

AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Mechanization	lechanization in the Production of Mushroom							
Course Code	MAN210		Couse 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 control of the tool-machines used to mushroom production.					sage and				
Course Content Basic concepts of r machines, make ca							nation about used		
Work Placement Students must have to con rules are describes at the Instructions.		have to com ribes at the A	plete their int dnan Mende	ernship wi res Univers	thin the require sity, Sultanhisa	ed time and p ar Vocationa	properties. The red I School, Student I	quired Internship	
Planned Learning Activities and Teaching Methods			Explanation	(Presenta	tion), Discussi	on, Individua	al Study, Problem	Solving	
Name of Lecturer(s)									

Assessment Methods and Criteria

Method	Quantity	Percentage (%)	
Midterm Examination	1	40	
Final Examination	1	70	

Recommended or Required Reading

- Lecturers Lesson Notes
 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 Theoretical 6 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 Production rooms irrigation equipment and machines 9 Theoretical **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

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Activity	Quantity	/ Prepara	ation	Duration	Total Workload
Lecture - Theory	14	1	1 3		56
Midterm Examination	1	7		1	8
Final Examination	1	10		1	11
Total Workload (Hours)					
[Total Workload (Hours) / 25*] = ECTS					3
*25 hour workload is accepted as 1 ECTS					

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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 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
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

