

MUSHROOM PRODUCTION (618)

The institutions having the following requisite infrastructure, may apply for accreditation:

A.Classroom :

Class room for 25 students (minimum area 250 sq. ft.) should have proper ventilation, well-illuminated black board/white board and availability of adequate furniture and ceiling fans.

B.Lab/Farm :

The size of lab for 25 students should be at least 25ft. x 20 ft. with adequate lighting and exhaust & ceiling fans.

C.Faculty and Supporting Staff :

D.

Faculty & Supporting Staff	Educational/Professional Qualification	No.
Coordinator	Graduate	01
Instructor	B.Sc. (Agriculture) from recognized University with 2 years experience or degree/ diploma in mushroom cultivation with 1 years experience in mushroom cultivation	01
Lab assistant	12 th class pass in science	01

E.

List of Tools and Equipment :

Item	Quantity	Item	Quantity
Autoclave/pressure cooker	2	Recommended fungicides	As per needed
Refrigerator	1	Recommended insecticides	
Gas stove	1	Agar Agar	
Chaff cutter	2	Glucose	
Sprayer	2	Media : Potato dextrose	
Thermometer	5	Agar or oat meal agar – to be prepared	
Autoclavable polythene bags	1	Glassware	
Paddy straw/wheat straw	As needed	Conical flasks/milk bottles (500/100)	10
Cotton waste/hulled		Glass slides	1 pkt.
Universal pH indicator	10 strips	Beaker (1litre)	5
Raw Material (consumables)		Petridish – 90mm	5
Calcium carbonate	250gm	Test tube	20
Potassium permanganate	500gms	Glass funnel	20
Sodium hypo chlorite (2%)	1lt.		
Mother culture of mushroom	20 bottles		
Sorghum grains	As per need		
Maize cobs	As per need		

F.Physical Facilities :

The institution should have the facilities for Drinking water, bathrooms & toilets.

G.Library :

Library should have utility books/articles/magazines in related subject.

H.Batch Size :

Maximum 25 students in one batch. An institution can run maximum 4 batches for this course.