



| | Implementation schedule | Physically/r emotely | Contact hours | Autonomo us work for students (max hours) | Learning outcomes |
|------------|--|-------------------------|------------------|--|--|
| Activity 1 | Fungal biology | remotely | 4 | 10 | Prepare different types of growing media for fungi |
| Activity 2 | Food safety and mycotoxins | remotely | 6 | 12 | Perform extraction of fungal secondary metabolites and enzymes |
| Activity 3 | Growing media for fungi and use of keys for determination | remotely | 4 | 8 | Prepare different types of growing media for fungi |
| Activity 4 | Sampling | physically | 6 | 4 | Isolate fungi, fungal spores or conidia from air, soil and plant materials |
| Activity 5 | Isolation of fungi and conidia and morphologic determination | physically | 6 | 4 | Isolate fungi, fungal spores or conidia from air, soil and plant materials |
| Activity 6 | Production of inducible mushroom and fungal enzymes | physically | 6 | 8 | Perform extraction of fungal secondary metabolites and enzymes |
| Activity 7 | Extraction of mycotoxins from liquid and solid media | physically | 6 | 4 | Perform extraction of fungal secondary metabolites and enzymes |

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| Activity 8 | Degradation of mycotoxins | physically | 6 | 6 | Perform extraction of fungal secondary metabolites and enzymes |
|-------------|--|------------|----|----|--|
| Activity 9 | Preparation of Report and presentation of results at the online annual student's conference | Remotely | 2 | 18 | Enhance proficiency in written and oral communication within a particular field, utilizing specialized terminology |
| Total Hours | | | 46 | 70 | |