

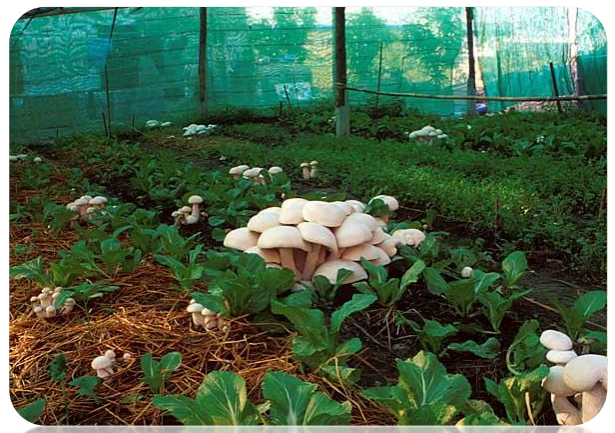
Skill Course on Mushroom Production & Marketing

About:

India is blessed with varied Argo climate & abundance of agriculture waste making it suitable for cultivation & all type of temperate, sub-tropical and tropical mushrooms. It requires less land as compared to other agriculture products and can be an indoor activity offering self-employment opportunities.

Looking to above need skill course of Mushroom Production & Marketing has been designed by Parishkar College of Global Excellence (Autonomous), Jaipur.

Outcome:



1. To be able to produce Mushroom at indoor & outdoor location:
2. To understand nutritional & medicinal value of different types of Mushroom to identify customer needs.
3. To plan business strategy & marketing strategy.
4. Understanding Mushroom types (Edible & Poisonous) and Mushroom production.
5. Learning cultivation of different edible mushroom.
6. Acquaintance with climatic requirements & mushroom cultivation.
7. Building knowledge on diseases & pests of mushroom & their management.
8. Learning value added products preparation from mushroom.

9. To develop entrepreneurship skills for operating profitable business in domestic & export segment.



Associated Institutions:

1. International Horticulture Innovation of Training Centre (IHITC).
2. Private Institute in Mushroom Production.

Learning Methodology:

1. Classroom training followed by practical learning in house Mushroom labs.
2. Culture testing in Botany Lab.
3. Simulation & online learning on the portal.
4. Practical training & field visit in the Mushroom forms.



Course Coordinator:

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