

COURSE CODE: FSM 204

COURSE TITLE: SPICES, PASTRIES & CONFECTIONARIES - 2 UNITS

COURSE SYNOPSIS: Identification and classification of spices and condiments. Indigenous and non indigenous spices and condiments. Role of spices in food industry. Cooking starch, pasties, butter, cake mixtures and decoration.

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
 - [Papermaking](#)
 - Corrugated board adhesives
 - Clothing starch

LECT IX: PASTRIES

- Types of pastry
 - Short crust pastry
 - [Flaky](#) (or rough puff) pastry
 - [Puff pastry](#)
 - Choux pastry
 - 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.