

## ST AGNES COLLEGE (AUTONOMOUS) <br> 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

2023-2024

## 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 intrest 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

