

## About the course

This course offers a comprehensive introduction to the world of mushrooms, with a specific emphasis on the cultivation of oyster mushrooms. The course is meant for students, people who are interested in agriculture, and people who are interested in beginning their own businesses. It examines the nutritional and economic potential of mushrooms, including their production techniques, value-added products, and the sustainability of mushroom agriculture. Upon successful completion of the course, participants will have learned both theoretical knowledge and practical expertise in the process of founding and maintaining their very own mushroom farming business.

## Learning Objectives

- Understand the nutritional value, varieties, and health advantages of mushrooms.
- Identify major components and edible types of mushrooms, notably Oyster mushrooms.
- Acquire the systematic methodology for raising Oyster mushrooms.
- Analyze growing conditions, seasonal species, and storage procedures.
- Recognize common issues, take required measures, and apply troubleshooting solutions.
- Appreciate the sustainability and economic potential of mushroom agriculture.
- Discover the top mushroom-growing places in India.

## Target Audience:

- Farmers and agri-entrepreneurs
- Agripreneurs and new businesses in sustainable farming
- People who study agriculture, botany, and food science
- People who plant at home and do it as a pastime
- NGOs and development agencies that support long-term jobs
- People who are interested in superfoods or healthy eating

## Course Duration: 8-10 hours

# **Course Title: Sustainable Mushroom Cultivation and Enterprise Development**

## **Module – 1    Mushroom: A Super Food**

- 1.1 Introduction to Mushroom
- 1.2 Key components of Mushroom
- 1.3 Health benefits of Mushroom
- 1.4 Some common and edible Mushroom
- 1.5 Value Added Products

## **Module – 2    Basis of Mushroom Cultivation**

- 2.1 Importance of Mushroom Cultivation
- 2.2 About Oyster Mushroom
- 2.3 Nutritional composition of Oyster Mushroom

## **Module – 3    Oyster Mushroom Cultivation**

- 3.1 Step-by-step guided for Oyster Mushroom Cultivation
- 3.2 Oyster Mushroom growing conditions
- 3.3 Seasonal growing species of Oyster Mushroom

## **Module – 4    Challenges, precautions and preservation in Mushroom Cultivation**

- 4.1 Challenges
- 4.2 Precautions
- 4.3 Preservation and Storage
- 4.5 Common Mushroom Issues Troubleshooting

## **Module – 5    Sustainability of Mushroom Cultivation**

- 5.1 Environmental benefits
- 5.2 Economic benefits
- 5.3 Agricultural benefits
- 5.4 Top 10 locations for mushroom cultivation in India

## **Assessments & Activities:**

- Case study discussions
- References