MUSHROOM CULTIVATION CERTIFICATE COURSE AND FACULTY DEVELOPMENT PROGRAM

Organized by

Department of Microbiology and Enactus

Shaheed Rajguru College of Applied Sciences for Women

(NIRF Ranking - 65; NAAC Grade 'A+')

Registrations Open!
Last Date to Register: 25th September, 2025

Duration of program : 6 Months
(Starting September 2025)
Classes spread across 6 months

Patron: Prof. (Dr.) Payal Mago

Program Convenor: Prof. Rekha Mehrotra

Contact us:
Dr. Richa Sharma - +91 9873202312
Mr. Subhash Manda - +91 9873257221

ABOUT THE INSTITUTION

Shaheed Rajguru College of Applied Sciences for Women is one of the most coveted colleges of University of Delhi. It aims to change lives, build future, impart technical expertise and improve industrial links through high quality applied learning. The Department of Microbiology, SRCASW has been organizing certificate program in mushroom cultivation since 2020. Enactus Shaheed Rajguru is engaged in marketing of the mushroom produce under **Project Green Haven.** It imparts knowledge about market awareness and entrepreneurial skill development facilitating the participants to venture into opening their mushroom cultivation start-ups.

MUSHROOM VARIETIES COVERED IN THIS PROGRAM

- Oyster Mushrooms
  1. White Oyster Mushrooms
  2. Pink Oyster Mushrooms
  3. Blue Oyster Mushroom
- King Oyster Mushrooms
- Button Mushrooms
- Portobello Mushrooms
- Cremini Mushrooms

OTHER FACILITIES:

- Advanced IoT Facility
- Spawn Production

ABOUT THE PROGRAM

The Department of Microbiology alongwith Enactus Rajguru, under Project Green Haven, is organizing a Certificate Course and Faculty Development Program on Mushroom Cultivation. It aims to popularize mushroom cultivation and consumption amongst masses by imparting quality knowledge, and training about fundamentals of mushroom growth. The attendees will learn how to-

- Determine the preferred conditions for growing various types of mushrooms such as oyster mushrooms, button mushrooms, cremini mushrooms and portobello mushrooms
- Develop an appropriate compost for growing chosen mushrooms
- Learn about the process of spawning
- Explain the use of casing in mushroom production
- Learn optimum farming techniques
- Identify and devise resources for mushroom cultivation
- Enhance entrepreneurial skills
- Develop network with other mushroom growers and institutions

OBJECTIVES

- Understanding the biology and diversity of edible mushrooms.
- Nutritional value and medicinal features of mushrooms.
- Cultivation techniques for **button, white oyster, pink oyster, blue oyster, king oyster, portobello and cremini mushrooms.**
- Problem solving for issues related to **compost preparation, spawning, cultivation** and **storage of mushrooms**.
- Entrepreneurial techniques and skill development to market mushrooms.

WHO SHOULD ENROLL??

The course is available for everyone who loves to grow mushrooms

- UG/PG Students
- Researchers/Scholars
- Farmers
- Cultivation Enthusiasts
- Mushroom Enthusiasts
- Homemakers or Women who want to become financially independent

KEY TAKEAWAYS

01 **Hands on Experience in Mushroom Cultivation**

02 **Effective and Efficient Farming Techniques**

03 **Knowledge of Spawn Production**

04 **Entrepreneurial Potential of Mushrooms**

05 **Development of Automated IOT Facility**

ADVANCED IOT FACILITY

We leverge an advanced IoT **(Internet of Things)** facility to optimize our farming process, enhance productivity, optimize conditions, and improve the quality of mushrooms so as to set up your enterprise. Our facility is one of the few IoT-enabled mushroom cultivation setups in Delhi. IoT sensors monitor temperature, humidity, CO2 levels, and light, creating optimal conditions for the growth of different mushroom varieties. Smart monitoring systems of IoT help in monitoring stock levels and predicting demand, thus reducing waste. Automated controls adjust these parameters as needed, while data analytics helps predict growth cycles and harvesting schedules. IoT technology in mushroom cultivation not only improves efficiency, sustainability, and yield but also helps in maintaining the quality of the produce.

SPAWN PRODUCTION FACILITY

This year, under our MCP program, we are introducing spawn production, which marks the very first step in mushroom cultivation. Spawn production is essentially the process of preparing the “seeds” of mushrooms. Unlike plants, mushrooms do not grow from actual seeds but from mycelium which are white, thread-like structures that serve as the foundation for mushroom growth. These mycelia are carefully cultivated on a clean, sterilized medium such as grains or sawdust, creating high-quality spawn that ensures healthier and higher-yield mushroom production. Introducing spawn production not only strengthens the scientific base of our project but also adds immense value by promoting sustainable farming practices. At the same time, it opens up opportunities for skill-building, innovation, and entrepreneurship within our community, making it an impactful step forward for MCP this year.

REGISTRATION FEES

Early Bird Discount is 10%. Valid till 20th September 2025.

INR 10000
for Faculty / Research Scholars

INR 3000
for Students

INR 8000
for Farmer / Working Professionals / Housewives / Anyone interested

Last date of registration is 25th September 2025.

REGISTRATION PROCESS

STEP 1:
Go on **www.rajgurucollege.com**

STEP 2:
Click on **"Online Payments"** (Quick links and Right Top of Page)

STEP 3:
Click on **"Workshop/Seminar/Conference Fee"**

STEP 4:
Fill in all information and the amount

STEP 5:
Proceed

- **Workshop/Seminar/Conference** - Workshop
- **Remarks** - MCP 2026

STEP 6:
Complete the registration by filling this form:

QR Code for Registration Form

FORM LINK