

**Couse Code 618**

# **MUSHROOM PRODUCTION (REVISED)**

**NSQF LEVEL 4**

**(Job Role: Mushroom Grower)**



**NATIONAL INSTITUTE OF OPEN SCHOOLING**

(An autonomous organisation under MHRD, Govt. of India)

A-24-25, Institutional Area, Sector-62, NOIDA-201309 (U.P.)

Website: [www.nios.ac.in](http://www.nios.ac.in), Toll Free No. 18001809393

## COURSE TEAM

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### ADVISORY COMMITTEE

---

**Chairman**

NIOS, NOIDA, U.P.

**Director, Vocational**

NIOS, NOIDA, U.P.

---

### CURRICULUM COMMITTEE

---

**Dr Ajay Yadav**

Registrar, Maharana Pratap  
Horticultural University Karnal  
and Scientist Incharge  
HAIC Agro Research & Development  
Center, Murthal

**Dr D.K.Rana**

Subject Matter Specialist  
Krishi Vigyan Kendra  
Ujwa New Delhi

**Ms Sujata Makkar**

Research Associate DCR  
University of Science and  
Technology, Murthal, Gurgoan

**Mr Rajkumar**

Consultant  
Agriculture Sector Skill Council  
Gurugram

**Dr Manju Gupta**

Joint Director (Vocational)  
NIOS, NOIDA, U.P.

**Dr Neelima Pant**

Assistant Director (Academic)  
NIOS, NOIDA, U.P.

---

### LESSON WRITERS

---

**Dr Manjit Singh**

Ex-Director, ICAR  
Directorate of Mushroom Research Solan  
Himachal Pradesh

**Dr Ajay Yadav**

Registrar, Maharana Pratap Horticultural University  
Karnal and Scientist Incharge  
HAIC Agro Research and Development Center  
Murthal, Haryana

---

### EDITOR

**Dr. V. P. Sharma**

President  
Mushroom Society of India and  
Director, Directorate of Mushroom Research ICAR  
Chambaghat, Solan (HP)

### PROOF READER

**Dr Shyam Sunder Sharma**

Prof. and Head  
Dept. of Plant Pathology and Project In-charge  
AICRIP-Mushroom  
Maharana Pratap University of Agriculture and Technology  
Udaipur, Rajasthan.

---

### COURSE COORDINATOR

---

**Dr Neelima Pant**

Assistant Director (Academic)  
NIOS, NOIDA, U.P.

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### GRAPHICS/DTP

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M/S Sri Krishna Graphics  
Delhi

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## *A Word With You*

Dear Learner,

Welcome to the Mushroom Production Programme of Vocational Education, National Institute of Open Schooling! By enrolling with this Institution, you have become part of the family of the world's largest Open Schooling System. As a learner of the National Institute of Open Schooling's (NIOS) Vocational Programme, we are confident that you will enjoy studying and will benefit from this very unique system of learning.

The vocation of Mushroom Production is getting popular tremendously over the last few years. It is one of the few professions which requires less labour and can be taken up as a profession by men and women, young and old, both literate and illiterate. As there are less initial investments and quick returns hence families and unemployed youth can be encouraged to adopt this vocation. Mushroom production will improve the socio economic status and solve the employment problems of rural economy by generating the income and job opportunities.

The foremost aim of this course is to promote self employment. The course components comprises of nutritive and medicinal values of mushroom, different types of mushrooms, their cultivation practices, post harvest management etc.

We are confident that this course will prove to be beneficial to you. Sincere efforts have been made to present the content in a very simple manner for your easy understanding. Since this is a practical oriented subject we advise you to attend the Personal Contact Programmes and Practical/Training sessions organised at your Accredited Vocational Institutes (AVI)/ Study Centre. Your AVI will give you the necessary hands on training that is very essential to master this vocational course.

We look forward to any comments and suggestions from you for further improvement.

We wish you all the best in your future career.

**Course Team**  
**National Institute of Open Schooling (NIOS)**

## How to use the Study Material

Congratulation! You have accepted the challenge to be a self-learner. NIOS is with you at every step and has developed the material in *Mushroom Production* with the help of a team of experts, keeping you in mind. A format supporting independent learning has been followed. If you follow the instructions given, then you will be able to get the best out of this material. The relevant icons used in the material will guide you. These icons have been explained below for your convenience.

**Title:** will give a clear indication of the contents within. Do read it.

**Introduction:** This will introduce you to the lesson linking it to the previous one.



**Objectives:** These are statements that explain what you are expected to learn from the lesson. The objectives will also help you to check what you have learnt after you have gone through the lesson. Do read them.



**Notes:** Each page carries empty space in the side margins, for you to write important points or make notes.



**Intext Questions:** Very short answer self check questions are asked after every section, the answers to which are given at the end of the lesson. These will help you to check your progress. Do solve them. Successful completion will allow you to decide whether to proceed further or go back and learn again.



**What You Have Learnt:** This is the summary of the main points of the lesson. It will help in recapitulation and revision. You are welcome to add your own points to it also.



**Terminal Exercise:** These are long and short questions that provide an opportunity to practice for a clear understanding of the whole topic.



**Answers to Intext Questions:** These will help you to know how correctly you have answered the questions.

www

**Web site:** These websites provide extended learning. Necessary information has been included in the content and you may refer to these for more information.

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