

Department of Microbiology

Report on Mushroom cultivation workshop

Department of Microbiology in collaboration with S Mushroom Agri tech, Kukatpally organized a two day workshop on Mushroom cultivation for B.Sc (MGC, MBiC, BtGC) final year students on 21st & 24th Dec, 2018. Dr. Shalini Devi and Mrs. S. Chaitanya Kumari accompanied 28 students for the two day workshop under skill enhancement program.

On 21st morning, Dr. K. Prasuna, CEO of 'S' Mushroom cultivation briefed on her experience as entrepreneur and on Significance of Mushroom cultivation and methods involved. Day started with the basic knowledge on stages in Mushroom growth, environmental factors influencing their growth, farm design. After basic knowledge, hands on exposure is given to students in preparation of Bed for Milky Mushrooms, Oyster, Paddy straw and Button Mushroom, sterilization of raw materials and spawn preparation and Layer spawning etc.

Second day, Hands on training was given to students in mushroom harvesting, processing and storage. Budget for starting mushroom cultivation as small scale industry was also discussed. This workshop had provoked entrepreneurial skills and motivated students to think about start ups in this area. Different products of Mushroom like –Biscuits, noodles, pickles, Soup powder, dried and fresh mushroom were exhibited in the workshop. After successful completion of the programme, students were given with certificates.

