





Certificate course on

MUSHROOM CULTIVATION

and Faculty Development Program

in collaboration with Department of Microbiology, Shaheed Rajguru College

The session will be conducted in hybrid (online and offline) mode.

Registrations Open!
Program starting from: 12th October, 2022

Contact us: enactussrcaswegmail.com

Purnima Singh: 9818439684 Shraddha Rana : 8958452593

For registering contact the above mentioned numbers.

ABOUT THE INSTITUTION

Shaheed Rajguru College of Applied Sciences for Women is one of the most coveted colleges of The University of Delhi. The students with brilliant minds, carry an empowering vision and the zest to change this world.

Enactus Rajguru was established in order to put these minds to work, help them gain real world experiences while bringing change in the world.

Project Green Haven is all about Mushroom Cultivation. We aim to introduce fresh and organic mushrooms to the market that themselves are full of nutrients that are much needed in today's world. We have been focussing on the production of 2 types of mushrooms i.e. King Oyster mushrooms and Button mushrooms.

The project aims to serve as a vehicle of consciousness in the market creating a holistic and sustainable business model promoting good health and wellness for all beings and also mother nature.

The **Department of Microbiology** of the college provides help and insights for mushroom cultivation. They help us make our project and process scientifically precise.

In total, cultivation involves two distinct sets of processes.

- 1. The preparation of a selective culture medium.
- 2.The utilisation of that medium for mycelial growth and fruiting of an edible fungus

The faculty from the Department of Microbiology, Shaheed Rajguru College Of Applied Sciences For Women have assisted us in each step of this project and are a source of motivation for all of us.

ABOUT THE PROGRAM

Enactus Rajguru, under Project Green Haven, is organizing a Certificate Course on Mushroom Cultivation and Faculty Development, encouraging mushroom cultivation and popularizing mushroom consumption amongst masses by imparting quality knowledge, and training about fundamentals of mushroom growth.

The attendees will learn how to-

- Determine the preferred conditions for growing specified mushroom genres.
- Differentiate the stages in the growing of mushrooms.
- Develop criteria for selecting growing media, for different genres of edible fungi.
- Describe an appropriate compost for growing chosen Mushrooms.
- Explain the use of casing in mushroom production
- Identify and devise resources for mushroom cultivation
- Learn optimum growing techniques
- Enhance skills for other sectors of business
- Develop network with other mushroom growers and institutions



SNIPPETS FROM MCP 2021

Enactus Rajguru is BACK with the mushroom cultivation program after huge success since its inception! In 2021, 30+people from different backgrounds joined us!













TESTIMONIALS FROM MCP 2021

It was a well organised and a wonderful session yesterday in the college. Thanks team Enactus and all the faculty of the college for a knowledgeable session.

Dr. Gurjeet Kaur

Rishabh Vashisht

Very memorable course everyone, hugely grateful to the Organising Team.

Thank you to the entire faculty for clearing all our doubts with such expertise.

thank you for such a wonderful session it was, let me say this is one of the most terrific training i have attended.

Jatin Khandodiya





It was a great experience indeed.

Very informative session which also cleared a lot of the doubts I had accumulated during the online sessions..

Plus the three pups, the kitten et al were like tiny cherries on top (2)

GREEN HAVEN AND MCP SUCCESS EVENT 2021











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- Identify and devise resources for mushroom cultivation
- Learn optimum growing techniques
- Enhance skills for other sectors of business
- Set up an entrepreneurial venture
- Develop network with other mushroom growers and institution

While the following topics would be covered-

- Fundamentals of Mushroom Farming
- Benefits of Mushroom Farming
- Techniques involved in Mushroom Cultivation
- Sustainable farming with least waste production

Starting in October, the course will be taken in hybrid mode. That is, online as well offline including 5–8 video lectures of two hours each; field visits providing handson training to the participants.



ELIGIBILITY CRITERIA

Our course is available for everyone who loves to grow veggies and study them!

- UG/PG Students
- Researchers/Scholars
- Farmers
- Cultivation Enthusiasts
- Mushroom Enthusiasts
- Homemakers or Women who want to become financially independent



October 12.10.22

- Inaugural Session
- Introduction to certificate program
- Biology of Mushrooms
- Nutritional and medicinals aspects of mushroom
- Market of Mushrooms
- Cultivation of Button Mushroom

13.10.22

- Visual learning- Steps in cultivation of button mushroom
- Growing the mushrooms

15.10.22

18.10.22

22.10.22

26.11.22

- Practical classes will be held
- For local mushroom house setup
- Hands on training of button mushroom cultivation
- Its cultivation, required environment, hacks and much more.



31.10.22 6.11.22 8.11.22	 Seeding, Spawning on field. Understanding of King Oyster and Black Oyster Its cultivation requirements, hacks and much more. Practical demonstration of cultivation process
12.11.22	 Making of Compost Its process, essential components, correct measures. Will be taught in hybrid mode
14.11.22	Sprouting of Button Mushroom
24.11.22	 Ready substrate bags will be available that will be helpful in the cultivation process for the trainees.
6.12.22	Cropping of Button Mushrooms
Jan	Cropping of King Oyster
Feb	Summing up of the courseDoubt sessions will take place



Course Components	Learning Outcomes
Introduction to Mushrooms	What are Mushrooms and their basic knowledge
Biology of Mushrooms	Identification and biological aspect of Mushrooms
Nutritions from Mushrooms	Nutritional value and medicinal features of Mushrooms
Cultivation and harvest of Mushrooms	Various Mushroom cultivation techniques and authentic knowledge about mushroom harvesting
Material Available	Ready to pack and send with knowledge related to entrepreneurial venture

LEARNING OUTCOMES

Learn from field experts.

Get equipped with all the authentic knowledge about mushroom cultivation.

Learn secret skills of cultivation for the perfect results.

Spread the knowledge, use it for personal purposss, research and entrepreneurial ventures.

Learn various cultivation techniques like-Spawn collection, Infrastructure setup, Raw material for compost preparation.

Key Takeaways



Entrepreneurial Skills



Hands on Experience in Mushroom Cultivation



Effective and Efficient Farming Techniques



Certificate



Lots and lots of Mushroom based Knowledge



REGISTRATION FEES

INR 5000

for Entrepreneurs (includes Faculty Members and Research Scholars)

INR 3500

for Students/ Homemakers (includes Colleges and Universities)

• INR 400

for Domestic (includes farmers and layman)

- 10% waiver for NGOs, Organizations providing group participants.
- 10% waiver on Early Birds

ORGANIZING COMMITEE

Patron:

Prof. (Dr.) Payal Mago

Convenor:

Dr. Rekha Mehrotra

Ms. Tanusha Jain

Co Convenor:

Ms Juhi Jham

Organizing Committee:

Ms Yuthika Agarwal

Ms Rableen Kaur Rao

Student Incharge:

Ms. Purnima Singh

Ms. Shraddha Rana

Ms. Snigdha Ghosh

Ms. Navdha Goel

Ms. Sia Piplani

Ms. Aadya Kakar

Ms. Rishima Aneja

Ms. Eesha Gupta