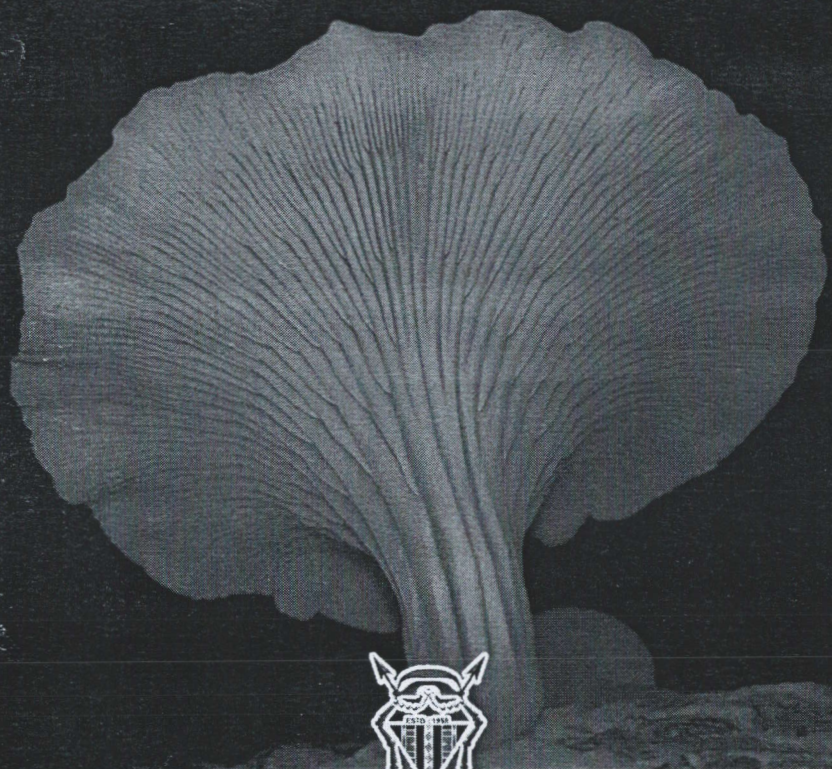


DIPLOMA IN MUSHROOM CULTIVATION *AGR/Q7803*



UGC COMMUNITY COLLEGE
PACHHUNG UNIVERSITY COLLEGE
AIZAWL MIZORAM

CURRICULAR APSECTS

AGR/Q7803 : DIPLOMA IN MUSHROOM CULTIVATION

1. COURSE OVERVIEW
2. SYLLABUS
3. STUDENTS LIST
4. ASSESSMENT PROCEDURE
5. SUMMARY
6. CERTIFICATE
7. GALLERY

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DIPLOMA COURSE IN MUSHROOM CULTIVATION

(Sponsored by University Grants Commission under Community College Scheme)

Preamble :

The Community College model is a scheme endorsed in the Conference of State Education Ministers held on 22nd. February, 2012 and approved by the Government of India on 6th. June 2012. This scheme will be accessible to a large number of individuals of the community, offer low cost and high quality education locally, that encompasses both vocational skills development as well as traditional coursework, thereby providing opportunities to the learners to move directly to the employment sector or move into the higher education sector. As per the UGC Guidelines the Community College should not be a part of university department, however if it is established by the university, it should have a separate entity.

Under Community College Scheme Pachhunga University College in collaboration with the Department of Horticulture, Government of Mizoram proposed Diploma Course in Mushroom Cultivation. UGC has approved the proposal and sanction 'on account grant' of Rs 66.56 lakhs for a period of two years. Rs. 35.28 lakhs has been released on 28.9,2015 as first instalment.


As per the UGC Guidelines the Community College should not be a part of university department, however if it is established by the university, it should have a separate entity.

As per the UGC Guidelines actions are being taken for the effective implementation of the course.

The course will be conducted as per community college guidelines and National Vocational Education Qualification Framework (NVEQF) under MHRD, GOI in consonance with the relevant existing Regulations of Undergraduate Semester system of Mizoram University as given below:

Guidelines for diploma course in mushroom cultivation of UGC Community College Scheme

- 1. Name of the Course** : Diploma in Mushroom Cultivation
- 2. Award of Degree** : Degree will be conferred by the University (Mizoram University)
- 3. Certificate** : Certificate will be given by the University (Mizoram University)
- 4. Declaration of results** : Results will be declared by the College
- 5. Course Duration** : Two semesters, (1 year)
- 6. Credit** : As Diploma is Level 5 of NVEQF a total of 60 credits will be given with a break up of 24 credits in General education (theory) and 36 credits in Skill component (practicals)
- 7. Academic Calendar** : First Semester – January to June
Second Semester – July to December
- 8. Intake Capacity** : 50 students
- 9. Scholarship/Stipend** : Rs.500 per month – Stipend will be disbursed in lumpsum per Semester to those who have 75% attendance in the Semester.
- 10. Eligibility for admission** : Passed class 12 from recognised Board(regular or vocational courses)


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DIPLOMA COURSE IN MUSHROOM CULTIVATION

SYLLABUS

THEORY PAPERS

PAPER I: INTRODUCTION TO MUSHROOMS

- General history of mushroom cultivation.
- Common Indian mushrooms.
- Mushroom morphology: Different parts of a typical mushroom & variations in mushroom morphology.
- Key to differentiate Edible from Poisonous mushrooms
- Systemic position, distribution and structure of mushrooms.
- Mushroom Classification: Based on occurrence- Epigenous & Hypogenous, Natural Habitats- Humicolous, Lignicolous & Coprophilous, Color of spores- white, yellow, pink, purple brown & black, Morphology- fruiting layers exposed to air, fruiting layers not exposed to air, plants with predominantly pitted cap, cap saddled shape & saucer shape

PAPER 2: BIOLOGY & USE OF MUSHROOMS

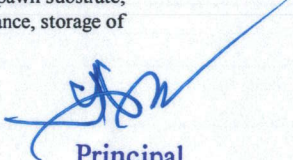
- Biology of Mushrooms: Button, Straw & Oyster- General morphology, distinguishing characteristics, spore germination and life cycle.
- Nutrient Profile of Mushroom: Protein, amino acids, calorific values, carbohydrates, fats, vitamins & minerals.
- Health benefits of Mushroom: Antiviral value, antibacterial effect, antifungal effect, anti-tumour effect, haematological value cardiovascular & renal effect, in therapeutic diets, adolescence, for aged persons & diabetes mellitus
- Medicinal mushrooms and their use in industries: Recognition of nutritional and medicinal value of mushrooms, Medicines from poisonous and edible mushrooms, Grouping of medicinal mushrooms

PAPER 3: GENERAL TECHNIQUES OF MUSHROOM CULTIVATION

- Cultivation System & Farm design: Fundamentals of cultivation system- small village unit & larger commercial unit.
- Principles of mushroom farm layout- location of building plot, design of farm, bulk chamber, composting platform, equipments & facilities, pasteurization room & growing rooms.
- Spawn & Spawning: Facilities required for spawn preparation, Preparation of spawn substrate, preparation of pure culture, media used in raising pure culture, culture maintenance, storage of spawn.

PAPER 4: CULTIVATION OF EDIBLE MUSHROOM




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- Compost & Composting: Principles of composting, machinery required for compost making, materials for compost preparation.
- Methods of Composting- Long method of composting (LMC) & Short method of composting (SMC).
- Casting materials & Case running: Importance of casing mixture, Quality parameters of casing soil, different types of casing mixtures, commonly used materials.
- Cultivation of Button, Oyster and Straw Mushrooms: Collection of raw materials, compost & composting, spawn & spawning, casing & case run, cropping & crop management, picking & packing.

PAPER V: PROBLEMS IN MUSHROOM CULTIVATION

- Major pests and diseases of mushroom cultivation, causes, prevention and control measures.
- Insects, mites, nematodes and animal pests of mushrooms.
- Pathogens: viruses, bacteria (*Pseudomonas tolaassii*, *P. spp.*), and fungi mushroom flies, springtails.
- Fungal competitors or indicator moulds or weed fungi
- Bacterial diseases of mushrooms - Bacterial blotch and bacterial pit diseases of white button mushroom, Bacterial disease of Oyster mushroom Yellow Blotch, viral diseases of mushrooms

PAPER VI: POST HARVEST MANAGEMENT AND MARKETING OF MUSHROOM

- Harvesting: Grading, packing and storage, Processing of mushrooms: blanching, steeping, Canning, pickling and Freeze drying, value added products.
- Drying – sun drying and dehydration for mushroom. Storage – short term and long term storage of mushroom.
- Transportation, Marketing, scope for local, regional, national and international market

References:

1. UNDP-Training Manual on Mushroom Cultivation Technology, United Nations, Nations Unites, Economic and Social Commission for Asia and the Pacific, China International Science and Technology Convention Centre.
2. Pandey BP 1996. A textbook of fungi. Chand and company N Delhi.
3. Kaul TN 2001. Biology and conservation of mushroom. Oxford and IBH Publishing company N.Delhi.
4. Gupta P.K Element of biotechnology.

5. Harander Singh. 1991. Mushroom-The Art of cultivation-Sterling Publishers.
6. Indian Journal of Mushrooms. Published by I.M.G.A. Mushroom Research Laboratory. College Agriculture, Solan.

PRACTICALS

PAPER –I

1. Collection & Identification of different species of Mushrooms
2. Acquaintance with infrastructure, equipments and machineries required in the mushroom cultivation process
3. Sterilization techniques

PAPER –II

1. Media preparation – Potato Dextrose Agar/Malt extract Agar
2. Preparation of slants
3. Tissue culture/Spore culture/Pure culture
4. Sub-culturing

PAPER –III

1. Study of farm design in local area.
2. Estimation of ascorbic acid from citrus fruit by titration.
3. Estimation of proteins by biuret methods.
4. Estimation of proteins by Lowry's method.
5. Estimation of total carbohydrates/glucose/amylose.

PAPER –IV

1. Mushroom Spawn Production
2. Cultivation Technology Oyster Mushrooms
3. Cultivation Technology of Paddy Straw Mushroom

PAPER –V

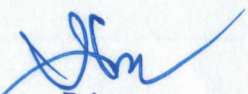
1. Identification and study of common pest of Mushroom
2. Post Harvest Technology- Preservation of Mushrooms-Harvest, Grading, packing and storage, preservation such as Canning and Freeze drying, sun Drying.
3. Project cost - analysis for mushroom cultivation.

PAPER –VI

1. Project and Field study


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Qualification Title	Mushroom Cultivation
Qualification code	AGR/Q-7803
Pre-requisites to training	Inclination for taking up Mushroom Cultivation as a self employment activity
Training outcomes	At the end of the training, the candidates will be able to <ol style="list-style-type: none"> 1. Appreciate the importance of embarking on self-employment and has developed the confidence and personal skills for the same. 2. Identify business opportunities in chosen sector / sub-sector and plan and market and sell products / services 3. Start a small business enterprise by liaising with different stake holders 4. Effectively manage small business enterprise 5. Take up Mushroom Cultivation and run it profitably 6. Selection of important types of Mushroom and their cultivation 7. Maintain Mushroom farm in a hygienic and scientific way 8. Work out the economics of Mushroom Cultivation 9. Take up value added products of Mushroom i.e. preparation of Mushroom Pickle, Powder, Papad and different items of Food

Sl. No.	Course Component	Key Learning Outcomes	NSQF Level
1	Professional Knowledge- A - Entrepreneurship 1. Importance of Self Employment & developing self confidence 2. Entrepreneurial competencies 3. Banking, insurance and management	1. Candidate is clearly able to differentiate between Wage employment, Self-employment and Entrepreneurship 2. Understand, appreciate and develop the self-confidence for embarking on self-employment 3. Understand and internalize entrepreneurial competencies and know their importance for becoming a successful entrepreneur. 4. Candidate will be able to mobilize resources required for starting the enterprise 5. Trainee is able to appreciate need for continuous growth and expansion of an enterprise	Level 4
	B. Domain/Technical Knowledge 4. Introduction to Mushroom Cultivation 5. Its natural growth aspects and climatic requirement 6. Mushroom edible types 7. Appropriate Mushroom Cultivation sites 8. Designing and construction of Mushroom farm 9. Role of composting in Mushroom Cultivation and methods of composting 10. Types of Mushroom growing facilities and fixtures 11. Disease control and pest management 12. Harvesting packaging & grading and storage of Mushroom	6. Understands prospects of Mushroom cultivation 7. Will gain the knowledge of cultivation of different types of edible Mushroom 8. Will be able to identify Climatic requirement of Mushroom cultivation 9. Understand the requirement of composting for Mushroom cultivation & different methods of composting 10. Knowledge of Diseases and pests affecting Mushroom and their control in Mushroom cultivation 11. Know the methods of harvesting of Mushroom 12. Know the methods of grading, packing and storing of Mushroom 13. Know about preparation of value added products out of Mushroom	Level 4


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DIPLOMA COURSE –MUSHROOM CULTIVATION
2016 (January – December)

	13. Post harvest procedures 14. Value added products of Mushroom	14. Gain the knowledge of post harvest procedures in cultivation	
2	Technical Skills 15. Identify edible types in mushroom 16. Selection of appropriate cultivation sites 17. Designing and construction of Mushroom Farm 18. Role of composting in Mushroom cultivation 19. Preparation of different types of compost 20. Pasteurization of compost 21. Use of Mushroom spawns and selection of correct of correct spawn 22. Control of Diseases and pests 23. Methods of harvesting of Mushroom 24. Packaging, storing and grading of Mushrooms	15. Will be able to identify and select edible types of Mushroom 16. Will be able to select appropriate site suitable for Mushroom cultivation 17. Will be able to prepare different types of compost 18. Will be able to pasteurize the compost 19. Will be able to select right type of spawn 20. Will be able to manage the diseases and pests of Mushroom 21. Will be able to harvest through appropriate techniques 22. Will be to grade & pack the Mushroom based on the quality	Level 4
3	Core Skills 25. Business Opportunity Identification 26. Problem solving 27. Time management 28. Effective Communication Skills 29. Business Management skills	23. Trainee is able to analyze major trends in a given economic sector / sub-sector and identify Business Opportunities 24. Develop effective personal management skills like time management and communication skills. 25. Trainees are able to devise a simple marketing and sales strategies and plan for a small business 26. Work out Business plan and economics of the project 27. Devise suitable marketing strategies	Level 4
4	Admission and Examination – Registration and Inauguration, Final Evaluation		

1. C.Lalmalsawmi
2. CVL Hriatchhunga
3. Isaac Lalchhuanawma Kiangte
4. K.M.Lalhmachhuani
5. Lalchhuanmawia
6. Lalhriatkimi
7. Lalramhluna
8. Lalrinzuali
9. Lalruatdiki
10. Nicky Lalthazuala Fanai
11. V.Lalrohluia
12. Zosangzuala
13. Laltanpuui
14. Lallawmkima
15. Henry Lalhruaizela
16. P.L.Zonunsiami
17. Moses Lalmuanpuia
18. PC Gospel VL Rinnggheta
19. Zarzoliana
20. Annie Zothansangi
21. K.C. Lalpekhluii
22. Rinsangzuali
23. Vanlalhruaii Famhawite
24. Lalmuanpuui
25. David Lalfakawma
26. PC. Malsawmtluangi
27. Ramsiammawia
28. Zomuanpuui
29. Zorinpuui
30. Lalrinhthari


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**DIPLOMA COURSE –MUSHROOM CULTIVATION
2017 (January – December)**

1. Aldrin Lalmuanawma
2. Angela Lalrinsangi
3. C.Lallawmkimi
4. C.Lalremruati
5. David Lalfakawma
6. F.Rinsangpuii
7. H.Lalthlangliana
8. K. Lalengzami
9. K.C. Lalhminghlua
10. Lalchhanchhuaha
11. Lalnunpuia
12. Lalrinhlui
13. Lalrohlui
14. P.B John Zorammuana
15. PC. Lalchhuanmawia
16. PC. Malsawmtluangi
17. R.Vanlalauva
18. Ramnghakliana
19. Ramsiammawia
20. V.L. Malsawmdawngzuali


21. Valentine Lalremruata Rymbai
22. Vanlalduhzuala
23. William Vanlalpeka
24. Zodinmawia
25. Zomuanpuii
26. Zorinpuii
27. Lalsangpuii Ralte
28. Biaklianthuami
29. C.Lalchhuanawmi
30. Lalnunsiami
31. Lianmuansanga
32. Lalhruiatluangi
33. Lalnunthari
34. PC Gospel VL Rinngmeta
35. Zarzolianna
36. Annie Zothansangi
37. K.C. Lalpekhluii
38. Rinsangzuali
39. Vanlalhruii Famhawite
40. Lalmuanpuii

**CERTIFICATE COURSE –MUSHROOM CULTIVATION
2018 (January – June)**

1. C.Lalhruiavela
2. C.Lalrindika
3. LS Lalramhmachhuana
4. VLMS Dawngliana
5. B.Lalthlamuani
6. Laldinsangi
7. Lalrindiki
8. Zirsangzuali
9. Rubina
10. R.Lalthlamuanpuii
11. Vanlaltlana
12. Sarah Huanthangmawii
13. Malsawmthluanga
14. Joseph



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**CERTIFICATE COURSE –MUSHROOM CULTIVATION
2018 (July – December)**

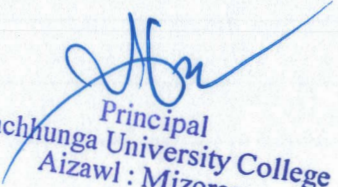
1. Lalremmawia
2. K. Vanlalhriata
3. Lalduhthlana fanai
4. Malsawmsangi
5. K.Zothansangi
6. Laldinthari Suamte
7. Lalnunziri
8. Lucy Rosangliani Chawngthu
9. A.Lalhriatpuii
10. Lalnunnemi
11. Lalbiakdiki Sailo
12. Lalnunhloi
13. Vanlalduhawmi
14. C.Lalbiaktluangi
15. Vanlallawmzuali
16. Tommy Remsangkima
17. Kishan Sasusow
18. V.lalramdina
19. Samuel Lalhriatrenga
20. Lalrinsangi
21. Lalchhandama
22. John Lalrinchhana
23. Sarah Lalnunpuii
24. Lalchhanchhuahi
25. Zothansanga
26. Raldoliana
27. Albert Vanlalhruaia
28. Malsawmdawngliana Chhakchhuak
29. Stephen Lalrinpuia
30. Lalbiakthuama
31. Vanlalchhana
32. Lalengliana
33. Vanlalmalsawma Ralte
34. K. Vanlalrambeisei

**ONE MONTH CERTIFICATE COURSE –MUSHROOM CULTIVATION
2019 (August – September)**

1. Fanchunthanga
2. Lalmuanpuii
3. Lalrinpuii
4. Lalmangaihzuai
5. J.Lalkungi
6. Helen Biakchhungi
7. H.Lalrinfeli
8. Cindy Lalthanpari
9. Chinbiaksangi
10. Lalthakimmawia
11. Lalropuii
12. Lalrintlaki
13. Lalbiaksiami
14. K.Lalthlengliani
15. Carolyn Zonunsangi
16. C.zomuansanga
17. C.Lalruatmawii
18. Benjamin Lalhmachhuana sailing
19. Francis VL Hruaia
20. Lalnunthara
21. Laltlanthangi
22. Vanlalhriati
23. Lalhmingliani
24. Lallianmanga
25. ZD lalsangkimi
26. PC Lalvenkimi
27. Lalnunpuii
28. VL Hriatpuia
29. Vanlalhruaii
30. T Lalmuansanga
31. Sangnghilhlova
32. Lalpianfela
33. Paul Rozarliana
34. Zoramchhana

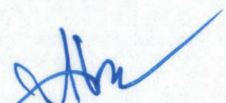

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ONE MONTH CERTIFICATE COURSE –MUSHROOM CULTIVATION
2019 (January - December)

1. R.lalthanpuii
2. Lalchankimi
3. LV Priskili
4. C.Lalziki
5. Lalrimawii
6. Lalfakzuali
7. Daklathangi
8. R.Laltlanmawii
9. R.Lalkananthari
10. Ainawni
11. Lalpianghlimi
12. Lalchhuanthangi


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COURSE ASSESSMENT:

The College (PUC) will conduct all Examinations.

Each paper shall be evaluated at the scale of 100. For all papers, irrespective of theory and practical, there shall be continuous internal assessment carrying 40 marks (40%) and an end-semester examination carrying 60 marks (60%).

a) Continuous Assessment (40 marks/paper) :

The outline for continuous assessment activities shall be proposed by the teacher(s) concerned. There shall be series of tests at regular intervals as per schemes of awarding of marks below:

i) The scheme of awarding marks in Continuous Assessment in theory paper shall be as below:

- Best two of 2 Class Tests and Assignment/seminar/project = 30 Marks
 - Attendance & Class Room performance = 10 Marks
- TOTAL = 40**

ii) The scheme of awarding marks in Continuous Assessment in practical paper shall be as given below:

- Best one of 2 hands on practical tests = 30 Marks
 - Attendance & Class Room performance = 10 Marks
- TOTAL = 40**

b) End Semester Examination (60 marks/paper): There will be End Semester Examination at the end of every Semester. Each paper will carry 60 marks. Duration of exam will be - 3 hours in Theory per paper and 6 hours in Practical per paper.

i) The scheme of awarding marks in end Semester theory paper shall be as given below:

- Section A : Multiple choice - 10 Questions – 10x1 = 10 marks
 - Section B : Short answer - 5 Questions – 5x4 = 20 marks
 - Section C : Descriptive - 3 Questions – 3x10 = 30 marks
- TOTAL = 60**

ii) The scheme of awarding marks in end Semester Practical paper shall be as given below:

- Section A : Major experiment - 1 Question – 1x25 = 25 marks
 - Section C : Minor experiment - 1 Question – 1x15 = 15 marks
 - Section D : Viva voce = 10marks
 - Section E : Practical Record/Field Report = 10marks
- TOTAL = 60**

11. Minimum marks for passing of a course and passing rules:

A minimum of 60 Credits are required for awarding of Diploma.

- a) For passing of each course a candidate must secure a minimum of 50% marks (equivalent Grade 'B') in end semester examination. For internal assessment there shall be no passing marks. However, grading shall be based on marks obtained in both components i.e. continuous assessment and end semester examination.
- b) A student, who has not secured above marks has to reappear in end semester examination.
- c) In any case a student shall not be allowed to repeat a course for continuous assessment component.
- d) A candidate shall be permitted to proceed from the first semester to second/final semester irrespective of his/her failure in first semester examination subject to condition that -
 - i. The candidate filled up examination forms for end semester examination of first Semester

- ii. Appeared end semester examination of first Semester partly/wholly
- e) No candidate shall be allowed to appear any paper for more than three times (including the regular chance), and no candidate shall be allowed to appear in any course beyond four semesters of his/her first admission.

Attendance:

A candidate shall be eligible to appear in the end semester examination only if he/ she attend a minimum of 75% attendance .

Grading

- 1) Each course (paper) shall be graded on the basis of marks obtained (on scaled marks of 100) during a semester.
- 2) Letter Grades and Grade Points: There shall be absolute grading where marks obtained (out of 100) by a student in a course is converted to a Grade on a 10 point scale as given

Ranking system

Grade	Grade Points	Classification	Marks	Division
O	9	Outstanding	90 & above	First
A	8	Excellent	80-89	First
B	7	Very Good	70-79	First
C	6	Good	60-69	First
D	5	Fair	50-59	Pass
F	4	Fail	Below 49 %	Fail

Course Structure:

Diploma Course Mushroom Cultivation

Semester	Course	Course No.	Credit	Continuous Assessment	End-semester Exam	Total
I	Paper 1	Course I- Theory	4	40	60	100
		Course I - Practical	6	40	60	100
	Paper II	Course I- Theory	4	40	60	100
		Course II- Practical	6	40	60	100
	Paper III	Course I- Theory	4	40	60	100
		Course II- Practical	6	40	60	100
Total			30	240	360	600
II	Paper IV	Course I- Theory	4	40	60	100
		Course I - Practical	6	40	60	100
	Paper V	Course I- Theory	4	40	60	100
		Course II- Practical	6	40	60	100
	Paper VI	Course I- Theory	4	40	60	100

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	Course II- Practical	6	40	60	100
Total		30	240	360	600

12. Computation of SGPA and CGPA

Following procedure shall be adopted for the calculation of SGPA and CGPA.

A) The SGPA is the ratio of sum of the product of the number of credits with the grade points scored by a student in all the courses taken by a student and the sum of the number of credits of all the courses undergone by a student, i.e.

$$SGPA(S_i) = \frac{\sum C_i \times G_i}{\sum C_i}$$

Where, S_i is the SGPA of the semester, C_i is the number of credits of the i th course and G_i is the grade point scored by the student in the i th course.

B) The CGPA shall be calculated in the same manner taking in to account all the courses undergone by a student over all the semester of a programme, i.e

$$CGPA = \frac{\sum C_i \times S_i}{\sum C_i}$$

Where, S_i is SGPA of i th semester, and C_i is the total number of credits in that semester.

C) The SGPA and CGPA shall be rounded off to 2 decimal points and reported in the transcript.

Certificate was awarded to the students completing the course alongwith assessment by National skill Development Council (NSDC) for some of the batches.

SUMMARY REPORT – YEAR WISE

2016

Seminars were conducted on the topics of Mushroom cultivation and spawn production. In addition to theory classes hands on training was given to students on mushroom cultivation techniques. Educational visit to mushroom centres in and around Sikkim was made. Assessment of students was carried out on the basis of internal evaluations which include attendance, assignments, viva, test papers and practical skill during training. Out of 30 students 28 students completed the certificate course.

2017

The students visited ICAR, Umiam, Meghalaya to study more about the techniques of Spawn Production and Mushroom cultivation. Seminars were conducted on the topics 'Mushroom cultivation using agricultural wastes' and different types of edible mushrooms. In addition to theory classes hands on trainings were given to students on preparation and sterilization of substrate, preparation of spawn, preparation of mushroom beds using poly bag method and effective harvesting of sporocarps. Assessment of students was carried out on the basis of internal evaluations which include attendance, assignments, viva, test papers and practical skill during training. 32 students completed the certificate course.

"Hands on training on Mushroom Cultivation" was organised by Institutional Biotech Hub, Dept of Zoology, Pachhunga University College on 22nd – 24th May 2017"

2018

6 months certificate course from January to June 2018 (First Batch) and July 2018 to December 2018(Second Batch) was conducted for first batch and Seminars were conducted on the topics 'Mushroom spawn production' and 'Mushroom cultivation for self employment'. In addition to theory classes hands on trainings were given to students on cultivation of Oyster mushroom using paddy straw. Assessment of students was carried out on the basis of internal evaluations which include attendance, assignments, viva, test papers and practical skill during training. 14 students were completed the certificate course form the first batch and 28 students from Second batch completed the course.

Training on Mushroom Cultivation was organised at Pachhunga University College in collaboration with Livelihood Enhancement Programme for Rural women (SHG Members) form 30th – 31st October 2018.

2019


One month Certificate course was conducted from August to September 2019 in collaboration with Mizoram Skill Development Council under Pradhan Mantri KaushalVikas Yojana (PMKVY). Of the 34 participants 29 students completed the assessment from National Skill development Council.

Diploma course was also started in the same year for 12 students. Seminars were conducted on the topics 'Post harvest technology and Value - added products of Mushrooms. In addition to theory classes hands on trainings were given to students on mushroom cultivation techniques and post harvest handling of mushrooms.

Assessment of students is still pending due to COVID-19 pandemic.


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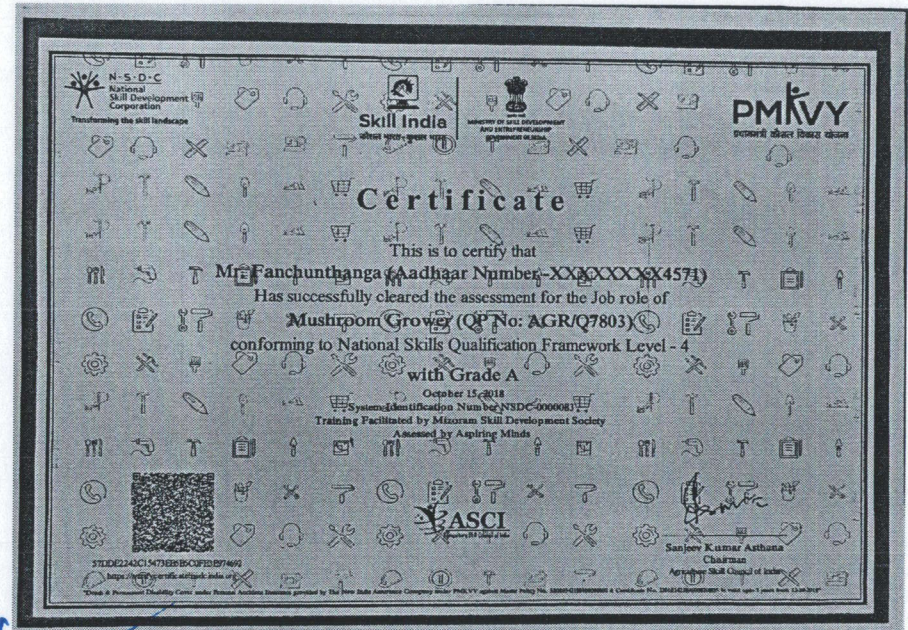

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10 days training for 7 trainees from Saitual Village, Saitual District, Mizoram on Spawn production and cultivation of Oyster Mushroom was organized by Pachhunga University College in collaboration with Mizoram Science Technology and Innovation Council (MISTIC) at Pachhunga University College from 30th August to 8th September 2021 as an initiative for the upliftment of skill employment among the youths.

The potential of mushroom farming in generating new employment opportunities is another positive element emanating from mushroom farming ventures. Initiated by the Zoology department, Pachhunga University College, a UGC recognized and funded Career Oriented Certificate Course on Mushroom Cultivation was introduced in 2016.


The training aims at developing skills and making the students become self-reliable and employable besides giving them an edge when they seek employment in other Government and private sectors. The trainees were given extensive training and were taught from the basics of mushroom farming-tissue culture, spawn production (mother and commercial spawn production), cultivation practices, packaging and post harvest management.

The training concluded on the afternoon of 8th September 2021 with a closing ceremony at Principal's Conference Room, Pachhunga University College.




Coordinator
Internal Quality Assurance Cell
Pachhunga University College
(A constituent college of Mizoram University)




Principal
Pachhunga University College
Aizawl : Mizoram

MARK-SHEET

Mr. Punthundanga (Aadhar No. XXXXXXXX4571)
 Has successfully cleared the assessment for the Job role of
 Mushroom Grower (CP No. AGR07803)
 Conducted by National Skills Qualification Framework Level
 3, Government of India, New Delhi, India (April 2017)

Skills India
 PMKVY

ASCI CODE	ASCI NAME	ASCI TYPE	ASCI MARKS	ASCI GRADES
ASCI/111	ASCI/111	ASCI/111	100.00	A++
ASCI/112	ASCI/112	ASCI/112	100.00	A++
ASCI/113	ASCI/113	ASCI/113	100.00	A++
ASCI/114	ASCI/114	ASCI/114	100.00	A++
ASCI/115	ASCI/115	ASCI/115	100.00	A++
ASCI/116	ASCI/116	ASCI/116	100.00	A++
ASCI/117	ASCI/117	ASCI/117	100.00	A++
ASCI/118	ASCI/118	ASCI/118	100.00	A++
ASCI/119	ASCI/119	ASCI/119	100.00	A++
ASCI/120	ASCI/120	ASCI/120	100.00	A++

CERTIFICATE OF PARTICIPATION

This is to certify that

R. Lalmatdiki

has successfully completed a training on
"HANDS-ON TRAINING ON MUSHROOM CULTIVATION"

Organised by Institutional Biotech Hub, Department of Zoology, Pachhunga University
 College, Aizawl, Mizoram from 22nd - 24th May 2017.

Dr. Vanramliana
 Co-Ordinator
 Institutional Biotech Hub
 Pachhunga University College

Dr. K. Lalchandama
 Head of Department
 Department of Zoology
 Pachhunga University College



ASCI
 Agriculture Skill Council of India

N-S-D-C
 National Skill Development Corporation
 Transforming the skill landscape

Certificate

This is to Certify that Mr./Ms. Lalmatdiki
 Student of Pachhunga University
 college affiliated to Mizoram University has successfully
 passed Second semester assessment of Diploma In Mushroom Cultivation programme

S. S. Arya
 Dr. Satender Singh Arya
 Chief Executive Officer
 Agriculture Skill Council of India

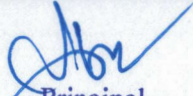
Registration No. ASCI/UGC/2058
 Date of Issuance: 30 Mar 2017
 Agriculture Skill Council of India
 E-Mail: info@asci-india.com, www.asci-india.com


S. S. Arya
Coordinator
 Internal Quality Assurance Cell
 Pachhunga University College
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Principal
Principal
 Pachhunga University College
 Aizawl : Mizoram




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