1.2: Introduction to Fermentation and Microbes

Fermentation

> **? Exercise 1.2.1**
>
> - Define Fermentation:
> - List as many uses of fermentation in modern food production as you can:
> - Compare your list to Wikipedia List of Fermented Foods. Were there any surprises?

Fermentation Microbes

> **? Exercise 1.2.2**
>
> - Define prokaryotes and eukaryotes:
> - Define **gram positive vs gram negative** bacteria:
> - Define filamentous **fungus vs yeast**:

We will be talking about several fermentation microbes this semester. Review this complete list of microbes used in fermentation of food.

> **? Exercise 1.2.3**
>
> This is a sampling of key species. Define each as a **prokaryote/bacterium** or **eukaryote/yeast/fungus**
>
> - *Pseudomonas*
> - *Candida albicans*
> - *Saccharomyces*
> - *Brettanomyces*
> - *Lactobacillus*
> - *Leuconostoc*
> - *Lactococcus*
> - *Streptococcus*
> - *Penicillium*
> - *Tetragenococcus*
> - *Staphylococcus*
> - *Gluconacetobacter*
> - *Acetobacter*
> - *Brachybacterium*

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