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 E-mail: bmv_bhiwapur@yahoo.com; bgm.college1990@gmail.com, Website: https://www.bmb.ac.in Tel: 07106-232349

ACTIVITY REPORT

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



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



George, the Principal of Bhiwapur Mahavidyalaya on 19th 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 10th February, 2020 to 12th 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'. coordination of this activity was done by the Programme Coordinator Asst. Prof. Someshwar Wasekar.



PROGRAMME OBJECTIVES

- To motivate the students to participate in the Flagship Programme of our Institution 'One Student One Skill Programme'.
- To develop students' interest in Oyster Mushroom Cultivation Training Programme.
- To make our students competent to face the challenges in future.
- To develop market based talent among our students.
- To reduce the unemployment rate.
- To create talent space among our students.
- To build confidence among our students.
- To develop the overall personality of our students.
- To give wider exposure to students in exploring their hidden talents.
- To ensure the holistic development of our students.

PROGRAMME OUTCOMES

- Motivated the students to participate in the Flagship Programme of our Institution 'One Student One Skill Programme'.
- Thirty one students participated in this Skill Oriented Training Programme.
- Students became competent to face the challenges in future.
- Developed market based talent among our students.
- Reduced the unemployment rate.
- Created talent space among our students.
- · Developed students' interest in 'Oyster Mushroom



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.



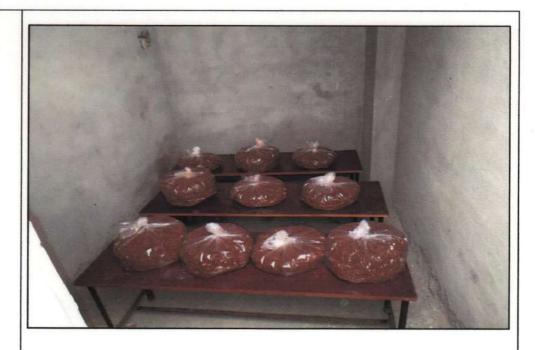


Trainees actively participating in the Oyster Mushroom
Training Workshop with Miss Pramila Manapure
(Trainer) during the 'Oyster Mushroom Cultivation
Training Programme' at Bhiwapur
Mahavidyalaya,Bhiwapur.



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 6th March, 2020.





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



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



Crop of Oyster Mushroom in the Dark Room on 11th March 2020.





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



Crop of Oyster Mushroom in the Dark Room on 11th 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.



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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 14th and 15th February, 2020 by Mr. Abhishek Patil, a student of B.A.II Year.



NEWS PAPER COVERAGE /MEDIA COVERAGE

The News Item published in the Daily Newspaper "Lokmat" on 15th March 2020.



रौक्षणिक प्रवासात मिळतोय रोजगार । भिवापूर महाविद्यालयात 'वन स्टुडंट वन स्किल' उपक्रम

लेजच्या खोलीत घेतले मशरूमचे उत्पादन

सरद मिरे । लोकमत युज नेटवर्क

निर्मितीचे जान अर्चात कोशल्य प्राप्त झाल्वास बेरोजगतिबर मात करता बेऊ शकते, याचे मृतिमंत उदाहरण भिवापूर वेवील कॉलेक्सपील बंदद्वार खोली

संधी साधली आहे.

राष्ट्रसंत तुकडोजी महाराज नागपुर जात आहे.

हविद्यालय हे किन्द्रातील एवमेव भिवापू : पदवी, पदमुताचे शिक्षण यांजा गार्नदर्शनात प्रा. डॉ. वनिता येताना पुतकी ज्ञानातोवत रोजनार महावादीवार या उच्छम सम्बनक

रुली आहे. कॉलेनचा एका आहेत. बारावीनंतर विद्यार्थी परवी व अंधारतेल्या खोलीत विद्यार्थांनी पदव्युत्तर अन्यासक्रमासाठी प्रवेश चक्क पशरुमचे उत्पादन येत, येतात. या शैक्षणिक प्रधासात प्रत्येक शैक्षणिक प्रवासात रोजगार निर्मितीची विद्यार्थ्यांना रोजगार निर्मितीचे कोतान्य प्रान दाने, यासारी 'वन बहाविद्यालयाच्या बंदद्वार खोलीत पुनन्तेले बस्कर. स्वानिक भिवापुर महाविधालवात स्टुडंट वन सकील' हा उच्छाम रावविजना



घरपुती, कमी बेब्बत, कमी खर्चात व व्यक्तम उत्पादसाचे घडे दिले. विवापीयच्या जीवन शिक्षण पृथ्वीतस्तव बस्तम्ब्या १२ ते पार्टयहर केवेत अधिक नका देगारे जक्कन सम्बक्क प्रा. तोनेकर फतल सुक्रवारी (दि.१३) हाती बेताच प्राध्यापकंती प्रत्येकी १०० र प्रयोगाणे अभिवासंतर्गत का राईर का तकीत १५ हवा प्रकारी बाहेत. त्यांको ८ ते उत्पादन आहे. त्यांको हों जीवी नॉर्व बाहेकर वांच्या मार्गरसंतात विद्यार्थीच आरंद गानात पारंतामा मरफामची खोटी केली. हा प्रोप्तार' रावविन्या जार आहे. हा १ हमा प्रमानी खाल्याचीय आहे. यांनी उत्पादक तद्या प्रशिक्षकांद्रोरे. विद्यालांनीन व्यविद्यालावतील एका इतना. उत्पादित वरारमचे प्रतेकी रोमगारिपुख उपाय विद्यार्थासाठी उपक्रम राविणारे भिवाप त्यात ऑपस्ट प्रजातीचे महरून हे महाविद्यालयातील ३० विद्यार्थ्याना कोटवाला खोलीत एक किलो महरून एक पावचे पाकीट तथार करन पश्चिम खन्या कवने प्रीरणादणी ठाला आहे.

अशी आहे लागवड पद्धत

जनावरांचे साधात्र प्रणून वापरत असलेले कुटार गरम पाण्यात उकसून निर्जतुक करणे. पाण्याबाहेर कादून थंड झाल्यावर कुटार व बीज असे एका बेडमध्ये चार ते पाच वर तयार करणे. हे बेड पॉलियीनमध्ये बंद करून घट्ट बांधायचे. त्यानंतर बेड बंद पॉलियीनगधून पराठम बाहेर वेण्यासाठी सुईच्या आकराचे आवरपक तेवरे छिद्र पाडणे, हे बेड २१ दिवसापर्वत निवर्कित तापमाणात बंददार देवायचे. २२ व्या दिवशी बेडमधून मशरूम उत्पादन हाती येते. एका बेडमध्ये तीन फसल होतात, अरी माहिती प्रा. सोमेश्वर वारोकर, विद्यार्थी संकेत सावळे, अभिषेक यावरे, ज्ञानदीप शंभरकर, स्वमा जांभुके, प्रियंका सरस्वरे, अमृता संदूरकर, सम्म शंभरकर, रुपाती राहरे, सोनाली सोनटकके, पूमम कापपते, कोमान चेधरी आदीनी दिली.

बीजांची लागवड केली. २१ दिवसानंतर आणि कौशल्यातून आलेले 'पहिलं 'पहिलाच प्रयोग आणि पहिलीच पौक' विद्यार्थानी प्राध्यापकांना भेट फसल' अंदाने पाच किलोपर्यंत दिले. मात्र विद्यार्थ्यांची निज्ञासा, आली. पेस्तेल्या पसरु पची उनवतेती आवड व कौशल्य पाहन प्राचार्य व

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Bhiwapur Mahavidyalaya Bhiwapur, Dist. Nagpur