

Faculty of Higher Education

Subject Code	CUL601
Subject Name	Fermenting Cultures
Credit points	6
Study Level	Year 2
Delivery mode	On campus
Location	Melbourne
Prerequisites	None

Subject Coordinator
Lilly Cleary
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Subject Overview	Fermenting Cultures uses fermentation as a conceptual tool for examining encounters and entanglements between humans and microorganisms, and the significance of these multispecies relations for rethinking the practices of production-consumption. Though fermentation is a preservation technique practiced in most cultures, fermented foods are examined as a culinary shibboleth that plays into questions of identity, taste and difference which, in many cases, serves to make the inedible edible while also challenging the boundaries of edibility. The subject considers the practical dimensions of fermentation and explores its cultural significance in humanity's gastronomic development
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Learning Outcomes	Apply a range of disciplinary perspectives to the analysis of conceptualisations of nature-culture, art-science and self-other through fermented products
	Examine fermentation in its many cultural and gastronomic manifestations
	Analyse how issues of risk and trust around fermented foods are represented and used by governments, institutions, food businesses, and the media
	Create an effective multimedia presentation
	Produce fermented products and evaluate their organoleptic qualities

Assessments	Details	Weighting
	Presentation	25%
	Essay	30%
	Proposal and plan for final project	45%

Graduate Attributes addressed in this subject	Preparedness
	Systematic and coherent body of knowledge
	Communication skills