



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Climate							
Course Code		MAN113		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	75 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		Mushroom production of under controlled conditions by teaching concepts of climate.							
Course Content		Explaining the concepts-techniques of climate to provide information about the advanced climate systems.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Project Based Study, Individual Study, Problem Solving					
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading

1	Lecturers Lesson Notes
2	Boztok, K., 1980. Mantar Üretim Tekniği. Ege Üniversitesi Ziraat Fakültesi Yayınları, No: 489, Ege Üni. Basımevi, 168 s, Bornova, İzmir.
3	Textbook, articles and so on. all such literatures related with lesson.

Week	Weekly Detailed Course Contents	
1	Theoretical	Climate importance-benefits for mushroom production
	Preparation Work	Lesson Materials
2	Theoretical	The situations to beware in climate
	Preparation Work	Lesson Materials
3	Theoretical	Heat and temperature concepts, measurement of the amount of heat
	Preparation Work	Lesson Materials
4	Theoretical	The role of light and moisture in mushroom breeding
	Preparation Work	Lesson Materials
5	Theoretical	The importance of ventilation for mushroom production rooms
	Preparation Work	Lesson Materials
6	Theoretical	Calculation of cross section of air ducts
	Preparation Work	Lesson Materials
7	Theoretical	Control systems used in the cultivated mushroom
	Preparation Work	Lesson Materials
8	Preparation Work	Lesson Materials
	Intermediate Exam	Midterm
9	Theoretical	Climate system components
	Preparation Work	Lesson Materials
10	Theoretical	The units used in climate systems
	Preparation Work	Lesson Materials
11	Theoretical	Calculation of heat losses in Mushroom production facilities
	Preparation Work	Lesson Materials
12	Theoretical	Calculation of heat losses in Mushroom production facilities
	Preparation Work	Lesson Materials
13	Theoretical	Calculation of the total heating and cooling loads for heating and cooling systems
	Preparation Work	Lesson Materials
14	Theoretical	Automation of acclimatization



14	Preparation Work	Lesson Materials
15	Theoretical	Automation of acclimatization
	Preparation Work	Lesson Materials
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Laboratory	14	1	0	14
Land Work	2	7	0	14
Midterm Examination	1	7	1	8
Final Examination	1	10	1	11
Total Workload (Hours)				75
[Total Workload (Hours) / 25*] = ECTS				3

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Learning climate concepts to apply the climatizing
2	Understand the importance of climatizing to mushroom production
3	Understand elements of the climatic system to apply climatizing
4	Solve climatic problems in mushroom facilities
5	Able to do heat calculations

Programme Outcomes (Fungiculture)

1	Having knowledge of morphology, anatomy, cytology, physiology and biochemical structures of mushroom
2	Having knowledge of soil and climate conditions for mushroom cultivation
3	Having knowledge of identification, classification and the use areas of mushroom species
4	Having knowledge of culture and production techniques of mushroom
5	Having knowledge of harvest and conservation of mushroom
6	Having ability to identify and to maintain important diseases and pests of mushroom species
7	Having ability and knowledge of marketing techniques of mushroom products, effectively.
8	Ability to project mushroom built.
9	Having knowledge of Laboratory techniques
10	Having knowledge of mushroom management

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

	L1	L2	L3	L4	L5
P2	5	5	5	5	5
P4	5				
P5	5	5	5	5	5
P10	5	5	5	5	5

