



Government Degree College Porumamilla



BEST PRACTICE

Mushroom Cultivation:

Mushroom cultivation is the process of growing mushrooms for food, medicinal, or commercial purposes. It involves several steps to create an ideal environment for the growth of mycelium and fruiting bodies (mushrooms). Here's a brief overview:

1. **Selecting Mushroom Type:** Choose the species based on local conditions and market demand, e.g., oyster, button, shiitake, or maitake mushrooms.
2. **Preparing Substrate:** Mushrooms grow on organic materials (substrates) like straw, sawdust, or compost. These need to be sterilized to eliminate competing organisms.
3. **Inoculation:** Mushroom spawn (mycelium) is mixed into the sterilized substrate in a clean environment.
4. **Incubation:** The inoculated substrate is kept in warm, humid conditions to allow the mycelium to grow and spread.
5. **Fruiting:** Once the substrate is fully colonized, the conditions (temperature, humidity, light) are adjusted to trigger the formation of mushrooms.
6. **Harvesting:** Mushrooms are picked when they are fully grown, typically after 7–14 days in the fruiting phase.
7. **Post-Harvest Care:** Mushrooms should be stored properly (cool and dry) to preserve freshness.

Mushroom farming can be done on small scales (home gardening) or commercially, with environmental factors like temperature and humidity carefully managed for optimal growth. It is a sustainable and space-efficient method of food production.

Mushroom cultivation is a relatively simple and sustainable agricultural practice. Success in mushroom farming depends on creating and maintaining the right conditions for the species being grown and ensuring the substrate is properly prepared and managed.



Visiting of Micro Biology Lab in YV University, Kadapa



Plantation in the Botanical Garden of Government Degree College Porumamilla



Clean & Green in the College Campus

