AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title		Organic Mushroom Cultivation							
Course Code		ORT222		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 *(Hours)*	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		This course is aimed at students; It is to ensure that our country contributes to the development of mushroom farming, which has important agricultural production potential. To provide the students with the necessary information about the cultural processes in the composting and mushroom growing stages, the climate, the problems that can be encountered and their solutions, so that they can manage to operate an organic mushroom.							
Course Content		The place of mushroom in the living world, economic importance, nutritional value, mushroom production systems, composting techniques and materials used, production stages, climate control and cultural operations, disease and pest control, harvesting, storage.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Discussion					
Name of Lecturer(s)									

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

Recommended or Required Reading	
1	Erkel, İ.,2000 Kültür Mantarı Yetiştiriciliği
2	Staments, P. and Chilton, J.S., 1983. The Mushroom Cultivator. Agarikon Press, Olympia, Washington.
3	Vedder, P.J.C., 1978. Modern Mushroom Growing. Stanley Thornes Cheltenham, England
4	Boztok, K., 1994. Mantar Üretim Tekniği. E.Ü. Ziraat Fakültesi Yayınları No: 489, Bornova, İZMİR

Week	Weekly Detailed Course Contents	
1	Theoretical	History of fungi production, economic importance, nutritional value
2	Theoretical	The place, life cycle and morphological characteristics of Agaricus bisporus and some renewable fungi species in the living world
3	Theoretical	Mushroom production systems, organic farming opportunities, organic farming regulations
4	Theoretical	Cushion types used in mushroom production
5	Theoretical	Composting in mushroom growing
6	Theoretical	Compost mix calculations
7	Theoretical	Compost preparation methods, substrate preparation methods
8	Theoretical	Compost preparation methods, substrate preparation methods (Midterm Exam)
9	Theoretical	Pasteurization and maturation
10	Theoretical	Preparation of production chambers and micelle planting
11	Theoretical	Mical preliminary period and cover
12	Theoretical	Cultural actions applied from cover to first fruktification
13	Theoretical	Cultural practices applied during harvest and harvest period
14	Theoretical	Fight against diseases and harmful

Workload Calculation				
Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	2	42
Assignment	1	2	2	4
Midterm Examination	1	1	1	2

Final Examination	1	1	1	2
			Total Workload (Hours)	50
			[Total Workload (Hours) / 25*] = **ECTS**	2
**25 hour workload is accepted as 1 ECTS*				

Learning Outcomes	
1	
2	
3	
4	
5	Recognizes the fungal diseases of culture

Programme Outcomes *(Organic Agriculture)*	
1	
2	
3	
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11	

Contribution of Learning Outcomes to Programme Outcomes *1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High*

	L1	L2	L3	L4	L5
P4	4	4	4	4	
P5					5