Annual Event of Myco Party



Indonesia is known to have remarkable biodiversity of fungi that amount, but the culture of eating mushrooms in society is still low. In fact, the dish of mushrooms is still a seasonal menu society means that he will be selected when no other menu more delicious to eat. In contrast to the Japanese people who have made the mushroom as compulsory dish at the dinner table. Generally, the Indonesian people are still interested in processed foods made from animal protein such as meatballs. Whereas, fungus also has a protein content of not less with the proteins in the meat. Last agenda of Fungal Biodiversity (BIO220) lab work conducted with mushroom food party on Friday (18/12/2015). The event held every year and this year took place at the Audit of Faculty of Fisheries and Marine Sciences, Bogor Agricultural University. In this event , Biology '51' students of get a challenge to make the unique and creative food with fungi as basic materials especially of Phylum *Basidiomycota* such as oyster mushrooms, button mushrooms etc. "The main purpose of this activity is to encourage Biology students to process the fungi into creative and innovative food and make fungi as part of the daily menu'' said Mr Ivan Permana Putra M.Si. as PIC of Fungal Biodiversity (BIO220) lab work . The event took place from at 9:00 to 11:00 pm and greeted the high enthusiasm of the participants and the guests who come there. There are three judges who evaluate each dish presented each group at each lab. The first jury comes from the food mycology expert Prof. Dr. Ir. Lisdar A. Manaf (Lisdar I. Sudirman), the second jury is representative of the biology department of student affairs commission Mr Mafrikhul Muttaqin M.Si. and the last one is Desi Maria Panjaitan (post graduate student of Microbiology). The assesment criteria covers : innovation, taste, and also serving of the food. The judging process took place very tight. Each group was given the opportunity to present the processed food group to each jury. The participants were also asked to upload any work to the fungus-based food preparations to twitter @bioipb. The event closed with the announcement of winners. There are 5 winners were announced in Fungal Party this time. The first winner is the group consisting of Nia Christin, Sri Rezeki W, Amanda, Victor Reynaldi, and Rais Anggara with Kopro auritus Cake. While the favorite winner belongs to Ismail Saleh, Kiki Oktariani, Yoana Meidita, Yuni Asmin Ghea, Sugeng Purnomo and Widia Bella with Nugget Mushroom Carbonara Sauce (-Miss Sumi-)