

Name of the certificate course: **Training for Mushroom Cultivation**

No. of the course: One

Duration of the course: Three Months

Date of inauguration: 17.07.2021

Date of completion: 10.10.2021

Syllabus of the Course:

**EGRA SARADA SASHI BHUSAN COLLEGE**

**CERTIFICATE COURSE –“TRAINING FOR MUSHROOM CULTIVATION”**

**SESSION: 2021-2022**

**SYLLABUS**

**DURATION: 30 HOURS**

Course	Course Name	Teaching Scheme in hours per week	
Certificate Course	<b>Mushroom Culture</b>	L	P
	<b>Unit:1</b> Introduction, history. Nutritional and medicinal value of edible mushrooms; Poisonous mushrooms. Types of edible mushrooms available in India - Volvariella volvacea, Pleurotus citrinopileatus, Agaricus bisporus.	4	
	<b>Unit:2</b> Definition and characteristics of mushroom. Morphology and life cycle of Mushroom. Identification and classification of mushroom. Nutritional and medicinal value of edible mushrooms, poisonous mushrooms.	6	
	<b>Unit:3</b> Cultivation technology: Infrastructure: substrates (locally available)		6

	<p>Polythene bag, vessels, Inoculation hook, inoculation loop, low cost stove, sieves, culture rack, mushroom unit (Thatched house) water sprayer, tray, small polythene bag. Pure culture: Medium, sterilization, preparation of spawn, multiplication. Mushroom bed preparation - paddy straw, sugarcane trash, maize straw, banana leaves. Factors affecting the mushroom bed preparation - Low cost technology, Composting technology in mushroom production.</p>		
	<p><b>Unit:4</b> Storage and nutrition: Short-term storage (Refrigeration upto 24 hours) Long term Storage (canning, pickels, papads), drying, storage in saltsolutions. Nutrition - Proteins - amino acids, mineral elements nutrition - Carbohydrates, Crude fibre content - Vitamins.</p>	4	
	<p><b>Unit:5</b> Food Preparation:Types of foods prepared from mushroom.</p>	4	
	<p><b>Unit:6</b> Cost benefit ratio - Marketing in India and abroad, Export Value.</p>	4	
	<p><b>Unit:7</b> Visit to Mushroom Culture Centres/ Farms for:  Process involved in mushroom cultivation Types and varieties of mushroom. Identification of edible and poisonous mushroom Marketing.</p>		6

**Class Routine:**

**EGRA SSB COLLEGE  
DEPARTMENT OF BOTANY  
ROUTINE FOR CERTIFICATE COURSE- "TRAINING ON MUSHROOM  
CULTIVATION"  
SESSION-2021-2022**

DAY	10.15-11.15	11.15-12.15	12.15-1.15	1.15-2.15	2.15-3.15	3.15-4.15	4.15-5.15
MON							
TUE							Theory(EC)
WED							
THURS						Theory(SS)	
FRI							
SAT					Practical (BD)		

*[Signature]*  
Countersigned by Principal, Egra SSB College

Principal  
EGRA S. S. B. COLLEGE  
P. O : Egra, Purba Medinipur  
West Bengal

*[Signature]*  
Signature of Course Co-ordinator



EE → Esha Chakroborty  
SS → Somnath Sau  
BD → Biplob Dhoa.

**Course Outcomes:**

By successfully completing the course, students will be able to:

- Identify edible types of mushroom
- Gain the knowledge of cultivation of different types of edible mushroom and spawn production.
- Manage the diseases and pests of mushrooms
- Learn a means of self-employment and income generation.

**No. of students registered:** Fifteen

## Student List:

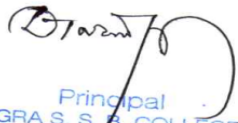
### CERTIFICATE COURSE- TRAINING ON MUSHROOM CULTIVATION

2021-2022

#### Student List:

1. Ankita Panda
2. Salini Das
3. Shyamali Das Pradhan
4. Mamata Bera
5. Tanushri Nandi
6. Labani Sahoo
7. Supti Ojha
8. Ushasi Giri
9. Priyanka Das
10. Saheli Santra
11. Sikha Debnath
12. Swarnamayee Das
13. Khoka Sahoo
14. Swapan Kumar Maity
15. Smratika Chakrabarty



  
Principal  
EGRA S. S. B. COLLEGE  
P. O : Egra, Purba Medinipur  
West Bengal

**Name of the course-coordinator:** Mamtaj Khatun, Assistant Professor, Department of Botany, Egra S.S.B. College.

**Contact No. of course Co-ordinator:** 9064900946