

# Rural Women Entrepreneurship

3 Days Hands-on Training Workshop on Mushroom  
Cultivation Technology & Preservation Techniques



## EVENT REPORT

Date: 19<sup>th</sup>- 21<sup>st</sup> February, 2020

Venue: New Path Education Society, Adarsh  
Nagar, Durg, Chhattisgarh



In collaboration with:



### BRTC

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## OVERVIEW

BIRAC Regional Techno-entrepreneurship Promotion Center (BRTC) established at KIITTB- Bio-NEST, vision is to promote innovation and entrepreneurship across East and North East. The program is dedicated to training rural women entrepreneurs of East and North East regions. Each workshop will include one-day for talks in the local language on sensitizing local women about schemes and opportunities available for women entrepreneurship and two-days hand-on training on basic techniques.

### Why Durg?

In Chhattisgarh mushroom is commonly known as “futu”. Naturally it grows in all over Chhattisgarh due to adoptive climatic condition but Raipur, Durg, Bilaspur, Dhamtari, Janjgir-Champa are the district where it grows prominently/commercially. Oyster and Paddy straw mushrooms are recognized variety of Chhattisgarh which is used for commercial production. This workshop aimed at encouraging the people to pool their cultivation and come up with products that have a good export as well as import market value.

### Training Module Highlights

Day 1: Introduction of the purpose, general awareness and information inputs.

Day 2: Technology for tropical mushroom cultivation & On-site demonstration

Day 3: Post-harvest handling, value addition of mushrooms and marketing strategies

### Guest & Experts

#### Chief Guest

**Rajesh Yadav**

Sabhapati, Durg Nagar Nigam

#### Expert

**Ms. Kadambini Ray**

Centre of Tropical Mushroom Research and Training, Odisha University of Agriculture & Technology (OUAT)

# DAY 1:

Session Timings- 1200h - 1530h

Participants- 70+ Local women from Durg and nearby Districts

## Inauguration

On the first day of the three days hands-on training workshop, the local women were briefed about the various opportunities available for women and a little about the training.

The session was inaugurated by **Mr. Rajesh Yadav**. Post the inauguration ceremony he thanked all the local women for gathering up to learn something new. He also requested all of them to implement the knowledge in their daily chores.

**Ms. Riya Roy** gave a brief talk on *BRTC and its objectives*. She also told them about the training and introduced them to the expert and SFURTI and NIF teams. They were shown examples of few successful women entrepreneurs and were motivated to come up with their ideas to start their own venture.

The next session was on *Government funding patterns for identifying and up-gradation of traditional industries* by **Anshik Hota** from *SFURTI*. His session was to educate the women on the schemes and funding patterns provided to local clusters. He discussed the guidelines and also the requirements for developing such a clusters; the benefits they would get from it.

*Strengthening the grassroots technological innovations and regeneration of traditional knowledge* was the next session by **Ms. Prajna Ritaparna** from *NIF*. NIF works for grassroot level innovations and facilitate their projects. She started the session with an introduction about NIF and what are its objectives. Later in her session she showed videos and pictures of the various inventions by farmers and students that have been funded and promoted by NIF. There were videos by rural women describing their products and sharing their journey.

At the end of the first day all the women were given out forms to pen down any innovation or traditional knowledge, that can be taken forward by NIF.

## DAY 2:

On the second day the session began with **Ms. Kadambini Ray** introducing the women to the basics of mushroom cultivation. They were told about the different varieties of mushroom that could be grown in a tropical place like Durg. The detailed procedure was explained as follows:

1. Selection of Substrate:

The substrate has to be selected according to the variety of mushroom to be grown. The substrate has to be pre-treated to avoid any contamination and spoiling of the whole batch.

2. Chopping and soaking the substrate:

Clean rice straw was chopped and soaked overnight and prepared for sterilization.

3. Sterilization:

Different affordable and easy ways were discussed to sterilize the straw as well as the media and spawn. Spawn preparation was discussed in brief as it requires expertise and spawn bottles are also readily available in the market.

4. Preparation of Plastic Bags:

Sterilized straw was put in plastic bags with one layer of straw followed by a layer of spawn till the top of the transparent plastic bag.

5. Incubation:

The prepared plastic bags were to be kept in aseptic and optimal conditions for the mycelium to grow. The bags are then later cut open in the mushroom house to facilitate the fruiting.

## DAY 3:

The basics on cultivation technology, substrate and bed preparation were covered in the second day of the workshop. The third day gave an insight on the harvesting techniques and processing of the product. The training was majorly divided into the following segments for the third day:

### 1. Harvesting:

The right shape and size of the fruit body has to be known before picking. The session included the details and knowledge on the harvesting methods. The fruit has to be carefully twisted to not leave any stub as well as keep the fruit body intact.

### 2. Food Processing:

This session was about how to process and preserve the oyster mushrooms for an increased shelf-life. The method of preparing mushroom jam and mushroom chutney with higher shelf-life was demonstrated. The local women actively participated and learnt the new techniques. Ms.Ray also taught the women to store oyster mushroom in brine solution. Storing the mushrooms in brine is one of the preferred product in both national and international markets.

## UPSHOT

The three days training workshop ended with all the participants enthusiastic about growing mushrooms in a limited space and with less hassle. They were provided spawn bottles to try out the cultivation technology they learnt. There were women who started growing mushroom who learnt how to clean and dry it for storage.

## Media Coverage:



# Glimpse of the Workshop:

