



Rural India Skill: Oyster Mushroom

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Introduction

Now a day, the problem of employment is a very big for the newly educated and young. Really it is a very complex situation to all of us to find the suitable jobs. Coming generation waits for new hopes in employments. The main cause of young's depression is unemployment. To solve the problem of unemployment, there is some govt's organization and some higher institutions are trying with their best efforts to solve this big problem of unemployment. The traditional education system are seems to be failed as they are not enough to provide the sufficient job to the youth. So it is the duty of higher educational institute to take the responsibilities and to create the new avenues so that they can increase the job. To impart the skill education is the best remedy to overcome this issue. The student must have the skill with the traditional set of their own education. It can be benefitted to future of their life. They become lead to self-reliant life.

Skill oriented courses should be offered to the new education policy in higher educational institution so that new comers shall face the new challenges. Oyster mushrooms dried / dried flowers, beekeeping, candy from sacks; silkworm rearing are the best skill oriented courses. It is also the duty of industry to guide the aspirants about the process of cultivation, cheese etc. so that students can lead the self-reliant life in the future.

Our Prime Minister Hon'ble Shri. Narendra Modi has launched skill oriented programme in March 2015, like "Digital India" and "Make in India". These programmes are known as multi skill programme called "Skill India" It is a dream project of our government. To this point of view the production of Oyster Mushrooms cultivation will be beneficial to the youth of India.

Key Words: Oyster Mushrooms, unemployment, skill India, Government

Making of Oyster Mushrooms Period and Variability



It is need to develop the skill of Mushroom cultivation to play important role for the development of rural economy which is the backbone of Indian society. We can get the additional income from the agriculture waste like paddy straw, hey etc. It can give the income throughout the year which can be helpful to reduce the unemployment ratio. As unemployment ratio is increasing day by day, Mushroom cultivation is the best sources to earn extra income.

Three varieties of mushroom have been cultivated in Odisha: White Mushroom, Paddy Straw Mushroom and Oyster Mushroom. These mushrooms are source of protein and non- starchy carbohydrates. Among these oyster mushroom is rich in Vitamin C, mineral salts and B complex which are necessary to the human beings.

Requirements:-

- Paddy straw/ saw dust of rubber
- Spawn
- Polythene bag
- Potassium permanganate / Spirit /Dettol
- Polythene sheet

Spawn:

Suitable substrate: Prepare half of the grain, dry it on the steam, mix 2 percent in calcium carbonate powder, fill the grains in empty bottles of glucose, close with cotton and keep in the cooker for 2 hours. Add pure culture of the fungus and keep it at room temperature for 15 days.

For spawning, use an old spawn of 15 to 18 days. Mushroom beds: Layer: Rice / Wheat Dried Grass / Sugarcane Dry residue, Cook the sorghum dried straw: Cut into 5 cm, soak in water for 5 hours, boil water for one hour, Drain the water, let it dry with 65 percent humidity on the air (water should not drain when hand tilted). Preparation of Pieces: - 60 x 30 cm. Polythene bags (both sides open). - Make one mouth of the bag and make a hole of 1 cm in the center. - 5 cm. in the bag. Add dried hay to high altitude; Sprinkle 25 grams of spawn. - 25 C of grass. Add a height layer.

Do the same again and in this way make four layers of spawn and five layers of grass. - Tie up the mouth and make the bed tire spawn in the running room. - After 15-20 days, open the mouth of the bag and place this bed in the cropping room. - Sprinkle water briefly and keep this bed moist. Why mushrooms appear on the third day after opening the beds and ripen after 3 days. Before sprinkling the water, harvest the mature mushrooms daily or a day. You can get the second and third slices by scraping the surface of the bed after the first and second harvest. These activities can be done very easily by the students while learning.



Profits of 'Skill India' and Oyster Mushrooms Cultivation Programme

- It will generate job prospect for the growth of the youth of India.
- It will offer new sector for skill development.
- Oyster Mushrooms Cultivation Programme aims at providing training and skill covering each and every village.
- Various schemes are also proposed to accomplish this objective.

Features of Oyster Mushrooms Cultivation Programme

The features of Oyster Mushrooms Cultivation Programme are as follows-

- To expertise the youth in such a way as they shall get occupation to develop the entrepreneurship.
- To make a symbol, called 'Rural India Skill', so as to order and certify the training process.
- The course methodology of Oyster Mushrooms Cultivation Programme would be innovative, which would encompass group conferences, applied experiences, brainstorming sessions, case studies etc.

Nutritional Value and Medicinal Value

Mushrooms are the source of high protein content. It aids for lower cholesterol and is important for the digestive system. It offers vitamin D which is indispensable for the captivation of calcium. It also aids in helping the body absorb oxygen and generate red blood cells. Selenium- an antioxidant that aids neutralize free radicals, thus preventing cell damages and dropping the risk of cancer and other diseases. Mushroom comprises more selenium than any other form. Potassium- an extremely important mineral that regulates blood pressure and keeps cells functioning properly. It also helps to give minerals as phosphorous, zinc and magnesium.

Advantages of Oyster Mushrooms Cultivation Programme

- The notion is indispensable to raise self-confidence, improve manufacture and provide way through proper skill development.
- The programme will assist the youths to get jobs. Advancement of skills, at a young age, right at the school or college level, is very necessary to make them ready them for proper job opportunities.
- Every job candidate would be given training to lead a good and decent life. In the coming days, it can bring revolutionary changes in the rural and remote areas also.



- Government Organizations, non- government organizations Corporate Educational institutions should help in the development of skill of the youths to bring better results in the shortest time.

To sum up

The Indian Govt. has always imitated skill development as a nationwide precedence as the ministry is new, the tactic taken for skill development is also new. Previously, the stress was on conventional jobs. But now, all types of jobs will be given equivalent importance. The ministry of skill development and entrepreneurship is the main ministry which is going to harmonize with other ministries and administrations. Now the skill Development is not just a programme but a movement. Here, youths who are school dropouts, college and jobless along with their education can get knowledge of various skill programmes to stand firmly in such a worse condition. **Mushrooms are fast increasing supply of healthy food as well as can offer a source of income. It does not require more money or land investment as mushrooms can be grown – up on substrate equipped from the agricultural waste resources.**

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