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Certificate Course

Mushroom Production Technology

**Skill Development & Hands-
on Training Programme**



For Students | Farmers | Teachers (FDP Participants)

Conducted by:

**Kishorbhai Institute of Agriculture Sciences & Research Centre
Uka Tarsadia University, Bardoli, Gujarat, India.**

Programme Overview

This programme is thoughtfully designed to impart scientific knowledge and hands-on practical skills in Mushroom Production Technology, with a strong focus on commercial-scale cultivation, cost-effective production methods, and sustainable income generation.

The training aims to empower progressive farmers, students, entrepreneurs, and working professionals by enabling them to adopt mushroom cultivation as a reliable secondary income source or a full-time agri-enterprise. Participants will gain practical exposure to modern cultivation techniques, input management, disease control, and post-harvest handling, ensuring high productivity with low investment.

By the end of the programme, participants will be equipped with the technical confidence and entrepreneurial insight needed to start, manage, and scale mushroom production units, contributing to self-employment, rural livelihood enhancement, and agribusiness development.

Mode of Training

- ◆ Hands-on Practical Training
- ◆ Demonstrations & field exposure
- ◆ Commercial unit visits

Course Fee / Course Charges

- Course Fee: ₹1,000 (INR only)
(Per participant for the complete course)

Course Duration

- **Programme Schedule**

- Foundation Course & Demonstration Sessions
- May – June 2026

- **Main Training Programme**

- July – October 2026
- Total Training Duration: **72 Hours**

- **Training Mode:**

- Will be conducted through multiple batches offline

- **Registration Details**

- **Registration Period:**

- 1 March – 15 April 2026

- **Mode of Registration:**

- Through QR Code Scanner

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- **Steps for Registration**

- Scan the QR Code provided on the poster / brochure
- Open the online registration form
- Fill in personal and academic details
- Select participant category (Student / Farmer / Teacher / Professional)
- Submit the form online
- Receive confirmation message/email after successful registration



Major Training Components

- Basics of Mushroom Production Technology
- Types of Edible Mushrooms
- Spawn Production & Quality Control
- Substrate Preparation and Sterilization
- Cultivation Practices
- Pest and Disease Management
- Harvesting, Processing & Value Addition
- Entrepreneurship & Marketing Opportunities

Who Can Apply

- ✓ Students of Agriculture & Allied Sciences
- ✓ Farmers and Agri-Entrepreneurs
- ✓ Teachers / Faculty (FDP)
- ✓ Self-Help Groups & Interested Individuals

Programme Outcomes

- Practical skill development in mushroom cultivation
- Exposure to commercial production systems
- Employment and entrepreneurship opportunities
- A University-authorized certificate will be issued to participants upon successful completion of the certificate course.



Our



Value-Added Products and Culinary Preparations Developed
from Mushrooms Cultivated at KIASRC, UTU



Mushroom Vegetable Sabji



Mushroom Fritters



Dry Mushroom Powder



Mushroom Soup Mix Powder

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