

CERTIFICATE COURSE – MUSHROOM CULTIVATION

COURSE OUTCOMES:

- · Appreciate the importance of embarking on self-employment and has developed the confidence and personal skills for the same.
- · Understand the prospects of Mushroom cultivation.
- · Gain the knowledge of cultivation of different types of edible Mushroom.
- · Will be able to identify Climatic requirement of Mushroom cultivation.
- · Understand the requirement of composting for Mushroom cultivation & different methods of composting.
- · Knowledge of Diseases and pests affecting Mushroom and their control in Mushroom cultivation.
- · Know the methods of harvesting, grading, packing and storing of Mushroom.
- · Know about preparation of value added products out of Mushroom
- Gain the knowledge of post harvest procedures in cultivation
- · Able to identify and select edible types of Mushroom.
- · Able to select appropriate site suitable for Mushroom cultivation.
- · Will be able to prepare and pasteurize different types of compost.
- · Will be able to select right type of spawn.
- · Manage the diseases and pests of Mushroom.
- · Harvest through appropriate techniques.
- · Grade & pack the Mushroom based on the quality



