A Brief Report On

Three-Day Workshop on Mushroom Cultivation Technique (14th, 15th and 27th December, 2021)



Organized by
Department of Botany
Maharaja Bir Bikram College
Agartala, Tripura (W)

Preface and Acknowledgement

Skill development is important because skills determine the ability to execute the plans with success. Skill training not only provides skills in a particular area, but trains them to build and enhance networking, time management, etc. The programme 'Three-day workshop on Mushroom cultivation' is a golden opportunity for the student of our college. They were provided with experts of mushroom cultivation and were given an opportunity to perform the practical, moreover they were given mushroom blocks so that they can witness the growth and appearances of mushroom, they can research their own blocks which may give them interests and ideas on the cultivation. They were also provided with materials where they can learn by themselves in future. The organizers are thankful to our previous principal Dr. Dipanita Chakraborty for her encouragement, guidance and support and by providing whatever is asked. Organizers are also thankful to the faculty and staff of the department of Botany for their help and support. The last but not the least, we are grateful to all the participants and resource person for making the workshop a grand success.

BACKGROUND

Mushrooms are vital food in a country like India where vegetarian dominate and moreover to overcome malnutrition and to tackle food insecurity. FAO has recommended mushrooms as a food item contributing to protein nutrition of the developing countries. Cultivation of the oyster mushroom has various advantages as it converts complex organic ligno-cellulosic compounds into nutritious food, aids recycling of agro-waste, contributes to pollution control, does not compete with agricultural land and provides avenues to self-employment. Hence there is an urgent need to popularise the technology amongst the community.

Objectives

- ➤ To educate Students for mushrooms cultivation technology.
- ➤ To help build a knowledge on wild mushrooms; differentiating poisonous and edible mushrooms.
- To impart hands on training on entrepreneurship development in Mushroom Cultivation.

Rational behind the programme

There is a demand for technology at grass root level to enable people to break away from the poverty trap and to acquire a sense of livelihood. Training is generally been considered the outlet for an exchange of concepts within a community. Therefore, the proposed training can help develop skills that can be useful for their livelihood.

Target Group for the Program

As mentioned before the main target of this program is the students who were having less chance of exposure to this kind of workshop. The program is to educate them for technology related to mushroom farming and cultivation, to help build a knowledge on wild mushrooms; differentiating poisonous and edible mushrooms and to impart hands on training and entrepreneurship development in Mushroom Cultivation.

Inaugural Function of the Program

The inaugural function of the program was chaired by Dr. Arpita Acharjee, an Associate Professor from the department of Psychology, Maharaja Bir Bikram College (MBBC). She also appreciates Botany department for taking initiatives to conduct such programme. Welcome address was given by the Head of the Botany Department. She spoke about the importance of becoming economically independent and the significance of the skill development programme.





Topics Covered by the Resource Person

Dr. Rahul saha, research scholar, Tripura University was the resource person of the training programme. He spoke on "Introduction to Mushroom and scope of mushroom cultivation". He started his speech by giving an introduction on Mushroom by explaining mushroom is a type of fungi and its cultivation. He continued his speech by saying the health benefits of Mushroom and the scope of mushroom cultivation in Tripura. He explained by mentioning the market scenario in Tripura. He expanded his speech by explaining the mushroom cultivation by explaining each step of the cultivation i.Preparation of spawn ii. Substrate preparation iii. Spawning of substrate iv. Incubation v. Fruiting and harvesting He enlighten us by giving the advantages of mushroom by explaining the following i. Variety of substrates- oyster mushroom is able to grow well in multiple substrates which contains lignin, cellulose and hemicellulose ii. Simple method- the cultivation procedure is a simple method iii. Longer shelf life among the mushroom oyster mushroom has a longer shelf life and hence high productivity. He continued his speech by explaining the production cost for starting the cultivation of each batch of mushroom.

Demonstration

Demonstration was also taken up by Dr. Rahul Saha. He demonstrated the method of mushroom cultivation with the students as follows: Instruments required: 1. Autoclave or pressure cooker (20psi, 121 C)- plastic bags doubled or tripled so as to prevent breakage due to high heat and pressure 2. Water level should not be above a piece of steel sieve attached at the bottom 3. In case of cooker or any other steel containers, 3 phits then simmer for around 1 hrs roughly 4. Steam sterilization also applicable 5. Floors and working area should all be sterilized.

Hands on training were done with the students where they learn the following: 1. Mixing of spawn and paddy straw in specific ratios in plastic bags 2. Mixture pressed hard inside the bags and tied using rubber.





Feedback from the Participants

Background of the Participants: All the 30 participants selected were mostly from the Science stream and also from arts and commerce Department.

Views about Sharing of Information about the Program with Others: All the participants were interested in sharing the information what they have learned in the program and about the program with others.

Views about Duration of the Program: The duration of the program was marked OK by all the participants.

Views about Attending Similar Program in Future: All the participants were interested in attending similar program in future

Conclusion and Recommendations

Good feedbacks were received from all the participants and suggested if this kind of program can be organized annually will be more helpful.







