

## SYLLABUS (MODULE-ERASMUS+)

Course/module (as specified in the approved curriculum for the field of study) <b>Herbal and lesser known edible plants</b>		ECTS	Catalogue number
Name in Polish <b>Rośliny zielarskie oraz mniej znane rośliny jadalne</b>		<b>3</b>	<b>HORT 7.4</b>
Head of course/module <b>Dr. hab. Barbara Frąszczak</b>			
Unit(-s) providing the course/module (Institute/Department) <b>Department of Vegetable Crops</b>			
Field of study <b>Horticulture</b>	Level	Profile <b>Academic general</b>	Semester <b>summer</b>
<b>TYPE OF CLASSES/LECTURES AND THE NUMBER OF HOURS</b> (organised classes/lectures and self-study)			
Type of studies: full-time		Type of studies: extramural	
- lectures	15	- lectures	X
- practical classes	12	- classes	X
- field practical	8	-	
- project based practical	-	-	
- Other – tutored		-	
- self-study	40	- Self-study	X
Total number of hours:		75	Total number of hours: X
<b>OBJECTIVE OF COURSE/MODULE</b>			
Knowledge on herbs and spice plants as well as lesser known edible plants their biology and methods of production			
<b>TEACHING METHODS</b>			
Lectures supported by multimedia presentation, farm trip			
<b>LEARNING OUTCOMES</b>		Reference to field outcomes	Reference to area outcomes
Knowledge	E1 - has basic knowledge of abiotic factors and biotic growth and development of plants and their control E2 - has a general understanding of the physiological processes that occur in plants and the properties of plant metabolites E3 - knows the species and varieties of horticultural plants E4 - understands the various aspects of the influence of plants on the senses and human health	<i>Not applicable</i>	<i>Not applicable</i>
Skills	E5 - identifies and analyzes phenomena that influence the state of the farming environment and can adapt it to the needs of plants		
Social competences	E6 - understands the need for continuous acquisition and enhancement of knowledge		
<b>Methods to verify learning outcomes</b>		Outcome Reference Numbers	
Written test, exam Plants identification		E1, E2, E4, E5, E6 E3	

## TEACHING CONTENT

### **Content of lectures:**

Development of herbalism in Poland and in the world. Herbs and spice plants as well as lesser known edible plants in human nutrition. Different uses of plants. Detailed cultivation of selected species.

### **Content of exercises:**

Identification of herbs and spice plants, and herbal raw materials as well as lesser known edible plants.

The usefulness of herbs and spice plants as well as lesser known edible plants in various aspects of human life. Farm trip.

### **Forms and criteria for passing of course/module:**

Lectures – written exam – passed 51%

Exercises – written test – passed 51%

-recognition of herbal material and herbal plants

Percentage of final mark

75%

25%

## LIST OF LITERATURE

### Basic literature

Bown D. 1995. The Royal Horticultural Society encyclopaedia of herbs & their uses. Dorling Kindersley Limited, London.

Buishand T., Houwing H.P., Jansen K. 1986. The complete book of vegetables: an illustrated guide to over 400 species and varieties of vegetables from all over the world. New York: Gallery.

Peter K.V. 2006. Handbook of Herbs and Spices, vol. 3. Woodhead Publishing Limited, Cambridge, England.

Rubatzky V.E., Yamaguchi M. 1997. World Vegetables. Principles, Production, and Nutritive Values. Springer US

Schippmann U., Leaman D.J., Cunningham A.B. 2002. Impact of Cultivation and Gathering of Medicinal Plants on Biodiversity: Global Trends and Issues. Published in FAO. Biodiversity and the Ecosystem Approach in Agriculture, Forestry and Fisheries. 12-13 October 2002. Inter-Departmental Working Group on Biological Diversity for Food and Agriculture. Rome

Tierra M. 1998. The way of herbs, Pocket Books, NY