

Microbial Gastronomy

Learn about the beneficial microorganisms that are in your food!

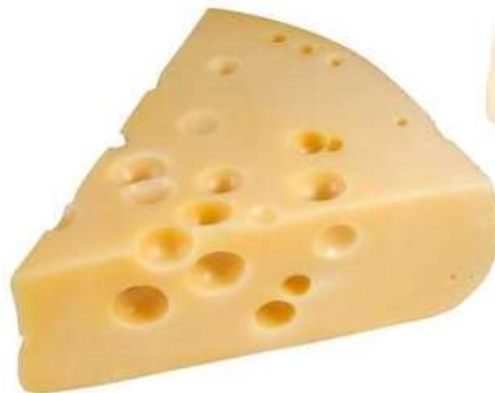
What makes sourdough sour?

Why does Swiss cheese have holes?

What makes bleu cheese blue?

Why does bread rise?

Come to the microbial gastronomy station to see, smell, and taste your way to the answers!



Yes, chocolate is fermented!!

