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| Course title: | Biodiversities | | | | Code: |
| Field of study: | Tourism and recreation | | | | Year/Semester: II cycle, 1/1 |
| Specialization: | all | | | | Modes: F/E |
| Number of hours / semester 30/24 | | | | | ECTS credits: 4 |
| Lectures: 15/8 | Classes: 15/16 | Laboratories: | Projects: | Seminars: | |

Department: Hotel Management and Catering Industry

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Course position in the study programme:

- field course

Objectives:

- to get to know a wide variety of plant and animal raw materials
- to collect information on the species they are gained from
- to get to know the geographic location and ecological conditions of the species used in economy
- to understand the sense of species, genetic and ecological variety maintaining
- to get to know threats for selected species and ecosystems as well as methods of counteracting this process
- the ability to use knowledge of biodiversities in economic activities

Course contents:

1. Introduction to biodiversity issues:

- the essence and meaning of biodiversities
- the protection of biological variety
- biodiversity of taste and smell

2. Mushrooms (fungi):

- systematization and ecology
- nutritional and taste values
- economic utilization of mushrooms
- the protection of dying out species

3. Plant raw materials:

- bulb and root plants

- vegetables

- fruit

- crops

- spice plants

4. A description of selected species from which plant raw materials are gained:

- the species morphology

- the natural occurrence and cultivation

- economic utilization

5. Raw material biodiversities:

- meat

- milk and its products

Theoretical introduction to every unit has a form of a lecture. Moreover, within the confines of classes students get to know detailed issues which record and extend knowledge gained during lectures.

Classes comprise:

- theoretical materials: atlases, Xerox copies, DVDs, magazines

- practical materials: collections of plant and animal raw materials and their products

The course is carried out in winter and summer semesters. The winter semester comprises subjects 1-3 and the winter semester - subjects 4 and 5.

Knowledge of biodiversities is improved by papers, students have a chance to choose subject independently, according to their interests.

Teaching methods: lectures, papers

Assessment methods: written quizzes, paper, individual tasks, oral verification of knowledge

Recommended reading:

1. Biologia. Jedność i różnorodność. 2008. PWN.
2. Clan J., Vancura B. 1981. Grzyby. PWRiL.
3. Czarnocka H. 1985. Warzywa kapustne. PWRiL.
4. Demek A. 1981. Grzyby. Wydawnictwo Sport i Turystyka.
5. Doruchowski R. W. 1984. Warzywa liściowe. PWRiL.
6. Folwerdew B. Owoce. MUZA SA.
7. Górnicka J. Apteka natury. AWM.
8. Grochowski W. 1986. Jadalne owoce leśne. PWRiL.
9. Gumowska J. 1994. Pożywienie twoim lekarstwem. COMES.

10. Gwozdecki J. 2007. Porzeczki i agrest. Wydawnictwo Działkowiec.
11. Hawkins Kathryn. 2008. Przyprawy i zioła. Wydawnictwo mwk.
12. Hlava B., Lanska D. 1983. Rośliny przyprawowe. PWRiL.
13. Jasińska Z., Kotecki A. 1993. Rośliny strączkowe. PWN.
14. Jell N. 1994. Wielka księga przypraw. MULTICO.
15. Kopeć K. 1986. Warzywa korzeniowe. Watra.
16. Lambert O.E. Wielka księga ziół i przypraw. Wydawnictwo Twój Styl.
17. Małachowski A. 1963. Warzywa cebulowe. PWRiL.
18. Nieć H. 1984. Warzywa korzeniowe i rzepowate. PWRiL.
19. Nenycz J., Sokół S. 2004. Atlas grzybów.
20. Nowak B., Schulz B. 2003. Atlas owoców egzotycznych.
21. Podbielkowski Z. 1989. Słownik roślin użytkowych. PWRiL.
22. Sarwa A. 1989. Egzotyczne rośliny użytkowe w domu i w ogrodzie. Instytut Wydawniczy Związków Zawodowych.
23. Sarwa A. 2000. Szlachetne i dzikie drzewa, krzewy i pnącza owocowe. Książka i Wiedza.
24. Sedo A., Krejca J. 1987. Rośliny źródłem przypraw.
25. Siwulski M., Sobieralski K. 2004. Uprawa grzybów jadalnych i leczniczych. Wydawnictwo Kurpisz.
26. Snowarski M. 2005. Atlas grzybów. Pascal.
27. Szweykowski J., Szweykowska A. 1993. Słownik botaniczny. Wiedza Powszechna.
28. Tauber R. D. 2000. Przyprawy ziołowe w gastronomii i lecznictwie. WSHiG
29. Vogel W. 2008. Wino z winogron i innych owoców. Multico.