

MUSHROOM CULTIVATION

Course Code NARQ30047-AGRI : Session Plan

Day	Session	Subject
01	I	Registration & Inauguration, about the Institute, rules & regulations of training/institute
	II	Micro lab – Ice breaking exercise
	III	Achievement Motivation - confidence building
	IV	Why self employment. Advantages over wage employment. Entrepreneurship Development – What, why & how.
02	I & II	Entrepreneurial competencies – explanation with examples. Case studies for identification of competencies
	II & III	Risk Taking & Goal Setting – Ring Toss Exercise
03	I	Mushroom –description, edible types, natural growth aspects & climatic requirements
	II	Commercial cultivation of Mushroom –selection of important types of Mushroom -selection of appropriate mushroom cultivation sites -Designing & Construction of Mushroom Farm Preparation of casing soil & Pinning to hold moisture for the development of firm Mushroom
	III & IV	What is composting its role of in Mushroom cultivation, appropriate materials to prepare different types of compost, methods of composting -Preparation& pasteurization of the compost necessary to cultivate Mushroom-,
04	I & II	Hazards & risks associated with composting and how to control injury to self , & Determination of quality of compost
	III & IV	Selection of commercially important types of Mushroom based on market's demand, climatic conditions of the farm growing season & investment Purpose & process of using Mushroom spawns, selection of correct spawn Different types Mushroom growing facilities & fixtures
05	I	Time management

	II & IV	<p>Disease control & pest Management activities</p> <ul style="list-style-type: none"> -inspection of Mushroom bags or beds for early detection of pests & diseases -use sterilized casing to control nematodes, -spray fungicide after casing to check dry bubble -mites control by spraying insecticide on the compost. -use caustic chemicals to keep rodents away.
06	I	Harvesting of Mushroom-Identification of quality Mushroom: Methods of Harvesting using approved cutting techniques for harvesting cleaning
	II	Packing, Storage,& grading of harvested Mushroom
	III	Interaction with a successful entrepreneur
	IV	Tower building – Eradicating dependency syndrome
07	I & II	<p>Post harvest procedures-labeling with all the required information like quality ,quantity, type of Mushroom , month & year of harvest</p> <p>Use spent mushroom substrate in vermin composting , in organic farming</p>
	III & IV	Preparation of value added products of Mushroom-Mushroom pickle, powder, papad, & different items of food
08	I & II	Package of practice of White button Mushroom & Oyster Mushroom
	III & IV	Field visit to Mushroom farm & interaction with them
09	I & II	Banking – Advances & deposits-lending schemes to Agricultural Sector
	IV	Business Plan & Preparation of Project Report
10	I	Problem solving–explanation through case studies and exercises
	II	Launching formalities
	IV	Feedback & Valedictory