

## **MUSHROOM CULTIVATION [ MRCT ]**

### **General Information :**

- |                         |   |                      |
|-------------------------|---|----------------------|
| 1. Name of the Trade    | : | Mushroom Cultivation |
| 2. Entry Qualification  | : | Class VIII Passed    |
| 3. Duration of Training | : | 06 Months            |
- [ Under Vocational Short Term Course ]

### **Course Break-up :**

- |                                |   |          |
|--------------------------------|---|----------|
| a) Practical instruction       | : | 288 hrs. |
| b) Theoretical instruction     | : | 67 hrs.  |
| c) Entrepreneurial instruction | : | 05 hrs.  |

### **Marks Alloted :**

- |              |   |     |
|--------------|---|-----|
| a) Practical | : | 400 |
| b) Theory    | : | 100 |

### **Objective of the Course :**

The objective of the course is to impart necessary competencies focusing on technical competencies like skill and knowledge so that they become employable in agro based industries. Another objective is to motivate and equip intended candidates through training to go for self-employment.

At the end of the training they will be able to :

- Have idea on intricacies of Mushroom Cultivation.
- Set up own unit of Mushroom Cultivation.

The Course content is to be covered in less than 26 weeks since weeks will be used for enrolment procedures ; leave of the instructors, holidays, examination, texts etc.

### **Theory :**

1. Definition of Mushroom, Difference between Mushroom and other Proteinous foodstuff. Difference between edible mushroom & proteinous mushroom-points of identification.
2. Wild Mushroom - Cultivated Mushrooms Varieties, Types of Mushroom based on season of cultivation - its importance.
3. Protection of Mushroom from different category of Pests. Insects, Diseases and weed management.
4. Nutritive and medicinal value of Mushrooms.
5. Mushroom as food - Varieties.
6. Cultivation of under controlled Coditions — Hushroom Spawn— Production, Laboratory Management.

7. Food Processing - Mushroom as an ingredient.
8. Mushroom collection, Drying and Preservation technique. (Including laboratory management)
9. Availability of spawn

**Practical :**

1. Identification of different varieties and species of Mushroom
2. Management of Laboratory for Production of Mushroom spawn and Mushroom.
3. Production process of Mushroom spawn under controlled condition
4. Cultivation of different types Mushroom
5. Mushroom collection, drying and preservation
6. Preparation of food, taking Mushroom as an important ingredient
7. Industrial cum study tour to Mushroom cultivation farms.
8. Preparation of on Project for Commercial Mushroom Cultivation.

## ENTREPRENEURIAL INSTRUCTION

Sl.No.	Course Curriculum	Hours
1.	Brief idea on nature of small business management and Industrial Technical skill.	
2.	Preparation of schemes and vetting to Financial Institutions/Lead Bank for obtaining loans.	
3.	Rules for setting up of business / production Unit.	
4.	Maintenance of Accounts, Labour Capital etc.	
5.	Man Management, Communication; Motivation.	
6.	Operational Management.	
7.	Market Survey.	
8.	Quality Control:	
9.	Visit to Industrial units for gathering idea to start the unit.	
10.	Choice of technology as per demand of local people of the District / State.	
11.	Knowledge of Sales Tax etc.	
12.	Brief idea for Registration of SSI, Trade License, Project Report Proposal for loans etc.	
		<b>Total    05</b>