

DEPARTMENTAL ACTIVITY

SR.N	NAME OF ACTIVITY	YEAR
0		
1	WORKSHOP ON MUSHROOM CULTIVATION	2023-24
2	POSTER PRESENTATION COMPETITION ON MILLETS	2022-23
3	WORKSHOP ON OYSTER MUSROOM CULTIVATION	2022-23
4	WORKSHOP ON SUPER FOOD SPIRULINA	2022-23
5	SCIENCE DAY -28 FEB.	2022-23
6	INDUSTRIAL VISIT- Renuka herbal industry.	2021-22
7	Departmental collaboration with SMBST College for preparation of key for S.Y .and T.Y.BSc.	2021-22
8	WORKSHOP ON MUSHROOM CULTIVATION	2021-22


H.O.D.
Department of Botany
Nutan Art's College, Rajapur
Tal. Sangamner, Dist. Ahmednagar

MUSHROOM CULTIVATION- 14-2-2024.

Pragati Shikshan Sanstha's
NUTAN ARTS COLLEGE RAJAPUR
TAL-SANGAMNER DIST - AHMEDNAGAR

ONE DAY WORKSHOP
ON
MUSHROOM CULTIVATION

Sponsored by
Board of student development
Savitribai Phule Pune University, Pune

Organized by
Department of Botany
Wednesday 14/02/2024



ONE DAY WORKSHOP ON MUSHROOM CULTIVATION DATED ON - 14 Feb.2024.

Programme Schedule

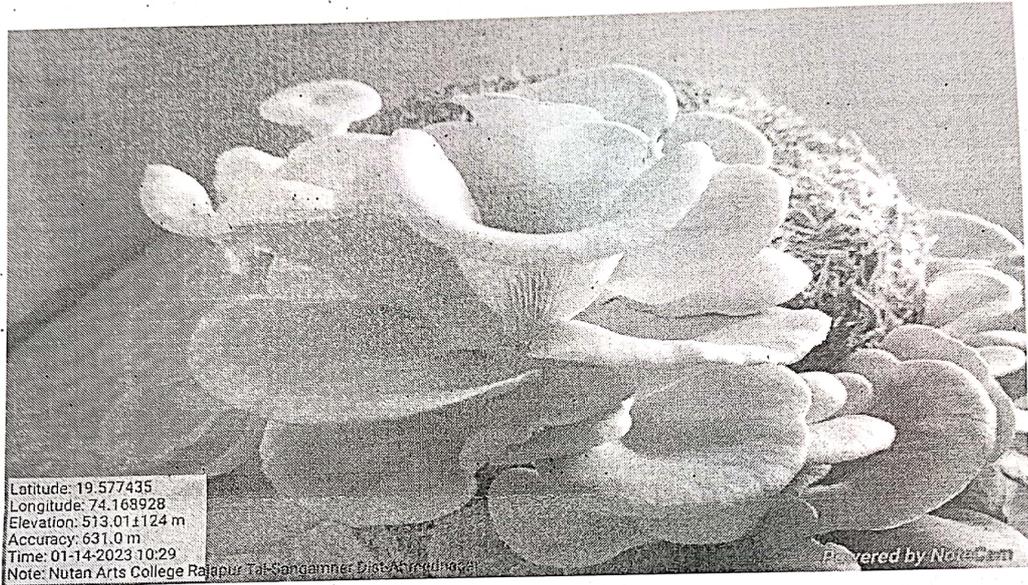
- Registration 9.00 -10AM
- Inaugural Function 10.00-11AM
- Guest of Honor Hon. R.P.Hase
(Vice President, P.S.Sanstha)
- Lead Lecture 11.00 AM.-12.00 PM
Ravindra Ghane
(Premium Mushroom Producer)
- Brunch 12.00 PM – 1.00 PM
- Demonstration: 1.00 – 2.00 PM



2.00 PM- 3 .00 PM.

Feedback and Validator

About Mushroom



Mushrooms are the plant of immortality - that's what ancient Egyptians believed according to the Hieroglyphics of 4600 BC. The delicious flavor of mushrooms intrigued the pharaohs of Egypt so much that they decreed mushrooms as food for royalty. In various other civilizations throughout the world, including Russia, China Greece, Mexico and Latin America, mushroom rituals were practiced. The Chinese were the first to artificially cultivate the tropical and subtropical mushrooms about thousands year back but real commercial ventures started when Europeans started cultivation of button mushroom in caves during 16th and 17th centuries. Mushroom cultivation in India is of recent origin and it was in the 1961 when ICAR funded a scheme on button mushroom cultivation technology at Solan which led to the establishment of a LINDP project with FAO experts. Mushrooms are primitive organisms known as fungi. The organism lack chlorophyll which synthesize food in higher plants in presence of sunlight. They do not possess this green colour substance so they cannot prepare their own food. They grow



saprophytically on dead organic matters or other living organisms. Mushrooms are fruit bodies or reproductive structures emanating from the mycelium which under natural conditions lie buried in the soil or in the substrate where conditions are favorable for their growth. Spawn, i.e. seed required for growing mushroom; is the vegetative mycelium from a selected mushroom cultured on a convenient medium like wheat, pearl millet, sorghum grains, etc. Today most of the traditional spawn laboratories world over are using wheat, rye and millet grains as substrate for spawn production and are following the standard technique of mother spawn from pure culture mycelium grown on synthetic medium.

Nutritive value of Oyster Mushroom: Mushrooms are a rich source of nutrients, particularly proteins, minerals and vitamins such as Vitamin B, C and D. **Medicinal Values:** Since thousands of year edible fungi have been revered for their immense health benefits and extensively used in folk medicine. Specific biochemical compounds in mushrooms are responsible for improving human health in many ways. These bioactive compounds include Polysaccharides, triterpenoids, low molecular weight proteins, glycoprotein and immunomodulating compounds. Hence mushrooms have been shown to promote immune function; boost health; lower the risk of cancer; inhibit tumor growth; help balancing blood sugar; reduce inflammation; and support the body's detoxification mechanisms.

Good for heart: The edible mushrooms have little fat beneath higher proportion of unsaturated fatty acids and absence of cholesterol and consequently it is the relevant choice for heart patients and treating cardiovascular diseases. Minimal sodium with rich potassium in mushroom enhances salt balance and maintaining blood circulation in human being. Regular consumption of mushrooms like *Lentinula* " *Pleurotuss* pp. decreases cholesterol.



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Low calorie food: The diabetic patients choose mushroom as an ideal food due to its low calorific value, no starch, little fat and sugars. The lean proteins present in mushrooms help to burn cholesterol in the body.

Regulates digestive system: The fermentable fiber as well as oligosaccharide from mushrooms acts as a prebiotics in intestine and therefore they anchor useful bacteria in the colon.

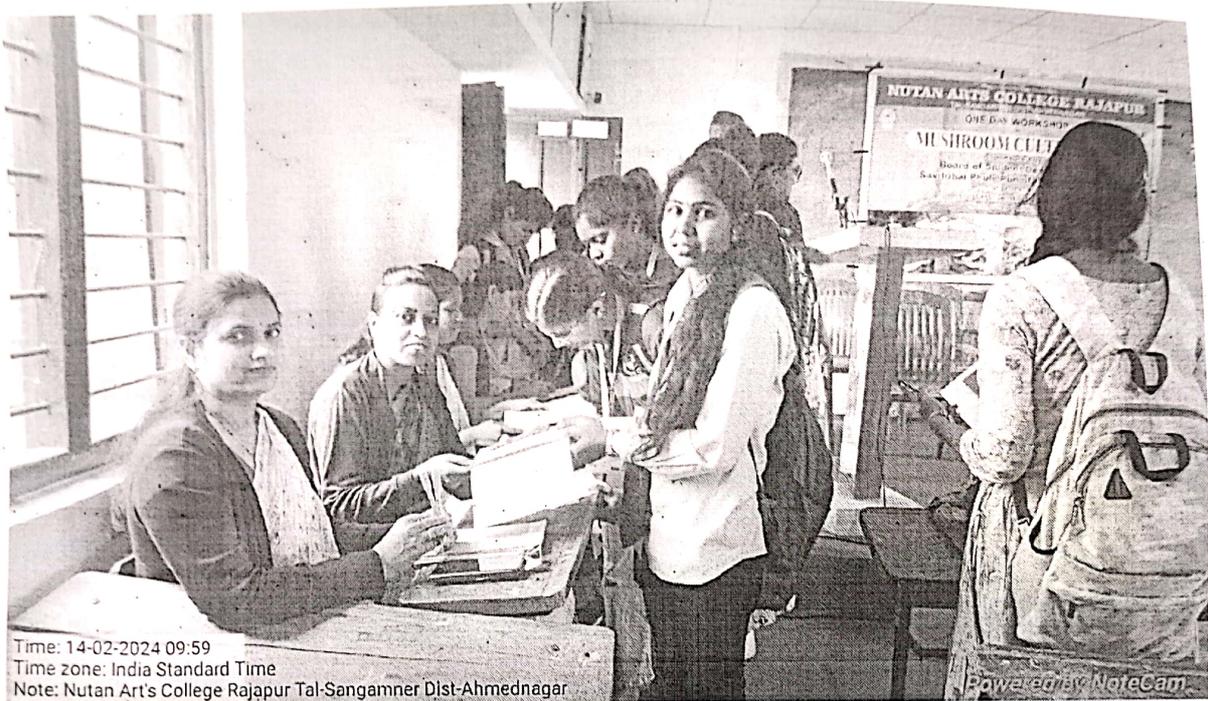
Strengthens immunity: Mushrooms are capable of strengthening the immune system. A diverse collection of polysaccharides and minerals, isolated from mushroom is responsible for up regulating the immune system.

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Total student present for the same was 82 of various colleges and faculty also with them. During the workshop practical based work shown to the students and all of the participants. Premium Mushroom owner Mr. Ravi Ghane giving valuable information to build up marketing and production skill. Head of department of Botany Varpe Subhash N. conclude session with positive notes and vote of thanks taken By SWO of college Dr. Pravin Aher. All faculty members of Science and Arts, Commerce Support for grand success of workshop.

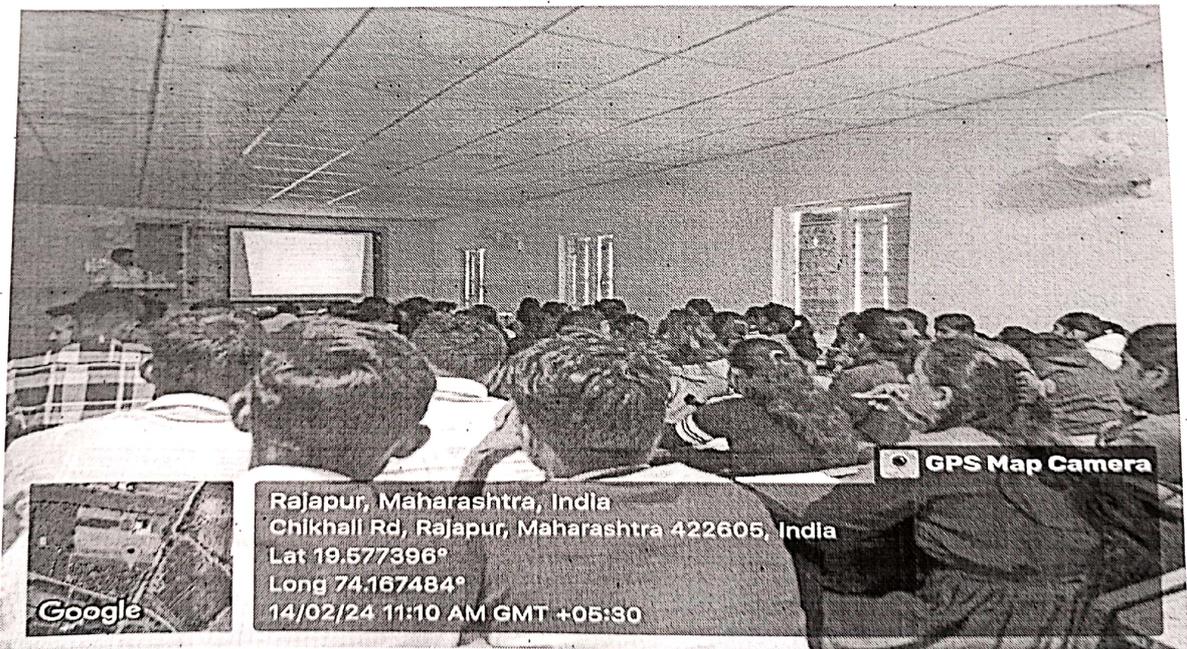
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Time: 14-02-2024 09:59
Time zone: India Standard Time
Note: Nutan Art's College Rajapur Tal-Sangamner Dist-Ahmednagar

Registration of Workshop.



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Demonstration of Mushroom bed preparation.



Student Participation




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