



# One Day Hands-on Training on 'Oyster Mushroom Cultivation & Entrepreneurship'



**Date: 26.11.2024 Time: 10 am to 5 pm**

## **For Registration contact**

Department of Botany, Uluberia College

## **Who can participate**

UG, PG Students, Research Scholars, Entrepreneurs, Industry professionals, Academician and anyone who is interested to take this as a business.

**Venue : Mushroom Cultivation Centre  
Department of Botany, Uluberia College**

**Training Schedule : 26.02.2024 (Tuesday)**

**Time : 10 :00 am to 5:00 pm.**

**Training Fees: 130/-**

(To be paid in cash by the participant and submitted to the Head of the Department, Department of Botany, Uluberia College by 23<sup>rd</sup> November , 2024 upto 2 pm.)

***Seats are limited. First come first serve basis only.***

**Covering area:** The course covers vital areas such as cultivation techniques, farm design, substrate selection, spawn making, pest and disease control, food processing, and marketing strategies Oyster mushroom. Our goal is to equip you with a comprehensive understanding of the entire mushroom cultivation process, from start to finish.

## **ABOUT MUSHROOM CULTIVATION**

A low calorie, nonfat food, mushrooms are both versatile and nutritious. It is a simple form of fungus that grows faster and has been esteemed throughout the world for thousands of years which has a massive market both locally and internationally. The increasing awareness about high nutritional value accompanied by medicinal properties means that mushrooms are going to be important food item in coming days. Growing mushroom is economically and ecologically beneficial. Consuming mushroom is beneficial in every respect. Thus, mushrooms are truly healthy food and a promising nutraceutical. Nowadays people are fond of consuming mushroom in different ways like curry, snacks, soup, salad, sandwich, cake, pizza and pickle, etc. Supplementation of mushroom base recipe in mid-day meal will bridge the protein deficiency gap. Mushroom is also rich in folic acid, which is

beneficial for brain health. It lacks cholesterol and contains Vitamin B2, Potassium, Copper, Zinc as well as Vitamin D which are rarely found in vegetable food.

## **ABOUT TRAINING**

Department of Botany undertakes the mission to bring about awareness on mushroom production. The institute involves in massive production prospective over various varieties of mushrooms and also takes an effort in popularising mushroom consumption among common public.



**Organized by  
The Department of Botany,  
Uluberia College  
in  
Collaboration with IQAC,  
Uluberia College**

**Registration link:**

<https://forms.gle/CmV9h59ae7G5AeNcA>

**or by QR Code**

SCAN ME

