

<b>Title of course- Mushroom Cultivation</b>	
Nodal Department of HEI to run course	
Broad Area/Sector-	Agriculture and Allied
Sub Sector-	Economic Agriculture Mycology
Nature of course - Independent / Progressive	Independent
Name of suggestive Sector Skill Council	Agriculture Skill Council of India
Aliened NSQF level	Level 3
Expected fees of the course –Free/Paid	
Stipend to student expected from industry	
Number of Seats-.....50.....	
Course Code-.....	Credits- 03 (1 Theory, 2 Practical)
Max Marks...100..... Minimum Marks.....	
Name of proposed skill Partner-	
Job prospects-Expected Fields of Occupation where student will be able to get job after completing this course in	Self-employment: Owner of Mushroom farm, Wage employment: Worker in Mushroom farm.

### Syllabus

Unit	Topics	General/ Skill component	Theory/ Practical/ OJT/ Internship/ Training	No of theory hours (Total-15 Hours=1 credit)	No of skill Hours (Total-60 Hours=2 credits)
<b>I</b>	<b>Introduction to Mushroom cultivation</b>	<ul style="list-style-type: none"> <li>Knowledge of General Safety, health and hygiene.</li> <li>Importance of Mushroom, scope, past, present status &amp; future prospects.</li> <li>Pros &amp; cons in Mushroom cultivation: why the Mushroom cultivation? Problems in mushroom cultivation &amp; its remedies</li> </ul>	<ul style="list-style-type: none"> <li>Selection and Processing of straw for bed preparation</li> <li>Sterilization process practice.</li> </ul>	<b>3 hour</b>	<b>10 hour</b>
<b>II</b>	<b>Process of Mushroom Cultivation</b>	<ul style="list-style-type: none"> <li>Mushroom for health: ingredients in mushroom, i.e. Protein, Carbohydrate, Fiber, Fat, Vitamins, Minerals etc.</li> <li>Types of Mushroom.</li> <li>Poisonous Mushroom.</li> <li>Cultivation of Paddy Straw Mushroom and ingredients used</li> <li>Oyster Mushroom Cultivation and ingredients used.</li> <li>Milky Mushroom Cultivation and ingredients used.</li> <li>Button Mushroom cultivation and ingredients used</li> </ul>	<ul style="list-style-type: none"> <li>Preparation of beds for cultivation of various mushrooms and its maintenance</li> <li>Growing and Identification of viable Spawn</li> </ul>	<b>8 hour</b>	<b>35 hour</b>
<b>III</b>	<b>Maintain the health and hygiene standards of Mushroom.</b>	<ul style="list-style-type: none"> <li>Post Harvesting care and processing</li> <li>Visit to Mushroom farms.</li> </ul>	<ul style="list-style-type: none"> <li>Preservation of Mushroom.</li> <li>Economics of Mushroom cultivation and Marketing</li> </ul>	<b>4 hour</b>	<b>15 hour</b>

#### Suggested Readings:

- Lynch, Tavis., “Mushroom Cultivation” An illustrated guide to growing your own mushroom at Home. Quarto Publishing Groups USA, 2018.
- Bonyard, Britt and Lynch, Tavis., “The beginner’s Guide to Mushroom”. Quarto Publishing Groups USA, 2020

Suggested Digital platforms/ web links for reading-: Kadhila, Pauline Pauline Nailoke., “Mushroom Cultivation Manual for the Small Mushroom Entrepreneur”, <https://www.researchgate.net/publication/339616874>.

Suggested OJT/ Internship/ Training/ Skill partner:

Suggested Continuous Evaluation Methods: Course Examination

Course Pre-requisites:

- No pre-requisite required, open to all
- To study this course, a student must have the subject ..... in class/12<sup>th</sup>/ certificate/diploma
- If progressive, to study this course a student must have passed previous courses of this series.

Suggested equivalent online courses: N.A.

Any remarks/ suggestions: N.A.

Notes:

- Number of units in Theory/Practical may vary as per need
- Total credits/semester-3 (it can be more credits, but students will get only 3credit/ semester or 6credits/ year
- Credits for Theory =01 (Teaching Hours = 15)
- Credits for Internship/OJT/Training/Practical = 02 (Training Hours = 60)