

102-1 Preliminary Syllabus, Da-Yeh Univ

Information			
Title	香料學	Serial No. / ID	2151 / CBW1006
Dept.	藥妝生技美容產業訓練科	School System / Class	海外青年技術班1年1班
Lecturer	謝文章	Full or Part-time	專任
Required / Credit	Required / 2	Graduate Class	No
Time / Place	(一)56 / H445	Language	Chinese

Introduction
Science of Spices and Fragrance deal 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