





Training in Mushroom farming techniques organized in collaboration with Janaki mushrooms, Palazhi, Kozhikode on 19/01/2024



PROVIDENCE WOMEN'S COLLEGE, KOZHIKODE
REACCREDITED BY NAAC WITH A++ GRADE (3.65)


HANDS ON TRAINING IN
MUSHROOM FARMING TECHNIQUES


FOR
WOMEN IN THE ADOPTED VILLAGES UNDER UBA SCHEME
& THE VOCATIONAL TRAINING CENTRE


UNLOCK THE SECRETS OF MUSHROOM CULTIVATION AND SAVOR THE NUTRITIONAL TREASURE TROVE THEY BRING TO YOUR PLATE

ORGANISED BY
DEPARTMENT OF BOTANY & NATURE CLUB 


RESOURCE PERSON
MR. PUSHPAKARAN UM
JANAKI MUSHROOMS
IRINGALLUR, PALAZHI, KOZHIKODE

DATE: 19/01/2024
TIME: 10.30 AM
VENUE: BOTANY LABORATORY

A SUSTAINABLE AND DELICIOUS WAY TO ENRICH YOUR DIET WHERE HEALTH AND FLAVOR UNITE





Report on Mushroom Farming Techniques Training Session for Entrepreneurial Skills Development

Date: 19 January 2024

Venue: In collaboration with Janaki Mushrooms, Palazhi, Kozhikode

Number of students participated : 66

The Department of Botany organized a training session focused on Mushroom Farming Technique held on 19 January 2024, aimed at equipping Students with the necessary skills and knowledge to pursue mushroom farming as a sustainable and profitable entrepreneurial skill. The session was led by Pushpakaran UM, expert from Janaki Mushrooms, who provided a detailed workshop on spawn preparation especially sterilization, inoculation and maintenance. Students were trained in poly

bag filling a cost-effective and space-efficient way of cultivating Oyster mushrooms. Fifty three students were participated actively in the session, which focused not only on the technical side of mushroom farming but also on its commercial and entrepreneurial potential.

Also the trainers highlighted how mushroom farming could be a low-investment business that also addresses environmental concerns by converting organic waste and pellets into valuable produce. This practical demonstration allowed students to understand:

- How to prepare the growing medium.
- Techniques for layering and inoculating the substrate in the poly bags.
- Best practices for monitoring and managing the growth conditions, including humidity and temperature control.

This hands-on experience not only gave participants the confidence to begin small-scale mushroom farming but also offered them insights into efficient resource utilization—a critical aspect of running a successful agricultural business. The session covered the harvesting process, focusing on: Timing, handling and maintenance of mushrooms for better product quality

Throughout the training, the trainers shared several key entrepreneurial insights, for the students.

SKILL PROGRAMME ON MUSHROOM FARMING TECHNIQUES

Name of the Resource Person : Mr. Pushpakaran U.M,

Date of Programme : 19.01.2024

Tanaki Mushroom
Irungalur, Palazi
Kozhikode

Signature of Resource Person :

Signature

Sl No.	Name of the Participant	Class	Signature
1	Anagha.N.P	MSc I	Anagha
2	Anagha.P	MSC I	Anagha
3	Deviha J.	Msc. II	Deviha
4	Jimya Nahvin .p.u	MSc. II	Jimya
5	Shyama.K	M.Sc II	Shyama
6	Riya Rojas	MSc I	Riya
7	Aleeha Baby	MSc I	Aleeha
8	Fathima Diyana	MSc I	Fathima
9	Fathima Shafequa. U	MSc I	Fathima
10	Reshma.R.Raj	MSc I	Reshma
11	Shifa Rahman.c	Msc. I	Shifa
12	Anjana M. Cigi	MSc-I	Anjana
13	RANISHA MP	MSc-I	Ranisha
14	Aanya.K.N	MSc-I	Aanya
15	ARATHI SAI	MSc-I	Arathi
16	SHAFNA.K	MSc-I	Shafna
17	Nuefra. AK	Msc-I	Nuefra
18	Adhila Mursawara	Msc-I	Adhila
19	Ayusha Puya.c	Msc-I	Ayusha
20	Swetha Ravindran	MSc -I	Swetha
21	Varsha P	MSc. I	Varsha
22	Reshma MB	MSc. I	Reshma
23	Hanana Shamsila Akkara	MSc. I	Hanana
24	Meghana naduvilkandi	B.SC-I	Meghana
25	Sayanthana.SB	BSC -I	Sayanthana
26	Dhiya Fathima	Bsc -I	Dhiya

Sl.No.	Name of the Participant	Class	Signature
27	ABHISHNA CP	Bsc - I	<u>Abhisna</u>
28	AMRITHA DAS	BSC - I	<u>Amritha</u>
29	DEVIKA . N	BGC - I	<u>Devika</u>
30	Malavika P.R	Bsc - I	<u>M.P.</u>
31	Aleeda Binoy	Bsc - I	<u>Aleeda</u>
32	Amrutha EP	BSC - I	<u>Amrutha</u>
33	Safwana . P	Bsc - I	<u>Safwana</u>
34	Fatima Inha T	Bsc - I	<u>Fatima</u>
35	Reja Fatima k.p	Bsc - I	<u>Reja</u>
36	Akhela . M	MSc - II	<u>Akhela</u>
37	Fathima Saha K.M	Msc II	<u>Fathima</u>
38	Devika . P.A	Bsc - I	<u>Devika</u>
39	Arya . T.K	Bsc - I	<u>Arya</u>
40	Devika . k	Bsc - I	<u>Devika</u>
41	Mubeensha . P	Bsc - I	<u>Mubeensha</u>
42	Ayisha Riba . V	BSC - I	<u>Ayisha</u>
44	DIYA MEHRIN KV	BSC - I	<u>Diya</u>
45	THAJUNNISA TP	BSC - I	<u>Thajunnisa</u>
46	Fathima munnath.	BSC - I	<u>Fathima</u>
47	Fathima Fida MV	Bsc - I	<u>Fathima</u>
48	Asla Shaim cp	Bsc - I	<u>Asla</u>
49	Fida -Fathima C	Bsc I	<u>Fida</u>
50	-Fidha Fehmin C	Bsc - I	<u>Fidha</u>
51	Anagha Thejasys	Bsc - I	<u>Anagha</u>
52	Avanthika OL	BSC - I	<u>Avanthika</u>
53	Vinaya vijayan	Bsc - I	<u>Vinaya</u>
54	Naja Fatima VP	"	<u>Naja</u>
55	Fida PP	"	<u>Fida</u>
56	Abasa Sheerin	"	<u>Abasa</u>
57	Adila BK	"	<u>Adila</u>
58	Aparna . A	"	<u>Aparna</u>

