

5th SEMESTER
AGRICULTURE TECHNOLOGY
(COMMERCIAL MUSHROOM CULTIVATION)
SKILL ENHANCEMENT COURSE (SEC)

CMC520S: COMMERCIAL MUSHROOM CULTIVATION – II: MUSHROOM CULTIVATION

CREDITS: THEORY: 2, PRACTICAL: 2
MAX MARKS: THEORY: 30, PRACTICAL: 30
MIN MARKS: THEORY: 12, PRACTICAL: 12

***Objective:** To acquaint the students about various cultivation techniques of important wild and commercially cultivated mushrooms*

THEORY (2 CREDITS)

UNIT I

Culture preparation of mushrooms: Methods of culture preparation, pure culture preparation, methods of culture preservation, limitations in culture preservation

Spawn and spawning: Forms of spawns (liquid and substrate/grain spawn), preparation of spawn, mother spawn, spawn formulations and commercial spawn, problems in spawn production, diagnostics and solution, methods of spawning,

UNIT-II

Compost and composting: Methods of composting, role of composting in mushroom cultivation, composting for white button and oyster mushroom cultivation, qualities of good compost; Casing and casing material used in mushroom cultivation

Production and crop management of Button mushroom and Oyster mushroom; harvesting of mushroom, identification of right stage of mushroom harvest, methods of harvesting. Diseases and environmental stress management in mushroom cultivation

PRACTICALS (2 CREDITS)

- Preparation of culture
- Preparation of spawn and spawning
- Methods of culture preservation.
- Preparation of different composts, materials required for different types of compost.
- Quality testing of compost, Casing and casing material
- Identification of right stage of harvesting mushrooms.
- Identification of various biotic and abiotic stresses in button mushroom cultivation.