BM Mushroom Academy
www.bmmushroom.com

5-DAY RESIDENTIAL · HANDS-ON

Hi-Tech Mushroom Farming Training Workshop

Learn mushroom cultivation, spawn production and farm management at our state-of-the-art hi-tech mushroom farm, from spawn to harvest.

THEORY × PRACTICAL × FARM DEMONSTRATION

VARIETIES COVERED

Oyster · Ganoderma (Reishi) · Lion's Mane · Enoki · Cordyceps militaris
Spawn production · Tissue culture · and much more

Syllabus and schedule · Certificate of Completion by BM Mushroom Academy

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Programme overview

This intensive 5-day residential programme by BM Mushroom Academy gives participants the theory and the hands-on skills needed to cultivate mushrooms commercially. Training takes place at our state-of-the-art hi-tech mushroom farm, with climate-controlled growing rooms, modern sterilisation equipment and professional-grade laboratory facilities. Participants stay with us for the full five days, and every day combines classroom theory with live practical sessions, so you learn by doing.

FORMAT
Theory + practical (hands-on)

DURATION
5 days, residential

TRAINING STYLE
Classroom + live lab + farm floor

BATCH SIZE
Limited seats, small groups for personal attention

CERTIFICATE
Certificate of Completion by BM Mushroom Academy

SUPPORT AFTER TRAINING
6 months of mentorship on phone and WhatsApp

What the training includes

- Food and accommodation for all five days
- A mushroom growing kit, with accessories
- Use of the farm's equipment during training
- Lab accessories and materials for all practical sessions
- Training materials, handouts and a detailed manual

Next batch: 5 to 9 December 2026 (tentative), Suryapet district, Telangana. Nearest cities: Hyderabad and Vijayawada. The November batch is full, and seats are limited.

How to join: register on the Notice board at www.bmmushroom.com. Our team will call every registered student with the exact venue and all other details.

Varieties and topics

- **Oyster mushroom** (Pleurotus spp.): several colour types and growing methods
- **Ganoderma (Reishi):** medicinal mushroom with strong market demand
- **Lion's Mane** (Hericium erinaceus): premium gourmet and nutraceutical species
- **Enoki** (Flammulina velutipes): speciality mushroom for niche markets
- **Cordyceps militaris:** high-value cultivation on artificial media
- **Spawn production:** grain spawn, sawdust spawn and liquid inoculum
- **Tissue culture and mother culture:** isolation, upkeep and multiplication
- **Substrate science:** formulation, composting, pasteurisation and sterilisation
- **Post-harvest:** drying, packing, value addition and marketing

Who should attend?

- Aspiring mushroom farmers and agri-entrepreneurs
- Agriculture graduates and researchers
- Self-help groups (SHGs) and farmer producer organisations (FPOs)
- Anyone planning a mushroom cultivation business
- Farmers looking to add a high-value crop

By the end, you will be able to

1. Choose commercially viable mushroom species
2. Prepare substrates and manage composting
3. Produce spawn, mother culture and grain spawn
4. Sterilise, inoculate and work aseptically
5. Run incubation rooms and get the best fruiting
6. Harvest, grade, pack and handle produce after harvest
7. Plan a commercial mushroom farm from scratch

Our hi-tech training farm

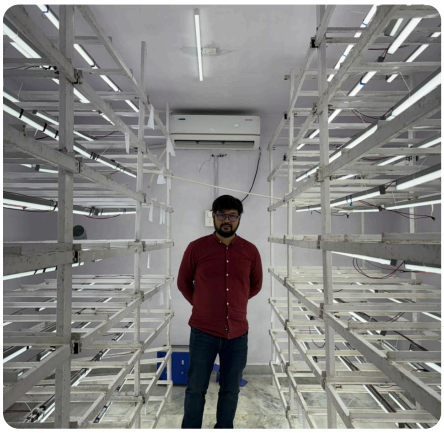
You train in a fully equipped facility: a classroom for theory, a spawn and culture lab, and climate-controlled incubation and growing rooms where every practical takes place.

Classroom for theory sessions

Spawn and culture lab

Bags on incubation racks

Humidified growing room



Climate-controlled growing racks

LED-lit cultivation racks

The training centre

Day-by-day schedule

☐ Shaded rows are hands-on practical sessions.

DAY 1 The mushroom world and substrate science

Foundation: mushroom biology, commercial varieties, growing conditions and substrates

SESSION	WHAT YOU WILL LEARN
Inauguration and orientation	• Welcome to BM Mushroom Academy • Programme overview, goals and training kit distribution
Introduction to mushrooms	• What mushrooms are: biology, anatomy and life cycle • History and importance of mushroom cultivation • Nutritional and medicinal value • The mushroom industry in India and worldwide
Varieties of mushrooms	• Oyster (white, pink, grey, king oyster), Ganoderma (Reishi), Lion's Mane • Enoki (bottle cultivation), Cordyceps militaris (rice media) • Button (Agaricus bisporus) and Milky (Calocybe indica) • Comparing climate suitability, market demand and profitability
Growing parameters	• Temperature, humidity, light and ventilation • CO_2 and O_2 management in growing rooms • pH and moisture for different species; seasons and controlled-environment farming
Farm tour	• Guided walk through the hi-tech farm: lab, growing rooms, cold storage • Introduction to climate control and automation
Substrates and composting	• What a substrate is; straw, sawdust, cotton seed hulls and agro-waste • Supplements: wheat bran, rice bran, gypsum, lime; formulas for each species • Short and long method composting (Phase I and II), indoor and outdoor • Chemical pasteurisation, hot water treatment, and signs of good compost

DAY 2 Substrate practicals and spawn technology

Preparing substrate by hand, then the science of spawn: the seed of mushroom farming

SESSION	WHAT YOU WILL LEARN
Hands-on: substrate preparation	• Chopping and soaking paddy straw • Mixing ingredients and supplements; bag filling and compaction • Live demonstrations: hot water treatment and chemical pasteurisation
Spawn production	• Types of spawn: grain, sawdust and liquid • Mother culture and tissue culture; pure culture isolation and upkeep • Spawn quality checks and storage
Culture media and lab set-up	• Preparing PDA (Potato Dextrose Agar) media • Laminar air flow operation and lab hygiene • Slant, Petri plate and liquid culture • Spotting and preventing contamination

DAY 3 Spawn lab, sterilisation and inoculation

Process control: working in the lab and mastering aseptic technique

SESSION	WHAT YOU WILL LEARN
Hands-on: spawn lab	• Preparing PDA media and pouring plates under aseptic conditions • Preparing grain for spawn: boiling, drying and bagging • Transferring culture to grain bags; maintaining mother culture
Sterilisation techniques	• Why sterilisation matters • Autoclave operation: pressure, temperature and duration • Steam versus chemical sterilisation; autoclave, pressure cooker and steam boiler • Quality checks after sterilisation
Inoculation protocols	• Aseptic technique basics; laminar flow cabinet and UV sterilisation • Inoculation rates and methods for different species • Common sources of contamination and how to fix them
Hands-on: sterilisation and inoculation	• Loading and running the autoclave; sterilising substrate and grain bags • Inoculating substrate bags; spawn-to-spawn transfer • Working under the laminar flow hood; sealing, labelling and record-keeping

DAY 4 Incubation, fruiting and harvest

From colonisation to pinning, and on to the first harvest

SESSION	WHAT YOU WILL LEARN
Incubation management	• Incubation room design and set-up • Ideal conditions: temperature, humidity and darkness • Tracking mycelial growth; healthy versus contaminated bags • Timelines and milestones for each species
Fruiting conditions	• Triggering pinhead (primordia) formation • Light, fresh air exchange (FAE) and humidity; misting and humidifiers • Growing room automation and sensor-based monitoring
Hands-on: incubation and fruiting	• Setting up the incubation room with inoculated bags; recording conditions • Opening bags and applying casing soil for fruiting • Adjusting humidity, temperature and FAE controls • Live observation of every stage, from colonisation to mature mushrooms
Harvesting and post-harvest	• When each species is ready to harvest; twisting, cutting and timing • Grading, sorting and quality standards • Packing: fresh packs, punnets and bulk; cold chain and shelf life
Hands-on: harvest and packing	• Harvesting fresh mushrooms from the growing rooms • Grading, trimming and packing

DAY 5 Value addition, business, farm demo and certification

From farm to market, and bringing it all together on the production floor

SESSION	WHAT YOU WILL LEARN
Value addition and marketing	• Dried mushrooms and mushroom powder; pickles, chips and snacks • Mushroom-based nutraceuticals and extracts • Selling locally, wholesale, online and for export; branding and FSSAI licensing • Live demonstrations: solar and mechanical drying, making powder and pickles
Business planning	• Costs and economics of mushroom farming • Project reports for bank loans and subsidies • Government schemes: NHB, MIDH and NABARD support • Setting up a unit: infrastructure and cost estimates
On-site farm demo	• A full production cycle: substrate unit, sterilisation, inoculation, incubation and fruiting rooms • Automation: sensors, timers and controllers • Cold room, pack house and the spawn quality lab • Spent substrate recycling, pest and disease control, farm records
Interactive session	• Open discussion and doubt clearing • Guidance on your own project and farm layout • Networking with fellow trainees
Assessment and certification	• Written quiz and practical skill check, with feedback • Certificate of Completion by BM Mushroom Academy; group photo and closing • Start of 6 months of mentorship and the alumni WhatsApp group

Important notes for participants

- All practical sessions are held in small groups under expert supervision.
- Please wear suitable clothing and closed shoes. Aprons are provided.
- Lab sessions follow strict hygiene and safety rules.
- Training materials, handouts and a detailed manual are provided.
- Mentorship continues for 6 months after the training, on phone and WhatsApp.
- Bring a notebook to keep your own notes.
- The daily schedule may be adjusted depending on batch progress and weather.

Register now. Seats are limited.

Fill in the registration form on the Notice board at www.bmmushroom.com.
Our team will call you with the exact venue and all other details.

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