



Department of Botany
Keral Verma Subharti College of Science
SWAMI VIVEKANAND SUBHARTI UNIVERSITY

(Established under U.P. Govt. Act no. 29 of 2008 and approved under section 2(f) of UGC Act, 1956.)

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Ref. No. KVS Cos/Botany/2017/09

Date: 03/07/2017

Notice for Value Added Course

All students are informed that the classes of following two value added course are going to start from this session which are mandatory to attend.

1. Mushroom Culture Technology
2. Bioinformatics

(HOD, Botany)

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SUBHARTI COLLEGE OF SCIENCE
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VALUE ADDED COURSES

Session 2017-18

Course Name: **Mushroom Culture Technology (VAC 104)**



Course Offered by:
Department of Botany, KVFOS

The objective of the program:

To generate interest in the students about the different techniques which are used in the culture and production of Mushroom

VALUE ADDED COURSES

Session 2017-18

REGISTRATION FORM

REGISTRATION FORM

Name:.....

Enrolment No.....

Program:.....

Sem. & Year.....

Contact No./Mobile:.....

E-mail:.....

Course Opted:.....

Course Code:.....

Signature with date:.....

Contact Person (Course Coordinator)

Dr. Anju Rani
KERAL VERMA FACULTY OF SCIENCE
Swami VivekanandSubharti
University (SVSU), Meerut (UP)
Mob. No. 7895020322
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Course Schedule

12.08.17 to 31.08.17
2.00 pm 4.00 pm

Course Content

Course Name: Mushroom Culture Technology	Course Code: VAC-204
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Objectives: To generate interest in the students about the different techniques used in the study of Mushroom Culture.

Unit 1:

Edible Mushrooms: Introduction, history, nutritional and medicinal value of edible mushrooms; Poisonous mushrooms; Types of edible mushrooms available in India: Volvariella volvacea, Pleurotus citrinopileatus, Agaricus bisporus.

Unit 2:

Cultivation Technology: Infrastructure: substrates (locally available) 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.

Unit 3:

Storage and nutrition: Short-term storage (Refrigeration - upto 24 hours) Long term Storage (canning, pickles, papads), drying, storage in salt solutions. Nutrition - Proteins - amino acids, mineral elements nutrition - Carbohydrates, Crude fibre content - Vitamins.

Unit 4:

Food Preparation: Types of foods prepared from mushroom. Research Centres - National level and regional level. Cost benefit ratio - Marketing in India and abroad, Export Value.

References:

1. Marimuthu, T. Krishnamoorthy, A.S. Sivaprakasam, K. and Jayarajan. R (1991) Oyster Mushrooms, Department of Plant Pathology, Tamil Nadu Agricultural University, Coimbatore.
2. Swaminathan, M. (1990) Food and Nutrition. Bappco, The Bangalore Printing and Publishing Co. Ltd., No. 88, Mysore Road, Bangalore - 560018.
3. Tewari, Pankaj Kapoor, S.C., (1988). Mushroom cultivation, Mittal Publications, Delhi.
Nita Bahl (1984-1988) Hand book of Mushrooms, II Edition, Vol. I & Vol. II.


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Ref. No. KVFO/Botany/2017/13

Date: 02.09.2017

Report on Value Added Course

A value added course on "Mushroom Culture Technology (VAC-204)" was conducted in Botany department for Final year students. The course was started from 12.08.2017. The session was handled by **Dr. Anju Rani**, Botany on the need for **Mushroom Culture Technology**. On that session students learnt how to do mushroom technology properly and effectively and get good yield of silk. Students felt that this value added session on "Mushroom Culture Technology" was very much informative and useful for them and they got the basic idea for developing their knowledge about how to do mushroom technology by choosing best idea. It is planned to extend this value added training in the next semester with having more refined, advanced and practical knowledge about mushroom field.

Rass
(HOD)


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