



# SGT UNIVERSITY GURUGRAM

## FACULTY OF AGRICULTURAL SCIENCES (FASC)

Website: [sgtuniversity.ac.in](http://sgtuniversity.ac.in)

Ref: SGTU/FASC/2022-23/

Dated: 31.05.2023

### **Report: Employability Skill Development Module: Mushroom Cultivation Training Program**

**Organized by:** Faculty of Agricultural Sciences

**Date:** 11Feb., 2023 to 31 May, 2023

**Time:** 09:00 AM to 4:00 PM

**Venue:** Mushroom Production Unit, SGT University

**Module Coordinator:** Dr. Pooja Upadhyay, Ph.D. in Plant Pathology, Assistant Professor

#### **Introduction:**

This report provides an evaluation of the Employability Skill Development Module on Mushroom Cultivation conducted by Dr. Pooja Upadhyay, Ph.D. in Plant Pathology, Assistant Professor in the Faculty of Agricultural Sciences at SGT University. The program aimed to equip participants with the necessary skills and knowledge required for a successful career in mushroom cultivation. The training program had a duration of 15 weeks and attracted a total of 33 students.

#### **Program Objectives:**

- a) To provide participants with a comprehensive understanding of mushroom cultivation techniques, including substrate preparation, spawn production, and cultivation methods.
- b) To develop practical skills in mushroom farm establishment, mushroom cultivation, disease management, and post-harvest handling.
- c) To foster employability skills such as communication, teamwork, problem-solving, and entrepreneurial mindset among participants.

#### **Program Details:**

- a) Introduction to Mushroom Cultivation: Overview of mushroom cultivation, including different mushroom varieties, their nutritional value, and market demand.
- b) Mushroom Farm Establishment: Techniques for setting up a mushroom farm, including site selection, infrastructure requirements, and necessary equipment.
- c) Substrate Preparation: Methods for preparing mushroom growing substrates, including composting techniques, sterilization, and pasteurization.
- d) Spawn Production: Understanding spawn production methods, including grain spawn and agaricus bisporus (button mushroom) compost spawn.
- e) Mushroom Cultivation Techniques: Practical guidance on mushroom cultivation techniques, including spawn run, casing, pinning, and harvesting.

f) **Disease and Pest Management:** Identification and management of common diseases, pests, and disorders affecting mushroom cultivation.

g) **Post-Harvest Handling and Value Addition:** Techniques for proper post-harvest handling, grading, packaging, and value addition of mushrooms.

h) **Marketing and Business Development:** Exploring market opportunities, branding, marketing strategies, and business planning in mushroom cultivation.

### **Teaching Methodology:**

a) **Lectures:** Engaging lectures were delivered to provide theoretical knowledge on mushroom cultivation techniques, mushroom varieties, disease management, and business aspects.

b) **Practical Training:** Participants gained hands-on experience in mushroom farm establishment, substrate preparation, spawn production, and cultivation techniques.

c) **Field Visits:** Participants were taken on field visits to commercial mushroom farms to observe and learn from successful mushroom cultivation practices.

### **Skill Development:**

a) **Technical Skills:** Participants acquired practical skills in mushroom farm establishment, substrate preparation, spawn production, cultivation techniques, disease management, and post-harvest handling.

b) **Teamwork and Collaboration:** Group activities, practical training, and field visits fostered teamwork and collaboration, simulating real-life scenarios in the mushroom cultivation industry.

c) **Entrepreneurial Skills:** The program aimed to develop an entrepreneurial mindset among participants, providing them with the knowledge and tools required to start and manage their own mushroom cultivation enterprises.

### **Program Evaluation:**

The Mushroom Cultivation Training Program conducted by Dr. Pooja Upadhyay received positive feedback from participants. The evaluation was conducted through participant surveys and feedback sessions. Key evaluation parameters included overall satisfaction, perceived skill development, program content, and the expertise of the facilitator. The majority of participants expressed high levels of satisfaction, reporting significant skill enhancement in both technical and employability domains.



(Mushroom Cultivation Unit)



(Soaking and treatment of substrate)



(Sun drying of substrate)



(Surface spawning)



(Filling of substrate in plastic bags)



(Putting of plastic bags in house)



(Spawned bags kept in racks)



(Fresh fruiting bodies of Oyster mushroom)



(Oyster mushroom harvest)



(Oyster mushroom harvest)

## Employability skill development Module: Mushroom Cultivation

List of students enrolled in Mushroom Cultivation

Sr. No.	Registration no.	Name of the students	Attendance
1.	191101001	Tarun dagar	P
2.	191101002	Nidhi yadav	P
3.	191101005	Jyoti Ranjan patel	P
4.	191101007	Hitesh kumar	P
5.	191101012	Parul kaushik	P
6.	191101018	Rohit Yadav	P
7.	191101019	Vinika	P
8.	191101020	Harsh Kumar	P
9.	191101025	Shalu	P
10.	191101029	Tanu	P
11.	191101034	Aiby Sam	P
12.	191101037	Prince Chauhan	P
13.	191101041	Karmnath Kumar	P
14.	191101043	Pooja Kaushik	P
15.	191101045	Neha boudh	P
16.	191101046	Ashish Yadav	P
17.	191101058	Vishu Yadav	P
18.	191101061	Shiva ayush raturi	P
19.	191101062	Raman soni	P
20.	191101066	Tripti	P
21.	191101079	Nitin	P
22.	191101011	Ravikant	P
23.	191101021	Muskan kadyan	P

24.	191101024	Ansul	P
25.	191101027	Chanchal	P
26.	191101032	Ritika	P
27.	191101047	Sudhir dagar	P
28.	191101068	Vipin kumar	P
29.	191101075	Devanshi Raghav	P
30.	191101086	Amit kumar	P
31.	191101091	Komal Yadav	P
32.	191101095	Nishu	P
33.	101101040	Swati	P



Coordinator



Dean, FASC  
Faculty of Cultural Sciences  
SGT University  
Gurugram (Haryana)