UNIVERSITY OF FLORIDA  
Horticultural Sciences Department  
VEC 2100 Fall 2011  
World Herbs and Vegetables

Instructor: Bala Rathinasabapathi, Ph.D.  
Room 2247 Fifield Hall  
Phone 352-273-4847  
Section 5368  
Teaching Assistant: TBA  
Lecture:  
Tue 10th period (5:10 PM – 6 PM);  
Thu 10th and 11th period (5:10 PM – 7:05 PM)  
Room 0310 Larson Hall [http://campusmap.ufl.edu/]  
Lab: Take-home Projects, Hands on Activities and Writing.  
Office hours: By Appointment; e-mail brath@ufl.edu  
Course Homepage: http://www.hos.ufl.edu/sabaweb

Optional Textbooks:  
VEC2100 Course Packet – Notes & additional reading will be distributed via electronic list-serve.

Other References:  
Articles from Florida Cooperative Extension Service and technical journals (Journal of the American Society of Horticultural Science, Economic Botany, Phytochemistry, Hortscience, and American Vegetable Grower)
**Objective:**
Students will learn about the history, properties, uses, genetics and cultivation tips for a variety of culinary herbs and vegetables from around the world.

**Learning Outcomes:**
By the end of the semester, the conscientious student should be able to
- Explain various classifications of vegetables and plants, parts of edible plants, origin and family characteristics for major vegetables
- Identify common and uncommon vegetables, herbs and spices
- Find information on the uses and nutritional value of vegetables and herbs
- Explain biological principles behind genetic improvement of crops
- Discuss current problems in the cultivation and use of vegetables and herbs
- Propagate and cultivate a vegetable garden
- Know how to critically analyze research on vegetables and herbs

**Format:**
3-credit course for majors and non-majors.

**Assignments:**
(a) Students will be assigned several activity-oriented mini-projects. The students need to turn in an activity report on each of them. (b) There will be one writing assignment for each student and one class presentation assignment for groups of two students. The activities are designed to encourage critical thinking and communication skills and expose the students to current topics in this area.

**Evaluation:**
Students will be evaluated based on the following:

<table>
<thead>
<tr>
<th>Activity</th>
<th>Points</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Class attendance &amp; participation (25 lectures)</td>
<td>100</td>
<td>20%</td>
</tr>
<tr>
<td>Writing assignment (1 total)</td>
<td>100</td>
<td>20%</td>
</tr>
<tr>
<td>Activity reports (10 total)</td>
<td>100</td>
<td>20%</td>
</tr>
<tr>
<td>Class presentation (1 total)</td>
<td>100</td>
<td>20%</td>
</tr>
<tr>
<td>Quizzes/Tests (5 total)</td>
<td>100</td>
<td>20%</td>
</tr>
</tbody>
</table>

**TOTAL** 500 points

* Letter grades for the course will be assigned according to the chart below:
  90-100 = A  87-89 = A-; 84-86 = B+; 80-83 = B; 77-79 = B-; 74-76 = C+;
  70-73 = C; 67-69 = C-; 64-66 = D+; 60-63 = D; 57-59 = D-; 56-below = E.

* Class attendance will be marked each day either at the beginning or end of the class period.
* There is no final exam in this course.
Course policies and procedures

1. Homework: Reports are due on the dates indicated in the instructions for each activity. Late homework will be accepted with a 20% penalty for each day after the due date. If you are having trouble with homework or class, please see me immediately.

2. Quiz/test Makeups will be arranged only in the case of an emergency and must be scheduled within three days of the original test and at the convenience of the instructor.

3. Follow all safety regulations in and out of the classroom. Opportunities will be available for students to taste novel and unusual vegetables. Food tasting is optional and personal safety is individual’s responsibility.

4. By registering for classes, every student has signed the following statement: “I understand that the University of Florida expects its students to be honest in all their academic work. I agree to adhere to this commitment to academic honesty, and understand that my failure to comply with this commitment may result in disciplinary action up to and including expulsion from the University”. Honor Code violations in this course will not be tolerated, and may result in the assignment of a failing grade. Students observing an Honor Code violation should report them to the instructor immediately.

5. All faculty, staff and students of the University are required and expected to obey the laws and legal agreements governing software use. Failure to do so can lead to monetary damages and/or criminal penalties for the individual violator. Because such violations are also against University policies and rules, disciplinary action will be taken as appropriate.

6. During the class, students should follow habits most promoting learning and least disturbing to fellow students. These include not reading material irrelevant to the class, conversations unrelated to what is being discussed, late arrivals and abrupt walking out of the classroom and engaging in activities that could disrupt the classroom atmosphere including the improper use of electronic devices.

7. Resources are available on-campus for students having personal problems or lacking clear career and academic goals which interfere with their academic performance. These resources include: University Counseling Center (392-1575), Personal counseling at Student Mental Health (392-1171), Sexual Assault Counseling (392-1161) and Career Resource Center (392-1601).

8. Students who need special accommodations due to a disability are requested to communicate their needs to the instructor so that necessary arrangements could be made.
<table>
<thead>
<tr>
<th>Date</th>
<th>Day</th>
<th>Topic</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aug 23, 2011 Tue</td>
<td></td>
<td>What’s this Course? Introduction, Syllabus, Activity Reports</td>
</tr>
<tr>
<td>Aug 25, Thu</td>
<td></td>
<td>Why study herbs and vegetables? (Aug 26 – Last day for drop/add)</td>
</tr>
<tr>
<td>Aug 30, Tue</td>
<td></td>
<td>A historical account of human use of plants</td>
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<tr>
<td>Sep 1, Thu</td>
<td></td>
<td>A historical account of human use of plants</td>
</tr>
<tr>
<td>Sep 6, Tue</td>
<td></td>
<td>Major &amp; Minor vegetables</td>
</tr>
<tr>
<td>Sep 8, Thu</td>
<td></td>
<td>Vegetables classification &amp; vegetable industry {Quiz 1}</td>
</tr>
<tr>
<td>Sep 13, Tue</td>
<td></td>
<td>Vegetables and herbs in human nutrition</td>
</tr>
<tr>
<td>Sep 15, Thu</td>
<td></td>
<td>Health promoting properties of vegetables and herbs I</td>
</tr>
<tr>
<td>Sep 20, Tue</td>
<td></td>
<td>Health promoting properties of vegetables and herbs II</td>
</tr>
<tr>
<td>Sep 22, Thu</td>
<td></td>
<td>Culinary Herbs: Lamiaceae</td>
</tr>
<tr>
<td>Sep 27, Tue</td>
<td></td>
<td>Cool season Vegetables: Cauliflower, Cabbage, Collard</td>
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<tr>
<td>Sep 29, Thu</td>
<td></td>
<td>Cool season Vegetables: Cauliflower, Cabbage, Collard {Quiz 2}</td>
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<tr>
<td>Oct 4, Tue</td>
<td></td>
<td>Lettuce, Endive and Artichoke</td>
</tr>
<tr>
<td>Oct 6, Thu</td>
<td></td>
<td>Carrots and Umbelliferous Herbs</td>
</tr>
<tr>
<td>Oct 11, Tue</td>
<td></td>
<td>Vegetable Legumes I</td>
</tr>
<tr>
<td>Oct 13, Thu</td>
<td></td>
<td>Vegetable Legumes II {Quiz 3}</td>
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<tr>
<td>Oct 18, Tue</td>
<td></td>
<td>Potato</td>
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<td>Oct 20, Thu</td>
<td></td>
<td>Tomato and Eggplant</td>
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<tr>
<td>Oct 25, Tue</td>
<td></td>
<td>Peppers</td>
</tr>
<tr>
<td>Oct 27, Thu</td>
<td></td>
<td>Cucurbits</td>
</tr>
<tr>
<td>Nov 1, Tue</td>
<td></td>
<td>Cucumbers</td>
</tr>
<tr>
<td>Nov 3, Thu</td>
<td></td>
<td>Pumpkins and Squashes {Quiz 4}</td>
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</tbody>
</table>
Nov 8, Tue   Cassava
Nov 10, Thu  Spinach and Beet
Nov 11, Fri  Veteran’s Day
Nov 15, Tue  Banana and plantains
Nov 17, Thu  Yams {Quiz 5}
Nov 22, Tue  Student presentations
Nov 24, Thu  Thanksgiving – No class
Nov 29, Tue  Student presentations
Dec 1, Thu   Student presentations
Dec 6, Tue   Student presentations

No reports will be accepted after this date.

Planned Activities. These will be announced in class with specific instructions. Some of the activities will be done in class, and others need to be carried out outside the classroom. Activities indicated by an asterix needs a formal report.

Activity 1. Resources on vegetables, herbs and plants.
Activity 2. Preparation of herb bookmarks.
Activity 3*. Propagation of herbs by cuttings
Activity 4*. Production of alfalfa, bean and radish sprouts.
Activity 8*. Production of vegetable transplants.
Activity 5*. Container gardening
Activity 6. Identification of culinary herbs, spices and condiments.
Activity 7*. Drawing up a Spring vegetable garden for North Central Florida.

Formal report. Use the following format for your formal reports. Include a title for the exercise and your name at the top of the page. Then, state the following in that order: objective of the exercise, exactly what you did in this activity, what you observed and any concluding ideas, thoughts and inspirations.