

A brief report on training programme on
“OYSTER MUSHROOM PRODUCTION FOR SUSTAINABLE ENTREPRENEURSHIP”
UNDER CBSAE-OMBADC PROJECT-2023-2024,
KRISHI VIGYAN KENDRA, SUNDARGARH-II

The training was inaugurated on 12.12.23 at 10 am by Sr. Scientist & Head, KVK, Sundargarh-II in presence of all the scientists of KVK in the ADH, office, Panposh Rourkela. The classroom teaching was started after the inauguration session .

There were four classes in each day from 12.12.23 to 16.12.23 which includes classroom teaching, practical classes, method demonstrations and Exposure visits by the resource persons from different line departments officers like Assistant Director of Horticulture, Panposh; Assistant Horticulture Officer, Nuagaon, Assistant Horticulture Officer, Lathikata; Agriculture Expert, APC, Panposh, Sr. Scientist & Head and other Scientists of KVK, Sundargarh-II.

The resource persons delivered their lecture on Introduction of mushroom : concepts, types, uses, food values, edible and poisonous mushroom, Status : world, national and state scenario Scope & opportunities for mushroom cultivation and its climatic requirement for different types of mushroom cultivation Materials required & selection of quality inputs (spawn, substrate and feeding materials), Methods of mushroom cultivation of oyster mushroom Substrate preparation for Oyster Mushroom Production **(Day 1)**.

Indoor and Off season cultivation of Oyster mushroom (Structure & procedure for cultivation) Substrate preparation for mushroom production in bundle straw and threshed straw .Demonstration on mushroom bed preparation (Bundle and threshed straw)**(Day2)**

Exposure visit to successful mushroom entrepreneur: Practical sessions on maintaining hygiene in mushroom unit, care and maintenance of fruiting beds and harvesting, post harvest, packaging and value addition, Management of mushroom beds before and during fruiting**(Day 3)**

Introduction to Mushroom Processing, preservation and value addition (importance and method) Demonstration of Mushroom drying, pickle, nugget, soup powder and pakoda and packaging Disease pest of mushroom and their control measures **(Day4)**

Economics of mushroom cultivation, forward and backward linkages Ongoing schemes and projects for promoting mushroom cultivation Entrepreneurial skills in mushroom farming, Trainee's evaluation and closure **(Day 5)**

The participants were nominated by the district selection committee prior to starting of training programme. The training programme continued from 12.12.23 to 16.12.23 where on the 3rd day, there was an exposure visit of participants to Mr. Gabriel Khalkho, a successful entrepreneur's units on Oyster Mushroom in Jodabandh Gram Panchayat. The exposure visit was made to Jodabandh Gram Panchayat village, Bisra block, where the trainees were interacted with the entrepreneurs of Oyster Mushroom. The profile details of farmers were collected for future references. The trainees expressed their satisfaction in participating this type of training where they gained a handful of experiences on Oyster Mushroom on which they were never trained like this. They also expressed their willingness to go for Oyster Mushroom in commercial scale as an income generating activities. The certificate of participation was given to trainees in valedictory session where the guests were ADH, Panposh, AHO Nuagaon, AHO Lathikata, ADO, Panposh, and Sr. Scientist & Head, KVK with other scientists of KVK. They were advised to practice or adopt this enterprise for better income generation with consultation of Line department.