



SRR & CVR GOVT. DEGREE COLLEGE
(Autonomous)

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NAAC : B+ (III Cycle with CGPA : 2.60) - Estd: 1937
ISO 9001 - 2015 Certified
Institution is ranked by NIRF in 151 - 200 band at NIRF - 2019

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SRR & CVR GOVERNMENT COLLEGE (A), VIJAYAWADA

DEPARTMENT OF BOTANY

Title of the Activity: “Experimental learning on Mushroom cultivation”

NOTICE

Department of Botany planned on **“Experimental learning on Mushroom cultivation”** in our college campus from 21-11-2022 to

21/01/2023 for III B.Sc (BZC) Botany students. The interested students are requested to register the programme before 20-11-2022.

Objectives of the programme:

- To educate Students for mushrooms cultivation technology
- To help build a knowledge on edible mushrooms
- To impart hands on training on entrepreneurship development in Oyster Mushroom Cultivation

Faculty In- charge:-

1. Dr. Ch. Srinivasa Reddy- Lecturer in Botany

Ch. Srinivasa Reddy

Signature of the Lecture in-Charge

Schedule of the programme

Sl.No	Date	Name of the activity	Action by
1	21/11/2022	Registration	P.Sateesh
2		Inaugurationand Introductory speech	Dr. Bhagya laskhmi Principal
3		Introduction of Mushrooms	Dr. Ch. Srinivasa Reddy
4	28/11/2022	Bagging and sterilization	
5	2/12/2022	Spawning and soaking of substrate	
6	03/01//2023	Cropping	

Total number of students registered: **18 members**

Enclose list of students

Brief report of the activity: The activity demonstrated by Dr. Ch. Srinivasa Reddy, Lecturer in Botany. He demonstrated the method of mushroom cultivation, Instruments required (Autoclave or pressure cooker), plastic bags doubled or tripled so as to prevent breakage due to high heat and pressure. Floors and working area should all be sterilized. The entire batch was divided into three groups.

Hands on training were done with the students where they learn mixing of spawn and paddy straw in specific ratios in plastic bags and Mixture pressed hard inside the bags and tied using rubber band. The inoculum (Spawn of Oyster mushroom) was procured earlier from "S" Mushroom Agritech, ALEAP Industrial Estate, and Hyderabad.

After a week the growth of the mycelium was observed the entire bag with the straw was covered with the white mycelium. The bags were then opened and removed. It was watered every day and kept for the growth of mushrooms. After few days small pinhead sized fruiting bodies were seen in various stages which then grew into large oyster shaped mushrooms.

Feedback of the activity:

All the participants reported the productivity of the program saying that they learn the concept and technique of mushroom cultivation and majority of them said that they can propagate in their own home by cultivating them. The queries related to the subsidies and funds etc.

Conclusion and Recommendations: A good feedback was received from all the participants and suggested if this kind of program can be organized annually will be more helpful.

