

Department of Chemistry, Biology and Biotechnology

Mycology Laboratory





with the collaboration of AMI Umbria and SBI Mycology Working Group

Fungal Diversity & Conservation



Perugia, 7-8 Febr<mark>uary 2020</mark> Aula Magna – via del Giochetto (PG)



Workshop on Fungal Diversity and Conservation aims to bring together leading academic scientists, researchers and research scholars to exchange and share their experiences and research results on all aspects of Fungal Diversity and Conservation.

Programme

Friday 7 February

14.00 -15.00

Registration

15.00-15.15

Roberto Venanzoni: Opening of workshop

Section 1: Biodiversity and taxonomy

Magistral Lecture 1

15.15-16.45 Prof. Ahmed M. Abdel-Azeem: Fungal diversity of Egypt.

16.45-17.15 Discussion

Short contributions

17.15-17.30 Paola Angelini: Current knowledge of Umbrian macrofungi (central Italy).

17.30-17.45 Pierluigi Mingarelli, Andrea Arcangeli: Rare and noteworthy mushrooms found in some Umbrian woods.

17.45-18.00 Giancarlo Bistocchi: The genus Scutellinia. Biodiversity and taxonomy.

18.15-18.30 Andrea Rubini: Population genetics in truffles, implications for biodiversity conservation.

18.30-18.45 Discussion

19.00-20.30 Dinner

Session 2: Fungal conservation

Saturday 8 February

Magistral Lecture 1

10.00-11.30 Prof. Ahmed M. Abdel-Azeem: Databases for Fungal Conservation: desert truffles, an example of how to use information sources for red-listing.

11.30-11.45 Mrs. Hebatallah Abo Nahas: The historic, conservation and current ethnomycology of Egypt and Middle East

countries.

11.45-12.00 Discussion

12.00-12.15 Giancarlo Angeles: Application of IUCN Red Listing Criteria at the Regional Levels: A Case Study with Boletales

in Umbria (central Italy)

12.15-13.00 Short communication / Poster

For information: Dr.ssa Paola Angelini, email: paola.angelini@unipg.it, cell. 3336852971

For organizational needs, communication of participation in the workshop is recommended to the following address email: giancarlo 1993@hotmail.it

Social dinner: tasting menu "Pleurotus*", at Park Hotel Restaurant, Ponte San Giovanni. Cost € 25

Staff: Giancarlo Angeles, Bryan Guerra, Vittorino De Marchi Support for linguistic mediation: Dr. Marie Menheniott * P.S.R. Umbria 2014/2020 Misura 16.2.2: PLEU-FOOD