

SYLLABUS

MUSHROOM CULTIVATION AND MARKETING -30 Hrs

UNIT I

- Introduction: General History, Edible mushrooms and Poisonous mushrooms.
- Common Indian mushrooms.
- Nutritional value, medicinal value and advantages.
- Systematic position, morphology, distribution, structure and life cycle of *Agaricus*.

UNIT II

- Cultivation: Paddy straw mushroom – substrate, spawn making.
- Methods – bed method, polythene bag method, field cultivation.
- Oyster mushroom cultivation – Substrate, spawning, pre-treatment of substrate.

UNIT III

- Maintenance of mushroom.
- Diseases- Common pests, disease prevention and control measures.
- Processing - Blanching, steeping, sun drying, canning, pickling, freeze drying.
- Storage – short term and long term storage.

UNIT IV

- Production level, economic return, Foreign exchange from Mushroom cultivating countries and international trade.

Field Study: Visit to a mushroom cultivating Laboratory

REFERENCES

1. Pandey B P 1996. A textbook of fungi. Chand and company N Delhi.
2. Kauf T N 2001. Biology and conservation of mushrooms. Oxford and IBH publishing company N.Delhi
3. Gupta P.K. Elements of Biotechnology.
4. Harander Singh. 1991. Mushrooms- The Art of Cultivation- Sterling Publishers
5. Indian Journal of Mushrooms. Published by I.M.G.A. Mushroom Research Laboratory, College Agriculture, Solan

