### MUSHROOM CULTIVATION TRAINING CALENDAR FOR THE YEAR 2017

<table>
<thead>
<tr>
<th>Sr.No.</th>
<th>Course Title</th>
<th>Level of Participants/ Nos. of Seats</th>
<th>Duration</th>
<th>Dates</th>
<th>Remarks/ fees</th>
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<tbody>
<tr>
<td>1.</td>
<td>Training on mushroom Cultivation Technology for Entrepreneurs-I</td>
<td>Entrepreneurs should understand English – 50 Nos.</td>
<td>10 days</td>
<td>17-26th May 2017</td>
<td>Rs.10000.00 per trainee</td>
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<td>2.</td>
<td>Training on Mushroom Cultivation for Small/Marginal Farmers/Growers-I</td>
<td>Farmers should understand Hindi – 60 Nos.</td>
<td>7 days</td>
<td>14-20th June, 2017</td>
<td>Rs.2000.00 per trainee</td>
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<td>3.</td>
<td>Training on Mushroom Cultivation for KVK staff</td>
<td>Scientists/SMS/Technical Staff of KVKs and SAUs –30 Nos</td>
<td>7 days</td>
<td>12-18th July, 2017</td>
<td>No Fee, TA &amp; DA is to be borne by the parent organisations.</td>
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<td>4.</td>
<td>Training on mushroom cultivation for North eastern hill region at DMR, Solan</td>
<td>Only for people of North-Eastern States (Assam, Meghalaya, Tripura, Manipur, Mizoram, Nagaland, Arunachal and Sikkim)</td>
<td>3-5 days</td>
<td>9-11 August</td>
<td>No Fees</td>
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<td>5.</td>
<td>Training on Mushroom Cultivation for Small/Marginal Farmers/Growers-II</td>
<td>Farmers should understand Hindi – 60 Nos.</td>
<td>7 days</td>
<td>20-26th September, 2017</td>
<td>Rs.2000.00 per trainee</td>
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<td>6.</td>
<td>Training under Tribal Sub Plan (TSP)</td>
<td>Only for those belonging to scheduled tribes</td>
<td>3-5 days</td>
<td>19-21 April 11-13 October</td>
<td>No fees</td>
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<td>7.</td>
<td>Training on mushroom Cultivation Technology for Entrepreneurs-II</td>
<td>Entrepreneurs should understand English – 50 Nos.</td>
<td>10 days</td>
<td>14-23rd November 2017</td>
<td>Rs.10000.00 per trainee</td>
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<td>8.</td>
<td>Training on mushroom cultivation for North eastern hill region at North East</td>
<td>Only for people of North-Eastern States</td>
<td>3 days</td>
<td>12-14 December 2017</td>
<td>No Fees</td>
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<td>9.</td>
<td>Individual hands on training on spawn production (Other aspects of mushroom cultivation not covered)</td>
<td>Contact Spawn Incharge: Dr. Sudheer Annepu</td>
<td>Minimum three days</td>
<td>To be decided by the respective incharge.</td>
<td>3000.00 per trainee + Rs. 1000 extra per day</td>
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How to apply (Entrepreneurs training-II):

- Apply online through the link when opened. Link will be deactivated, once the seats are full.
- Link for applying to training (Entrepreneurs training-II in English to be held in November):
  - https://docs.google.com/forms/d/1xhXLTctNd6QkS9pwIRb8Yn_qCnIq1Sy7zvTB8N0qNMU/edit
- The selected candidates will be informed through email to send the demand draft. No other payment is allowed.
- After receiving the confirmation mail you have to make the demand draft and send it to us by post to The Director, ICAR-Directorate of Mushroom Research, Chambaghat, Solan (HP) 173213.
- Selection is done on the basis of first come first serve. However, The Director, Course Director, course coordinator and In-charge extension reserve the right either to reject or accept the applications as per research and extension plans.
- Demand draft should be drawn in favour of ICAR-UNIT NRCM, payable at SBI, Solan (H.P).
- The availability of seats in the training batch will be indicated in the training calendar itself. If the seats get filled at any time, the applications will not be entertained.

Terms and conditions:

- Attendance for all the classes in the training is compulsory. Those found absent during any lecture/practical for any reasons will not be given completion certificates.
- Registration fee is only for training material and training charges and it does not include the cost of travel, stay, food etc.
- Fee is non-refundable and non-transferable either to other persons or other training programmes.
- Shared dormitories in the DMR farmers hostel will be provided to interested trainees @ Rs 50 per day per trainee subject to availability (Only 40 trainees). No accompanying members of trainees will be given accommodation in the hostel.
- Communication about the selection in the training and accommodation in the hostel will be communicated either through e-mail or telephone only. We need 10-12 working days after receiving the application to confirm the participation.
- Trainees can avail canteen facility in the ICAR-DMR office campus at nominal rates.
- DMR Hostel phone number: 01792-230358.

Journey And Accommodation

The trainees themselves will have to pay for their to & fro journey. Those not given the hostel facility should make their own stay arrangement during the training. There are numerous hotels in and around Chambaghat/ Solan ranging between Rs.500.00 to Rs.2500.00 per night. However, limited accommodation at nominal rates is also available at DMR hostel (Shared dormitory only). The allotment for the hostel will be made by the course Director/ course Coordinator. DMR, Solan is located on Kalka - Shimla National Highway-22 at a distance of about 75 km from Chandigarh Bus Stand, and 40 km from Kalka Railway Station. It is well connected by rail and road route...
from Delhi, Chandigarh, Kalka and Shimla. The season during April to October will be pleasant and light jackets/pullovers will be required in the evenings. November to February will be very cold.

**Training Syllabus**

Training programmes for farmers, entrepreneurs and Subject matter specialists will cover the Cultivation Technology of following types of Mushroom with emphasis on practicals.

- Cultivation Technology of White button mushroom - *Agaricus bisporus*.
- Cultivation Technology of Oyster mushroom - *Pleurotus* spp.
- Cultivation Technology of Paddy straw mushroom - *Volvariella* spp.
- Cultivation technology of Specialty mushrooms - Shiitake (*Lentinula edodes*), Black ear (*Auricularia* spp.) and Milky white (*Calocybe indica*).

Besides the cultivation Technology of above mushrooms, training will cover following aspects in detail:

- Nutritional / Medicinal value of mushrooms and - its relevance in healthy food
- Seeds/spawn preparation technique for mushrooms
- Substrate preparation technique for mushrooms
- Infrastructure requirement for setting up of a composite mushroom farm
- Crop raising of all above mushrooms including crop management
- Pest/diseases management in mushrooms
- Post harvest handling/value addition of mushrooms

Apart from above aspects of cultivation technology, the other important related aspects viz; economics of mushrooms cultivation, marketing, financing, management of spent compost etc. will also be covered during the training course. During the training a visit to mushroom growing unit may also be conducted.
COURSE CONTENTS IN DETAIL
(Entrepreneurs Training - Theory)

1) Mushrooms - An agri business
2) Nutritional and medicinal value of mushrooms
3) Culture preparation and preservation techniques in mushrooms
4) Spawn production technology
5) Quality traits in cultivated mushroom strains and consumer acceptability
6) Formulations and recent advances in compost production for button mushroom
7) Post composting supplementations for high yield of button mushroom
8) Recent advances in crop management of white button mushroom
9) Farm-design and infrastructure for a commercial mushroom growing unit
10) Economics of button mushroom cultivation under controlled conditions
11) Cultivation of oyster mushroom (Pleurotus spp.)
12) Infrastructure requirement and economics of oyster mushroom
13) Cultivation & economics of paddy straw mushroom, (Volvariella spp.)
14) Cultivation & economics of milky mushroom (Calocybe indica)
15) Cultivation of Shiitake and other specialty Mushrooms
16) Cultivation of medicinal mushrooms
17) Competitor moulds/fungal and viral diseases of mushrooms
18) Bacterial diseases and abiotic disorders of mushrooms
19) Insect, pests & nematodes of mushrooms and their management
20) Uses and/or disposal of spent mushroom substrate
21) Post harvest handling, value-addition and marketing of mushrooms
22) Round the year cultivation of mushrooms
23) Financial assistance from Banks for mushroom project
24) Sources of information for various inputs and guidance on mushroom cultivation.
1. Culture preparation
2. Spawn production
3. Compost preparation for white button mushroom
4. Substrate preparation for oyster mushrooms
5. Substrate preparation for paddy straw mushroom
6. Substrate preparation for Shiitake & *Auricularia*
7. Substrate preparation for *Calocybe*
8. Casing and crop management in button mushrooms
9. Diseases /mould/insect pests, field identification and their management
10. Post-harvest handling for value addition including dehydration of mushrooms
11. Farm visit
12. Video film on mushroom cultivation/ harvesting/ processing