, wine and cheese tasting and field trips to explore and provide a comprehensive appreciation of the science and socioeconomic and cultural history of cheese and wine.

Instructors:

Max Häggblom, Professor of Biochemistry and Microbiology

Stephen Reinert, Dean of Rutgers Study Abroad

Catherine Healey, Resident Director for Rutgers Study Abroad Programs in France

For more information: see Rutgers Study Abroad
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