

## **Mushroom Cultivation-II**

**Total Marks: 100**  
**External Marks: 70**  
**Internal Marks: 30**  
**Credits: 6**  
**Pass Percentage: 40%**

### **Section-A**

**Unit I** - Important features of edible fungi  
- Nutritional & Medicinal values of mushrooms

Unit II - Spawn preparation teachings  
- Biotechnological appearances for mushrooms  
- Strain improvement

### **Section-B**

**Unit III** - Introduction and cultivation techniques for milky mushrooms  
- Paddy straw mushrooms  
- Crop management practices  
- Packaging and marketing of mushrooms.

**Unit-IV** - Mushroom nematodes and their management  
- Recycling of spent mushroom substrate  
- Post - harvest shelf life of mushroom