



MSS's
Arts, Science and Commerce College, Ambad,
Dist.-Jalna-431204

Add-on Course

Syllabus of Certificate Course in Mushroom Cultivation

Objective:

- To inculcate concepts of Mushroom Cultivation.
- To understand techniques in Mushroom Cultivation.
- To increase employability of the students.
- To improve the skill enhancement in Mushroom Cultivation

BRIEF DESCRIPTION OF JOB ROLES

This course is meant for the candidates who aspire to work in preparing Bio Compost, Mushroom Cultivation and get employment accordingly.

Certificate

Successful Candidate will be awarded certificates issued by MSS College

Duration of course: 60 Hours

Course structure: 1) Paper I: Theory
2) Paper II: Practical

Eligibility for admission: H.S.C. or equivalent qualification

Frame of the course:

Sr. No	Paper Name of subject:	Teaching hours	Maximum marks allotted			Minimum marks for Passing		
	Mushroom Cultivation		Examination assessment	Internal assessment	Total Marks	Examination assessment	Internal assessment	Total Marks
1	Paper I: Theory Paper based on Syllabus	30Hours	40	10	50	16	4	20
2	Practical Paper Based on	30Hours	40	10	50	16	4	20

Course Coordinator

Dr. D. S. Ghogare

IQAC Coordinator

Dr. R. F. Pathare

Principal


Prof. Dr. S. V. Gaikwad

**MSS's,
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Add-on Course of Mushroom Cultivation

(From Academic Year-2023-24)

Board of Studies for Certificate Course in Mushroom Cultivation

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1. Dr Datta Subhash Ghogare Chair
2. Dr. Faruk Karim Shaikh Member
3. Dr. Shrikant Anilrao Taur Member

Syllabus of Certificate Course in Mushroom Cultivation

Unit 1: Introduction

(6Hrs)

- 1.1 Introduction to Mushroom cultivation, history.
- 1.2 Systematic position, habit and habitat of mushroom cultivation.
- 1.3 Edible and non – edible mushrooms (poisonous).
- 1.4 Types of edible mushrooms available in India.

Unit 2: Cultivation Techniques

(6Hrs)

- 2.1 Cultivation of Button, Oyster and paddy straw mushrooms
- 2.2 Collection of raw materials.
- 2.3 Compost and composting.
- 2.4 Spawn and spawning, casing, cropping,
- 2.5 Picking and packing.
- 2.6 Management of diseases.

Unit 3: Post Harvest technology and Storage

(6Hrs)

- 3.1 Short- term preservation.
- 3.2 Conventional packaging.
- 3.3 Storage of fresh mushrooms (Refrigeration, vacuum, cooling).
- 3.4 Long- term preservation (canning, pickles, papads), drying.
- 3.5 Transport of fresh mushrooms.

Unit 4: Economics in Mushroom cultivation

(6Hrs)

- 4.1 Cost for site.
- 4.2 Spawn production.
- 4.3 Compost unit.
- 4.4 Machinery for small scale farm.

Unit 5: Cost benefit ratio

(6Hrs)

- 5.1 Marketing of mushrooms in India and abroad.
- 5.4 Export value.
- 5.5 Low-cost technology.

Practicals for “Certificate Course” in Mushroom Cultivation

(30Hrs)

1. Study of Mushroom cultivation, laboratory requirements and layout.
2. Study of mushroom morphology- L.S of Basidiocarp (button mushroom)
3. Study of Vermiculture pit
4. Preparation of culture medium.
5. Preparation of spawn for Oyster mushroom.
6. Cultivation of Oyster mushroom.
7. Mushroom preservation- Drying, storage in brine and pickle marketing.
9. Visit of different Vermiculture centres.