

April 2025
B.A./B.Sc.
Fourth Semester
SKILL ENHANCEMENT COURSE – 2
BOTANY
Course Code: BOS 4.11
(Mushroom Culture Technology)

Total Mark: 35
Time: 2 hours

Pass Mark: 14

Answer five questions, taking one from each unit.

UNIT-I

1. Write a brief note on the types of edible mushrooms in India. 7
2. Write a note on the toxins found in poisonous mushrooms. 7

UNIT-II

3. Write a note on mushroom spawn production. 7
4. Define the following terms: 1×7=7
 - (a) Inoculation loop
 - (b) LAF
 - (c) Pure culture
 - (d) Sterilization
 - (e) Pasteurization
 - (f) Mushroom pinheads
 - (g) Mushroom substrate

UNIT-III

5. How does temperature and moisture affect mushroom production? 7
6. What is compost? Describe the short method of composting in mushroom production. 7

UNIT-IV

7. Write a note on the long-term storage of mushrooms. 7
8. Write a note on the mineral and carbohydrate content of mushrooms. 7

UNIT-V

9. Write a note on any two styles of food prepared from mushrooms. 7
10. Write a note on the following: $3\frac{1}{2} \times 2 = 7$
- (a) Mushroom research centre at regional level
 - (b) Scenario of mushroom cultivation/consumption in India
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