Belgium & Netherlands: Fall 2021 Embedded Topics in Biochemistry: Fermentation
Quick Facts

- **Location(s):** Amsterdam, Netherlands & Various, Belgium
- **Partner:** Seminars
- **Term:** Fall 2021 Embedded
- **Faculty Led:** Yes
- **Director:** Dr. Kate Graham
- **Dates:**
  - **On Campus:** Block D or CD Mod - Fall 2021 - Class dates and times TBD
  - **Off Campus:** January 1 - January 13, 2022 *(tentative)*
Course Information

- **Name:** Topics in Biochemistry: Fermentation
- **Course # & Credits:** CHEM 323B, 2 credits
- **Pre-requisite:** CHEM 125 & CHEM 250
- **Major/Minor:** Chem In-depth electives (for Chemistry Major; Int Science Major, or NUTR; Food Science advising track)
- **Designations:** fulfills Experiential (EL)/ Experiential Engagement (EX) - pending & Global Engagement (GLO)-pending
Program Highlights

- Learn about Biochemistry of Fermentation in Food and Beverages
- Tour local businesses (breweries, bread and cheese factories) that use fermentation
- Taste-testing comparisons of foods prepared with different processes
- Compare Fermentation processes in the US, Netherlands, and Belgium

While abroad, you will....

- Tour breweries and cheese farms that use fermentation (including Trappist Monastery)
- Taste-testing of fermented food and beverages!
- Participate in a cooking class
- Become an apprentice chocolatier in a Belgian Chocolate Factory (Yes! Chocolate is also fermented)
- Tour cultural sites in Amsterdam and Belgium including churches, WWI sites, and the Anne Frank House
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Housing

- All students in doubles
- Breakfast & Some group meals included
- 3 Star Hotels in Ghent, Brussels, & Amsterdam
## Costs & Finance

<table>
<thead>
<tr>
<th>COSTS FOR 2021</th>
<th>CHEM 323B</th>
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</thead>
<tbody>
<tr>
<td>Tuition (per credit)*</td>
<td>2 credits, included in Semester tuition</td>
</tr>
<tr>
<td>Program/ Course Fee</td>
<td>$TBA</td>
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<tr>
<td>Visa Fees</td>
<td>$110</td>
</tr>
<tr>
<td>Housing</td>
<td>Included in Program Fee</td>
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<tr>
<td>Food</td>
<td>$350</td>
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<tr>
<td>Transportation/Airfare</td>
<td>Included in Program Fee</td>
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<tr>
<td>Required Cell Phone</td>
<td>$50</td>
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<tr>
<td>Personal &amp; Misc.*</td>
<td>$200</td>
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<tr>
<td>Estimated Total</td>
<td>$TBA</td>
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Explore Further

- Attend a **Study Abroad 101 session** to learn more about all your global options
- Create your profile in the **CSBSJU-Global Portal**
- Application open on February 1st, 2021
- Connect with the program director and/or CGE staff for any additional questions you may have about the program
- Create a **Financial Plan** for study abroad
- Spring – Embedded 2021 Application Deadline:
  - March 15th at Noon (tentative)
Thank you!

Further questions? Make an appointment with CGE on Hive or email cge@csbsju.edu

Follow us on Instagram @csbsjuglobal and on Facebook for events and more information