



Certificate Course in Mushroom Cultivation & Small-Scale Entrepreneurship

Duration 6 Months (240–300 Hours)

Eligibility 10th / 12th Pass or Interested Farmers

Course Type : Vocational / Agricultural Skill Development



Course Objectives

Students will:

- Understand different types of
- edible mushrooms
- Learn scientific cultivation methods
- Prepare compost and growing media
- Manage temperature & humidity
- Prevent diseases and contamination
- Start small-scale mushroom business

Course Structure

Module 1: Introduction to Mushroom Science (Month 1)

Topics:

- What are mushrooms?
- Nutritional value of mushrooms
- Types: Button, Oyster, Milky, Shiitake
- Life cycle of mushrooms
- Basic microbiology

Activities:

- Identification of mushroom
- varieties
- Visit to mushroom farm

Module 2: Spawn Production & Substrate Preparation (Month 2)

Topics:

What is spawn?

Substrate types (straw, compost, sawdust)

- Sterilization process
- Compost preparation

Practical:

- Straw cutting & soaking
- Bag filling method
- Steam sterilization basics

Module 3: Cultivation Techniques (Month 3)

Topics:

- Oyster mushroom cultivation (low investment)
- Button mushroom cultivation (controlled environment)
- Milky mushroom cultivation
- Growing room setup

Practical:

- Inoculation process
- Bag hanging method
- Monitoring growth stages

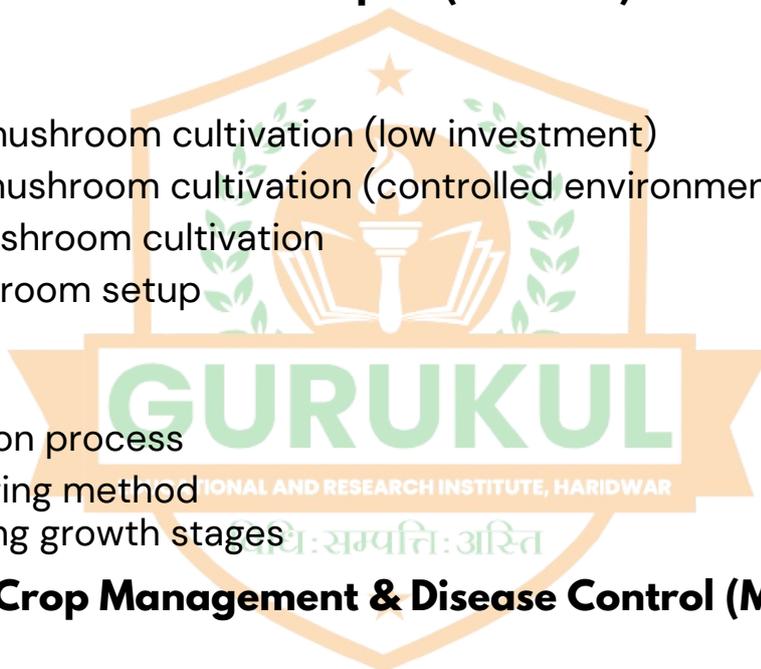
Module 4: Crop Management & Disease Control (Month 4)

Topics:

- Temperature & humidity control
- Pest and fungal contamination
- Hygiene & sanitation
- Harvesting techniques

Practical:

- Identifying contamination
- Proper harvesting
- Cleaning & grading



Module 5: Post-Harvest Management & Processing (Month 5)

Topics:

- Storage methods
- Drying mushrooms
- Packaging techniques
- Value-added products (pickle, powder, soup mix)

Practical:

- Mushroom drying
- Packaging practice
- Product preparation

Module 6: Business & Marketing (Month 6)

Topics:

- Cost of production
- Investment estimation
- Profit calculation
- Government schemes & subsidies
- Branding & local marketing
- FSSAI basics

Activities:

- Business plan preparation
- Market survey
- Final project presentation

Infrastructure Required

- Growing room / shed
- Straw & substrate material
- Water supply Hygrometer & thermometer
- Racks or hanging system
- Sprayer
- Weighing scale





Learning Outcomes

After completion, students will:

- Cultivate oyster & basic
- mushroom varieties
- Maintain hygiene & prevent
- contamination
- Harvest & package properly
- Calculate profit & start small
- business
- Supply to local markets or
- restaurants

