

102-1 Preliminary Syllabus, Da-Yeh Univ

Information			
Title	香料學	Serial No. / ID	0529 / MHI3023
Dept.	藥用植物與保健學系	School System / Class	大學日間部3年1班
Lecturer	謝文章	Full or Part-time	專任
Required / Credit	Optinal / 2	Graduate Class	No
Time / Place	(一)56 / H445	Language	Chinese

Introduction
Science of Spices and Fragrance deals with 2 of our 5 senses. The smell and taste of natural products is the science of our study in this course.

Outline
<ol style="list-style-type: none">1. Introduction and history of spices2. The purpose of the aromatics and spices3. Origin of aromatics and spices4. Flavor Perception5. Taste Perception and Anatomy of Taste6. Olfaction and Anatomy of Olfaction7. Odor Receptor Functioning and Signal Encoding8. Black Pepper, Small Cardamom, Large Cardamom9. Ginger , Turmeric10. Cinnamon and Cassia , Clove11. Nutmeg and Mace, Coriander12. Cumin, Fennel, Fenugreek13. Paprika and Chilli, Vanilla14. Ajowan, Star Anise15. Aniseed, Garcinia16. Tamarind, Parsley , Celery17. Curry Leaf, Bay Leaf18. Others, Musks, agarwood and other spices and aromatics

Prerequisite
General Biology or Botany, General Chemistry, Organic Chemistry