

Numer modułu zgodnie z planem studiów	ZF S1_36A
Kierunek lub kierunki studiów	Herb crops and phytoproducts
Nazwa modułu kształcenia, także nazwa w języku angielskim	Home and exotic spices Przyprawy krajowe i egzotyczne
Język wykładowy	English
Rodzaj modułu kształcenia obowiązkowy/fakultatywny	optional
Poziom studiów	stationary
Forma studiów	Beachelor's first degree
Rok studiów dla kierunku	III (year of study)
Semestr dla kierunku	5 (winter)
Liczba punktów ECTS z podziałem na kontaktowe/niekontaktowe	5 (2,6/2,4)
Tytuł/stopień, imię i nazwisko osoby odpowiedzialnej za moduł	dr hab. Andrzej Sałata, prof. UP
Jednostka oferująca moduł	Department of Vegetable and Herb Crops
Cel modułu	Familiarize students with the requirements of the producers on the quality of raw materials and spices, as well as factors having a decisive impact on their quality. Familiarize students with the general principles of standardization of raw materials, and techniques used in assessing their quality. Acquainted with quantitative and qualitative parameters which determine the reproducible quality raw materials based on existing standards.
Treści programowe modułu kształcenia	<p>Lectures</p> <p>Spices and herbs, substances and type of substances: rosemary (carnosic acid, carnosol, rosemarinic acid, rosmanol), sage (carnosol, carnosic acid, rosmanol, rosmarinic acid), oregano (derivatives of phenolic acids, flavonoids, tocopherols), thyme (thymol, carvacrol, p-cunene-2-3-diol, biphehyls, flavonoids), ginger (gingerol-related compounds, diarylheptanoids), turmeric (curcumis), thymol), black pepper (phenolic amides, flavonides), red pepper (capsaicin), chilli pepper (capsaicin, capsaicinol), clove (eugenol, gallates), Marjoram. (Flavonoids), Common balm (Flavonoids), Licorice (Flavonoids, licorice phenolics).</p> <p>Exercises</p> <p>Conventional classification of herbs and spices: Hot spices (capsicum (chillies), cayenne pepper, black and white peppers, ginger, mustard), mild spices (paprika, coriander), aromatic spices (allspice (pimento), cardamom, cassia, cinnamon, clove, cumin, dill, fennel, fenugreek, mace and nutmeg), aromatic vegetables (onion, garlic, shallot, celery).</p>

Wykaz literatury podstawowej i uzupełniającej	<ol style="list-style-type: none"> 1. Edwards, Sarah E., Ines da Costa Rocha, Elizabeth M. Williamson, Michael Henrich. <i>Phytopharmacy: An Evidence-Based Guide to Herbal Medicinal Products</i>. 2015 by John Wiley and Sons, Ltd 2. Penso G. <i>Index Plantarum Medicinalium Totius Mundi Eorumque Synonymorum</i>, OEMF, Milano. 3. Watson L. Dallwitz M.J. <i>The Families of Flowering Plants: Discription, Illustrations, Identification and Information Retreval</i>. Version: 14th December 2000. http://biodiversity.uno.edu/delta/. 4. Vigneau Ch. <i>Plantes Medicinales. Therapeutique - Toxicite</i>. Paris, Masson. 5. Tyler V., Robberts J. <i>Tyler's Herbs of choice. The therapeutic use of Phytomedicinal</i>. CRC Press 6. Duke A.J. <i>Handbook of Medicine Herbs</i>. CRC Press, 2002
Planowane formy/działania/metody dydaktyczne	The theory will be given by means of lectures. A syllabus and slides are available as study material. For the practical exercises the students will perform experiments and analyses in the lab. Extra demonstrations will be given.