

2016학년도 1학기 강의정보

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교과목명	발효공학	교강사명	강학수
학점	3	수강대상 학년	3학년
강의목표	<p>스스로 학습활동에 대한 원칙과 계획을 세우고 체계적으로 실천할 수 있다.</p> <p>다양한 정보와 지식을 이해하고 문제를 규명하며 분석·추론하여 이를 바탕으로 문제 해결에 적용할 수 있다.</p>		
교과목 해설	<p>In this course, students will study and discuss the metabolic pathways important to the production of amino acids, proteins, vitamins, alcohols, bioactive compounds, enzymes, fermented foods, and functional foods derived from microorganisms.</p>		
강의진행 방법	<p>Industrial microbiology is primarily associated with the commercial exploitation of microorganisms, and involves processes and products that are of major economic, environmental and social importance. The key aspect of industrial microbiology is the production of valuable microbial products via fermentation processes.</p> <p>The aim of this course is to review fundamentals and provide an up-to-date account of current knowledge in fermentation technology. The lectures will emphasize and place perspectives on microbial systems with industrial practices.</p> <p>Text book: Industrial Microbiology: an Introduction, Blackwell Science</p>		