

2023



A Report on

**State Level Workshop - "Cultivation
of *Oyster* Mushrooms: Hands-On
Training Programme"**

(4th August, 2023)

Organized by:

**Department of Microbiology and Biotechnology,
Jeel Goswami College of Science & Research,
Faculty of Science,
Monark University**

About the event:

A State level workshop was organized with an objective to provide an exciting opportunity for the Students to learn and explore the world of Oyster Mushrooms: "Cultivation of Oyster Mushrooms: Hands-On Training Programme" on 4th August 2023 (Friday) from 09:30 A.M. onward. Venue of this workshop was Vikram Sarabhai Hall, Room No. 28, First Floor, Omkar Bhavan, Monark University, Vahelal. This event was jointly organized by Department of Microbiology and Biotechnology, Jeel Goswami College of Science & Research, Faculty of Science, Monark University in association with NewWay Biotech Pvt. Ltd. On the preliminary stage of conducting this workshop; theme of the event was shared and explained to the Students by the Coordinator and other Respective Faculty Members so that they can actively & enthusiastically participate in this event. Total 35 number of students from various faculties/departments and institutes from all over Gujarat have participated for this event. The speakers of this event were Mr. Sagar Patel (M.Sc. Biotechnology-Gold Medalist, Founder, Director of Newway Biotech Pvt. Ltd.), Mr. Rohit Kalal (A Visionary Biotechnologist, Co-Founder and Accomplished Chief Operating Officer at Newway Biotech Pvt. Ltd.) and Mr. Gaurang Makwana (M.Sc in Industrial Biotechnology, Core committee member of Newway Biotech Pvt. Ltd.). In this session brief inputs were delivered by Dr. Tanmay Pandit, Prof. Khushboo Sengar, Prof. Sejal Rupareliya, Prof. Zankhana Kamothee, Prof. Divya Bhatiya, Ms. Aarti Sharma and Dr. Vaidehi Desai.

Workshop Agenda

Outline of workshop included: Introduction and history of mushrooms, Types of mushrooms, Life cycle of mushrooms, Cultivation methods for oyster

mushrooms, Practical hands-on training, Value-added food products from mushrooms and Bio-entrepreneurship.

From this workshop students have learned about the following key areas:

- a. Introduction to Oyster Mushrooms: Understanding the biology and characteristics of Oyster mushrooms, including different species, nutritional composition, and medicinal properties.
- b. Cultivation Techniques: Practical demonstrations and hands-on sessions on substrate preparation, spawn production, sterilization, inoculation, and management of environmental conditions such as temperature, humidity, and light.
- c. Harvesting, Post-Harvest Handling, and Processing: Proper techniques for harvesting Oyster mushrooms, post-harvest handling, grading, packaging, and value-added processing options.
- d. Marketing and Business Considerations: Insight into market trends, consumer demand, pricing strategies, and avenues for commercialization of Oyster mushrooms.

All other attendees were also enjoying the question-answer and training sessions during this workshop & found this event truly advantageous for all the attendees in order to embark a roadmap to build his/her career. All the attendees were encouraged with the Certificates after completion of this event. Numerous faculty members have also actively participated in this event. Appreciative inputs were marked out by the participant students in the feedback from also.

Some Memories of the Event: (photographs)





