

A GLOBAL PERSPECTIVE AND HISTORY OF FERMENTATION AND BIOTECHNOLOGY

CHM 180

Learn the chemistry of fermentation.

Explore fermentation processes and principles.

Identify and explore chemical compounds that are developed during the fermentation process through sensory experiences (taste and smell).

Details

- May 14-24, 2019: Travel from Brussels to Munich (dates subject to change)
- Ground costs depending on number of participants (up to \$2,974-3,794)
- 24 seats reserved on Lufthansa for \$909 out of Chicago

Deadlines

- \$500 non-refundable deposit due Jan. 4
- \$2000 pre-program payment Feb. 11
- Remainder balance due March 1



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