

DEPARTMENT OF BOTANY
MUSHROOM CULTIVATION
SYLLABUS

Total Hours: 30

Course Outcome

- To provide self-employability skills

Course Content:

1. Introduction and History	2h
2. Mushrooms - Common edible Mushrooms, Uses of Mushrooms	2h
3. Production of Spawn - storage of spawn -methods of spawning	3h
4. Cultivation of mushrooms - <i>Pleurotus</i> sps	4h
5. Cropping and harvesting	2h
6. Preservation	4h
Storage in fresh conditions, controlled atmosphere, Freeze drying, Steeping preservation, Dehydration and Canning	
1. Diseases-Method of control of diseases	4h
1. Do's and Dont's of Mushroom growing	2h
1. Delicious recipes of mushroom	7h
Mushroom Pickles	Mushroom Cutlets
Mushroom Samosa	Mushroom Biryani
Mushroom Baji	Mushroom Soup
Mushroom Tomato Soup	Mushroom Omelette
Mushroom Thoran	Mushroom Tomato curry
Mushroom masala	Mushroom and peas
Mushroom and Paneer	Chillie Mushroom
Liver and Mushroom	