



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Food Mycology								
Course Code	VBH641		Course Level		Third Cycle (Doctorate Degree)				
ECTS Credit	3	Workload	75 (Hours)	Theory	1	Practice	2	Laboratory	0
Objectives of the Course	Fungi and living crops, the fungal spore in food mycology, fungi and mycotoxins, fungi as hyperproducts, fungal spoilage: ecology, growth and detection.								
Course Content	Foodborne fungal agents and their importance. Yeast and moulds in foods. Taxonomy of yeast and moulds. Diagnostic methods used in fungal agents. Spoilage caused by fungus. Mycotoxins in food. Fungal applications in food industry. Genetical approaches on foodborne fungal agents.								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Experiment, Demonstration, 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	Dijksterhenis, J. Samson, R.A. 2007 Food Mycology: A multifaceted approach to fungi and food. Volume 25.. CRD Press,.
2	Larone, D.H. 1986. Medically important fungi. A guide to identification. Washington DC.
3	A.D. Hocking, J.I. Pitt, R.A. Samson, and U. Thrane, 2006. Advances in Food Mycology, Springer Science. USA,

Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction-History of mycotoxins
	Practice	Introduction
2	Theoretical	Mycotoxins in food
	Practice	Introduction of laboratory materials
3	Theoretical	The effects of mycotoxins on organisms
	Practice	Introduction of the equipment to be used in the analysis
4	Theoretical	Factors affecting the formation of mycotoxins
	Practice	Analysis of mycotoxins in milk I
5	Theoretical	Sources of food contamination with mycotoxins
	Practice	Analysis of mycotoxins in milk II
6	Theoretical	Aflatoxins
	Practice	Analysis of mycotoxins in yogurt
7	Theoretical	Ochratoxin and patulin
	Practice	Analysis of mycotoxins in cheese
8	Practice	Analysis of mycotoxins in cheddar
	Intermediate Exam	Midterm exam
9	Theoretical	Other important Aspergillus toxins
	Practice	Analysis of mycotoxins in curd cheese
10	Theoretical	Penicillium toxins
	Practice	Analysis of mycotoxins in tulum cheese
11	Theoretical	Fusarium toxins
	Practice	Analysis of mycotoxins in other cheeses
12	Theoretical	Determination of mycotoxins
	Practice	The legal limits for mycotoxins
13	Theoretical	Mycotoxin formation and preventing or reducing harmful effects



13	Practice	Interpretation of analysis results
14	Theoretical	Mycotoxin legislation in Turkey and in the world
	Practice	Analysis of the results to be reported
15	Theoretical	Discussion
	Practice	Discussion

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	1	14
Lecture - Practice	14	0	2	28
Reading	14	0	1	14
Midterm Examination	1	6	1	7
Final Examination	1	11	1	12
Total Workload (Hours)				75
[Total Workload (Hours) / 25*] = ECTS				3

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	Learns mycotoxins in food
2	Learns factors affecting the formation of mycotoxins
3	Learns the effects of mycotoxins on organisms
4	Learns mycotoxin formation and preventing or reducing harmful effects
5	Learns mycotoxin legislation in Turkey and in the world
6	Learns analyses of mycotoxins in food

Programme Outcomes (Food Hygiene and Technology (Veterinary Medicine) Doctorate)

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Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1	L2	L3	L4	L5	L6
P1	5	5	5	5	5	5
P2	3	3	3	3	3	
P3	4	4	4	4	4	2
P4	2	2	2	2	2	
P5	1	1	1	1	1	1
P6	2	2	2	2	2	
P7	2	2	2	2	2	2
P8	1	1	1	1	1	1
P9	5	5	5	5	5	4
P10	4	4	4	4	4	
P11						5
P12						5



P13	1	1	1	1	1	
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