

MUSHROOM PRODUCTION TECHNIQUES

1	Course Title:	MUSHROOM PRODUCTION TECHNIQUES
2	Course Code:	BAH3112-S
3	Type of Course:	Optional
4	Level of Course:	First Cycle
5	Year of Study:	3
6	Semester:	6
7	ECTS Credits Allocated:	4.00
8	Theoretical (hour/week):	2.00
9	Practice (hour/week):	0.00
10	Laboratory (hour/week):	0
11	Prerequisites:	None
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Prof. Dr. NURAY AKBUDAK
15	Course Lecturers:	Doç.Dr. Nuray AKBUDAK
16	Contact information of the Course Coordinator:	Bursa Uludağ Üniversitesi Ziraat Fakültesi Bahçe Bitkileri Bölümü Görükle Kampusu - Bursa Telefon: 224-2941486 E-posta: nakbudak@uludag.edu.tr
17	Website:	
18	Objective of the Course:	The objective of the course is to give information to students about the ecology of mushroom cultivation and cultivation techniques.
19	Contribution of the Course to Professional Development:	Information is given about mushroom production, which is a branch of agriculture, and awareness is raised by introducing the growing environment of the cultivated mushroom.
20	Learning Outcomes:	
	1	Knows morphological properties of mushrooms
	2	Knows biology of mushrooms
	3	Knows ecological requirements of mushrooms
	4	Get information about different compost used in mushroom cultivation
	5	Knows mushroom growing systems
	6	Knows how to prepare compost for mushroom production
	7	Knows how to harvest mushrooms
	8	Knows how to use mushrooms
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	10	
21	Course Content:	
	Course Content:	
Week	Theoretical	Practice
1	Economic importance of mushroom, importance of mushroom for human consumption and classification of mushroom	
2	Biology and morphology of mushroom	
3	Mushroom growing places.	

4	Modern mushroom production places	
5	Mushroom growing systems	
6	Mushroom growing techniques (compost preparation)	
7	Mushroom growing techniques (micelle preparation)	
8	Mushroom growing techniques (first growing period)	
9	Mushroom growing techniques (second growing period)	
10	Mushroom plant visit	
11	Mushroom consumption	
12	Importance of hygiene for mushroom cultivation	
13	Diseases of mushrooms	
14	Pests of mushrooms	

22	Textbooks, References and/or Other Materials:	A. Günay, K.Abak, A.E. Koçyiğit. 1984. Özel Sebze Yetiştiriciliği.: Mantar yetiştirme, Çağ matbağası, Ankara 272 s.
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23	Assesment	
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TERM LEARNING ACTIVITIES	NUMBER	WEIGHT
Midterm Exam	1	40.00
Quiz	0	0.00
Home work-project	0	0.00
Final Exam	1	60.00
Total	2	100.00
Contribution of Term (Year) Learning Activities to Success Grade		40.00
Contribution of Final Exam to Success Grade		60.00
Total		100.00
Measurement and Evaluation Techniques Used in the Course		One midterm and one final exam are scheduled.

24	ECTS / WORK LOAD TABLE
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Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	2.00	28.00
Practicals/Labs	0	0.00	0.00
Self study and preperation	14	2.00	28.00
Homeworks	1	5.00	5.00
Projects	7	3.00	21.00
Field Studies	0	0.00	0.00
Midterm exams	1	3.00	3.00
Others	2	6.00	12.00
Final Exams	1	16.00	16.00
Total Work Load			113.00
Total work load/ 30 hr			3.77
ECTS Credit of the Course			4.00

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	1	4	1	5	3	5	1	5	1	2	0	5	0	0	0	0
ÖK2	1	1	1	1	1	1	1	2	2	2	0	0	0	0	0	0
ÖK3	0	1	5	5	1	4	3	4	4	4	3	5	0	0	0	0
ÖK4	1	1	5	5	1	5	2	3	1	1	5	5	0	0	0	0
ÖK5	1	1	5	4	3	1	4	1	1	1	5	5	0	0	0	0
ÖK6	0	1	5	5	1	5	1	1	3	4	0	5	0	0	0	0
ÖK7	0	5	3	3	5	3	3	2	5	4	4	2	0	0	0	0
ÖK8	1	1	5	4	5	1	1	2	5	4	5	5	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low		2 low			3 Medium			4 High			5 Very High				