



Genome Sciences Seminar

Wednesday, 4.12.23 | 3:30 | Foegen Auditorium

remote viewing option: <https://depts.washington.edu/gstrestrc/remote.htm>



Dr. Benjamin Wolfe

Associate Professor, Tufts University

<https://as.tufts.edu/biology/people/faculty/benjamin-wolfe>

“Evolution in your kitchen: how microbes adapt to fermented food environments”

Research in the Wolfe lab has two broad research goals: 1) identify the molecular mechanisms that control the assembly and function of microbial communities, 2) determine how microbial species evolve within multi-species communities. Most of our research projects focus on food microbiomes, including fermented foods such as cheese, sourdough, and kimchi. Projects in my lab integrate experimental evolution, metagenomics, comparative genomics/transcriptomics, genome engineering, and in situ community reconstructions. Our work seeks to develop microbial community design principles that can guide the management of microbial communities in agriculture, industry, medicine, and nature.

Questions? Contact Brian Giebel at bgiebel@uw.edu or visit the Seminar website at <http://www.gs.washington.edu/news/seminars.htm>

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