



REVIEW OF THESIS REVIEWER'S THESIS REPORT

Study programme: Zemědělské inženýrství

Field of study: Multifunctional Agriculture

Academic year: 2021/2022

Thesis name: Possibilities of using buckwheat in the production of functional pasta

Student's name: OLADELE Mayowa

Department: Plant Production

Supervisor: Jana Pexová Kalinová

Reviewer: Ing. Václav dvořáček, Ph.D.

Reviewer's workplace: Crop Research Institute

Criteria	Evaluation						Evaluation not possible
	A	B	C	D	E	F	
1 Meeting the requirements of the assignment							X
2 Work with information sources and scientific literature	X						
3 Suitability of solution methodology	X						
4 Use of results processing methods		X					
5 Interpretation of results and discussion		X					
6 Aim formulation of the qualification thesis	X						
7 Language processing and work with professional text	X						
8 Professional level of work		X					
9 Formal arrangement		X					
10 Evaluation of the possibility of practical use of the thesis results	X						

Mark the rating by X (serves to determine the final classification; A = 1, B = 1-, C = 2, D = 2-, E = 3, F = 4)



Specific comments and questions to the thesis defence:

Very nicely done introductory part with rich sources of literature. The student comprehensively described all the basic areas of the paper (quality of buckwheat, importance of sprouts, microgreens and pasta in nutrition). There was also interesting and up-to-date economic information on the growing market for microgreens. I would only have minor comments on a few figures that would have deserved better descriptions (see e.g. 1.3 and 1.10).

The methodological part is sufficiently elaborated. Nevertheless, I would recommend using a mathematical expression when expressing the calculation of some of the parameters monitored - it is clearer (e.g. swelling index, cooking yield, cooking loss).

I have no major comments on the results. On the other hand, I found the discussion somewhat incomplete compared to the rich number of literature sources in the introductory section. This gives the impression that the student did not have enough time for this part already.

I have 2 questions for the student.

What is the nutritional advantage of incorporating microgreens (or sprouts) into pasta, compared to using them in pasta as a side dish only?

Can we find in the literature what losses of nutritionally valuable bioactive compounds can be expected with incorporated sprouts and microgreens in cooked pasta?

I recommend the qualification work to the thesis defence (YES/NO): YES

Proposed final classification:

excellent

(excellent, very good, good, did not comply)

Date: 25. 04. 2022

Signature: