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.

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
<table>
<thead>
<tr>
<th>Details</th>
<th>Weighting</th>
</tr>
</thead>
<tbody>
<tr>
<td>Presentation</td>
<td>25%</td>
</tr>
<tr>
<td>Essay</td>
<td>30%</td>
</tr>
<tr>
<td>Proposal and plan for final project</td>
<td>45%</td>
</tr>
</tbody>
</table>

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