



BACKWARD CLASS YOUTH RELIEF COMMITTEE'S

# BHIWAPUR MAHAVIDYALAYA

BHIWAPUR DIST. NAGPUR- 441201

ACCREDITED WITH GRADE 'B' (CGPA-2.54) BY NAAC, BENGALURU

ISO-9001:2015

AFFILIATED TO RASHTRASANT TUKADOJI MAHARAJ NAGPUR UNIVERSITY, NAGPUR

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## ACTIVITY REPORT

<b>ACADEMIC SESSION</b>	<b>2019-2020</b>
<b>ORGANIZER</b>	<b>Bhiwapur Mahavidyalaya</b>
<b>NAME OF THE ACTIVITY WITH TITLE</b>	<b>Oyster Mushroom Cultivation Training Programme</b>
<b>DATE OF ACTIVITY</b>	<b>From 10<sup>th</sup> February, 2020 to 12<sup>th</sup> March, 2020</b>
<b>MODE OF ACTIVITY</b>	<b>Offline</b>
<b>ORGANIZING COMMITTEE</b>	<b>One Student One Skill Programme (OSOSP)</b>
<b>OSOSP IN-CHARGE TEACHER</b>	<b>Asst. Prof. Dr. Anita Vivek Mahawadiwar</b>
<b>PROGRAMME COORDINATOR</b>	<b>Asst. Prof. Someshwar V. Wasekar</b>
<b>NUMBER OF STUDENTS / BENEFICIARIES PARTICIPATED</b>	<b>Thirty One Students</b>



<p><b>SYLLABUS AS PER THE COURSE MODULE</b></p>	<p><b>Unit-I</b></p> <p>The Medium Used for Cultivating Mushroom</p> <p>Selection of Space and Designs of Sheds for Cultivation</p> <p>Selection of Space and Design of Sheds for Cultivation</p> <p><b>Unit-II</b></p> <p>Ingredients for Cultivation</p> <p>Environment for Cultivation</p> <p>The Method of Separation</p> <p><b>Unit-III</b></p> <p>Disinfection</p> <p>Types of Disinfection</p> <p>Epic Care and Protection</p> <p><b>Unit-IV</b></p> <p>Water Management</p> <p>Epic Harvesting and Methods</p> <p>Production</p> <p><b>Unit-V</b></p> <p>Short Storage</p> <p>Mushroom Packing</p> <p>New Research and Technology</p>
<p><b>BRIEF REPORT</b></p>	<p>Under the aegis of <b>‘One Student One Skill Programme’ (OSOSP)</b>, ‘Oyster Mushroom Cultivation Training Programme’ was inaugurated at the hands of Dr. Jobi</p>



George, the Principal of Bhiwapur Mahavidyalaya on 19<sup>th</sup> October, 2019. At the outset, Asst. Prof. Dr. Anita Mahawadiwar, OSOSP Coordinator, Asst. Prof. Dr. M.R. Chavhan and Asst. Prof. Dr. M. V. Kadu were prominently present in the Programme. The Principal of Bhiwapur Mahavidyalaya addressed the students and encouraged them to undergo at least three Skills Oriented Courses while doing their Degree Programmes from this Institution. He also motivated the students to become self -reliant for facing the future challenges in life.

Later on, 'Oyster Mushroom Cultivation Training Programme' was organized at Bhiwapur Mahavidyalaya, Bhiwapur from 10<sup>th</sup> February, 2020 to 12<sup>th</sup> March, 2020.

In accordance with that, the theory and practical classes were conducted by the trainer Miss Pramila Manapure through which trainees became aware of Oyster Mushroom Cultivation Training Programme. In her theory lecture, she exemplified the trainees that Mushroom has a high protein content, which helps for lowering cholesterol and improves the digestive system. It gives vitamin 'D' which is essential for the absorption of calcium. It also helps the body to absorb Oxygen and creates red blood cells. Selenium-an antioxidant that helps neutralize free radicals, thus preventing cell damages and reducing the risk of cancer and other diseases. Mushroom contains 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. Alongside, she also explained the process of cultivation of Oyster Mushroom through practical demonstration. The following tools were used for the practical demonstration;

- Paddy straws
- Polythene bag
- Spirit /Dettol
- Polythene sheet
- Seed of Mushroom

In all thirty one students of the College participated in the 'Oyster Mushroom Cultivation Training Programme'. The Principal of the College congratulated all the beneficiaries of our Institution for participating in this Skill Training Programme. After the harvesting process of Oyster Mushroom, small packets were prepared and sold to the staff of the Institution for Rs. 100 (per packet). Dr. Jobi George, the Principal of Bhiwapur Mahavidyalaya, Asst. Prof. Dr. M. V. Nandanwar, Asst. Prof. Dr. M. R. Chavhan, Asst. Prof. Dr. A. V. Mahawadiwar, Asst. Prof. A. K. Sarwe and Asst. Prof. Rajasree O. P. appreciated the students for their exemplary performances in the 'Oyster Mushroom Cultivation Training Programme'. The coordination of this activity was done by the Programme Coordinator Asst. Prof. Someshwar Wasekar.



<p><b>PROGRAMME OBJECTIVES</b></p>	<ul style="list-style-type: none"> <li>• To motivate the students to participate in the Flagship Programme of our Institution ‘One Student One Skill Programme’.</li> <li>• To develop students’ interest in Oyster Mushroom Cultivation Training Programme.</li> <li>• To make our students competent to face the challenges in future.</li> <li>• To develop market based talent among our students.</li> <li>• To reduce the unemployment rate.</li> <li>• To create talent space among our students.</li> <li>• To build confidence among our students.</li> <li>• To develop the overall personality of our students.</li> <li>• To give wider exposure to students in exploring their hidden talents.</li> <li>• To ensure the holistic development of our students.</li> </ul>
<p><b>PROGRAMME OUTCOMES</b></p>	<ul style="list-style-type: none"> <li>• Motivated the students to participate in the Flagship Programme of our Institution ‘One Student One Skill Programme’.</li> <li>• Thirty one students participated in this Skill Oriented Training Programme.</li> <li>• Students became competent to face the challenges in future.</li> <li>• Developed market based talent among our students.</li> <li>• Reduced the unemployment rate.</li> <li>• Created talent space among our students.</li> <li>• Developed students’ interest in ‘Oyster Mushroom</li> </ul>



Cultivation Training Programme’.

- Built confidence among our students.
- Developed the overall personality of our students.
- Gave wider exposure to students in exploring their hidden talents.
- Ensured the holistic development of our students.
- Students received Certificates of Appreciations.

**PHOTO GALLERY  
WITH CAPTIONS**



**Mr. Prashant Jambhulkar (Trainer) addressing the students during the Inaugural Ceremony of ‘Oyster Mushroom Cultivation Training Programme’ on 19/10/2019 at Bhiwapur Mahavidyalaya, Bhiwapur.**





**Miss Pramila Manapure (Trainer) conducting theory classes in the Digital Classroom during the 'Oyster Mushroom Cultivation Training Programme' at Bhiwapur Mahavidyalaya, Bhiwapur.**



**Miss Pramila Manapure (Trainer) training the Trainees about the boiling process of Paddy straws during the 'Oyster Mushroom Cultivation Training Programme' at Bhiwapur Mahavidyalaya, Bhiwapur.**





**Miss Pramila Manapure (Trainer) training the Trainees about the boiling process of Paddy straws during the 'Oyster Mushroom Cultivation Training Programme' at Bhiwapur Mahavidyalaya, Bhiwapur.**



**Miss Pramila Manapure (Trainer) training the trainees about sowing mushroom seeds in Plastic Bags on 12/02/2020 during the 'Oyster Mushroom Cultivation Training Programme' at Bhiwapur Mahavidyalaya, Bhiwapur.**







**Trainees actively participating in the Oyster Mushroom Training Workshop with Miss Pramila Manapure (Trainer) during the 'Oyster Mushroom Cultivation Training Programme' at Bhiwapur Mahavidyalaya, Bhiwapur.**



**Trainees preserving plastic bags containing seeds of Mushroom in the Dark Room during the 'Oyster Mushroom Cultivation Training Programme' at Bhiwapur Mahavidyalaya, Bhiwapur.**





**Trainees preserving plastic bags containing seeds of Mushroom in the Dark Room during the 'Oyster Mushroom Cultivation Training Programme' at Bhiwapur Mahavidyalaya, Bhiwapur.**



**Miss Pramila Manapure (Trainer) leading the process of opening the Mushroom Seeds' Bags on 6<sup>th</sup> March, 2020.**





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**Crop of Oyster Mushroom in the Dark Room on 11<sup>th</sup> March 2020.**





**Miss Sapana Shambharkar, student of B.A. II, participating in the crop harvesting process of Oyster Mushroom on 11<sup>th</sup> March 2020.**



**Crop of Oyster Mushroom in the Dark Room on 11<sup>th</sup> March 2020.**





**Dr. Jobi George, the Principal of Bhiwapur Mahavidyalaya, Asst. Prof. Dr. Vijay Dighore and Asst. Prof. Someshwar Wasekar were present with the trainees of 'Oyster Mushroom Cultivation Training Programme' during the crop harvesting process.**



**Crop of Oyster Mushroom after harvesting of Oyster Mushroom.**





**Dr. Jobi George, the Principal of Bhiwapur Mahavidyalaya, Asst. Prof. Dr. Vijay Dighore and Asst. Prof. Someshwar Wasekar were present with the trainees of Oyster Mushroom Cultivation Training Programme during the display of Oyster Mushroom crop.**



**Crop of Oyster Mushroom after harvesting of Oyster Mushroom**





**Asst. Prof. Someshwar Wasekar, Coordinator of the Programme, posing with the trainees of Oyster Mushroom Cultivation Training Programme.**



**Packet of Oyster Mushroom was sold for Rs.100 to the Principal of the College by the trainees. Remaining Packets of Oyster Mushroom were sold to the staff of the College for Rs. 100.**







**Mr. Nikesh Gurupude, one of the trainees in the Oyster Mushroom Cultivation Training Programme, developed the beds of Oyster Mushroom at his home.**



**Mr. Nikesh Gurupude, one of the trainees in the Oyster Mushroom Cultivation Training Programme, developed the beds of Oyster Mushroom at his home.**





**Mr. Nikesh Gurupude, one of the trainees in the Oyster Mushroom Cultivation Training Programme, developed the beds of Oyster Mushroom at his home.**



**Display of Dried Oyster Mushroom during the Two Days' National Seminar on "ROLE OF HEIS IN TAPPING LOCAL RESOURCESS FOR QUALITY SUSTENANCE AND QUALITY ENHANCEMENT" on 14<sup>th</sup> and 15<sup>th</sup> February, 2020 by Mr. Abhishek Patil, a student of B.A.II Year.**



