

### AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

| Course Title                                     |       | Nature Mushrooms  |                    |             |         |                                  |                       |          |            |   |
|--|-------|---|--------------------|-------------|---------|----------------------------------|-----------------------|----------|------------|---|
| Course Code                                      |       | MAN211  |                    | Couse Level |         | Short Cycle (Associate's Degree) |                       |          |            |   |
| ECTS Credit                                      | 6     | Workload  | 150 <i>(Hours)</i> | Theory      |         | 3                                | Practice 0 Laboratory |          | Laboratory | 0 |
| Objectives of the Course                         |       | Aimed to investigate the mushrooms grow naturally in the recognition and usage patterns.  |                    |             |         |                                  |                       |          |            |   |
| Course Content                                   |       | General information about natural mushroom, assembly rules and principles of natural mushrooms, sampling, preservation, and diagnostic methods, natural classification of mushroom, mushroom, natural and regional economic importance of exports as a sought-known and commonly consumed natural mushroom, description, morphology, growth conditions in nature, to culture facilities, poisonous mushrooms and the effects of the poison species, medicinal mushrooms, and patterns of usage. |                    |             |         |                                  |                       |          |            |   |
| Work Placement                                   |       | N/A   |                    |             |         |                                  |                       |          |            |   |
| Planned Learning Activities and Teaching Methods |       |   | Explana            | ation (P    | resenta | tion), Discussi                  | on, Individua         | al Study |            |   |
| Name of Lecturer(s)                              |       |   |                    |             |         |                                  |                       |          |            |   |
| Name of Lectur                                   | er(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 Cour | eekly Detailed Course Contents                       |  |  |  |  |  |
|------|----------------------|--|--|--|--|--|--|
| 1    | Theoretical          | General information about natural mushrooms          |  |  |  |  |  |
| 2    | Theoretical          | Morphology of natural mushrooms                      |  |  |  |  |  |
| 3    | Theoretical          | Learning of regional mushrooms                       |  |  |  |  |  |
| 4    | Theoretical          | Assembly rules and principles of natural mushrooms   |  |  |  |  |  |
| 5    | Theoretical          | Sampling, preservation, and diagnostic methods       |  |  |  |  |  |
| 6    | Theoretical          | Natural classification of mushroom                   |  |  |  |  |  |
| 7    | Theoretical          | Natural classification of mushroom                   |  |  |  |  |  |
| 8    | Intermediate Exam    | Midterm  |  |  |  |  |  |
| 9    | Theoretical          | Economic importance of regional mushrooms in exports |  |  |  |  |  |
| 10   | Theoretical          | Economic importance of regional mushrooms in exports |  |  |  |  |  |
| 11   | Theoretical          | Growing conditions and cultivation                   |  |  |  |  |  |
| 12   | Theoretical          | Poisonous mushrooms                                  |  |  |  |  |  |
| 13   | Theoretical          | Types and effects of poison mushrooms                |  |  |  |  |  |
| 14   | Theoretical          | Medical mushrooms                                    |  |  |  |  |  |
| 15   | Theoretical          | Patterns of use                                      |  |  |  |  |  |
| 16   | Final Exam           | Final exam   |  |  |  |  |  |

# **Workload Calculation**

|   | Quantity | Duranting   | Dunatian |                |  |  |
|---|----------|-------------|----------|----------------|--|--|
| Activity                                | Quantity | Preparation | Duration | Total Workload |  |  |
| Lecture - Theory                        | 14       | 0           | 3        | 42             |  |  |
| Assignment                              | 11       | 2           | 0        | 22             |  |  |
| Land Work                               | 8        | 7           | 0        | 56             |  |  |
| Midterm Examination                     | 1        | 12          | 1        | 13             |  |  |
| Final Examination                       | 1        | 16          | 1        | 17             |  |  |
| Total Workload (Hours)                  |          |             |          |                |  |  |
| [Total Workload (Hours) / 25*] = ECTS   |          |             |          |                |  |  |
| *25 hour workload is accepted as 1 ECTS |          |             |          |                |  |  |



| Learn | Learning Outcomes                           |  |  |  |  |  |
|-------|---|--|--|--|--|--|
| 1     | To distinguish natural mushroom             |  |  |  |  |  |
| 2     | Collection and evaluation apply             |  |  |  |  |  |
| 3     | Provision of economically evaluating        |  |  |  |  |  |
| 4     | Cultivation of natural mushrooms            |  |  |  |  |  |
| 5     | Recognize local mushroom varieties          |  |  |  |  |  |
| 6     | To reveal areas of use of natural mushrooms |  |  |  |  |  |
|       |   |  |  |  |  |  |

### 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 | L4 ( | L5 | L6 |
|-----|----|----|----|------|----|----|
| P1  | 5  | 5  |    | 5    | 5  | 5  |
| P2  | 5  |    |    | 4    | 4  |    |
| P3  | 5  | 4  | 4  | 5    | 5  | 5  |
| P4  | 5  | 5  | 5  | 5    | 5  | 5  |
| P5  |    | 5  | 5  |      |    | 5  |
| P7  |    | 5  | 5  | 5    |    | 5  |
| P8  |    |    |    |      | 4  | 4  |
| P10 |    |    |    |      | 4  | 4  |

Course Information Form