



# ST AGNES COLLEGE (AUTONOMOUS)

Mangaluru - 575002

Re-accredited by NAAC with A+ Grade, CGPA 3.65/4 (Cycle 4)  
College of Excellence by UGC, New Delhi  
Star College Status by DBT, MST, Govt. of India

## DEPARTMENT OF MICROBIOLOGY

2022-2023

### VALUE ADDED COURSE: MUSHROOM CULTIVATION

Duration: 30 Hours

Name of the Staff in charge:

Mrs. Vidya Patali

Designation:

Assistant Professor



#### Course Outcomes:

On completion of the course, the students-

- Develop interest in research.
- Develop positive values required to work in a laboratory like cleanliness, discipline, punctuality and teamwork.
- Develop confidence to guide a team and work independently also.
- Learn to prepare in advance the plan of action in a systematic way.
- Learn practical skills to produce something valuable (Mushrooms) from Waste material (agricultural waste).
- Develop entrepreneurship skills and are motivated to cultivate mushrooms on their own.



## **SYLLABUS/COURSE CONTENT:**

### **Theory: (16 Hours)**

- Introduction
- History
- Basic Structure /Anatomy of mushrooms
- Life cycle and Growth of mushrooms
- Types of mushrooms:Edible and Non-Edible
- Nutritional value of edible mushrooms
- Significance of mushroom as food
- Requirements for mushroom cultivation
- Preparation of the spawn
- Substrate preparation
- Method/Procedure of mushroom cultivation
- Harvesting of crop/yield
- Crop management
- Economic importance

### **Practical : (14 Hours)**

- Demonstration of technique used for mushroom cultivation and management.
- Practically making the students set up room /place for mushroom cultivation.
- Making the students prepare the substrate needed for mushroom cultivation.
- Making the students cultivate mushrooms using the raw material on their own.
- Making the students prepare different recipes using the harvested mushrooms

## **Criteria for Evaluation and Marks Distribution:**

**Attendance : 10 marks**

**Participation: 10 marks**

**Team work: 10 marks**

**Practical work : 10 marks**

**Report preparation and submission on time : 10 marks**

## **Grading Pattern:**

**A - 40 and above**

**B - 30-39**

**C -25-29**

**D – 24 and below**