GROWING OF MUSHROOM

1	Course Title:	GROWING OF MUSHROOM
2	Course Code:	SBYS220
3	Type of Course:	Optional
4	Level of Course:	Short Cycle
5	Year of Study:	1
6	Semester:	2
7	ECTS Credits Allocated:	3.00
8	Theoretical (hour/week):	2.00
9	Practice (hour/week):	0.00
10	Laboratory (hour/week):	0
11	Prerequisites:	-
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Öğr. Gör. Dr. YILMAZ DORUK
15	Course Lecturers:	Öğr.Gör.Dr.Yılmaz DORUK
16	Contact information of the Course Coordinator:	yzdoruk@uludag.edu.tr, 02242942374, U.Ü.Teknik Bilimler Meslek Yüksekokulu B Blok-Görükle Kampüsü/Bursa
17	Website:	
18	Objective of the Course:	Giving information about preparing compost, cultivation practices that should be applied in all stages of cultivation, problems that should be faced and air conditioning subjects for preparing students to handle in a mushroom business.
19	Contribution of the Course to Professional Development:	
20	Learning Outcomes:	

	1	To learn preparing compost and compost production systems prehend economic importance and spreading area of vegetables.
	2	To prepair compost recipes.
	3	To understand the stages of mushroom cultivation.
	4	To learn mushroom cultivation systems
	5	To apply cultivation practices before and after harvesting
	6	To prepair cultivation plan
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21	Course Content:	

Course Content:	

Week	Theoretical	Practice
1	The history of mushroom cultivation, economic importance, nutritieve value.	
2	Morphologic proporties, life cycle and situation in living Kingdom of Agaricus bisporus.	
3	Mushroom cultivation systems	

4	The padding types which are used for mushroom cultivation	
5	Preparing compost for mushroom cultivation	
6	Calculation of compost mixture	
7	Compost preparition methods.	
8	Course review and Mid-term exam	
9	Pasteurization and ripening	
10	Preparation of production rooms and sowing mycelium	
11	Pregrowing stage of mycelium and covering	
12	Mid-term exam and cultural practices from covering to begining of first fructification	
13	Cultural practices during harvest and harvest stage	
14	Pests and disease management	

22	Textbooks, References and/or Other Materials:	1.Günay,A.; Abak,A.; Koçyiğit A.E. 1984.Mantar Yetiştirme.Çağ Matbaası. 272 s. 2. Işık, S.E. ve ark. 1987. Mantar. TAV yayınları, yayın No:4 Yalova. 67 s. 3. Boztok, K., 1994. Mantar Üretim Tekniği. E.Ü. Ziraat Fakültesi Yayınları No: 489, Bornova, İZMİR 4. Erkel, İ.,2000 Kültür Mantarı Yetiştiriciliği
23	Assesment	

TERM LEARNING ACTIVITIES	NUMBER	WEIGHT
Midterm Exam	2	50.00
Quiz	0	0.00
Home work-project	0	0.00
Final Exam	1	50.00
Total	3	100.00
Contribution of Term (Year) Learning Activities to Success Grade		50.00
Contribution of Final Exam to Success Grade		50.00
Total		100.00
Measurement and Evaluation Techniques Used in the Course		

24	**ECTS / WORK LOAD TABLE**

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	3.00	42.00
Homeworks	0	0.00	0.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	2	7.00	14.00
Others	0	0.00	0.00
Final Exams	1	10.00	10.00
Total Work Load			94.00
Total work load/ 30 hr			3.13
ECTS Credit of the Course			3.00

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	0	0	1	0	0	2	0	4	0	0	0	5	0	3	0	0
ÖK2	0	0	1	0	0	2	0	4	0	0	0	5	0	3	0	0
ÖK3	0	0	1	0	0	2	0	4	0	0	0	5	0	3	0	0
ÖK4	0	0	1	0	0	2	0	4	0	0	0	5	0	3	0	0
ÖK5	0	0	1	0	0	2	0	4	0	0	0	5	0	3	0	0
ÖK6	0	0	1	0	0	2	0	4	0	0	0	5	0	3	0	0

LO: Learning Objectives PQ: Program Qualifications					
Contribution Level:	1 very low	2 low	3 Medium	4 High	5 Very High