

# 102-1 Preliminary Syllabus, Da-Yeh Univ

Information			
Title	香料學	Serial No. / ID	1863 / MHI3023
Dept.	藥用植物與保健學系	School System / Class	大學日間部3年2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"><li>1. Introduction and history of spices</li><li>2. The purpose of the aromatics and spices</li><li>3. Origin of aromatics and spices</li><li>4. Flavor Perception</li><li>5. Taste Perception and Anatomy of Taste</li><li>6. Olfaction and Anatomy of Olfaction</li><li>7. Odor Receptor Functioning and Signal Encoding</li><li>8. Black Pepper, Small Cardamom, Large Cardamom</li><li>9. Ginger , Turmeric</li><li>10. Cinnamon and Cassia , Clove</li><li>11. Nutmeg and Mace, Coriander</li><li>12. Cumin, Fennel, Fenugreek</li><li>13. Paprika and Chilli, Vanilla</li><li>14. Ajowan, Star Anise</li><li>15. Aniseed, Garcinia</li><li>16. Tamarind, Parsley , Celery</li><li>17. Curry Leaf, Bay Leaf</li><li>18. Others, Musks, agarwood and other spices and aromatics</li></ol>

Prerequisite
General Biology or Botany, General Chemistry, Organic Chemistry