**ONLINE MUSHROOM TRAINING: Admission open**

**ONLINE TRAINING ON 'MUSHROOM SPAWN PRODUCTION AND MUSHROOM CULTIVATION ‘- Duration 6 days**

**COURSE DETAILS**

1. **Training date: 02.01.2021 to 08.01.2021 (Excluding Sunday 03.01.2021)**
2. **Training fee:** Rs 2832/- (Rupees Two thousand eight hundred thirty two only)
3. **Process of enrollment:**

**Fee payment through this link** [**Payment Gateway**](https://www.onlinesbi.com/sbicollect/icollecthome.htm?corpID=1999961) <https://www.onlinesbi.com/sbicollect/icollecthome.htm?corpID=1999961>

[**Please click here to follow the payment steps**](https://iihr.res.in/sites/default/files/Click%20here%20for%20payment%20gateway%20information.pdf)

**Fill the** [**Google Proforma**](https://forms.gle/ReR7xfZyVsCrs8hb8)( <https://forms.gle/44AiqByEXDQYUmpZ8> )

**Along with the following scanned documents**

1. **Paid fee receipt copy**
2. **AADHAR photocopy**
3. **Passport size photo**
4. **Last date for enrollment: 10.12.2021 ( Maximum candidates 90 on fist come first serve basis, After 90 candidates, registration will be closed).**
5. **Duration of the course: 6 days**
6. **Time of course:   9.45 am to 4.00 p.m. Lunch: 1.00-1.45 pm.**
7. **Medium of Instruction: English**
8. **Course Director: Dr. Meera Pandey**
9. **Course coordinator:   Dr. Chandrashekara C. & Dr. G. Senthil Kumaran**
10. **Moderator: Mr. Thippeswamy S**
11. **Mode of training: Though zoom meeting**
12. **Course material:  Digital Compendium of Lectures, Digital books, Training Certificate (Digital Pdf)**
13. **Course content**
14. **Spawn production course:** Production of pure tissue cultures, maintenance of pure cultures, production of Mother spawn, G1 and G-2 spawn, Cultivation spawn, Spawn unit lay out, Mechanization of spawn production, Integration of solar energy in spawn production system, prevention of contamination and quality control of spawn.
15. **Mushroom cultivation course:** Commercial cultivation technology of button (no practical), oyster, milky, shiitake, King Oyster, Reishi mushrooms, Nutritive and medicinal properties, post-harvest packaging and management, mushroom product development, Marketing, Machinery and equipment for mushroom farm, farm layout, Disease and pest management , Sanitation & food safety in mushroom farm, cultivation of  lesser known mushrooms, Integration of solar energy in mushroom cultivation system, poisonous mushrooms, Mushroom cultivation for differentially able people.

**Note :**

1. Fee is non refundable
2. No candidate will be entertained without enrollment

**3.** [**MoU for technology transfer on Mushroom Cultivation /Spawn Production through training**](https://www.iihr.res.in/sites/default/files/Mou%20FOR%202017-18%20MUSHROOM%20TRAINING%20PROGRAMS.pdf)

**Note:**

1. MOU for undergoing Hands on mushroom training is compulsory
2. MOU for online training is optional