

## Training details

1. **Duration of the course: 6 days**
2. **Time of course: 10 am to 4 p.m. Lunch: 1-2 pm.**
3. **Medium of Instruction: English**
4. **Course Director: Dr. Meera Pandey**
5. **Course coordinator: Dr. Chandrashekara C. & Dr. G. Senthil Kumaran**
6. **Moderator: Mr. Thippeswamy S**
7. **Mode of training: Through zoom meeting**
8. **Course material: Digital Compendium of Lectures, Digital books, Training Certificate (Digital Pdf)**
9. **Course content**
  - a) **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.
  - b) **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 :**

- i. Fee is non refundable
- ii. No candidate will be entertained without enrollment

### **3. MoU for technology transfer on Mushroom Cultivation /Spawn Production through training**

#### **Note:**

- i. MOU for undergoing Hands on mushroom training is compulsory
- ii. MOU for online training is optional