



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

Course Title	Crop Storage And Conservation								
Course Code	MAN220		Course Level		Short Cycle (Associate's Degree)				
ECTS Credit	3	Workload	75 (Hours)	Theory	3	Practice	0	Laboratory	0
Objectives of the Course	Üretimi yapılan mantarların standardizasyonu, mantarın hasattan sonra görülen kayıpları ve önleme yolları, depolamanın tanımı, amacı, depo yeri, büyüklüğü, kuruluş yeri, depo girdileri, depolama süresine etki eden önemli ortam faktörleri ve etkileri, depolama ve muhafaza sistemleri								
Course Content	Standardization in the production of mushrooms, fungi, and prevention of losses in the roads after the harvest, storage, definition, purpose, warehouse location, size, location, warehouse entries, important environmental factors that influence and effects of storage time, storage and conservation systems,								
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	The definition and purpose of standardization, the scope of standards, quality and classification, height, and the sizing, tolerances, special marks and signs
	Preparation Work	Lecture material
2	Theoretical	Prevention ways the loss seen after mushroom harvest
	Preparation Work	Lecture material
3	Theoretical	Definition and purpose of storage, storage location, type and size, location and storage expenses
	Preparation Work	Lecture material
4	Theoretical	Factors affecting the choice of the location of storage
	Preparation Work	Lecture material
5	Theoretical	Factors affecting the choice of the location of storage
	Preparation Work	Lecture material
6	Theoretical	Introduction to storage systems
	Preparation Work	Lecture material
7	Theoretical	Simple storage systems
	Preparation Work	Lecture material
8	Preparation Work	Lecture material
	Intermediate Exam	Midterm
9	Theoretical	Storage cooled thermal machines (cold storage)
	Preparation Work	Lecture material
10	Theoretical	Storage cooled thermal machines (cold storage)
	Preparation Work	Lecture material
11	Theoretical	Controlled atmosphere storage
	Preparation Work	Lecture material
12	Theoretical	Controlled atmosphere storage
	Preparation Work	Lecture material
13	Theoretical	Pre-and post-harvest factors affecting to resistance in the storage
	Preparation Work	Lecture material
14	Theoretical	Conservation before market transport



14	Preparation Work	Lecture material
15	Theoretical	Market transport
	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	Having knowledge of standardization of mushroom
2	Knows the ways to prevent losses observed after the harvest of mushrooms
3	Makes mushroom storage
4	Knows the factors influence the duration of storage of mushrooms
5	Knows storage systems

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
P5	5	5	5	5	5
P7	2	2	2	2	2

