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

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

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 14 Introduction, geographic origins, world market  
21 Overview of culinary use and human sensory perception  
28 Field trip to Lyons herb garden
February 4 Plant culture  
11 Harvesting and processing practices  
18 Cooking with herbs and spices  
25 Field trip to KCC herb garden
March 4 Nutritional value  
11 The mint family  
18 Cinnamon, allspice, cloves, curry  
25 Spring Break
April 1 Ginger, turmeric, cardamom, saffron  
8 The Onion family  
15 The Peppers  
22 Misc. herbs and edible flowers  
29 Planning the kitchen herb garden
May 6 Student reports and presentations  
15 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 5/6 and 5/15 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:

<table>
<thead>
<tr>
<th>Description</th>
<th>Points Available</th>
<th>Approximate Percentage of Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quizzes:</td>
<td>150 points</td>
<td>75%</td>
</tr>
<tr>
<td>Written report:</td>
<td>35 points</td>
<td>17.5%</td>
</tr>
<tr>
<td>Oral presentation:</td>
<td>15 points</td>
<td>7.5%</td>
</tr>
<tr>
<td>Total</td>
<td>200 points</td>
<td>100%</td>
</tr>
</tbody>
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Point Range Grade

| 200-180 | A |
| 179-160 | B |
| 159-140 | C |
| 139-120 | D |
| < 120   | F |