COURSE CODE: FSM 204

COURSE TITLE: SPICES, PASTRIES & CONFECTIONARIES - 2 UNITS


LECTURE NOTES

LECT I: INTRODUCTION TO SPICES AND CONDIMENTS

- What are spices?
- Definition of Condiment
- Basic Condiment List
- Difference between spices and condiments?

LECT II: SPICES

➢ Medicinal importance of spices
➢ Dried herbs and spices
➢ Different spices and their medical properties.
   - Turmeric
   - Ginger
   - Coriander
   - Cinnamon

LECT III: THE ESSENTIAL ROLE OF SPICES

✓ Spice products
✓ Spice Oleoresins
✓ Spice Oils

LECT IV:

❖ Supercritical fluid extraction technology
LECT V: APPLICATIONS OF SPICE OILS OLEORESINS

- Food
  - Processed meat
  - Fish and vegetables
  - Soups, sauces, chutneys and dressings
  - Baked goods
  - Confectionery
- Cosmetics
- Perfumes
- Hygiene products
- Aerosols
- Pharmaceuticals

LECT VI: STARCH

- What are starches
- Component of starch
  - Amylose
  - Amylopectin
- Energy store of plants

LECT VII: STARCH

- Biosynthesis
- Hydrolysis
- Dextrinization
- Starch as Food
- Starch industry
- Starch sugars
  - Uses of starch sugars

LECT VIII: MODIFIED STARCHES

- Use as food additive
• Industrial application
• Starch adhesive
  o Papermaking
  o Corrugated board adhesives
  o Clothing starch

LECT IX: PASTRIES

• Types of pastry
  o Short crust pastry
  o Flaky (or rough puff) pastry
  o Puff pastry
  o Choux pastry
  o Phyllo pastry

• Chemistry of a pastry

LECT X: BUTTER

✓ Production
✓ Types of Butter
  • Hand-made butter
  • Sweet cream butter
  • Raw cream butter.
  • Spreadable butters

LECT XI: STUDENTS TERM PAPER / PRESENTATION.

LECT XII: CONTINUOUS ASSESSMENT TEST / REVISION.