Expanded Course Description for 11:015:257

Topics in Agriculture and Environmental Science: Edible and Poisonous Fungi (1.0 credits)

Normally Offered: Fall every year. By James White and Gene Varney

Pre-requisites and other registration restrictions:
None

Format: One 55-minute lecture

Description:
To become familiar with basic information about macroscopic and other fungi of economic importance. The course is designed for all majors with an emphasis on cultural impacts of fungi.

Learning Goals:
• Learn structures of fungi
• Learn use of mushroom identification guides
• To become familiar with common fungi

Measures of Assessment:
• Performance on quiz
• Performance of course assignments
• Performance on independent projects

Topics:
• What are fungi
• Mushroom identification
• How mushrooms grow and reproduce; symbiosis
• Mushrooms in historical perspective
• Medicinal and food value of mushrooms
• Mycophagy: The cooking and eating of wild mushrooms
• Cultivation: Growing your own oyster mushrooms
• Dyeing with mushrooms
• Dying from mushrooms: poisonous and hallucinogenic mushrooms
• How to make paper from mushrooms
• Early history of mycology
• Ethnomycology
• Fungal secondary metabolites of primary human importance

**Required and Recommended Course materials:**
Several field mushroom guides are suggested but none required.

**Policies for Exams, Assignments, Attendance, and Grading**
60% of the grade is attendance; Assignments are 30% of the grade; Final exam is 10% of the grade.