

Hands-on training programme  
of value addition on  
"Production technology for Edible  
and Medicinal Mushroom"

Value Added Course  
Duration 7 Days (30 Hrs):  
Dates 20-26 May, 2023  
Application Form

1. Name of the Student .....
  2. College Name .....
  3. Id. no. ....
  4. Student Department .....
  5. Educational Qualification .....
  6. Address of Student .....
  7. Correspondence Address .....
  8. Mobile No. ....
  9. Email Id of Student .....
- Signature of Student with  
date .....

Forwarded with  
Advisor/OIC/HOD .....

**Chief Patron:**  
**Dr.K.K.Singh**  
Hon'ble Vice Chancellor  
SVPUA&T, Meerut-  
250110

**Patron:**  
**Dr.Vivek**  
Dean, College of  
Agriculture  
**Dr. Ramji Singh**  
Dean Post Graduate  
Studies

**Course Director:**  
**Dr. Gopal Singh**  
OIC, MRTC  
**CourseCo-ordinators:**  
**Dr. Kamal Khilari**  
HOD & Professor , Plant  
Pathology  
**Dr. Prashant Mishra**  
Professor, Plant  
Pathology  
**Organising Secretary:**  
**Dr. Ramesh Singh**  
Associate Professor, Plant  
Pathology  
**Guest Speakers:**  
**Dr. Chandra Bhanu**  
Principal Scientist, IIFSR,  
Meerut  
**Dr. Mehi Lal**  
Senior Scientist, CPRI,  
Meerut

Hands-on training programme of value addition on  
"Production technology for Edible  
and Medicinal Mushroom"



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Duration 7 Days (30 Hrs): Dates 20-26 May, 2023  
Organized by  
Mushroom Research & Training Center



Sardar Vallabhbhai Patel University of Agriculture & Technology,  
Meerut-250110 (U.P.)

## **Background :-**

Mushrooms have nutritional and medicinal properties. The availability of mushroom spawn and the mushroom are need to be strengthened in N.C.R. Mushroom is produced in both public and private sector. To produce quality spawn mushroom and its process products. Training is useful for interested Under graduate & Post graduate students and JRF/SRF for generation of employment and stability in mushroom production. trained the interested individuals by lectures, practicals, visits of mushroom production units.

## **Expected Outcome :-**

The objective of this course is to provide knowledge about basic to advanced knowledge about Mushroom Production technology. On completion of this programme, the student will be able to do preliminary assessment and identification of mushroom quality and will be able cultivate both edible and medicinal mushrooms. The student will gain a deeper understanding of the Mushroom Production, processing, handling, transportation, intrinsic and extrinsic factors. The specific outcome of the course is going to be the training of a personnel for self-employment and creating awareness and competency.

## **Objective :-**

- ✓ Hands on Training and Entrepreneurship development amongst UG/PG students.
- ✓ To make UG/PG students aware of the new innovative technologies for easy adoption.

## **Course Content :-**

- ✓ Recent techniques in value addition of Mushroom.
- ✓ An insight to mushroom
- ✓ Oyster & Milky Mushroom Production technology (Practical)
- ✓ Spawn Production Technology
- ✓ An Introduction to Mushroom Production
- ✓ Hands on Spawn Production Technology
- ✓ Nutritional & Medicinal Values of Mushroom
- ✓ Oyster Mushroom Production Technology
- ✓ Hands on Milky & Oyster Mushroom Production technology
- ✓ Cordyceps Mushroom : An Intro
- ✓ Shiitake & Ganoderma Mushroom
- ✓ Production technology of Shiitake & Heiracium Mushroom (Practical)
- ✓ Biotic Stress Management in Mushroom Production
- ✓ Button Mushroom Production Technology
- ✓ Split gill & Ganoderma Mushroom Production technology & Practical
- ✓ Mushroom Production Management
- ✓ Abiotic Stress Management in Mushroom Production