



**AYDIN ADNAN MENDERES UNIVERSITY  
SULTANHISAR VOCATIONAL SCHOOL  
FUNGICULTURE  
COURSE INFORMATION FORM**

|  |   |          |              |        |                                  |          |   |            |   |
|--|---|----------|--------------|--------|----------------------------------|----------|---|------------|---|
| Course Title                                     | Mycelium Production Techniques  |          |              |        |                                  |          |   |            |   |
| Course Code                                      | MAN201  |          | Course Level |        | Short Cycle (Associate's Degree) |          |   |            |   |
| ECTS Credit                                      | 4   | Workload | 150 (Hours)  | Theory | 2                                | Practice | 2 | Laboratory | 0 |
| Objectives of the Course                         | To gain knowledge and skills related to mycelium production technique   |          |              |        |                                  |          |   |            |   |
| Course Content                                   | Provides information about biological characteristics of fungi, concepts of heterotallik and homotallik, properties of micellar laboratories, sports isolation, sports germination, the main culture preparation, production and properties of hybrid micelles, solid and liquid preparation 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 are describes at the Adnan Menderes University, Sultanhisar Vocational School, Student Internship Instructions.  |          |              |        |                                  |          |   |            |   |
| Planned Learning Activities and Teaching Methods | Explanation (Presentation), Experiment, Demonstration   |          |              |        |                                  |          |   |            |   |
| Name of Lecturer(s)                              |   |          |              |        |                                  |          |   |            |   |

#### Assessment Methods and Criteria

| Method              | Quantity | Percentage (%) |
|---------------------|----------|----------------|
| Midterm Examination | 1        | 40             |
| Final Examination   | 1        | 60             |

#### Recommended or Required Reading

|   |                           |
|---|---------------------------|
| 1 | Course notes of Lecturers |
|---|---------------------------|

| Week | Weekly Detailed Course Contents |   |
|------|---------------------------------|---|
| 1    | Theoretical                     | Biological characteristics of mushroom        |
| 2    | Theoretical                     | Concepts of heterotallik and homotallik       |
| 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 liquid and solid growth medium |
| 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 |
|   |   |    | [Total Workload (Hours) / 25*] = ECTS | 6   |
| *25 hour workload is accepted as 1 ECTS |   |    |                                       |     |

### Learning 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 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 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  |    |

