



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: 17.12.2021 to 23.12.2021 (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-B.SC BIOCHEMISTRY,
MICROBIOLOGY, BIOTECHNOLOGY AND B.TECH
BIOTECHNOLOGY*

VENUE: DEPARTMENT OF BIOTECHNOLOGY

*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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DATE	TIME	TOPIC	HANDLED BY
07-12-2021	3.00 TO 5.00 PM	INTRODUCTION TO EDIBLE MUSHROOMS	DR.PRAKASH P
08-12-2021	3.00 TO 5.00 PM	SUBSTRATE SELECTION	DR.PRAKASH P
09-12-2021	3.00 TO 5.00 PM	SUBSTRATE PREPARATION,STERLIZATION	DR.PRAKASH P
10-12-2021	3.00 TO 5.00 PM	BOILING, STEAM, STERILIZATION, CHEMICAL STERILIZATION	DR.PRAKASH P
11-12-2021	3.00 TO 5.00 PM	OYSTER MUSHROOM'S SPAWN PRODUCTION	DR.PRAKASH P
13-12-2021	3.00 TO 5.00 PM	PRODUCTION PROCESS AND MAINTENANCE	DR.PRAKASH P
14-12-2021	3.00 TO 5.00 PM	COST BENEFIT ANALYSIS	DR.PRAKASH P
15-12-2021	3.00 TO 5.00 PM	HANDS ON TRAINING	DR.PRAKASH P
16-12-2021	3.00 TO 5.00 PM	INTRODUCTION TO MILKY MUSHROOM	DR.STANLEY ABRAHAM
17-12-2021	3.00 TO 5.00 PM	SUBSTRATE PREPARATION, STERILIZATION: BOILING, STEAM STERILIZATION, CHEMICAL STERILIZATION	DR.STANLEY ABRAHAM
18-12-2021	3.00 TO 5.00 PM	MILKY MUSHROOM'S SPAWN PRODUCTION USING VARIOUS SUBSTRATES	DR.STANLEY ABRAHAM
20-12-2021	3.00 TO 5.00 PM	PRODUCTION PROCESS: SPAWNING AND CASING	DR.STANLEY ABRAHAM
21-12-2021	3.00 TO 5.00 PM	HARVESTING AND VALUE-ADDED PRODUCTS	DR.STANLEY ABRAHAM
22-12-2021	3.00 TO 5.00 PM	COST-BENEFIT ANALYSIS	DR.STANLEY ABRAHAM
23-12-2021	3.00 TO 5.00 PM	HANDS ON TRAINING	DR.STANLEY ABRAHAM



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CERTIFICATE OF PARTICIPATION

This is to certify that, Mr./Ms./Mrs. *Elanthendral G.* a Btech 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 07/12/2021 to 23/12/2021

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

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