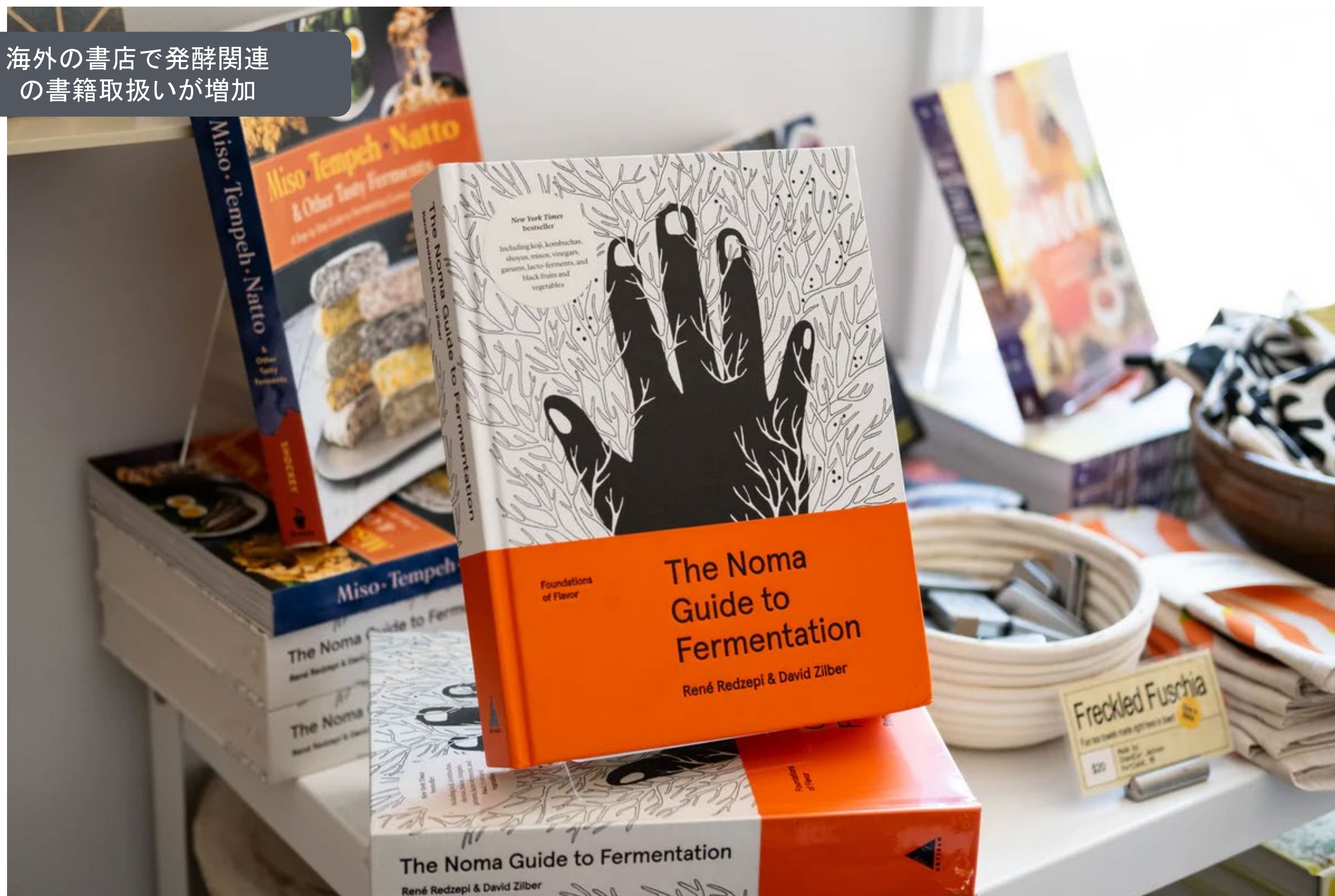


海外における発酵への関心

海外の書店で発酵関連
の書籍取扱いが増加



海外の大学等でも発酵関連の講座
やプログラムが増加

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SCIENCE

ONLINE

Science & Cooking: From Haute Cuisine to Soft Matter Science (chemistry)

Top chefs and Harvard researchers explore how everyday cooking and haute cuisine can illuminate basic principles in chemistry, physics, and engineering. Learn about food molecules and how chemical reactions can affect food texture and flavor.

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SCIENCE

ONLINE

Food Fermentation: The Science of Cooking with Microbes

Explore the roles that microbes play in the production, preservation, and enhancement of diverse foods in a variety of culinary traditions, and learn about the history of food fermentations.

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Happiness is within your control. Write your own ending.

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Learn how to read William Shakespeare's plays through his biography, Elizabethan and Jacobean history, and modern performance.

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Shakespeare's Merchant of Venice: Shylock

An exploration of the magnetic and ambivalent character of Shylock in William Shakespeare's *The Merchant of Venice*.

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Shakespeare's Hamlet: The Ghost

An exploration of the haunting figure at the heart of one of William Shakespeare's most famous plays.

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Food Fermentation: The Science of Cooking with Microbes

Explore the roles that microbes play in the production, preservation, and enhancement of diverse foods in a variety of culinary traditions, and learn about the history of food fermentations.

LEARN MORE on edX

March 27, 2024 - March 26, 2025

Free*

Online

What you'll learn

- Have a greater understanding and appreciation of fermented foods and their history, culture and science
- Have a deeper knowledge of beneficial microbes to preserve food and harmful microbes that can contaminate food
- Have examined the underlying chemistry and microbiology of different kinds of fermentation through hands-on experiments — and honed your skills in experimental design, data analysis, and interpretation
- Learned the scientific principles and application of instruments used for chemical and microbial characterization
- Explored the chemistry of flavor molecules including the physiology of flavor and the microbial reactions that produce flavor molecules and other metabolites

LEARN MORE on edX

Course description

What's living in your food? Many of the foods that we consume daily owe their distinct characteristics and flavors to microbes, specifically through a biochemical process of

DURATION

14 weeks long

TIME COMMITMENT

2 - 3 hours per week

PACE

Self-paced

SUBJECT

Science

DIFFICULTY

Introductory

CREDIT

Audit for Free
Add a Verified Certificate for \$249

PLATFORM

edX

TOPICS

BIOLOGY MICROBIOLOGY CHEMISTRY

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Harvard School of Engineering and Applied Sciences

海外の大学等でも発酵関連の講座
やプログラムが増加

Stanford University

Stanford
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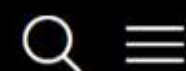
FermentFest 2024

Join us for a day full of funk and fun!

海外の大学等でも発酵関連の講座
やプログラムが増加



Cornell **CALS**
College of Agriculture and Life Sciences



NEWS

Fermentation Farming Lab opens at Cornell AgriTech

2024 CHALLENGE AREAS

Over this weekend, 150 Cornell undergraduate and graduate students from diverse disciplinary backgrounds will develop a broad range of ideas and skills as they address these challenges in the hackathon's focal areas.

FERMENTATION



HONEY



DAIRY



FIBER



Post-Harvest
Food Waste



オンライン教育プログラムでも同様の傾向。写真はMaster Class。



FOOD

What Is Fermentation? Learn About the 3 Different Types of Fermentation and 6 Tips For Homemade Fermentation

Written by MasterClass

Last updated: Sep 29, 2021 • 6 min read

Humanity has been fermenting food since the Neolithic age, long before people understood the science behind the process. Today, following the scientific discoveries of French microbiologist Louis Pasteur, who showed that living organisms initiate fermentation, we know why fermentation not only makes food like sourdough bread, cheese, and wine taste better, but also helps to keep us alive.

世界で発酵が
注目されている理由は？

ガストロノミー

ウェルビーイング

サステイナビリティ

レストラン関連の記事でも発酵を切り口にしたものが増加。



This Tiny New SoMa Cafe Is a Temple to Fermented Food and Drink

Boochman is on Harrison Street where you'll find hummus, yogurt, and, of course, kombucha

by Paolo Bicchieri | Jan 30, 2023, 10:30am PST



Boochman serves all sorts of fermented foods — and even repurposes would-be discarded remnants into soups and candies.
| Numan Karabiyik

There's a new San Francisco go-to for all things fermented. From the same team behind Berkeley's **Boochman Kombucha** comes **Boochmania**, a temple to fermented foods and an outlet for kombucha makers. Diners can expect lentil miso burgers and rich hummus alongside myriad effervescent beverages at the restaurant and retail shop. Co-owner Numan Karabiyik says he and his brother, Mustafa Karabiyik, are both excited and scared about coming to the city. "The Bay Area, especially San Francisco, has been famous for more than 100 years for good food," Karabiyik says. "On top of that, there are a lot of great and historic foods, too. The competition is quite large, and the stakes are super high."

For those unfamiliar, Boochman launched in 2018 at farmers' markets in the East Bay. It was just a year later that the brothers were able to move into a brewery space for wholesale distribution; that's where they decided to experiment with food pairings. Those lentil patties with miso on house-made buns became big sellers right off the bat. "We got quite a few followers," Karabiyik says. "But then we got hit by COVID, and we focused on only kombucha." The taproom launch was in the rearview by the time restaurants could open up again, and the team was neck-deep in fulfilling a new product: canned kombucha orders. As sales rose, the team spied the 685 Harrison Street location, a former ice cream shop. "It was a full setup," Karabiyik says. "By chance, it had a kitchen."

SAVEUR

A Fermentation Feast in the Saveur Test Kitchen

A night of rare beers and funk-forward bites with Olmsted's Greg Baxtrom and Goose Island

By JASMINE P. TING | Published on December 18, 2019

The fermentation station has become a staple in professional kitchens all over the world. More and more chefs are making use of the process—not only to preserve certain ingredients but to experiment with flavors on their menu. "It's finding ways to make unique things that you can have on your menu that other people may not necessarily have," said Chef Greg Baxtrom of Olmsted and Maison Yaki. But one corner of the food and beverage industry has long been reaping the benefits from the technique—breweries. That's why Baxtrom, a born-and-raised Chicagoan, was the perfect chef to team up with the Chicago-based brewers of Goose Island for a beer-paired fermentation feast at the SAVEUR Test Kitchen.



Guests sipped Goose Island's Sofia Paradisi while enjoying Chef Greg Baxtrom's ferment-forward snacks.

Restaurant HOSPITALITY

Why chef and restaurateur Kelly Whitaker hired fermentation specialist

Mara King joined Id Est Hospitality Group to help push a zero-waste model

At Id Est Hospitality Group in Boulder, Colo., the idea of turning what often gets looked at as waste into something great to eat or drink started with bran, the byproduct of the company's whole-grain flour that gets made at its mill.

"For high performance we sift the flour, and the result is this bran, and it's beautiful, it's organic, and it was applicable to all the kitchens," said founder and chef Kelly Whitaker, who had been using it as compost for gardens and to trade to mushroom farmers for fungi. "You sell a pound of flour for \$1, but if 10% is bran it brings the cost up to a \$1.50, so we thought, why don't we have someone that can create this value?"

That's how fermentation specialist Mara King came into the picture last year.

Now, that bran gets used at one of the group's restaurants, The Wolf's Tailor in Denver's Highlands neighborhood, to make Japanese nukadoko, a bed of bran used for pickling. Often the technique uses rice bran, but King and Whitaker didn't see why wheat bran couldn't work. A bran pickle indeed is on the menu, gracing many of the dishes at the seasonal New American restaurant.

"Overall, Mara came in to create a use for the 'other products,' we don't like to say waste," said Whitaker.



レストランの格付けランキングで北
米トップのBlue Hillも発酵に注力

< Lists / North America

North America

2024 TOP RESTAURANTS

LANGUAGE English ▾

Sort list by clicking on a column title

[View prior years](#)

TOP 599 RESTAURANTS

RANK	NAME	CHEF NAME	CUISINE TYPE	CITY	STATE/COUNTRY
1	Blue Hill at Stone Barns	Dan Barber	Progressive American	Pocantico Hills	New York
2	Yoshino	Tadashi "Edowan" Yoshida	Sushi	Manhattan	New York
3	Single Thread Farm	Kyle Connaughton	Progressive - Japanese	Healdsburg	California
4	Saison	Richard Lee & Paul Chung	Progressive American	San Francisco	California
5	Atomix	Junghyun Park	Modern Korean	Manhattan	New York
6	Smyth	John B. Shields	Progressive American	Chicago	Illinois
7	Harbor House Inn	Matthew Kammerer	Progressive American	Elk	California
8	Sushi Sho	Keiji Nakazawa	Sushi	New	Hawaii

レストランの格付けランキングで北米 トップのBlue Hillも発酵に注力

 **MICHELIN** GUIDE



SUSTAINABLE GASTRONOMY ⌚ 3 minutes 📅 18 AUGUST 2021

How Blue Hill at Stone Barns Keeps It Green

For 17 years, Blue Hill at Stone Barns has been the most sustainable restaurant in New York. Here's how they do it.

Green Star

Sustainability

Earth Day

Food waste, waste recycling, and energy-sourcing

- They have bins for waste and recyclables, and the cooks dispose of everything else in one of the following: a bin for pigs, a bin for compost, and a bin for fermenting food scraps for laying hens.
- Their primary interest is preventing food waste beginning in the field and pasture: they serve only grass-fed beef and grass-fed milk. They don't serve beef or milk that's from cows fed grain.
- They serve mainly waste fed pigs—fed only scraps from the kitchen and the spent grains from local breweries.
- Corn cobs are ground up to become a substrate to grow oyster mushrooms.
- They buy male calves from dairy farmers (that are mostly killed at

