

RUSA 2.0 DEPARTMENT OF ZOOLOGY mohanlalsukhadia university

MAHARANA BHUPAL CAMPUS, UDAIPUR – 313 001(INDIA)

NAAC Accredited 'A' Grade University

CERTIFICATE COURSE IN MUSHROOM CULUTRE FOR EMPLOYMENT

GENERATION

QUALIFICATION: Minimum 10th in any discipline (No of Seats-15)

5 seats are reserved for Adopted village (Karakala)

Preference will be given to women and tribal candidates

Start Date: 08-09-2021 to Online Submission Last Date: 20-09-2021

Admission process will be followed as per MLSU norms (RUSA 2.0)

Course fee including Admission fee – 1000/- only

SYLLABUS OF MUSHROOM CULUTRE

- A. Mushrooms, Nutritional and Spawn
 - 1. Introduction of mushroom science.
 - 2. Mushroom biology including edible and poisonous mushrooms.
 - 3. Brief history of mushroom cultivation.
 - 4. Importance of mushrooms, Nutritional and medicinal aspects.
 - 5. Preparation of spawn.
 - 6. Pure culture
 - 7. Mother spawn.
 - 8. Spawn
 - 9. Maintenance of Mushroom lab and equipment.
 - 10. Design, equipment and register.
 - 11. Economics.

PRACTICALS

- 1. Identification of edible and poisonous wild Mushrooms
- 2. Preparation of slants.
- 3. Collection of tissue.
- 4. Preparation of pure cultures
- 5. Incubation of pure cultures.
- 6. Disease identification in pure cultures.
- 7. Preparation of mother spawn.
- 8. Incubation of mother spawn.
- 9. Disease identification of mother spawn.

- 10. Storing the cultures and mother spawn
- 11. Preparation of spawn.
- 12. Boiling the grains
- 13. Sterilizing the bottles
- 14. Inoculating the bottles
- 15. Incubating the bottles
- 16. Disease identification in spawn.
- 17. Preserving the spawn
- 18. Marketing
- 19. Lab maintenance
- 20. Equipment handling.
- 21. Visit to Mushroom lab.

CULTIVATION

Other Mushroom Cultivation

- 1. Importance of Oyster Mushroom Cultivation
- 2. Selection of Various substrates.
- 3. Sterilizing the Substrate.
- 4. Bag filling.
- 5. Spawning.
- 6. Incubating the beds.
- 7. Shifting to Cropping room.
- 8. Pests & Diseases.
- 9. Harvesting.
- 10. Processing.
- 11. Marketing.
- 12. Recipes.
- 13. Economics.
- 14. Cultivation of Paddy Straw and other Mushrooms.
- 15. Low cost Mushroom farm design & Production.