

Herbs, Spices and Flavorings

TPSS 120C

Spring 2008

Instructor: Ted Radovich

email: theodore@hawaii.edu

Office: St. John 209

Phone: 956-7909

<http://www2.hawaii.edu/~theodore/Courses.htm>

Lectures: Tues. 12:00-1:15 St. John Rm. 010B

Course Goal: To develop in students an understanding of the origin, culture and use of herbs, spices and flavorings.

Text: No text is required for this course.

Tentative Lecture Schedule:

January	15	Introduction, geographic origins, world market
	22	Overview of culinary use and human sensory perception
	29	Overview of medicinal value and traditional use
February	5	Field trip to Lyons herb garden
	12	Paper topic due. General plant culture harvesting and processing practices
	19	Commercial production / Mint family
	26	The mint family
March	4	Field trip to KCC herb garden
	11	Ginger, turmeric, cardamom, saffron
	18	Cinnamon, allspice, cloves, curry
	25	Spring Break
April	1	The Onion family
	8	The Peppers
	15	Misc. herbs and edible flowers
	22	Planning the kitchen herb garden
	29	Student reports and presentations
May	6	Student reports and presentations

Weekly quizzes and field trip reports

Short quizzes (~3-5 questions) will be given at the start of each class to evaluate student assimilation of material from the previous class. Short (~1 page) field trip reports will be submitted the week following each trip, in lieu of the weekly quiz. These will account for 75% of student grades.

Final Exam:

The individual student reports and presentations held 4/18 and 4/25 will serve as the course final. These will be worth 25% of the student grades.

Student reports and presentations:

Each student will be responsible write a 5-10 page review of a topic of the student's choosing, subject to the instructor's approval.

The written portion of the report should follow the format below, unless otherwise cleared with the instructor:

Introduction- Clearly introduces the subject, its importance and what the author (you) plans to assert.

Results and Discussion- Summarize the information available and discuss what it means to you.

Conclusion- Clearly states what you conclude and the implications of your conclusion.

References- Consistently follows a conventional format and contains all the references cited in the paper and only those. They should be accurate and allow others to locate the reference. **Students should cite at least 5 references and references should not be exclusively websites.**

The student will also be responsible for a short (~5 min) oral presentation of their report to the class.

Grading System:

Description	Points Available	Approximate Percentage of Grade
Quizzes:	150 points	75%
Written report:	35 points	17.5%
Oral presentation:	15 points	7.5%
Total	200 points	100%

Point Range	Grade
200-180	A
179-160	B
159-140	C
139-120	D
< 120	F