

Permission Letter

19.01.2023

From,

Mrs. Margret Kanimozhi,
Head, Department of Biotechnology,
St. Joseph's College of Arts and Science for Women,
Hosur.

To,

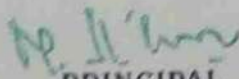
The Principal,
St. Joseph's College of Arts and Science for Women,
Hosur.

Respected Madam,

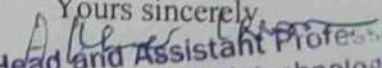
Sub: Seeking permission to conduct Certificate course on "*Mushroom Certificate Course-reg*

The Department of Biotechnology would like to conduct a Certificate course on Mushroom Cultivation for the Nutrition and Dietetics students for the academic year 2022-2023. We would to grant permission for the same.

Thanking you,


PRINCIPAL
ST. JOSEPH'S COLLEGE OF ARTS
& SCIENCE FOR WOMEN
Mookandapalli, SIPCOT,
HOSUR - 635 126, Krishnagiri - Dist.



Yours sincerely,

Head and Assistant Professor
Department of Biotechnology
St. Joseph's College of Arts and Science for Women
SIPCOT, Hosur - 635 126.

Course Outcome :

CO1	Beneferies can start small scale industries of Mushroom Cultivation
CO2	Learned the Prospects and scope of Mushroom Cultivation .
CO3	Able to produce span on their own
CO4	Understood the technique of mushroom cultivation
CO5	Gained Knowledge about the mushroom diseases and post harvesting techniques

UNIT	CONTENTS	NO.OF HOURS
I	Mushroom – Morphology, Types – Edible and Poisonous mushrooms.	6
II	Life cycle of common edible mushrooms.	6
III	Mushroom cultivation methodology – Spawn production, Growth media, Spawn running.	6
IV	Mushroom cultivation methodology – Spawn production, Growth media, Spawn running.	6
V	Mushroom cultivation methodology – Spawn production, Growth media, Spawn running.	6

J. Inlay.



St. JOSEPH'S COLLEGE OF ARTS & SCIENCE FOR WOMEN
HOSUR

**CERTIFICATE
COURSE**

IN

Mushroom Cultivation

Organizers – Department of Biotechnology

Mode – Offline

Duration – 30 hours



Learning Outcomes

Comprehension of mushroom morphology and types.

Grasping the steps involved in mushroom cultivation.

Interpreting the optimal conditions for mushroom cultivation.

Proficiency in mushroom diseases and its management.

The know-how of mushroom value added products.

