



**KENTUCKY STATE
UNIVERSITY**

FERMENTATION AND DISTILLATION TECHNOLOGY CERTIFICATE

The Certificate in Fermentation and Distillation Technology is a 14-credit hour certificate that is designed to provide students with a greater understanding of the fermentation and distillation processes and food safety. This certificate will cover the different aspects of fermentation science and distillation technology. It includes food safety as well as chemistry involved in these processes. The courses cover different aspects of fermentation and distillation that can impact the quality, taste and safety of fermented foods and beverages. Students that complete this degree will be better prepared to enter this field of employment. The certificate can be completed alone or as part of any degree.

Code	Title	Hours
AFE 118	Intro to Ferm. & Distill. Sci.	3
AFE 130/ CHE 109	Ferment. & Spirits Chem.	4
AFE 359	Ferm. of Food & Food Safety	4
AFE 459	Dir. Stud. in Ferm. & Dist. Sc	3
Total Hours		14