



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Hygiene In Mushroom Enterprises							
Course Code		MAN202		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (<i>Hours</i>)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course		Understanding the importance of hygiene in mushroom firms to provide hygienic environment and hygiene in the production done is to understand the importance of human health.							
Course Content		Hygiene; definition, rules, sanitation, education, micro-organisms in foods, their importance and their development, workplace hygiene, shapes and methods of providing hygiene, cleaning, disinfection and sterilization and the use of the definition, description and uses of the chemicals used in providing hygiene, hygiene mushroom firms The importance and application areas, methods, use of disinfectants, fungicides terms of use for firms of chemicals, storage and transportation of pesticides, pesticide regulation							
Work Placement		Students must 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), Discussion, Individual Study					
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
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Week	Weekly Detailed Course Contents	
1	Theoretical	Hygiene and sanitation
2	Theoretical	The importance of hygiene for human health
3	Theoretical	The importance of hygiene in the product
4	Theoretical	The importance of hygiene in the mushroom production facilities
5	Theoretical	General hygienic measures should be taken in production facilities
6	Theoretical	Definition of hygiene and the use of chemicals to be used in providing
7	Theoretical	The importance of hygiene in production of compost
8	Intermediate Exam	Midterm
9	Theoretical	The importance of hygiene in the preparation of soil cover
10	Theoretical	The importance of hygiene at mushroom production period
11	Theoretical	The importance of hygiene in preparation and growth of mycelial
12	Theoretical	The importance of hygiene in harvest
13	Theoretical	The importance of hygiene on food safety
14	Theoretical	The importance of hygiene at the storage and transport
15	Theoretical	The importance of hygiene in the quality management system
16	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Midterm Examination	1	10	1	11
Final Examination	1	10	1	11
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2
*25 hour workload is accepted as 1 ECTS				



Learning Outcomes

1	Defining the concepts of hygiene and sanitation
2	Evaluate the cultivated mushroom production facilities in a hygienic manner
3	Mushroom production facilities to take the necessary hygienic measures
4	Understanding the importance of hygienic measures to be taken health of people and products

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
P1	3	3	3	3
P5	5	5	5	5
P6	3	3	3	3
P7	5	5	5	5
P8	3	3	3	3
P9	5	5	5	5
P10	3	3	3	3

