

AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

| Course Title | Mycelium Production 1 | echniques | | | | | |
|---|-----------------------|-----------------------|-------------|------------------|----------------------------------|------------|---|
| Course Code | MAN201 | Couse Leve | Couse Level | | Short Cycle (Associate's Degree) | | |
| ECTS Credit 4 | Workload 150 (Ho | ours) Theory | 2 | Practice | 2 | Laboratory | 0 |
| Objectives of the Course | To gain knowledge and | d skills related to r | nycelium p | production techn | nique | | |
| Course Content Provides information aboutbiological characteristics of fungi, concepts of heterotallik and homotallik, properties of micellarlaboratories, sportsisolation, sports germination, the main cultura Ipreparation, production and properties of hybridmicelles, solidand liqui dpreparation of agar, mycelial propagation, sterilization and hygiene concept and practices | | | | | | | |
| Work Placement Students have to complete their internship within the required time and properties. The required rules describes at the Adnan Menderes University, Sultanhisar Vocational School, Student Internship Instructions. | | | | | | | |
| Planned Learning Activities and Teaching Methods Expla | | | (Presenta | ition), Experime | nt, Demon | stration | |
| Name of Lecturer(s) | | | | | | | |

| Assessment Methods and Criteria | | | | | | |
|---------------------------------|----------|----------------|--|--|--|--|
| Method | Quantity | Percentage (%) | | | | |
| Midterm Examination | 1 | 40 | | | | |
| Final Examination | 1 | 70 | | | | |

Recommended or Required Reading

1 Course notes of Lecturers

| Week | Weekly Detailed Course Contents | | | | | |
|------|---------------------------------|--|--|--|--|--|
| 1 | Theoretical | Biological characteristics of mushroom | | | | |
| 2 | Theoretical | Concepts of heterotallicandhomotallic | | | | |
| 3 | Theoretical | Properties of micellar laboratories | | | | |
| 4 | Theoretical | Properties of micellar laboratories | | | | |
| 5 | Theoretical | Sports production and germination of sport | | | | |
| 6 | Theoretical | Sports production and germination of sport | | | | |
| 7 | Theoretical | Preparation for the main culture | | | | |
| 8 | Intermediate Exam | Midterm | | | | |
| 9 | Theoretical | Preparation for the main culture | | | | |
| 10 | Theoretical | Synthesis and properties of hybrid micelles, | | | | |
| 11 | Theoretical | Preparation of liquidandsolidgrowthmedium | | | | |
| 12 | Theoretical | Reproduction in micellar | | | | |
| 13 | Theoretical | Reproduction in micellar | | | | |
| 14 | Theoretical | Sterilization | | | | |
| 15 | Theoretical | Hygiene | | | | |
| 16 | Final Exam | Final exam | | | | |

| Workload Calculation | | | | | | |
|----------------------|----------|-------------|----------|----------------|--|--|
| Activity | Quantity | Preparation | Duration | Total Workload | | |
| Lecture - Theory | 14 | 0 | 2 | 28 | | |
| Lecture - Practice | 14 | 0 | 2 | 28 | | |
| Assignment | 4 | 4 | 0 | 16 | | |
| Term Project | 14 | 1 | 0 | 14 | | |
| Laboratory | 6 | 6 | 0 | 36 | | |
| Midterm Examination | 1 | 11 | 1 | 12 | | |



| Final Examination | 1 | | 15 | 1 | 16 |
|--|----------------------------|--|----|---|-----|
| | Total Workload (Hours) 150 | | | | 150 |
| [Total Workload (Hours) / 25^*] = ECTS 6 | | | | 6 | |
| *25 hour workload is accepted as 1 ECTS | | | | | |

| Learn | ing Outcomes | | |
|-------|--|--|--|
| 1 | Knows the biological properties of mushroom | | |
| 2 | Knows concepts of heterotallik and homotallik | | |
| 3 | Knows the properties of micellium laboratories | | |
| 4 | Prepare solid and liquid media | | |
| 5 | Micellar makes replication | | |

| Programme Outcomes (Fungiculture) | | | | | | |
|-----------------------------------|--|--|--|--|--|--|
| 1 | Having knowledge of morphology, anatomy, cytology, physiology and biochemica Istructures 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 Laboratuar 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 | L5 |
|----|----|----|----|----|
| P1 | 3 | 2 | | |
| P4 | | | 3 | 5 |
| P9 | | | 5 | |

