



## Wild Harvested Mushroom Identifier Course Learning Objectives

Wild mushroom identifiers must successfully complete training recognized by the Department as described in the *Criteria and Submission Requirements for Approval of Wild Harvested Mushroom Identifier Courses* document. This training must meet the following learning objectives, including hands-on identifications of mushroom species native to the region.

### CRITICAL LEARNING OBJECTIVE ELEMENTS INCLUDE:

1. Illness Information;
2. Identification;
3. Harvesting;
4. Best Handling Practices;
5. Regulatory Requirements.

### ILLNESS INFORMATION (SYMPTOMS, CAUSE AND PROGNOSIS)

- Identify foodborne illnesses associated with the consumption of wild harvested mushrooms, and the mushrooms which cause those symptoms.
- Describe the symptoms and the consequences of consuming poisonous mushroom species, specific to the region in which the mushrooms will be harvested.

### IDENTIFICATION

- Describe the relevant anatomy of a mushroom as it relates to its identification.
- Demonstrate the use of keys in the identification of edible mushrooms, as well as their poisonous “look-a-likes.”
- Demonstrate accurate identification of edible species of mushrooms using physical specimens.
- Demonstrate ability to differentiate between edible species, and their poisonous “look-a-likes,” using physical specimens.

### HARVESTING

- Describe specific information regarding the habitat and seasonality in which mushrooms can be harvested, including areas that are considered inappropriate for harvest (treated areas, contaminated sites, etc.).
- Demonstrate proper collection and harvesting techniques.
- Describe the seasonality, locality, or relevant foraging differences, if any, between edible mushrooms and their poisonous “look-a-likes.”
- Describe picking area/conditions where mushrooms should not be harvested due to soil or other conditions that may lead to foodborne illness (ex. Feedlots, mushrooms that appear to be contaminated by birds or other animal species).

### BEST HANDLING PRACTICES

- Recognize and describe the conditions and practices that could contribute to post harvest contamination.
- Describe storage and transportation methods that would prevent the contamination of mushrooms.
- Describe the relationship between personal hygiene and the potential for contamination that could contribute to foodborne illness.
- Explain that any post-harvesting mushroom processing (washing, cutting, slicing, etc.) removes the “raw agricultural commodity” designation. These processing/handling operations require a Food Sales Establishment License from the Department, and must be performed in a commercial kitchen. These practices are unacceptable under the Department’s Cottage Food License.