



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Mushroom Facilities Project							
Course Code		MAN106		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	4	Workload	100 (<i>Hours</i>)	Theory	3	Practice	0	Laboratory	0
Objectives of the Course		Preparation projects related of the agricultural sector. Among the prepared projects gain skill of how to make choices based on objective criteria.							
Course Content		Design criterias of mushroom facility. Basic principles of planning and control systems. Prepare project according to the project preparation format.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Discussion, 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	Erkuş, A., Rehber, E., 1998, Proje Hazırlama Tekniği, Ankara Üniversitesi Ziraat Fakültesi Yayınları, Yayın No:1496, Ankara.
3	Textbook, articles and so on. all such literatures related with lesson.

Week	Weekly Detailed Course Contents	
1	Theoretical	Planning, Investment and Project Concepts
	Preparation Work	Lesson Materials
2	Theoretical	Agricultural projects and characteristics of them
	Preparation Work	Lesson Materials
3	Theoretical	Stages of project preparation
	Preparation Work	Lesson Materials
4	Theoretical	Project Preparation Techniques-I (the nature of the project, rationale and economic aspects of the project, implementation of the project location, general information about the investor)
	Preparation Work	Lesson Materials
5	Theoretical	Project Preparation Techniques-I (market research)
	Preparation Work	Lesson Materials
6	Theoretical	Project Preparation Techniques-I (capacity and organization of the project location)
	Preparation Work	Lesson Materials
7	Theoretical	The technical aspect of the project (production methods and shapes, mushroom growing techniques, facilities)
	Preparation Work	Lesson Materials
8	Preparation Work	Lesson Materials
	Intermediate Exam	Midterm
9	Theoretical	Case studies I
	Preparation Work	Lesson Materials
10	Theoretical	Project Preparation Techniques-II (material selection)
	Preparation Work	Lesson Materials
11	Theoretical	Project Preparation Techniques-II (material selection)
	Preparation Work	Lesson Materials
12	Theoretical	Project Preparation Techniques-II (Finance)
	Preparation Work	Lesson Materials
13	Theoretical	Project Preparation Techniques-II (Finance)
	Preparation Work	Lesson Materials
14	Theoretical	Case studies II



14	Preparation Work	Lesson Materials
15	Theoretical	Evaluation of the project
	Preparation Work	Lesson Materials
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	3	42
Term Project	2	14	0	28
Project	14	1	0	14
Midterm Examination	1	6	1	7
Final Examination	1	8	1	9
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = ECTS				4

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Project preparation
2	Evaluation of Geographic location-climatic-commercial-socio-economic of Project
3	Market research
4	Selection of materials
5	Evaluate the financial and economic aspects of the project
6	Project control and the ability to develop of project

Programme Outcomes (Fungiculture)

1	Having knowledge of morphology, anatomy, cytology, physiology and biochemica lstructures 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 harvestand conservation of mushroom
6	Having ability to identify and to maintainim portantd iseases and pests of mushroom species
7	Having ability and knowledge of marketin gtechniques of mushroom products, effectively.
8	Ability t oproject mushroom built.
9	Having knowledge of Laboratuuar 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	L6
P2	4	4	4	4	4	4
P4				4		
P7	4		4			4
P8	5	5	5	5	5	5
P9	4			4		
P10	5	5	5	5	5	5

