## Name of the Programme: M. Sc (Botany) Course Code: BOT-626 Title of the Course: Lab in Mushroom Biotechnology Number of Credits: 1 (30 hours) Effective from AY: 2022-23

<b>Prerequisites</b>	Basic knowledge of biology. Students should opt for <b>BOT-604</b> .	
for the course:		
<b>Objectives:</b>	To impart training in the production, quality evaluation, and	
	marketing of edible mushrooms and their nutritional importance.	
<u>Content:</u>	<ol> <li>Identification of mushroom habitats.</li> </ol>	2 hours
	2. Identification of edible, medicinal, and toxic mushroom	2 hours
	species.	
	3. Preparation of culture, preparation of mother spawn, and multiplication.	4 hours
	4. Obtaining and studying mushroom spore prints.	2 hours
	5. Developmental biology of local wild mushrooms.	2 hours
	6. Preparation of pure mushroom cultures.	2 hours
	7. Production of S.C.P.s (single cell proteins) from submerged	4 hours
	culture of edible mushrooms.	
	8. Production and evaluation of mushroom spawn.	2 hours
	9. Processing and preservation of mushrooms, economics of	4 hours
	spawn, and mushroom production.	
	10. Oyster mushroom cultivation using tissue paper rolls and any	2 hours
	Other Substrate.	2 hours
	11. Widshroom quality evaluation- button of oyster mushrooms.	2 hours
		Z nours
<u>Pedagogy</u> :	Practical Exercises, Hands-on training, Videos, Moodle-based	
	guidance	
References/	guidance.	
References/	guidance. <b>Arora, D.</b> (1986). Mushrooms demystified: A comprehensive guide to the fleshy fungi. Berkeley: Ten Speed Press, 959 np.	
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3. Will enable the preparation of consultancy reports on
mushroom production and marketing.
4. Will enable to work as a master trainer in mushroom
cultivation camps or workshops.