



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

Course Title	Mushroom Product Technology								
Course Code	MAN208	Course Level		Short Cycle (Associate's Degree)					
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	Mushroom and evaluation of products intended to learn the methods.								
Course Content	The importance of mushrooms in terms of nutrition and health, evaluation forms, fresh, dry, canned, pickled and deep freezing methods mushroom genera and species and varieties of the condition of conformity evaluation, and the importance of marketing concept, marketing techniques and methods, packaging and marketing are described.								
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	60

#### Recommended or Required Reading

1	Course notes of Lecturers
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Week	Weekly Detailed Course Contents	
1	Theoretical	General information about lecture and the marketing concept
2	Theoretical	Changes occurring in marketing
3	Theoretical	Marketing relationship with other units
4	Theoretical	Factors effecting in marketing
5	Theoretical	Marketing services of mushroom marketing
6	Theoretical	Mushroom collection, processing and transport
7	Theoretical	Evaluation of the product and consumption in
8	Intermediate Exam	Midterm
9	Theoretical	Assessment and qualifications required by the consumption patterns of mushrooms
10	Theoretical	Pre-harvest factors affecting mushrooms
11	Theoretical	Methods of harvesting
12	Theoretical	Post-harvest losses and ways of preventing
13	Theoretical	Packaging of the mushrooms
14	Theoretical	Quality, quality management system certification and the standard concepts
15	Theoretical	Issuance of certificates of quality management systems
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	Identification of factors which contribute to marketing and marketing
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2	Preparation for market, marketing services and the correct implementation
3	Consumption patterns of mushrooms in the identification and implementation of quality management systems
4	Post-harvest losses and ways of preventing
5	Quality concept, quality management system, detection of the standard concepts

#### 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	L4
P1	3	3	3	3
P3	5	5	5	5
P4	3	3	3	3
P5	5	5	5	5
P6				3
P7	5	5	5	5
P8	3	3	3	3
P10	3	3	3	3

