

GANPAT UNIVERSITY									
Faculty of Agriculture, Allied Sciences & Technology									
Programme		B.Sc. (Hons)				Branch/Spec.		Agriculture	
Semester		II				Version		1.0.0.0	
Effective from Academic Year			2025-26			Effective for the batch Admitted in			July 2025
Subject code		IIA10MPT		Subject Name		Mushroom Production Technology			
Teaching scheme						Examination scheme (Marks)			
(Per week)	Lecture (DT)		Practical(Lab.)		Total		CE	SEE	Total
	L	TU	P	TW					
Credit	0	0	2	-	2	Theory	0	0	0
Hours	0	0	4	-	4	Practical	100	00	100
Objectives of the course:									
CO 1: To gain fundamental knowledge about mushrooms, their classification, and identification techniques to distinguish edible and non-edible species.									
CO 2: To Develop skills in the cultivation of different mushroom species, including Button, Oyster, Paddy Straw, and Milky mushrooms, covering the entire process from spawn production to harvesting.									
CO 3: To Learn the techniques for preparing compost, casing, and substrates for optimal mushroom growth, ensuring sustainable and high-yield production.									
CO 4: To Identify common diseases, insect pests, and nematodes affecting mushrooms and apply effective management strategies for disease control.									
CO 5: To Understand post-harvest technologies, including preservation, storage, and value-added mushroom products to enhance marketability and shelf life.									
CO 6: To acquire knowledge of essential infrastructure, tools, and machinery required for commercial mushroom cultivation and their efficient utilization.									
Practical Content									
<ol style="list-style-type: none"> 1. Introduction to Mushroom 2. Collection and identification of mushrooms 3. Mushroom Spawn Production 4. Compost Preparation for button Mushroom 5. Spawning and Spawn Running 6. Casing and its treatment 7. Cultivation technique of button Mushroom 8. Cultivation technique of Oyster Mushroom 9. Cultivation technique of Paddy straw Mushroom 10. Cultivation technique of Milky Mushroom 11. Post Harvest Technology- Preservation of Mushrooms 12. Acquaintance with infrastructure, equipment's and machineries required in the mushroom cultivation process 13. Insects-pests and Nematodes of Mushroom 14. Diseases of Mushroom 15. Mushroom recipe 									

Reference book

1. Pandey, R.K. and Ghosh, S.K. (1996). A handbook of Mushroom Cultivation. Emkey Publication.
2. Pathak, V.N. and Yadav, N. (1998). Mushroom Production and Processing Technology. Agrobios, Jodhpur.
3. Nita, B. (2000). Handbook of Mushrooms. Vol 1 & 2. Oxford and IBH Publishing Co. Pvt. Ltd., New Delhi.
4. Tewari, P. and Kapoor S.C. (1998). Mushroom Cultivation, Mittal Publication, New Delhi.