



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

Course Title	Organic Mushroom Production								
Course Code	MAN214		Course Level		Short Cycle (Associate's Degree)				
ECTS Credit	3	Workload	75 (Hours)	Theory	3	Practice	0	Laboratory	0
Objectives of the Course	Gain the ability of organic mushroom production.								
Course Content	Organic cultivated mushroom (<i>Agaricusbisporus</i>) cultivation properties, making compost, mycelial cultivation, soil cover and the product-laying period, maintenance, irrigation and climate characteristics, the production of mushrooms on the implementation of the principles of organic agriculture 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)								
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

Week	Weekly Detailed Course Contents	
1	Theoretical	Definition of organic agriculture, history and importance of mushroom cultivation
	Preparation Work	Lecture material
2	Theoretical	The advantages and disadvantages of organic mushroom cultivation
	Preparation Work	Lecture material
3	Theoretical	Organic farming regulations
	Preparation Work	Lecture material
4	Theoretical	Organic farming regulations
	Preparation Work	Lecture material
5	Theoretical	Organic farming regulations
	Preparation Work	Lecture material
6	Theoretical	Ecological needs in organic mushroom cultivation (temperature, humidity, ventilation, lighting)
	Preparation Work	Lecture material
7	Theoretical	Properties of areas producing organic mushroom and be aware of issues in organic mushroom cultivation.
	Preparation Work	Lecture material
8	Preparation Work	Lecture material
	Intermediate Exam	Midterm
9	Theoretical	Processes of mushroom compost and cover soil preparation in organic mushroom management.
	Preparation Work	Lecture material
10	Theoretical	Processes of mushroom compost and cover soil preparation in organic mushroom management.
	Preparation Work	Lecture material
11	Theoretical	To obtain organic micelles, in oculation of micelles
	Preparation Work	Lecture material
12	Theoretical	To obtain organic micelles, in oculation of micelles
	Preparation Work	Lecture material
13	Theoretical	To fight diseases and pests of agricultural in organic mushroom cultivation
	Preparation Work	Lecture material
14	Theoretical	To fight diseases and pests of agricultural in organic mushroom cultivation
	Preparation Work	Lecture material



15	Theoretical	Organic mushroom harvest
	Preparation Work	Lecture material
16	Preparation Work	Lecture material
	Final Exam	Final Exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	1	3	56
Midterm Examination	1	8	1	9
Final Examination	1	9	1	10
Total Workload (Hours)				75
[Total Workload (Hours) / 25*] = ECTS				3

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Defines organic agriculture.
2	Knows the importance of organic mushroom production.
3	Knows the general rules and principles of organic mushroom production.
4	Knows the technique of preparing organic compost.
5	Makes organic mushroom cultivation.

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	L5
P4	2	2	2	2	3

