

**CERTIFICATE COURSE**  
**ON**  
**MUSHROOM CULTIVATION**  
**SEP 3, 2023 TO NOV 9, 2023**



**DEPARTMENT OF HORTICULTURE**  
**CHATRAPATHI SIVAJI TRI SATHAJAYANTHI (CSTS)**  
**GOVERNMENT KALASALA, JANGAREDDYGYDEM**  
**ELURU DIST ., A.P.**

CHATRAPATHI SIVAJI TRI SATHA JAYANTHI (CSTS)  
GOVT .KALASALA

*Enter to Learn - Leave to Serve*

**Jangareddigudem,  
EluruDist**



Phone:08821225310, Visit us at: [www.cstsgk.ac.in](http://www.cstsgk.ac.in)

[j](mailto:jangareddigudem.manatv@gmail.com)

E-Mail: [jangareddigudem.manatv@gmail.com](mailto:jangareddigudem.manatv@gmail.com)

INVITATION

DEPARTMENT OF HORTICULTURE

Organising

A CERTIFICATE COURSE

ON

**MUSHROOM CULTIVATION**

***FROM***

**05-09-2023 to 09-11-2023 (45 Days)**

**CONTACT :**

CH.VENKATALAKSHMI

Department of HORTICULTURE

CSTS GOVT KALASALA  
,JANGAREDDIGUEM

### Principal's Permission Letter

From

Ch. Venkatalakshmi  
Lecturer in Horticulture,  
CSTS Government Kalasala,  
Jangareddigudem.

To

The Principal,  
CSTS Government Kalasala,  
Jangareddigudem.

Sub: Requesting for permission to conduct MUSHROOM CULTIVATION Certificate course in collaboration with Department of Horticulture submitted - regarding

\*\*\*

The Department of Horticulture along with Department of Horticulture planning to conduct a Mushroom cultivation Certificate course" on 05-9-2023.. So you are requested to grant permission to conduct the same on the above mentioned date. It is future submitted that, we would like the Certificate course from 05-9-2023. This is for your information and consideration

Thanking you,

Permitted

*Law*

Principal  
CSTS Govt. Kalasala  
Jangareddigudem

Yours faithfull

*Ch. Venkatalakshmi*  
Ch. Venkatalakshmi  
Lecturer in Horticulture

September - 2023

Department of Horticulture

Conducted a staff meeting with principal sir along with IQAC coordinator. dept of Botany, and department of Zoology at principal sir chamber on 07/09/2023

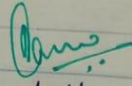
The following issues are discussed and resolved.

- 1) Admission for 1st year student
- 2) class work for 1st year students
- 3) student attendance
- 4) certificate course on "Nursery & Gardening"
- 5) Event on making "Eco-friendly Vinayakata"
- 6) certificate course on mushroom cultivation

ch. Lakshya  
sign. of the dept. head

signature of the staff

- 1) IQAC - coordinator: re. sree
- 2) Zoology - Vijay
- 3) Botany - Jb

  
signature of the principal.

57  
September - 2023

The Department of Horticulture of C.S.T.S Govt  
Kalasala going to conduct a certificate  
course on "mushroom cultivation" for B.Sc Botany  
1<sup>st</sup> sem students.

Inauguration : 5/9/2023 At 3 PM  
at science lab.

So All the 1 year Botany students are requested  
to attend the inauguration. without fail  
Students who are willing to join in  
certificate course may consult Horticulture  
department

sig of the principal

Ch. Lakshmi.  
signature of the lecturer

sig of the staff

## **Certificate Course on Mushroom Cultivation**

### **Aim:**

The aim of the 8 – weeks mushroom cultivation certificate course is to provide B.sc Botany students with fundamental understanding of mushroom cultivation. Participants will learn both theoretical and practical aspects of mushroom cultivation, enabling them to start their own mushroom farming operations or integrate mushroom cultivation into existing agricultural practices.

### **Procedure:**

Participants will engage in hands-on learning sessions combined with theoretical classes. They will be guided through the entire process of mushroom cultivation, from substrate preparation to harvesting and marketing. Practical demonstrations, field visits (if applicable), and interactive sessions will enhance learning and ensure comprehensive understanding.

### **Objectives:**

*To understand the basic principles of mushroom biology and cultivation techniques.*

To learn the process of substrate preparation and inoculation.

To gain practical skills in maintaining optimal growing conditions.

To comprehend the harvesting and post-harvest handling of mushrooms.

To explore the economic potential and marketing strategies for mushrooms.

### **Outcomes:**

By the end of the course, participants will be able to:

Independently cultivate mushrooms of various types.

Understand the nutritional and medicinal properties of different mushroom species.

Troubleshoot common issues in mushroom cultivation.

Evaluate the economic feasibility of mushroom farming as a business venture.

# Syllabus

## TOPIC:1 Introduction to Mushroom Cultivation

- Overview of mushroom types and their characteristics
- Importance of mushrooms in agriculture and nutrition
- Basics of fungal biology and life cycle

## *TOPIC: 2: Mushroom Species and Selection*

- Popular edible and medicinal mushroom species
- Criteria for selecting suitable mushroom species for cultivation

## *TOPIC: 3: Substrate Preparation*

- Types of substrates used in mushroom cultivation (e.g., sawdust, straw, agricultural wastes)
- Substrate preparation techniques
- Sterilization methods and their importance

## *TOPIC: 4: Spawn Production and Inoculation*

- Understanding spawn and its role in mushroom cultivation
- Techniques for spawn production (e.g., grain spawn, sawdust spawn)
- Methods of inoculation into prepared substrates

## *TOPIC: 5: Environmental Requirements*

- Optimal temperature, humidity, and light conditions for different mushroom species
- Creating and maintaining a controlled environment (e.g., mushroom houses, shelves, humidity control)

## *TOPIC: 6: Mushroom Growth and Development*

- Monitoring growth stages from inoculation to fruiting
- Common issues and troubleshooting during cultivation
- Disease management and pest control strategies

## *TOPIC:7: Harvesting and Post-Harvest Handling*

- Determining maturity and readiness for harvesting
- Techniques for proper harvesting to maximize yield and quality
- Post-harvest handling, storage, and packaging considerations

## *TOPIC 8: Marketing and Economic Aspects*

- Market opportunities for fresh and processed mushrooms
- Pricing strategies and market trends

- Developing a business plan for mushroom cultivation

***TOPIC:9: Practical Sessions and Field Visits***

- Hands-on sessions in substrate preparation, inoculation, and maintenance
- Field visits to operational mushroom farms (if feasible)
- Interaction with experienced growers and practical demonstrations

***TOPIC: 10: Certification and Conclusion***

- Evaluation of participant learning through practical assessments and quizzes
- Certification ceremony
- Future prospects and advanced training opportunities in mushroom cultivation



SNO	DATE	DAY	TOPIC	REMARKS
1	5/9/23	Day 1	Inauguration	
2	8/9/23	Day 2	Course Introduction and Overview	
3	11/9/23	Day 3	Basics of Fungal Biology Mushroom anatomy and growth	
4	12/9/23	Day 4	Importance of Mushrooms Role in agriculture and sustainability	
5	13/9/23	Day 5	Overview of Mushroom Cultivation Historical and current trends	
6	14/9/23	Day 6	Substrate Preparation Techniques	
7	15/9/23	Day 7	Practical Session: Substrate Preparation	
8	16/9/23	Day 8	Understanding Mushroom Spawn Types and role of spawn in cultivation	
9	18/9/23	Day 9	Spawn Production Techniques  Grain spawn, sawdust spawn, and others	
10	20/9/23	Day 10	Techniques for inoculating substrate	
11	21/9/23	Day 11	Practical Session: Spawn Production	
12	22/9/23	Day 12	Hands-on inoculation techniques	
13	23/9/23	Day 13	Common issues in spawn production and inoculation	
14	25/9/23	Day 14	Discussion and resolution of participant queries	
15	26/9/23	Day 15	Optimal Growing Conditions  Temperature, humidity, and light needs	
16	27/9/23	Day 16	Creating a Controlled Environment  Mushroom houses, shelves, and environmental control	
17	29/9/23	Day 17	Environmental Monitoring Tools  Equipment and techniques for monitoring conditions	

18	30/9/23	Day 18	Practical Session: Setting Up a Growing Environment	
19	3/10/23	Day 19	Growth Stages of Mushrooms From inoculation to fruiting	
20	4/10/23	Day 20	Troubleshooting Environmental Issues	
21	5/10/23	Day 21	Summary of environmental management	
22	6/10/23	Day 22	Monitoring Mushroom Growth Techniques for assessing growth stages	
23	7/10/23	Day 23	Common diseases and pests, and control methods	
24	9/10/23	Day 24	Hands-on assessment of mushroom growth	
25	10/10/23	Day 25	Practical Session: Disease and Pest Management	
26	11/10/23	Day 26	Advanced Troubleshooting Complex issues and solutions	
27	12/10/23	Day 27	Discussion and resolution of participant queries	
28	13/10/23	Day 28	Consolidation of learning on growth and development	
29	16/10/23	Day 29	Identifying maturity and optimal harvest times	
30	17/10/23	Day 30	Post-Harvest Handling Storage, packaging, and quality control	
31	18/10/23	Day 31	Hands-on harvesting exercises	
32	19/10/23	Day 32	Techniques for storage and packaging	
33	25/10/23	Day 33	Marketing Basics	
34	26/10/23	Day 34	Pricing strategies and cost analysis	

35	27/10/23	Day 35	Developing a Business Plan	
36	30/10/23	Day 36	Field Visit: Mushroom Farm	
37	31/10/23	Day 37	Hands-on application of all learned techniques	
38	1/11/23	Day 38	Workshop: Advanced Cultivation Techniques	
39	2/11/23	Day 39	Review of Field Visit and Workshop	
40	3/11/23	Day 40	Addressing and resolving real-world cultivation challenges	
41	4/11/23	Day 41	Review and Assessment Preparation	
42	6/11/23	Day 42	Conducted Exam	
43	7/11/23	Day 43	Evaluation and Feedback	
44	8/11/23	Day 44	Certification Preparation	
45	9/11/23	Day 45	Practice	

NAAC:C (II CYCLE)

CHATARAPATHI SIVAJI TRI SATA JAYANTHI (CSTS) GOVT .KALASALA

ENTER TO LEARN - LEAVE TO SERVE

JANGAREDDIGUDEM, ELURU DIST

Phone:08821-225310, Vist us at www.cstsgk.ac.in

E-Mail:jangareddigudemmanatv@gmail.com



DEPARTMENT OF HORTICULTURE

CERTIFICATE COURSE ON MUSHROOM CULTURE

S.no	Register no	Name of the student	Class	Mobile no	Mail Id	Signature
1	202300034476	B. Akanksha	1 <sup>st</sup> year Botany	8332832795	bandhamakansha@gmail.com	B. Akanksha
2	202300093676	B. Nareesh	1 <sup>st</sup> year Botany	8143949650	nareeshbomakanthi@gmail.com	B. Nareesh
3	202300004082	Ch. Nirmala	4 <sup>th</sup> year Botany	9133228088	nirmalac@gmail.com	Ch. Nirmala
4	202300003070	E. Pavan	"	9581389655	elctiPavanpavan@gmail.com	E. Pavan
5	202300025955	G. V. Durga	"	7680969717	gandhamkavitha37@gmail.com	G.V. Durga
6	202300075862	G. Ishwariya	"	8985574384	ishu98798@gmail.com	G. Ishwariya
7	202300022086	I. Mamatha	"	8367392627	ingirthwoshi@gmail.com	I. Mamatha
8	202300148907	J. Narsimha	"	9676268976	jatotnarsimha03@gmail.com	J. Narsimha
9	202300011154	J. Durgankitha	"	9912378359	jettirevathi@gmail.com	J. Durgankitha
10	202300016277	K. Durgamma	"	9652942945	KancharamPurna@gmail.com	K. Durgamma
11	202300093401	K. Ramatulasi	"	6281734510	Ramatulasi@gmail.com	K. Ramatulasi
12	202300081595	K. Sravani	"	9177414778	sravani@gmail.com	K. Sravani
13	202300119903	K. Sai Ram	"	7095246919	Kariatamsairam@gmail.com	K. Sai Ram
14	202300037157	K. Vijay	"	7013678150	Komaramvijay@gmail.com	K. Vijay
15	202300093560	K. Ram Charan	"	7673987485	Kancharam86883@gmail.com	K. Ram Charan
16	202300132021	K. Divya Sai	"	9293377767	Kotturudireasa@gmail.com	K. Divya Sai
17	202300090450	K. Santhi	"	8179672851	Patsadikumar@gmail.com	K. M. Santhi
18	202300128588	K. Akhila	"	9550187617	akhila@gmail.com	K. Akhila
19	202300042193	M. Charan	"	9493848876	CK855422@gmail.com	M. Charan
20	202300037883	M. Swarupa	"	9014363442	swarupa madiyam@gmail.com	M. Swarupa
21	202300133551	M. Lalitha	"	8985157783	kalitha@gmail.com	M. Lalitha
22	202300042573	M. Pavan Kishor	"	8688453897	Pavankishor@gmail.com	M. Pavan Kishor
23	202300041984	P. Prasanna	"	8186013867	Saiprasanna@gmail.com	P. Prasanna
24	202300075060	P. Balaji	"	9392531836	Prathibha@gmail.com	P. Balaji
25	202300042931	R. Dhanalakshmi	"	9392274681	rdhana88@gmail.com	R. Dhanalakshmi

NAAC:C (II CYCLE)

CHATARAPATHI SIVAJI TRI SATHA JAYANTHI (CSTS) GOVT .KALASALA

ENTER TO LEARN-LEAVE TO SERVE

JANGAREDDIGUEM,ELURU DIST

Phone:08821-225310,Vist us at www.estsqk.ac.in

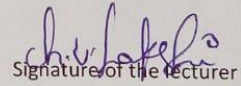
E-Mail:jangareddigudemmanatv@gmail.com



DEPARTMENT OF HORTICULTURE

CERTIFICATE COURSE ON MUSHROOM CULTURE

26	202300028405	S.Durga Bhavani	1 <sup>st</sup> year Botany	9603572134	Sodedurgabharani 6@gmail.com	S. Durga bhavani
27	202300146736	S.Siddu	"	8185053872	Siddusode-70 @ gmail.com	S. Siddu
28	20230015739	S.chiranjeevi	"	6305719751	Schiranjeevi 18 @ gmail.com	S.chiranjeevi
29	202300058387	S. Mahesh	"	9515932477	Sugiamahesh 32 @gmail.com	S. Mahesh <del>T. Sravanthi</del>
30	202300108643	T. Sravanthi	"	9912713753	T. sravanthi @gmail com	T. Sravanthi

  
Signature of the Lecturer





NAAC:C (II CYCLE)

CHATARAPATHI SIVAJI TRI SATA JAYANTHI

(CSTS) GOVT .KALASALA

ENTER TO LEARN -LEAVE TO SERVE

JANGAREDDIGUDEM,ELURU DIST

Phone:08821-225310,Vist us at [www.cstsgk.ac.in](http://www.cstsgk.ac.in)

E-Mail:[jangareddigudemmanatv@gmail.com](mailto:jangareddigudemmanatv@gmail.com)



DEPARTMENT OF HORTICULTURE

CERTIFICATE COURSE ON MUSHROOM CULTIVATION





NAAC:C (II CYCLE)

CHATARAPATHI SIVAJI TRI SATA JAYANTHI

(CSTS) GOVT .KALASALA

ENTER TO LEARN - LEAVE TO SERVE

JANGAREDDIGUDEM, ELURU DIST

Phone: 08821-225310, Visit us at [www.cstsgk.ac.in](http://www.cstsgk.ac.in)

E-Mail: [jangareddigudemmanatv@gmail.com](mailto:jangareddigudemmanatv@gmail.com)



DEPARTMENT OF HORTICULTURE

**Mushroom Cultivation Feedback :**

1. Did the cultivation kit meet your expectations?

Good

Very Good

Excellent

2. Quality of Materials

Good

Very Good

Excellent

3. Ease of Use

Good

Very Good

Excellent

4. Instructions Provided

Good

Very Good

Excellent

5. Are you interested in future workshops or products related to mushroom cultivation?

Yes

No

Maybe

6. Overall Experience

Good

Very Good

Excellent

Any specific feedback or suggestion?

NAAC:C (II CYCLE)

**CHATARAPATHI SIVAJI TRI SATA JAYANTHI  
(CSTS) GOVT .KALASALA**



ENTER TO LEARN - LEAVE TO SERVE

JANGAREDDIGUDEM, ELURU DIST

Phone: 08821-225310, Visit us at [www.cstsgk.ac.in](http://www.cstsgk.ac.in)

E-Mail: [jangareddigudemmanatv@gmail.com](mailto:jangareddigudemmanatv@gmail.com)



**DEPARTMENT OF HORTICULTURE**

**Mushroom Cultivation Feedback :**

1. Did the cultivation kit meet your expectations?

Good       Very Good       Excellent

2. Quality of Materials

Good       Very Good       Excellent

3. Ease of Use

Good       Very Good       Excellent

4. Instructions Provided

Good       Very Good       Excellent

5. Are you interested in future workshops or products related to mushroom cultivation?

Yes       No       Maybe

6. Overall Experience

Good       Very Good       Excellent

Any specific feedback or suggestion?

NAAC:C (II CYCLE)

CHATARAPATHI SIVAJI TRI SATHA JAYANTHI

(CSTS) GOVT .KALASALA

ENTER TO LEARN - LEAVE TO SERVE

JANGAREDDIGUDEM, ELURU DIST

Phone: 08821-225310, Visit us at [www.cstsgk.ac.in](http://www.cstsgk.ac.in)

E-Mail: [jangareddigudemmanatv@gmail.com](mailto:jangareddigudemmanatv@gmail.com)



DEPARTMENT OF HORTICULTURE

Mushroom Cultivation Feedback :

1. Did the cultivation kit meet your expectations?

Good

Very Good

Excellent

2. Quality of Materials

Good

Very Good

Excellent

3. Ease of Use

Good

Very Good

Excellent

4. Instructions Provided

Good

Very Good

Excellent

5. Are you interested in future workshops or products related to mushroom cultivation?

Yes

No

Maybe

6. Overall Experience

Good

Very Good

Excellent

Any specific feedback or suggestion?

NAAC:C (II CYCLE)

**CHATARAPATHI SIVAJI TRI SATA JAYANTHI  
(CSTS) GOVT .KALASALA**



ENTER TO LEARN-LEAVE TO SERVE

JANGAREDDIGUEDEM, ELURU DIST

Phone:08821-225310, Vist us at [www.estsgk.ac.in](http://www.estsgk.ac.in)

E-Mail:[jangareddigudemmanatv@gmail.com](mailto:jangareddigudemmanatv@gmail.com)



DEPARTMENT OF HORTICULTURE

**Mushroom Cultivation Feedback :**

1. Did the cultivation kit meet your expectations?

Good

Very Good

Excellent

2. Quality of Materials

Good

Very Good

Excellent

3. Ease of Use

Good

Very Good

Excellent

4. Instructions Provided

Good

Very Good

Excellent

5. Are you interested in future workshops or products related to mushroom cultivation?

Yes

No

Maybe

6. Overall Experience

Good

Very Good

Excellent

Any specific feedback or suggestion?

NAAC:C (II CYCLE)

**CHATARAPATHI SIVAJI TRI SATHA JAYANTHI**

**(CSTS) GOVT .KALASALA**

ENTER TO LEARN-LEAVE TO SERVE

JANGAREDDIGUDEM, ELURU DIST

Phone:08821-225310, Vist us at [www.cstsgk.ac.in](http://www.cstsgk.ac.in)

E-Mail:[jangareddigudemmanatv@gmail.com](mailto:jangareddigudemmanatv@gmail.com)



**DEPARTMENT OF HORTICULTURE**

**Mushroom Cultivation Feedback :**

1. Did the cultivation kit meet your expectations?

Good       Very Good       Excellent

2. Quality of Materials

Good       Very Good       Excellent

3. Ease of Use

Good       Very Good       Excellent

4. Instructions Provided

Good       Very Good       Excellent

5. Are you interested in future workshops or products related to mushroom cultivation?

Yes       No       Maybe

6. Overall Experience

Good       Very Good       Excellent

Any specific feedback or suggestion?

NAAC:C (II CYCLE)

**CHATARAPATHI SIVAJI TRI SATHA JAYANTHI**

**(CSTS) GOVT .KALASALA**



ENTER TO LEARN - LEAVE TO SERVE

JANGAREDDIGUDEM, ELURU DIST

Phone: 08821-225310, Visit us at [www.cstsgk.ac.in](http://www.cstsgk.ac.in)

E-Mail: [jangareddigudemmanatv@gmail.com](mailto:jangareddigudemmanatv@gmail.com)



**DEPARTMENT OF HORTICULTURE**

**Mushroom Cultivation Feedback :**

1. Did the cultivation kit meet your expectations?



Good



Very Good



Excellent

2. Quality of Materials



Good



Very Good



Excellent

3. Ease of Use



Good



Very Good



Excellent

4. Instructions Provided



Good



Very Good



Excellent

5. Are you interested in future workshops or products related to mushroom cultivation?



Yes



No



Maybe

6. Overall Experience



Good



Very Good



Excellent

Any specific feedback or suggestion?

NAAC:C (II CYCLE)

CHATARAPATHI SIVAJI TRI SATHA JAYANTHI

(CSTS) GOVT .KALASALA

ENTER TO LEARN - LEAVE TO SERVE

JANGAREDDIGUDEM, ELURU DIST

Phone:08821-225310, Visit us at [www.cstsgk.ac.in](http://www.cstsgk.ac.in)

E-Mail:[jangareddigudemmanatv@gmail.com](mailto:jangareddigudemmanatv@gmail.com)



DEPARTMENT OF HORTICULTURE

**Mushroom Cultivation Feedback :**

1. Did the cultivation kit meet your expectations?

Good

Very Good

Excellent

2. Quality of Materials

Good

Very Good

Excellent

3. Ease of Use

Good

Very Good

Excellent

4. Instructions Provided

Good

Very Good

Excellent

5. Are you interested in future workshops or products related to mushroom cultivation?

Yes

No

Maybe

6. Overall Experience

Good

Very Good

Excellent

Any specific feedback or suggestion?

NAAC:C (II CYCLE)

CHATARAPATHI SIVAJI TRI SATA JAYANTHI

(CSTS) GOVT .KALASALA

ENTER TO LEARN - LEAVE TO SERVE

JANGAREDDIGUDEM, ELURU DIST

Phone: 08821-225310, Visit us at [www.cstsgk.ac.in](http://www.cstsgk.ac.in)

E-Mail: [jangareddigudemmanatv@gmail.com](mailto:jangareddigudemmanatv@gmail.com)



DEPARTMENT OF HORTICULTURE

Mushroom Cultivation Feedback :

1. Did the cultivation kit meet your expectations?

Good

Very Good

Excellent

2. Quality of Materials

Good

Very Good

Excellent

3. Ease of Use

Good

Very Good

Excellent

4. Instructions Provided

Good

Very Good

Excellent

5. Are you interested in future workshops or products related to mushroom cultivation?

Yes

No

Maybe

6. Overall Experience

Good

Very Good

Excellent

Any specific feedback or suggestion?



K. Akhila

NAAC:C (II CYCLE)

CHATARAPATHI SIVAJI TRI SATHA JAYANTHI

(CSTS) GOVT .KALASALA

ENTER TO LEARN - LEAVE TO SERVE

JANGAREDDIGUDEM, ELURU DIST

Phone: 08821-225310, Visit us at [www.estsgk.ac.in](http://www.estsgk.ac.in)

E-Mail: [jangareddigudemmanatv@gmail.com](mailto:jangareddigudemmanatv@gmail.com)



DEPARTMENT OF HORTICULTURE

**Mushroom Cultivation Feedback :**

1. Did the cultivation kit meet your expectations?

Good

Very Good

Excellent

2. Quality of Materials

Good

Very Good

Excellent

3. Ease of Use

Good

Very Good

Excellent

4. Instructions Provided

Good

Very Good

Excellent

5. Are you interested in future workshops or products related to mushroom cultivation?

Yes

No

Maybe

6. Overall Experience

Good

Very Good

Excellent

Any specific feedback or suggestion?

NAAC:C (II CYCLE)

**CHATARAPATHI SIVAJI TRI SATHA JAYANTHI  
(CSTS) GOVT .KALASALA**



ENTER TO LEARN - LEAVE TO SERVE

JANGAREDDIGUDEM, ELURU DIST

Phone: 08821-225310, Visit us at [www.cstsgk.ac.in](http://www.cstsgk.ac.in)

E-Mail: [jangareddigudemmanatv@gmail.com](mailto:jangareddigudemmanatv@gmail.com)



**DEPARTMENT OF HORTICULTURE**

**Mushroom Cultivation Feedback :**

1. Did the cultivation kit meet your expectations?

Good

Very Good

Excellent

2. Quality of Materials

Good

Very Good

Excellent

3. Ease of Use

Good

Very Good

Excellent

4. Instructions Provided

Good

Very Good

Excellent

5. Are you interested in future workshops or products related to mushroom cultivation?

Yes

No

Maybe

6. Overall Experience

Good

Very Good

Excellent

Any specific feedback or suggestion?

J. narasimha  
P B.sc (Botany)

NAAC:C (II CYCLE)

**CHATARAPATHI SIVAJI TRI SATHA JAYANTHI  
(CSTS) GOVT .KALASALA**



ENTER TO LEARN - LEAVE TO SERVE

JANGAREDDIGUDEM, ELURU DIST

Phone: 08821-225310, Visit us at [www.cstsgk.ac.in](http://www.cstsgk.ac.in)

E-Mail: [jangareddigudemmanatv@gmail.com](mailto:jangareddigudemmanatv@gmail.com)



8  
10

**DEPARTMENT OF HORTICULTURE**

**CHOOSE CORRECT ANSWERS ON MUSHROOM CULTIVATION:-**

1. What is the primary purpose of sterilizing substrates in mushroom cultivation?  
a) To increase nutrient content   b) To promote faster growth    c) To eliminate competing   d) To change the pH level
2. Which of the following is a common substrate used for growing oyster mushrooms?  
a) Sawdust   b) Peat moss   c) Coir    d) All of the above
3. What environmental condition is most critical for the fruiting stage of mushrooms?  
a) High light intensity   b) High temperature    c) High humidity   d) Low pH
4. What part of the mushroom is responsible for spore production?  
a) Cap   b) Stipe    c) Gills   d) Mycelium
5. Which type of mushroom is often cultivated on coffee grounds?  
a) Shiitake   b) Agaricus bisporus   c) Enoki    d) Oyster
6. What is the term for the vegetative growth of fungi that occurs before fruiting?  
 a) Mycelium   b) Spore   c) Hyphae   d) Primordia
7. For which of the following mushrooms is log cultivation a common method?

a) Button mushroom b) Portobello ~~c) Shiitake~~ d) Lion's mane

8. What does the term "casing layer" refer to in mushroom cultivation?

~~a) The nutrient-rich layer on top of the substrate~~ b) The container used for growing mushrooms  
c) The mycelium network in the substrate d) The protective covering of the mushroom cap

9. In mushroom cultivation, what is the purpose of using a spawn?

a) To provide nutrients to the substrate b) To inoculate the substrate with mycelium  
c) To control the temperature ~~d) To increase the light exposure~~

10. What is the ideal pH range for most mushroom substrates?

B. Atankha  
I B. Sc [Botany]

NAAC:C (II CYCLE)

CHATARAPATHI SIVAJI TRI SATHA JAYANTHI  
(CSTS) GOVT .KALASALA



ENTER TO LEARN - LEAVE TO SERVE

JANGAREDDIGUDEM, ELURU DIST

Phone: 08821-225310, Visit us at [www.cstsgk.ac.in](http://www.cstsgk.ac.in)

E-Mail: [jangareddigudemmanatv@gmail.com](mailto:jangareddigudemmanatv@gmail.com)



10  
10

very  
good

DEPARTMENT OF HORTICULTURE

CHOOSE CORRECT ANSWERS ON MUSHROOM CULTIVATION:-

1. What is the primary purpose of sterilizing substrates in mushroom cultivation?  
a) To increase nutrient content   b) To promote faster growth   ~~c) To eliminate competing~~   d) To change the pH level
2. Which of the following is a common substrate used for growing oyster mushrooms?  
a) Sawdust   b) Peat moss   c) Coir   ~~d) All of the above~~
3. What environmental condition is most critical for the fruiting stage of mushrooms?  
a) High light intensity   b) High temperature   ~~c) High humidity~~   d) Low pH
4. What part of the mushroom is responsible for spore production?  
a) Cap   b) Stipe   ~~c) Gills~~   d) Mycelium
5. Which type of mushroom is often cultivated on coffee grounds?  
a) Shiitake   b) Agaricus bisporus   c) Enoki   ~~d) Oyster~~
6. What is the term for the vegetative growth of fungi that occurs before fruiting?  
~~a) Mycelium~~   b) Spore   c) Hyphae   d) Primordia
7. For which of the following mushrooms is log cultivation a common method?

a) Button mushroom ~~b) Portobello~~ ~~c) Shiitake~~ d) Lion's mane

8. What does the term "casing layer" refer to in mushroom cultivation?

a) The nutrient-rich layer on top of the substrate ~~b) The container used for growing mushrooms~~  
c) The mycelium network in the substrate ~~d) The protective covering of the mushroom cap~~

9. In mushroom cultivation, what is the purpose of using a spawn?

a) To provide nutrients to the substrate ~~b) To inoculate the substrate with mycelium~~  
~~c) To control the temperature~~ d) To increase the light exposure

10. What is the ideal pH range for most mushroom substrates?

K. Saibam  
I B.Sc (Botany)

NAAC:C (II CYCLE)

**CHATARAPATHI SIVAJI TRI SATA JAYANTHI  
(CSTS) GOVT .KALASALA**



ENTER TO LEARN - LEAVE TO SERVE

JANGAREDDIGUDEM, ELURU DIST

Phone: 08821-225310, Visit us at [www.cstsgk.ac.in](http://www.cstsgk.ac.in)

E-Mail: [jangareddigudemmanatv@gmail.com](mailto:jangareddigudemmanatv@gmail.com)



8  
10

**DEPARTMENT OF HORTICULTURE**

**CHOOSE CORRECT ANSWERS ON MUSHROOM CULTIVATION:-**

1. What is the primary purpose of sterilizing substrates in mushroom cultivation?  
a) To increase nutrient content   b) To promote faster growth    c) To eliminate competing the pH level   d) To change the pH level
2. Which of the following is a common substrate used for growing oyster mushrooms?  
a) Sawdust   b) Peat moss   c) Coir    d) All of the above
3. What environmental condition is most critical for the fruiting stage of mushrooms?  
a) High light intensity   b) High temperature    c) High humidity   d) Low pH
4. What part of the mushroom is responsible for spore production?  
a) Cap   b) Stipe    c) Gills   d) Mycelium
5. Which type of mushroom is often cultivated on coffee grounds?  
a) Shiitake    b) Agaricus bisporus   c) Enoki   d) Oyster
6. What is the term for the vegetative growth of fungi that occurs before fruiting?  
a) Mycelium    b) Spore   c) Hyphae   d) Primordia
7. For which of the following mushrooms is log cultivation a common method?

a) Button mushroom b) Portobello c) ~~Shiitake~~ d) Lion's mane

8. What does the term "casing layer" refer to in mushroom cultivation?

a) ~~The nutrient-rich layer on top of the substrate~~ b) The container used for growing mushrooms  
c) The mycelium network in the substrate d) The protective covering of the mushroom cap

9. In mushroom cultivation, what is the purpose of using a spawn?

a) To provide nutrients to the substrate b) ~~To inoculate the substrate with mycelium~~  
c) To control the temperature d) To increase the light exposure

10. What is the ideal pH range for most mushroom substrates?

B



ch. vijayanirmala  
I B.Sc (Botany)

NAAC:C (II CYCLE)

CHATARAPATHI SIVAJI TRI SATHA JAYANTHI

(CSTTS) GOVT .KALASALA



ENTER TO LEARN - LEAVE TO SERVE

JANGAREDDIGUEDEM, ELURU DIST

Phone: 08821-225310, Visit us at [www.cstsgk.ac.in](http://www.cstsgk.ac.in)

E-Mail: [jangareddigudemmanatv@gmail.com](mailto:jangareddigudemmanatv@gmail.com)



9  
10

good

### DEPARTMENT OF HORTICULTURE

CHOOSE CORRECT ANSWERS ON MUSHROOM CULTIVATION:-

1. What is the primary purpose of sterilizing substrates in mushroom cultivation?  
a) To increase nutrient content   b) To promote faster growth   ~~c) To eliminate competing~~   d) To change the pH level
2. Which of the following is a common substrate used for growing oyster mushrooms?  
a) Sawdust   b) Peat moss   c) Coir   ~~d) All of the above~~
3. What environmental condition is most critical for the fruiting stage of mushrooms?  
a) High light intensity   ~~b) High temperature~~   ~~c) High humidity~~   d) Low pH
4. What part of the mushroom is responsible for spore production?  
a) Cap   b) Stipe   ~~c) Gills~~   d) Mycelium
5. Which type of mushroom is often cultivated on coffee grounds?  
a) Shiitake   ~~b) Agaricus bisporus~~   c) Enoki   ~~d) Oyster~~
6. What is the term for the vegetative growth of fungi that occurs before fruiting?  
~~a) Mycelium~~   b) Spore   c) Hyphae   d) Primordia
7. For which of the following mushrooms is log cultivation a common method?

a) Button mushroom b) Portobello c) ~~Shitake~~ d) Lion's mane

8. What does the term "casing layer" refer to in mushroom cultivation?

a) ~~The nutrient-rich layer on top of the substrate~~ b) The container used for growing mushrooms  
c) The mycelium network in the substrate d) The protective covering of the mushroom cap

9. In mushroom cultivation, what is the purpose of using a spawn?

a) To provide nutrients to the substrate b) ~~To inoculate the substrate with mycelium~~  
c) To control the temperature d) To increase the light exposure

10. What is the ideal pH-range for most mushroom substrates?

B

k. sravani

I B.Sc (Botany)

NAAC:C (II CYCLE)

CHATARAPATHI SIVAJI TRI SATHA JAYANTHI

(CSTS) GOVT .KALASALA



ENTER TO LEARN - LEAVE TO SERVE

JANGAREDDIGUDEM, ELURU DIST

Phone: 08821-225310, Visit us at [www.cstsgk.ac.in](http://www.cstsgk.ac.in)

E-Mail: [jangareddigudemmanatv@gmail.com](mailto:jangareddigudemmanatv@gmail.com)



9  
10

900

DEPARTMENT OF HORTICULTURE

CHOOSE CORRECT ANSWERS ON MUSHROOM CULTIVATION:-

1. What is the primary purpose of sterilizing substrates in mushroom cultivation?  
a) To increase nutrient content   b) To promote faster growth   c) ~~To eliminate competing the pH level~~   d) To change
2. Which of the following is a common substrate used for growing oyster mushrooms?  
a) Sawdust   b) Peat moss   c) Coir   d) ~~All of the above~~
3. What environmental condition is most critical for the fruiting stage of mushrooms?  
a) High light intensity   b) High temperature   c) ~~High humidity~~   d) Low pH
4. What part of the mushroom is responsible for spore production?  
a) Cap   b) Stipe   c) ~~Gills~~   d) Mycelium
5. Which type of mushroom is often cultivated on coffee grounds?  
a) Shiitake   b) Agaricus bisporus   c) Enoki   d) ~~Oyster~~
6. What is the term for the vegetative growth of fungi that occurs before fruiting?  
a) ~~Mycelium~~   b) Spore   c) Hyphae   d) Primordia
7. For which of the following mushrooms is log cultivation a common method?

- a) Button mushroom   b) Portobello   ~~c) Shiitake~~   d) Lion's mane

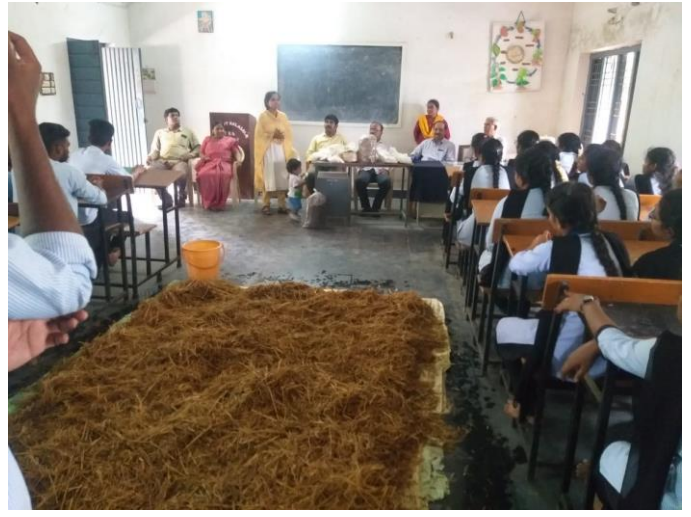
8. What does the term "casing layer" refer to in mushroom cultivation?

- a) The nutrient-rich layer on top of the substrate   b) The container used for growing mushrooms  
c) The mycelium network in the substrate   ~~d) The protective covering of the mushroom cap~~

9. In mushroom cultivation, what is the purpose of using a spawn?

- a) To provide nutrients to the substrate   ~~b) To inoculate the substrate with mycelium~~  
c) To control the temperature   d) To increase the light exposure

10. What is the ideal pH range for most mushroom substrates?













# CSTS Govt. Kalasala

Jangareddigudem, Eluru District, AP.

CERTIFICATE



DEPARTMENT OF HORTICULTURE

This is to certify that B. AKANKSHA bearing Regd.no 23337168001 of Botany I sem  
Group successfully completed the Certificate Course on "MUSHROOM CULTIVATION", conducted by the  
Department of Horticulture, CSTS Govt. Kalasala, Jangareddygudem, Eluru dist. From 05-09-2023 to 03-11-2023  
And secured grade \_\_\_\_\_

Signature of the Trainer

*Ch. V. Lakshmi*

Signature of the HOD

*[Signature]*

Signature of the Principal

**Principal**  
CSTS Govt. Kalasala  
Jangareddigudem - 531