

CLUSTER UNIVERSITY SRINAGAR

SYLLABUS (FYUP UNDER NEP 2020)

Offered By Department of Botany Semester 1st Skill Enhancement Course (SEC)

Course Title: Small Mushroom Grower-I

Course Code: AGR/Q7808 (UGSMG23S104)

Credits: 4 (Theory: 1, Practical: 3)

Contact Hrs: 105 (Theory: 15, Practical: 90)

Max. Marks 100

Theory: 25; Min Marks: 10 Practical: 75, Min. Marks: 30

Objectives:

- -To demonstrate the process of carrying out mushroom cultivation.
- -To describe the process of maintaining, harvesting and processing mushroom.
- -To demonstrate the process of preparing and pasteurising mushroom compost.

Training Outcomes:

After completing this programme, participants will be able to:

- -Demonstrate the process of preparing and pasteurising mushroom compost.
- -Describe the process of establishing a mushroom farm and preparing the site for mushroom cultivation.
- -Demonstrate the process of carrying out mushroom cultivation.
- -Describe the process of maintaining, harvesting and processing mushroom.
- -Describe the process of undertaking employability and entrepreneurial practices.
- -Demonstrate various practices to maintain personal hygiene, cleanliness, and safety at the workplace.
- -Explain the importance of practising inclusion and gender equality at work.

Unit I

Introduction to the role of a Small Mushroom Grower: Size and scope of the Agriculture industry and its sub-sectors; role and responsibilities of a Small Mushroom Grower.

Unit II

Preparation and pasteurisation of mushroom compost I: Importance and function of compost in mushroom cultivation; types of compost used in mushroom cultivation.

Unit III

Preparation and pasteurisation of mushroom compost II: Process of preparing and pasteurisation mushroom compost; methods of overcoming mineral deficiencies of compost; stabilize the effect of ammonium content in compost.

Unit IV

Inputs and preparation of site for mushroom cultivation: Varieties of mushroom cultivated in different geographical conditions; growing conditions for varieties of mushroom; conditions for storing and preparing site for mushroom cultivation.