



AYDIN ADNAN MENDERES UNIVERSITY
SULTANHISAR VOCATIONAL SCHOOL
FUNGICULTURE
COURSE INFORMATION FORM

Course Title	Body Analysis								
Course Code	SGH300		Course Level		Short Cycle (Associate's Degree)				
ECTS Credit	2	Workload	50 (Hours)	Theory	2	Practice	0	Laboratory	0
Objectives of the Course	In this course; human body functioning, body forming systems, body weight, metabolism rate is aimed to gain the subjects such as recognition of our body.								
Course Content	Anthropometry, body systems, metabolism								
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), Individual Study, Problem Solving								
Name of Lecturer(s)	Ins. Sinan BAYIK								

Assessment Methods and Criteria

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

Recommended or Required Reading

1	Öğretim Elemanı Ders Notları
2	Milli Eğitim Bakanlığı Mesleki Eğitim Vücut Analizi Modülü

Week	Weekly Detailed Course Contents	
1	Theoretical	-
2	Theoretical	-
3	Theoretical	-
4	Theoretical	-
5	Theoretical	-
6	Theoretical	-
7	Theoretical	-
8	Intermediate Exam	-
9	Theoretical	-
10	Theoretical	-
11	Theoretical	-
12	Theoretical	-
13	Theoretical	-
14	Theoretical	-
15	Theoretical	-
16	Final Exam	-

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Individual Work	2	5	0	10
Midterm Examination	1	4	1	5
Final Examination	1	6	1	7
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = ECTS				2

*25 hour workload is accepted as 1 ECTS



Learning Outcomes

1	-
2	-
3	-
4	-
5	-

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

