Course:	**Certificate in A Master Class in Brewing Natural Probiotics for Gut Health: *Manufacturing Kombucha, Natural Soda, Kimchi, Yogurt and Local (Artisanal) Wine***
Guided Learning Hours:	**12**
Pre-requisite:	**None**

Abstract

A Practical Approach to Probiotic Drinks and Artisanal (Local) Wines is an interactive, skills-based course designed to bridge traditional fermentation crafts with modern production standards. This program guides learners from basic microbial biology to the creation of high quality, marketable beverages using locally sourced ingredients. Aspiring entrepreneurs looking to launch a small-scale beverage brand. Homesteaders and hobbyists wanting to master safe, advanced fermentation techniques. Chefs and bartenders seeking to develop unique, house-made beverage programs.

Target Audience

- Aspiring entrepreneurs, fermentation enthusiasts, bartenders, and small-scale producers seeking practical skills to safely create and market high-quality probiotic drinks and artisanal local wines.

Learning Outcomes

On the completion of this programme, participants will be able to:

1. Explain the principles of fermentation and the role of microorganisms in the production of probiotic beverages and artisanal (local) wines.
2. Steps involved in creating sustainable healthy probiotic cultures with local fruits
3. Establishing and concepts of artisan local wine for domestic and local production
4. Understanding laws and policies governing alcohol manufacturing and handling
5. A scientific and practical approach for small business ventures

Course Content

Module One - Introduction to Fermentation and its Chemistry

The Two Core Types of Fermentation:

- Ethanol Fermentation (Wine)
- Lactic Acid Fermentation (Probiotic Drinks)

Module Two - Handling and Establishing a Brew from Scratch

- The Process and steps involved in Wine Manufacturing.
- Fermentation Agents
- Measuring Alcohol level
- Contamination and spoilage

Module Three - Introduction to the Science of Probiotics Drinks and the Health: Wild Fermentation

- Daily Maintenance Guide (Creation Phase)
- To start a ginger bug, use a clean glass quart jar, breathable cloth cover (like a coffee filter), and a rubber band
- Critical Management Rules in wild Fermentation
- Usage Probiotic Sodas for Excellent Gut Health
- The Mix Ratio & Carbonation