



SATHYABAMA

INSTITUTE OF SCIENCE AND TECHNOLOGY (DEEMED TO BE UNIVERSITY)
ACCREDITED WITH "A" GRADE BY NAAC
APPROVED BY AICTE

SCHOOL OF BIO AND CHEMICAL ENGINEERING

DEPARTMENT OF BIOTECHNOLOGY

Organizes value added course on

Mushroom Farming

DATE: 3 December 2018 – 21st December 2018 (15 working Days)

TIME: 3.00 pm to 5.00 pm

RESOURCE PERSONS

Dr. Prakash P
Assistant Professor, Department of
Biotechnology, Sathyabama Institute of
Science and Technology.

Dr. Stanley Abraham,
Scientist,
Ocean Research Centre,
Sathyabama Institute of Science and Technology.

*ELIGIBLE STUDENTS-SCHOOL OF BIO AND CHEMICAL
ENGINEERING*



*Attendance is mandatory for
all classes*

ORGANIZER
Dr. Prakash P
Assistant Professor
Department of Biotechnology

FOR REGISTRATION CONTACT: Dr. PRAKASH P - 9840522688



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OBJECTIVES:

- To explain and apply the basic skills involved in the cultivation of edible mushrooms.
- To explain the post-harvest process of edible mushroom farming harvesting, packaging, preserving and having basic knowledge of marketing their mushrooms.

MODULE 1: Production of Oyster Mushrooms (*Pleurotus Florida*) – 15 Hours

1. Introduction to edible mushrooms.
2. Substrate Preparation, Sterilization: Boiling, Steam sterilization, chemical sterilization.
3. Oyster mushroom's Spawn Production.
4. Production Process and Maintenance of humidity, temperature, pest management
5. Harvesting and value-added products: Soup preparation, Mushroom powder.

MODULE 2: Production of Milky Mushrooms (*Calocybe spp*) – 15 Hours

1. Introduction to Milky mushroom
2. Substrate Preparation, Sterilization: boiling, Steam sterilization, chemical sterilization
3. Milky mushroom's Spawn Production using various substrates
4. Production Process: Spawning and casing
5. Harvesting and value-added products: Soup preparation, Mushroom powder
6. Cost-benefit analysis

OUTCOMES:

- Students can start a small-scale industry of Mushroom cultivation.
- Students study the morphology and types of Mushrooms.
- They are aware of the identification of edible and poisonous Mushrooms. Students will be able to produce spawn on their own.



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CERTIFICATE OF PARTICIPATION

This is to certify that, Mr./Ms./Mrs. **Chandini A**, a Mtech Biotechnology Student of Sathyabama Institute of Science and Technology, has successfully completed value added course on **MUSHROOM FARMING** organized by the Department of Biotechnology, Sathyabama Institute of Science and Technology from 03rd December 2018 - 21st December 2018

DR. RAMESH KUMAR,
HEAD OF THE DEPARTMENT
DEPARTMENT OF BIOTECHNOLOGY
SATHYABAMA INSTITUTE OF
SCIENCE AND TECHNOLOGY

DR. STANLEY ABRAHAM,
SCIENTIST,
OCEAN RESEARCH CENTRE,
SATHYABAMA INSTITUTE OF
SCIENCE AND TECHNOLOGY

DR. PRAKASH P
ASSISTANT PROFESSOR
DEPARTMENT OF BIOTECHNOLOGY
SATHYABAMA INSTITUTE OF
SCIENCE AND TECHNOLOGY