

Module Code	SB-4321		
Module Title	Mycology		
Degree/Diploma	Bachelor of Science (Biology)		
Type of Module	Major Option		
Modular Credits	4	Student Workload	8 hours/week
		Contact hours	6 hours/week
Prerequisite	SB-1201 Diversity of life		
Anti-requisite	None		
Aims			
<p>The primary objective of this module is to provide students with a comprehensive overview of the fungal kingdom, their diversity, the basis for their taxonomy, role in agriculture, plant and animal interaction, food spoilage and food production. This module is designed for students seeking to start a mushroom production facility or careers as mycologists or research scientists that require the knowledge necessary to work with fungi.</p>			
Learning Outcomes			
<i>On successful completion of this module, a student will be expected to be able to:</i>			
Lower order:	40%	<ul style="list-style-type: none"> - Describe the characteristics, classification, nutrition, reproduction and evolution of the fungi - Explain their physiology and ecology and spore dispersal mechanisms 	
Middle order:	40%	<ul style="list-style-type: none"> - Analyse the role of fungi in plant pathology and review their importance in agriculture, their control, food spoilage and prevention, human diseases caused by fungi - Know and apply the various methods for fungal and mycotoxin detection, quantification and identification in food 	
Higher order:	20%	<ul style="list-style-type: none"> - Demonstrate that fungi play an indispensable role in the environment, including elemental cycles, biodegradation and have the potential to contribute to the economy 	
Module Contents			
<ul style="list-style-type: none"> - Introduction to mycology - Classification and biodiversity of fungi - Nutrition and reproduction of the following phyla: Chytridiomycota, Oomycota, Zygomycota, Ascomycota, Basidiomycota, "Fungi Imperfecti" and Lichens - Spore dispersal, fungal physiology and ecology - Plant pathology in agriculture and forestry - Fungicides and fungi as agents of biocontrol - Mycorrhizae - Fungi in food processing and as food, mushroom cultivation - Food spoilage by fungi and prevention; mycotoxins in food and feed - Poisonous and hallucinogenic fungi; medical mycology 			
Assessment	Formative assessment	Tutorial assignments and feedback	
	Summative assessment	<ul style="list-style-type: none"> Examination: 60% Coursework: 40% - 2 practical reports (10%) - 1 oral presentation (20%) - 1 online blog (10%) 	