

PROJECT TITLE

Levity Brewing & SFU Chemistry Fermentation Partnership

COLLABORATIVE TEAM

Dr. Edward Zovinka, Christopher Haser, Jared (Jay) Herman

PROJECT SCOPE

While focusing on integrating the SFU fermentation program with the local fermentation industry (beer, wine, cheese), our students will gain experience working directly with businesses in the fermentation field.

The academic/industrial collaboration will provide students with the expertise to deliver scientific data and feedback to Levity that will aid in their fermentation processes.

STUDENT EXPERIENCE

- Assist in creating fermented products (beer, wine, cheese)
- Gain practical knowledge while interning in a progressive fermentation facility
- Experience fermentation in other cultures while studying abroad in Ambialet, France
- Understand the importance of quality control in product development

ANTICIPATED OUTCOMES

Identify issues with ferments and correct them, implement and analyze safety measures, and increase efficiency for growth rates.

FERMENTATION CHEMISTRY

SAINT FRANCIS UNIVERSITY IN THE CURRY INNOVATION CENTER