

Course Name: Technology for Mushroom Cultivation
Course code: VAC BT 103
Duration: 12.12.2016 – 17.12.2016



Course offered by:
Department of Biotechnology
VALUE ADDED COURSES
SESSION 2016-17



Technology for Mushroom Cultivation

Objectives :

To acquaint the students about biotechnological techniques used in Mushroom industry

Coordinator Name: Dr Amit Kumar
Designation: Assistant Professor
Department: Biotechnology, KVFOs ,SVSU, Meerut
Email ID: amit.agbiotech1581@gmail.com
Ph No: 8267010205

VALUE ADDED COURSES Session 2016-17
REGISTRATION FORM

REGISTRATION FORM

Name:.....

Enrolment No:.....

Program:.....

Sem. & Year:.....

Contact No./Mobile:.....

E-mail:.....

Course Opted:.....

Course Code:.....

Signature with date:.....

Coordinator Name: Dr Amit Kumar
Designation: Assistant Professor
Department: Biotechnology, KVFOs, SVSU, Meerut
Email ID: amit.agbiotech1581@gmail.com
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Course Schedule

12.12.2016 – 17.12.2016

8.30 am – 12.30 pm
2.00 pm 4.00 pm



Department of Biotechnology
Keral Verma Faculty of Science
SWAMI VIVEKANAND SUBHARTI UNIVERSITY

(Established under U.P. Govt. Act no. 29 of 2008 and approved under section 2(i) of UGC Act 1956)
Ph: 0121-2439578, 2439052, 3058031, 3056032, Telefax: 0121-

Course Content

Name of Value Added Course: Technology for Mushroom Cultivation

Course Code: VAC-BT-103

Time: 30hrs

Course Objectives: To acquaint the students about biotechnological techniques used in Mushroom industry.

Unit 1:

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.

Unit 2:

Pure culture: Medium, sterilization, preparation of spawn, multiplication. Mushroom bed preparation - paddy straw, sugarcane trash, maize straw, banana leaves.

Unit 3:

Storage and nutrition: Short-term storage (Refrigeration - upto 24 hours) Long term Storage (canning, pickles, papads), drying, storage in salt solutions.

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.

Course Learning Outcomes: After studying this course the student will be able to:

- **Define** various terms used in Mushroom Culture Technology.
- **Identify** the edible mushrooms available in India.
- **Explain** the botanical name, family and plant parts of edible mushrooms used by human being.

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. Bapcco, The Bangalore Printing and Publishing Co. Ltd., No. 83, Mysore Road, Bangalore - 560015.
3. Jayari, Pankaj Kapoor, S.C., (1988). Mushroom cultivation, Mittal Publications, Delhi.
4. Nita Bahl (1984-1988) Hand book of Mushrooms, II Edition, Vol. I & Vol. II.



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DEPARTMENT OF BIOTECHNOLOGY

Report on Value Added Course

A one week value added course on TECHNOLOGY FOR MUSHROOM CULTIVATION was conducted in the department for UG students. The course starts on 12-12-2016 and 44 students registered themselves in the course. The sessions were handled by course coordinator Dr. Amit Kumar, for improving the mushroom cultivation skills of the students. The course was completed on 17-12-2016 and all the 44 students registered successfully completed the course. Students felt that the course was very much helpful and they got the basic knowledge on technology used for mushroom cultivation.

Debra Dixit
HOD

Department of Biotechnology


Registrar
Swami Vivekanand
Subharti University
MEERUT



Swami Vivekanand Subharti University, Meerut

CERTIFICATE OF COMPLETION

Organized by
Department of Biotechnology,
Keral Verma Faculty of Science

*This is to certify that..... Nidhi Chaudhary..... Class... B.Sc Biotechnology
Department/College..... Biotechnology, KVFOShas successfully
completed the Value Added Course entitled "Technology for Mushroom Cultivation"
during, 12.12.2016 to 17.12.2016.*

उत्तिष्ठतः जाग्रतः प्राप्य वरान्निबोधत

Rekha Dixit

Dr. Rekha Dixit
(HOD)

Amit Kumar

Dr. Amit Kumar
(Coordinator)

Registrar
Swami Vivekanand
Subharti University
MEERUT