## P.G DEPARTMENT OF MICROBIOLOGY

# EMEA COLLEGE OF ARTS AND SCIENCE, KONDOTTI

EXTENSION PROGRAMME (2023-2024)

"Mycelium Harmony: Mushroom Cultivation Excellence"

Training Program on

Mushroom Cultivation

In collaboration with

Krishi Vigyan Kendra, Malappuram and Kudumbasree unit, Kumminiparamba.



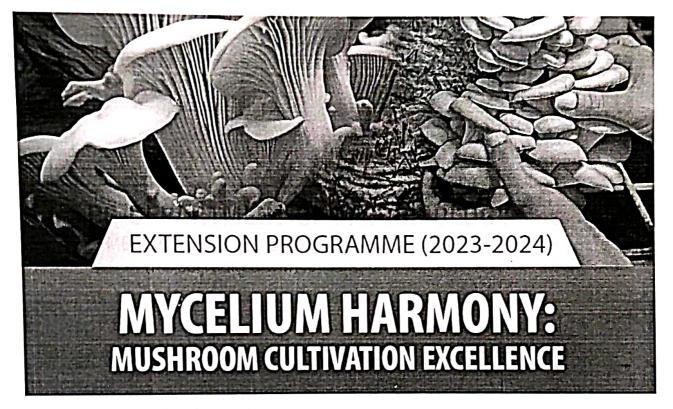
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## PG DEPARTMENT OF MICROBIOLOGY

EMEA COLLEGE OF ARTS AND SCIENCE, KONDOTTY (Re-accredited with ' A' Grade by NAAC)





# Training Program on Mushroom Cultivation

2024 **18** THURSDAY 11.00 AM © SEMINAR HALL

In collaboration with

KRISHI VIGYAN KENDRA, MALAPPURAM & & PRATHEEKSHA KUDUMBASREE UNIT, KUMMINIPARAMBA

### **INTRODUCTION**

The PG Department of Microbiology at EMEA College of Arts and Sciences places a significant emphasis on the holistic development of students by actively engaging in a variety of extracurricular activities. These endeavors aim to instill a sense of civic responsibility and humanitarian values by connecting students with the local community. One notable initiative involves the department's consistent organization of microbial water analyses to verify the microbiological safety of drinking water in the community and its surroundings. Ensuring improved water sanitation and effective water resource management not only enhances economic growth but also plays a crucial role in poverty reduction. These fundamental requirements for human health are essential, and it is the responsibility of all nations to ensure universal access to them.

#### PROGRAMME DESCRIPTION

During the academic year 2023–2024, the PG Department of Microbiology, in collaboration with the Krishi Vigyan Kendra, Malappuram and Kudumbasree unit, Kumminiparamba, organized an extension activity entitled "Mycelium Harmony: Mushroom Cultivation Excellence", Mushroom Cultivation training program for kudumbasree members of Kumminiparamba on 18th, January, 2023.

#### **OBJECTIVES**

- 1. Skill Development: The primary aim is to equip participants with the practical skills required, for successful mushroom cultivation. This includes hands-on training in substrate preparation, inoculation techniques, environmental control, and harvesting.
- 2. Knowledge Transfer: Disseminate comprehensive knowledge about the biology of mushrooms, different cultivation methods, and the specific requirements of various mushroom species. Participants should gain a deep understanding of the entire cultivation process.

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- 3. Entrepreneurship Promotion: Encourage entrepreneurship by providing participants with the skills and knowledge needed to start and manage a mushroom cultivation business. This may involve guidance on business planning, market analysis, and product development.
- 4. Sustainable Practices: Emphasize environmentally friendly and sustainable cultivation practices. This may include the use of agricultural waste as substrates, recycling and reusing materials, and minimizing the environmental impact of cultivation.
- 5. Quality Control: Train participants in quality control measures to ensure the production of high-quality mushrooms. This includes monitoring and managing factors such as contamination, humidity, temperature, and light.
- 6. Community Development: Foster community development by promoting mushroom cultivation as a community-based activity. This may involve training groups of individuals in a community to collectively engage in mushroom cultivation for economic or nutritional benefits.
- 7. Poverty Alleviation: Connect mushroom cultivation training to poverty alleviation by empowering individuals with a marketable skill that can generate income.

The program commenced with an inaugural session at the college seminar hall at 11 AM. Mrs. Rasiya K.T, the Program Coordinator, delivered a welcoming speech. The presidential address was given by Dr. Shiji Thomas, and the session was inaugurated by Dr. Liliya Baby, Assistant Professor at Krishi Vigyan Kendra, Malappuram. Mrs. Naseema, representing Pratheeksha Kudumbasree ADS, felicitated the program.

The training program was divided into modules, each focusing on a specific aspect of mushroom cultivation. These modules included:

- 1. Mushroom Biology and Classification
- 2. Substrate Preparation Techniques
- 3. Inoculation Methods

- 4. Environmental Control and Management
- 5. Harvesting and Post-Harvest Handling
- 6. Quality Assurance and Quality Control

The training program employed a combination of theoretical sessions, practical demonstrations, and hands-on activities. Dr. Liliya Baby conducted a detailed theoretical session on nutritional values, essential quality control measures taken during mushroom cultivation, different types of mushrooms, and the importance of mushrooms in daily life. The students of both B.Sc. and M.Sc. Microbiology led the hands on training sessions, providing valuable insights and addressing participants queries.

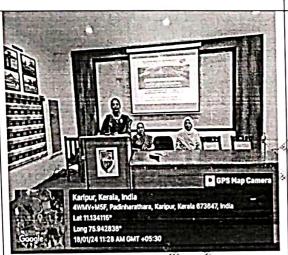
#### **Outcomes:**

- Skill Enhancement: Participants demonstrated improved skills in substrate preparation, and inoculation techniques.
- Knowledge Acquisition: Participants gained a comprehensive understanding of mushroom biology, cultivation methods, and quality control measures.
- Entrepreneurial Initiatives Several participants expressed interest in starting their mushroom cultivation businesses, showcasing the program's success in promoting entrepreneurship.
- Sustainable Practices: Participants embraced sustainable practices, including the use of agricultural waste as substrates, contributing to environmental conservation efforts.
  - Community Engagement: The training program facilitated community engagement, with participants considering collaborative mushroom cultivation initiatives for economic and social benefits.

#### Inaugural session









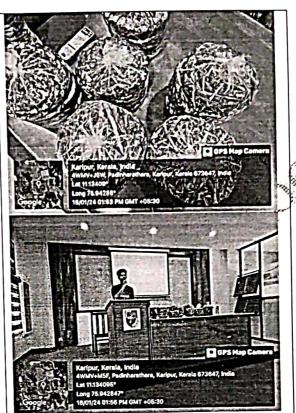
#### **Technical session**





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## EMEA COLLEGE OF ARTS AND SCIENCE, KONDOTTI EXTENSION PROGRAM (2023-2024) MYCELIUM HARMONY: MUSHROOM CULTIVATION EXCELLENCE

18-01-2024

Venue: SEMINAR HALL

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Dr. SHIJI THOMAS HOD, Dept. Of MICROSIOLOGY E.M.E.A. COLLEGE OF ARTS & SCIENCE KONDOTTY, MALAPPURAM, Fin: 673 038

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Date: 15/01/2024

#### LETTER OF COLLABORATION

EMEA College of Arts and Science, Kondotty and Krishi Vigyan Kendra. Malappuram has signed a letter of collaboration on 15/01/2024.

This Collaboration is for conducting the program, "Mycelium Harmony: Mushroom Cultivation Excellence", a training program on mushroom cultivation on 18/01/2023.

Principal

Dr. Abdul Muneer V

PEN: 470317
Professor in Charge of Principal

EMEA College of Arts & Science, Kondotty

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Programmo Co-ordinator
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