

TOUR REPORT: TWO DAY HANDS-ON TRAINING AT INTEGRATED MUSHROOM DEVELOPMENT CENTER, LALMANDI SRINAGAR

As part of our academic curriculum and skill development initiative, a group of students from semester III integrated master in Botany along with the faculty members Dr. Bilal Ahmad Mir and Dr. Manzoor Raiees Khan undertook a two day educational visit from 4th may 2025 to 5th may 2025 to the **Integrated Mushroom Development Center**, Lalmandi, Srinagar, to gain practical knowledge and hands-on training in **mushroom cultivation techniques**. The sessions were conducted under the expert guidance of **Dr. Shabir**, a renowned mycologist and mushroom cultivation expert at the center.



The main objective of the visit was to provide students with experiential learning and to familiarize them with modern and scientific methods used in mushroom farming.

During the training sessions, students actively participated in the following key activities:

1. Spawn Preparation:

- Students learned the procedure of spawn preparation using sterilized grains.
- The importance of aseptic conditions and substrate quality was emphasized.



2. Compost Preparation:

- Different composting techniques used for mushroom cultivation, including long and short methods, were demonstrated.
- Ingredients and the right combination for efficient composting were discussed.



3. Casing Layer Preparation:

- Composition and significance of the casing layer in the fruiting stage of mushrooms were explained.
- Students prepared casing material and applied it to beds during the training.



4. Preparation of Potato Dextrose Agar (PDA):

- Students learned to prepare PDA medium, an essential culture medium for fungal growth.
- The use of PDA in sub-culturing and maintaining mushroom strains was demonstrated.



5. Mushroom Tissue Culture:

- Hands-on training in isolating tissue from healthy mushroom fruiting bodies.
- Emphasis on sterile handling and incubation for pure culture maintenance.



6. Mushroom Cultivation Techniques:

- Different types of edible mushrooms (e.g., Button, Oyster) and their specific cultivation requirements were introduced.
- Students were shown incubation rooms, humidity controls, and temperature maintenance setups.



Over all the hands-on training at the Integrated Mushroom Development Center proved to be a highly valuable experience for the students. Under the supervision of Dr. Shabir & Dr. Manzoor R. Khan, they gained critical insights into the scientific, practical, and commercial aspects of mushroom cultivation. This experience will not only support their academic growth but also inspire entrepreneurship in the field of agro-based industries.