

Training programmes on mushroom cultivation technology.

Training Details

The Cultivation Technology of following mushrooms will be covered during the training courses with special emphasis on practicals.

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

The Cultivation Technology of above mushrooms will comprise of:

- Seeds/spawn preparation technique
- Substrate preparation technique
- Infrastructure requirement for setting up of a composite mushroom farm
- Crop raising and crop management
- Pest/diseases management
- Post harvest handling/value addition

Apart from above aspects of cultivation technology, the other related aspects viz., nutritional/medicinal value of mushrooms and its relevance in human health, economics of mushroom cultivation, marketing, financing, management of spent compost, etc. will also be covered during the training course.

In order to develop confidence in trainees, visits of mushroom growing unit will also be conducted.

JOURNEY AND ACCOMMODATION

The trainees will have to pay for their to & fro journey and make their own stay arrangement during the training programmes. There are numerous hotels in and around Chambaghat/Solan ranging between Rs.250.00 to Rs.1000.00 per night. However, limited accommodation at nominal rates is also available at DMR hostel, which can be provided on first come first serve basis. Registration fee does not include the cost of stay, food, etc. However, it covers the cost of training material to be provided to the participants. DMR, Solan is located on Kalka - Shimla National Highway-22 at a distance of about 75 km from Chandigarh Bus Stand, 45 km from Shimla 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 from March to August is pleasant and light jackets/pullovers are required in the evenings.



खुम्ब अनुसंधान निदेशालय
(भारतीय कृषि अनुसंधान परिषद्)
चम्बाघाट, सोलन (हि.प्र.)-173213

DIRECTORATE OF MUSHROOM RESEARCH
(Indian Council of Agricultural Research)
CHAMBAGHAT, SOLAN (HP) – 173 213



मशरूम उत्पादन प्रशिक्षण कैलेंडर वर्ष-2012

MUSHROOM CULTIVATION TRAINING CALENDER - 2012

क्रम संख्या Sr.No.	कोर्स का विषय Course Title	प्रशिक्षणार्थियों का स्तर/सीटों की संख्या Level of Participants/Nos. of Seats	अवधि Duration	दिनांक Dates	पंजीकरण शुल्क Registration fee
1.	Training on Mushroom Cultivation Technology for Entrepreneurs	Entrepreneurs should understand English – 30 Nos.	10 days	23 rd April- 02 nd May, 2012	Rs.5000.00 per trainee
2.	Training on Mushroom Cultivation for Small/Marginal Growers-I	Farmers should understand Hindi – 50 Nos.	7 days	16-22 nd May, 2012	Rs.1000.00 per trainee
3.	Training on Mushroom Cultivation for KVK staff	Scientists/SMS/Technical Staff of KVKs and SAUs –30 Nos.	7 days	19-25 th July, 2012	No Fee. TA & DA is to be borne by the parent organisation.
4.	Training on Mushroom Cultivation for Small/Marginal Growers-II	Farmers should understand Hindi – 50 Nos.	7 days	20-26 th September, 2012	Rs.1000.00 per trainee
5.	Hands on Training Course on Mushroom Cultivation Technology	Preferably science graduate (Max 10)	3 months	1 st March- 31 st May, 2012	20000.00 per trainee

How to apply

- Apply in advance in the prescribed form along with DD of required amount to the Director, Directorate of Mushroom Research, Chambaghat, Solan-173213.
- Selection will be done on the basis of first come first serve. DD should be drawn **in favour of ICAR-UNIT NRCM**, payable at SBP, Solan (H.P). DD of non selected candidates will be returned after selection of trainees.
- **Application must reach** us one month before the commencement of the respective training programme.
- The applicants can also deposit the fee by cash in the office (DMR, Solan) **one month prior** to respective training programme.
- **No online transaction** of the money will be entertained. The training fees specified are for Indian participants only.

NOTE:

- **No boarding/lodging and travel expenses will be paid to the trainees**
- **Fee is non-refundable for selection candidates**
- **Shared rooms in the DMR farmers hostel will be provided to trainees @ Rs 50 per day per trainee subject to availability (Max 35 trainees)**
- **Trainees can avail canteen facility at DMR at nominal rates.**
- **Dates are tentative and subject to the change. The candidates are advised to regularly check our website.**

Format for Application Form

Name and complete postal address

Contact details (phone/fax/email)

Age and Sex

Qualification

Have you undergone any training in mushroom cultivation?

Have you cultivated any mushrooms?

Are you involved in any mushroom related business/activities?

DD details:

Bank Name.....No.....Amount.....Date of Issue.....

COURSE CONTENTS
(Entrepreneurs' Training Course)

THEORY

- 1) Mushroom- 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) Recycling 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.

PRACTICALS

1. Culture preparation
 2. Spawn production
 3. Compost preparation for White button mushroom
 4. Substrate preparation for Oyster mushroom
 5. Substrate preparation for Paddy straw mushroom
 6. Substrate preparation for shiitake & Black ear mushroom
 7. Substrate preparation for Milky mushroom
 8. Substrate preparation for Reishi mushroom
 9. Casing and crop management in button mushrooms
 10. Diseases /mould/insect pests, their field identification and management
 12. Post-harvest handling for value addition including dehydration of mushrooms
 13. Farm visit
 14. Video film on mushroom cultivation/ harvesting/ processing
 15. Visit to the mushroom farm
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