

## SYLLABUS

**1. Course title:**

MUSHROOM CULTIVATION

**2. Code:****3. Cycle of study:****4. ECTS credits:****5. Type of course:** Mandatory  Elective**6. Prerequisites:**

No prerequisites

**7. Class restrictions:**

No class restrictions

**8. Duration / semester:****9. Weekly contact hours:**

9.1. Lectures:

9.2. Seminars:

9.3. Laboratory/Practice classes:

**10. Faculty:**

Faculty of Technology

**11. Department/study program:**

Agronomy

**12. Lecturer:****13. Lecturer's e-mail:**

**14. Web site:**

www.tf.untz.ba

**15. Course aims:**

The course should enable the student to acquire knowledge about the importance of mushrooms in the nutrition and industrial cultivation of industrial significant mushrooms.

**16. Learning outcomes:**

After a successful course, the student will be able to:

- to link and differentiate the morphological characteristics of mushrooms of different genera (species), essential for proper determination
- determine the most dangerous deadly poisonous mushroom species and determine the poisoning syndromes,
- apply appropriate breeding techniques in industrial conditions
- analyze the critical moments in the technological process

**17. Course content:**

The concept, historical development, importance; General characteristics of mushrooms, nutrition, mushroom reproduction, economics of cultivation; Champignon growing, making compost, preparing mycelium, covering, fertilizing and harvesting, diseases and pests; Oyster mushrooms growing, properties and economy of production, preparation of substrates, mixing of mycelium with substrate, fertilization and harvesting, diseases and pests, cultivation of oyster mushrooms on a tree; Shiitake and Ganoderma, shiitake growing on the substrate and logs; Cultivation of morel, enokitake and poplar mushroom; Cultivation of truffles, Jew's ear and ram's head; Designing of a farm; Economics of production.

**18. Learning methods:**

- Lectures with the use of multimedia resources, learning techniques, with active participation and discussion of students
- Field exercises

**19. Assessment methods:**

Knowledge check will be done through two partial tests from the corresponding curricula, after the first half of the semester (first partial test T1) and at the end of the semester (second partial test T2). The individual test consists of 20 questions, and each question carries 1 point. All students take both tests on the course at the same time, thereby achieving uniformity of the level of knowledge that is being tested, as well as the conditions under which the student takes the exam.

The final exam may be written and / or oral, depending on the number of points earned in the pre-requisites. At the final exam, students who have won the required number of points can get a final grade. Students who have passed one partial test, will have the remaining part (non-passed part) on the final exam. Students who have not passed any partial test, on the final, or corrective or additional corrective exam, will take the entire exam, which contains the questions of both partial tests.

Students who have not passed the exam in the academic year when they first attended the course, will take the remaining test assignments under the current Act of the University of Tuzla. During the semester students will be given the appropriate topics for creating and oral presentation of the seminar work. The maximum number of credits earned for a successfully created and exposed seminar work is 5.

Rating at the exam is based on the total number of points a student earned by completing pre-exam requirements (minimum 28 points) and final exam (minimum 26 points), and according to the quality of the acquired knowledge and skills, and contains a minimum of 54 points or a maximum of 100 points.

**20. Assessment components:**

The grading on the exam is based on the total number of points the student has obtained by fulfilling the prerequisites and passing the exam, and is determined according to the following scale:

Student obligations	Points (min-max)
- Attendance and activity	(3-5)
- Seminar paper	(3-5)
-Test 1	(11-20)
-Test 2	(11-20)
- Total prerequisites	(28-50)
- Final exam	(26-50)

**21. Required reading list:**

1. Maksimović P. (2001): Proizvodnja i korišćenje šampinjona. Agronomski fakultet Čačak.
2. Stamets P. Growing (20000): Gourmet and Medicinal Mushrooms. Ten Speed Press.

**22. Web sources:****23. Applicable starting from the academic year:**

2016/17.

**24. Adopted in the Faculty/Academy session:**