

# POLICY DOCUMENT ON MUSHROOM CULTIVATION AND TRAINING CENTRE AND VERMICOMPOST UNIT

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# **Policy Document on Mushroom Cultivation and Training Centre and Vermicompost Unit**

Darrang college intends to establish a Mushroom Cultivation and Training Centre and Vermicompost Unit to unlock the potential of mushroom cultivation and vermicompost production as an entrepreneurship and skill development initiative while promoting sustainable and profitable agriculture practices.

**Aims and scope:** The aim of the Mushroom Cultivation Unit is to empower the students and individuals with the skills and knowledge needed to embark on mushroom cultivation, fostering entrepreneurship skills and driving economic growth within the community. Mushroom production represents an opportunity for college students interested in an additional enterprise. Similarly, the vermicompost unit of Darrang College aims to provide students with the knowledge of sustainable agricultural practices based on Indian Traditional knowledge system and give them a viable opportunity to be economically self-sufficient.

## **1. Mushroom Cultivation and Training Centre:**

### **2.1 Infrastructure Requirements:**

- The centre will have a proper physical setup with normal atmospheric condition, ventilation, and sanitation facilities with proper drainage system.
- Equipment and materials needed for mushroom cultivation, such as substrate preparation units, spawn production unit and growing chambers will be maintained.

### **2.2 Training programs:**

- The Mushroom Cultivation and Training Centre is designed to equip participants with the necessary knowledge and skills for successful mushroom cultivation. These programs are structured to accommodate individuals with varying levels of experience, from beginners to advanced practitioners. The training curriculum covers the following key areas:

#### **Substrate Preparation:**

- Techniques for selecting and preparing suitable substrates for mushroom cultivation.
- Demonstration of substrate sterilization and pasteurization methods.
- Importance of substrate composition and moisture content for optimal mushroom growth.

### **2.3 Mushroom Cultivation Techniques:**

- Detailed instructions on the setup and management of growing chambers or beds.
- Disease and pest management strategies to prevent crop loss.



## **2.4 Harvesting and Post-Harvest Handling:**

- Identification of optimal harvest times for different mushroom varieties (initially one variety).
- Proper harvesting techniques to maximize yield and quality.
- Guidelines for post-harvest handling, packaging, and storage to prolong shelf life.

## **2.5 Business and Marketing Skills:**

- Identification of target customers.
- Pricing strategies and cost analysis for profitable mushroom cultivation.
- Marketing tactics to promote mushroom products and establish market presence.

These training programs are delivered through a combination of theoretical lectures, practical demonstrations, and hands-on activities to ensure comprehensive learning outcomes. Participants will receive certificates upon completion of the training, validating their proficiency in mushroom cultivation technique.

## **2. Vermicompost Unit:**

### **2.1 Infrastructure Requirements:**

- Proper site selection, layout design, and construction specifications will be looked into.
- Requirements for infrastructure such as concrete composting chambers and proper drainage system shall be maintained.
- Considerations for incorporating sustainable practices and ensuring compliance with environmental regulation.

### **2.2 Training and Capacity Building:**

- Development of training programs to educate stakeholders on vermicomposting principles, techniques, and best practices.
- Capacity building initiatives targeting students and community members.
- Hands-on training sessions to be conducted to impart practical skills in composting, vermiculture, and organic waste management.

### **2.3 Monitoring Measures:**

- Implementation of quality assurance protocols to maintain the integrity and effectiveness of vermicompost products.
- Monitoring procedures to assess compost maturity, nutrient content, and microbial activity.

### **2.4 Marketing Strategy:**

- Identification of potential markets for vermicompost products.
- Establishment of a sale point for distribution and sale.
- Establishment of partnerships with distributors and retailers to facilitate product distribution and sales.

**Conclusion:**

The Mushroom Cultivation and Training Centre and Vermicompost Units hold immense potential to transform the mindset of the students and community empowering them with knowledge and skill to become economically independent and contribute to a more sustainable future. This is an opportunity to instil amongst the students the value of traditional knowledge for sustainability. This venture is expected to make an innovative approach towards environmentally sustainable practice which in the long run will benefit the community.



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