

Vishnu Waman Thakur Charitable Trust's
Bhaskar Waman Thakur College of Science,
Yashvant Keshav Patil College of Commerce,
Vidhya Dayanand Patil College of Arts,
(VIVA College)



**Mushroom
Cultivation
(CC-MC)**

VISHNU WAMAN THAKUR CHARITABLE TRUST'S
BHASKAR WAMAN THAKUR COLLEGE OF SCIENCE,
YASHVANT KESHAV PATIL COLLEGE OF COMMERCE,
VIDHYA DAYANAND PATIL COLLEGE OF ARTS,
VIVA COLLEGE



DEPARTMENT OF BOTANY

IN ASSOCIATION WITH

VIVA COLLEGE HERBARIUM (VCH) & IQAC

ORGANIZES

CERTIFICATE COURSE ON

MUSHROOM CULTIVATION

CONTENTS COVERED

- INTRODUCTION TO OYSTER MUSHROOMS
- OYSTER MUSHROOM NUTRITION AND HEALTH (2 HOURS)
- SUBSTRATE PREPARATION
- TYPES OF SUBSTRATES, SUBSTRATE PREPARATION TECHNIQUES, STERILIZATION AND PASTEURIZATION METHODS
- OYSTER MUSHROOM CULTIVATION
- FRUITING AND HARVESTING
- TROUBLESHOOTING AND QUALITY CONTROL

GUEST RESOURCE PERSON
SCIENTIST, RUPALI ASHOK DESHMUKH
KRISHI VIGYAN KENDRA, KOSBAD

EVALUATION: STUDENTS WILL HAVE TO PREPARE THEIR RESPECTIVE OYSTER MUSHROOM BAGS AND MONITOR TILL THE FRUITING BODY APPEARS. CULINARY PREPARATION OF THE FRUITING BODIES.

[REGISTRATION: CLICK HERE](#)

LIMITED SEATS ONLY



FEB - APRIL 2023



VIVA COLLEGE, OLD CAMPUS, ROOM NO. 304

MR. HENSAL RODRIGUES
COURSE CO-ORDINATOR

DR. DEEPA VERMA
VICE PRINCIPAL & IQAC CO-ORDINATOR

DR. PRAJAKTA PARANJAPE
VICE PRINCIPAL

DR. V.S. ADIGAL
PRINCIPAL



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Bhaskar Waman Thakur College of Science
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Vidhya Dayanand Patil College of Arts
(VIVA College)
(Affiliated to University of Mumbai)
(NAAC ACCREDITED-'B' Grade, CGPA 2.69)

Department of Botany
Skill Development Certificate Course on Mushroom Cultivation (SMCSTP01) Year:
2023

January 2023

The Department of Botany in association with VIVA College Herbarium (VCH) proposes a short-term skill development certificate course (Non-Credit) on Mushroom Cultivation which begins from 1st February. Course Code-SMCSTP01 (s=Science, MC=Mushroom Cultivation, STP=Short Term Program, 01- Assigned Number of the Course)

Course description: The course provides a comprehensive overview of oyster mushroom cultivation techniques, including substrate preparation, spawn production, fruiting, and harvesting. The course will cover the life cycle of oyster mushrooms and the factors that affect their growth and development. Participants will learn about the different types of substrates that can be used for oyster mushroom cultivation, like paddy straw. They will also learn how to monitor growth conditions, and troubleshoot common problems.

Who can attend	Students interested in preparation of edible mushrooms
Batch size	40 Students maximum
Course duration	Total 30 Hrs
Course fees	Not applicable
Venue	Old VIVA College Biolab
Course Timing	9:00 am onwards (Theory) 9:00 am onwards (Practical, or when called for)
Resource Person	Rupali Deshmukh
Contact Person	Mr. Hensal Rodrigues (8898831586) Mr. Kiran Chakral (9004230925)

Course Content and Schedule:

Module	Duration	Topic
1	2 hours	Introduction to Oyster Mushrooms Overview, benefits and uses, types and nutritional value of oyster mushrooms
2	4 hours	Oyster Mushroom Nutrition and Health (2 hours) Nutritional value of oyster mushrooms Health benefits of consuming oyster mushrooms Scientific studies supporting oyster mushroom's medicinal properties
3	6 hours	Substrate Preparation Types of substrates, substrate preparation techniques, sterilization and pasteurization methods
4	12 hours	Oyster Mushroom Cultivation Growing substrate preparation, spawn preparation and selection, inoculation techniques, incubation and fruiting conditions, controlling environmental factors such as humidity, temperature, and light pest and disease control
5	4 hours	Fruiting and Harvesting Fruiting techniques, harvesting techniques, yield optimization
6	2 hours	Troubleshooting and Quality Control Common problems in oyster mushroom cultivation Quality control techniques Preventative measures

Evaluation: Students will have to prepare their respective oyster mushroom bags and monitor till the fruiting body appears. Culinary preparation of the fruiting bodies.

- A certificate will be given to the participants after successful completion of the course.
- Feedback session will be conducted during the certificated distribution program