

REPORT ON
ONE DAY WORKSHOP ON
MUSHROOM CULTIVATION
7TH JUNE, 2022



Organized jointly BY
Department of Botany
&
Resource Mobility Cell
PATHARKANDI COLLEGE

Aims and objectives of the workshop

“Mushrooms”, we all are familiar with the name, some of us very much enjoyed the taste also. Mushroom is a word derived from a French origin. The importance and potential of mushroom is well known in many spheres of human life as well as ecosystem functions. It very well known and used in daily food habits of people around the world. However, in India, awareness regarding usage and benefits of mushroom is in the very early stage. Specially the northeastern part of india shows a need to cultivate this product and government is also providing many schemes and also giving subsidies to the mushroom farmers. Mushrooms have many benefits some of them we may know but there are also many other benefits which we need to know and aware.

- It produces enough quantity of quality food, which is of high biological value and suitable for all age groups from child to aged people.
- Many medicinal mushrooms are solution for many of the human health problems.
- Mushroom husbandry improves the socio-economy of the farming community through additional revenue by utilizing farm wastes. mushrooms are a group of macro-fungi, macro-fungi mean, a very large fungus.
- In addition to this, it paves ways for employment generation in significant amount.

The medicinal values:

- Reduction of cholesterol.
- Preventing heart attack.
- Nutritional values of Mushrooms Mushroom is considered to be a complete, health it contains all nutrient element required for human in desired proportion.
- Mushrooms are rich in protein, dietary fiber, vitamins and minerals.
- It does not contain starch with insignificant proportion of sugars. So, it is also used repeatedly by bodybuilders and for maintaining diet.
- Most of the edible mushrooms contain rich proteins that are composed of threonine and valine but deficient in sulphur containing amino acids (ethionine and cysteine).
- The low lipid level with no cholesterol and higher proportion of polyunsaturated fatty acids is further advantage.
- The ergosterol present in mushrooms is the precursor for Vitamin D synthesis in human body.
- In addition to these, mushroom is an excellent source of vitamins especially C and B (Folic acid, Thiamine, Riboflavine and Niacin). Minerals viz., potassium, sodium and phosphorous are higher in mushroom fruit bodies besides other essential minerals (Cu, Zn, Mg) in traces.

Program proceedings:

- The co-host of the program, Mrs. K Tamna Singha, Assistant professor, Department of Botany began the program with a welcome speech and a brief introduction on the importance of the program.
- The felicitation of the invited guests and resource person was successfully conducted with the help of faculty members of the college present in the event.
- The welcome address has been delivered by Dr. Monjurul Hoque, principal Patharkandi College, where he deliberately welcomes the participants from nearby village and other student participants.
- Dr. Amarendranath Choudhury also delivered a speech about the benefit of mushroom cultivation.
- The workshop was started with a detail lecture by the resource person, Dr. Ningamba Singha, Assistant professor, Department of History, Patharkandi College.
- Workshop was continued with a speech of the program convener, Dr. Pradeep Doley, department of Botany with a live demonstration on mushroom cultivation.
- With the concluding remarks and vote of thanks from the convenor, the program was concluded successfully.

Glimpses of the program:





Approved by:

Monjurul Hoque
10/06/22

Dr. Monjurul Hoque
Principal
Patharkandi College

Convenors of the program:

Pradeep Doley
10/06/22

Dr. Pradeep Doley (Convenor)
Assistant professor
Department of Botany
Patharkandi College

K Tamna Singha
10.06.22

Mrs. K Tamna Singha (Co-Convenor)
Assistant professor
Department of Botany
Patharkandi College

*Report compiled by Mrs. K Tamna Singha