



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

Course Title	Mechanization in the Production of Mushroom								
Course Code	MAN210		Course Level		Short Cycle (Associate's Degree)				
ECTS Credit	2	Workload	75 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	Inform students about, Development of mechanization in agriculture, Energy and agriculture, Usage and control of the tool-machines used to mushroom production.								
Course Content	Basic concepts of mechanization, energy sources in agriculture, to give information about used machines, make calculations before the establishment of Mushroom plant.								
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, Problem Solving								
Name of Lecturer(s)									

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Lecturers Lesson Notes
2	Boztok, K., 1980. Mantar Üretim Tekniği. Ege Üniversitesi Ziraat Fakültesi Yayınları, No: 489, Ege Üni. Basımevi, 168 s, Bornova, İzmir.
3	Textbook, articles and so on. all such literatures related with lesson

Week	Weekly Detailed Course Contents	
1	Theoretical	Course Description, Turkey's Agriculture and Mechanization Situation, mechanization Benefits
	Preparation Work	Lesson Materials
2	Theoretical	Energy
	Preparation Work	Lesson Materials
3	Theoretical	Mechanization of the preparation of compost
	Preparation Work	Lesson Materials
4	Theoretical	Equipment and measuring devices
	Preparation Work	Lesson Materials
5	Theoretical	Machines used to filling tunnel and to planting
	Preparation Work	Lesson Materials
6	Theoretical	Cover soil preparation, transportation and mechanization of cover
	Preparation Work	Lesson Materials
7	Theoretical	Contribute to the production room, leveling, raking tools and machinery
	Preparation Work	Lesson Materials
8	Preparation Work	Lesson Materials
	Intermediate Exam	Midterm
9	Theoretical	Production rooms irrigation equipment and machines
	Preparation Work	Lesson Materials
10	Theoretical	Production rooms fertilizing equipment and machines
	Preparation Work	Lesson Materials
11	Theoretical	Room unloading mechanization of harvesting
	Preparation Work	Lesson Materials
12	Theoretical	Automation devices
	Preparation Work	Lesson Materials
13	Theoretical	Automation devices
	Preparation Work	Lesson Materials



14	Theoretical	Computerized control systems
	Preparation Work	Lesson Materials
15	Theoretical	Technological developments in the mushroom cultivation
	Preparation Work	Lesson Materials
16	Preparation Work	Lesson Materials
	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	3	56
Midterm Examination	1	7	1	8
Final Examination	1	10	1	11
Total Workload (Hours)				75
[Total Workload (Hours) / 25*] = ECTS				3

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Learn the concepts of mechanization,
2	Learn the properties of the energy sources used to mushroom cultivation
3	Learn the effective use way of mechanization equipment to mushroom cultivation
4	Controls of Machine-tool
5	Perform mathematical operations

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	L5
P1	4	1	1	1	1
P2	5	1	1	4	1
P3	4	1	1	1	1
P4	5	1	1	1	5
P5	5	1	5	5	5
P6	1	1	1	1	1
P7	1	1	1	1	1
P8	5	5	1	1	1
P9	5	1	5	5	5
P10	5	5	5	5	5

