

**CERTIFICATE COURSE IN MUSHROOM
CULTURE AND MARKETING**



SADAKATHULLAH APPA COLLEGE (AUTONOMOUS)
Rahmath Nagar, Tirunelveli - 627 011

Certificate in Mushroom culture and Marketing

About the Course

The Course is designed to develop an understanding about Mushroom. It is imparted to enhance the skills in Mushroom culture and Marketing

Instructional Design

This Course is of twelve months duration which includes Theory classes and Practical sessions, Assignment and Project Work

Eligibility

All students who have passed Higher Secondary are eligible to enroll for the course

Scope of the course

It brings about beneficial turning time of life for the students The course paves way for Entrepreneurship and career opportunities



DEPARTMENT OF BOTANY

CERTIFICATE COURSE IN MUSHROOM CULTURE AND MARKETING			
PAPER-I	Mushroom Morphology and Cultivation Techniques	18NBTC11	
Hrs / Week : 45	Hrs / Sem : 2	Hrs / Unit :9	Credits : 3

Unit – I Introduction to Mushroom Culture

Introduction – history - Scope and Importance of edible mushroom cultivation –Edible and Poisonous mushrooms in India.

Unit – II

Mushroom External Morphology; key to differentiate edible and poisonous mushrooms.

Unit – III

Spawn preparation: Preparation of pure culture, media used in raising pure culture, Culture maintenance, Facilities required for spawn preparation, Preparation of spawn substrate, and storage of spawn.

Unit – IV

Small scale Cultivation technology of Oysters mushroom, Button mushroom and Paddy straw mushrooms.

Unit – V

Problems encountered in mushroom cultivation techniques and its commercial exploitation.

REFERENCES:

1. Mushroom Cultivation, Tripathi, D.P. (2010) Oxford & IBH Publishing Co. Pvt. Ltd. New Delhi.
2. Mushroom Production and Processing Technology, Pathak, Yadav, Gour (2010) Published by Agribios (India).
3. A hand book of edible mushroom, S. Kannaiyan & K. Ramasamy(1980). Today & Tomorrows printers & publishers, New Delhi.
4. Hand book on Mushrooms, Nita Bahl, Oxford & IBH Publishing Co. Pvt.Ltd. New Delhi.
5. Mushroom: Its Wild Relatives. Das
6. Mushrooms: Cultivation, Nutritional Value, Medicinal Effects & Environmental Impact, Chang Shu Ting
7. Complete Book of Mushrooms, Jordan.
7. Technical Guidelines for Mushroom Growing in the Tropic, Royse.
8. Mushroom Biotechnology: Development and Application, Petre.
9. Mushroom Cultivation, Kumar.
10. Advances in Mushroom Sciences, Dutta.
11. Mushroom Production & Utilization, Singh.
12. Experiment in Microbiology & Plant Pathology, Aneja.
13. Mushroom Growing, Dey.
15. Techniques of Mushroom Cultivation, Mishra.
14. Alimbi Lagwad, Jadhao, Nawgire and Ambadkar VN Marathwada Krishi Vidyapeeth Parbhani.
15. Mushroom – A Manual for Cultivation- 2012, Biswas S.
16. Mushroom Cultivation 2005. Tripathi D.P.
17. Mushroom Part-1 Pusadkar G. Bokey Prakashan, Amravati.
18. Manual of Indian Edible Mushroom ,R.K.Purkaystha and Aindrila Chandra
19. Introduction to Mushroom Science, Kaul T.N.
20. Mushroom Part-2, Dr. Asha Mane *

CERTIFICATE COURSE IN MUSHROOM CULTURE AND MARKETING			
PAPER-II	Mushroom Culture and Marketing	18NBTC12	
Hrs / Week : 45	Hrs / Sem : 2	Hrs / Unit :9	Credits : 3

Unit I

Nutritional value of edible mushrooms: Proteins, amino acids, calorific values, carbohydrates, fats, vitamins and minerals.

Unit II

Health Benefits of Mushrooms: Anti-viral value, anti-bacterial effect, anti-fungal effect, anti-tumour effect, Haematological value, cardiovascular and renal effect, in therapeutic diets, adolescence, for aged persons and diabetes mellitus.

Unit III

Mushroom Recipes: Preparation of various dishes like Mushroom sabji, Mushroom Achar, Mushroom khir, Mushroom soup, Mushroom pakoda and Mushroom papad. Cutlet, Omelette Samosa, Curry.

Unit IV

Method of Storage: Short – term storage (Refrigeration – upto 24 hours) Long term Storage- drying, blanching, dehydration, preservation, pickling and canning.

Unit V

Research Centres – Regional and National. Production level. Cost benefit ratio – Marketing in India and abroad. Export value.

REFERENCES:

1. Marimuthu, T. Krishnamoorthy, A.S. Sivaprakasam, K. and Jayarajan. R (1991) Oyster Mushrooms, Department of Plant Pathology, Tamil Nadu Agricultural University, Coimbatore.
2. Swaminathan, M. (1990) Food and Nutrition. Bappco, The Bangalore Printing and Publishing Co. Ltd., No. 88, Mysore Road, Bangalore - 560018.
3. Tewari, Pankaj Kapoor, S.C., (1988). Mushroom cultivation, Mittal Publications, Delhi.
4. Nita Bahl (1984-1988) Hand book of Mushrooms, II Edition, Vol. I & Vol. II.
5. Paul Stamets, J.S. and Chilton, J.S. (2004). Mushroom Cultivator: A practical guide to growing mushrooms at home, Agarikon Press.
6. Shu-Ting Chang, Philip G. Miles, Chang, S.T. (2004). Mushrooms: Cultivation, nutritional value, medicinal effect and environmental impact, 2nd ed, CRC press.

CERTIFICATE COURSE IN MUSHROOM CULTURE AND MARKETING		
PAPER-III	PRACTICALS IN MUSHROOM CULTURE AND MARKETING	18NBTCP1
Hrs / Week : 30	Hrs / Sem : 9	Credits : 2

DEMONSTRATION

1. Identification of edible and poisonous mushroom.
2. Microscopical observation of mushrooms.
3. Drying methods of mushroom.
4. Harvesting method in mushroom.
5. Mushroom package.
6. Different methods of mushroom storage.
7. Study of various methods of mushroom processing.
8. Preparation of various mushroom dishes.
9. Visit to Mushroom Research Centre.



Sadakathullah Appa College (Autonomous)
Rahmath Nagar, Tirunelveli -627 011.

Certificate Course in Mushroom Culture

Offered by Department of Botany

Upon completion of the Course students will be able to:

- Differentiate the various types and categories of mushrooms.
- Understand the process involved in the cultivation of mushrooms.
- Practice the cultivation of different types of mushrooms.
- Evaluate the nutritional value of mushrooms.
- Recommend themselves and others about mushroom farming for self-employment.