

Model Curriculum for Recognition of Prior Learning (RPL)

Mushroom Grower

SECTOR: AGRICULTURE
SUB-SECTOR: AGRICULTURE CROP PRODUCTION
OCCUPATION: AGRI-ENTREPRENEURSHIP & RURAL ENTERPRISES
REF ID: AGR/Q7803
VERSION: 3.0
NSQF LEVEL: 4

Mushroom Grower

CURRICULUM / SYLLABUS

This program is aimed at training to Recognition of Prior Learning (RPL) candidates for the job of a “**Mushroom Grower**”, in the “**Agriculture**” Sector/Industry and aims at building the following key competencies amongst the learners

Program Name	Mushroom Grower		
Qualification Pack Name & Reference ID.	AGR/Q7803		
Version No.	3.0	Version Update Date	
Pre-requisites to Training	<p>Minimum Educational Qualification:</p> <ul style="list-style-type: none"> • 10th Class with 2 years of relevant experience OR • 10th Class Pass and pursuing continuous regular schooling OR • Previous relevant Qualification of NSQF Level- 3 with minimum education as 5th grade pass with 2 Years of relevant experience • Minimum Age: 18 Years 		
Training Outcomes: Orientation and Soft Skill	<p>After completing this programme, participants will be able to:</p> <ul style="list-style-type: none"> • Identify personal strengths and value systems: safe work habits, achievement motivation, time management, anger management, stress management. • Prepare for employment and self-employment: preparing for an interview, effective resume writing, basic workplace terminology. • Illustrate the basics of entrepreneurship and identify new business opportunities • Develop personality and learn general ethics and discipline • Learn about health and safety hazards and hygiene at work place • Learn effective communication skills • Learn about importance of RPL certification and process of assessment. 		
Training Outcomes: Bridge Course	<p>After completing this programme, participants will be able to:</p> <ul style="list-style-type: none"> • Demonstrate the process of preparing and pasteurising mushroom compost. • Describe the process of establishing a mushroom farm and preparing the site for mushroom cultivation. • Demonstrate the process of carrying out mushroom cultivation. • Describe the process of maintaining, harvesting and processing mushroom. • Explain the basic entrepreneurial activities for small enterprise. • Describe the process of undertaking employability and entrepreneurial practices. 		

	<ul style="list-style-type: none">• Demonstrate various practices to maintain personal hygiene, cleanliness, and safety at the workplace.• Explain the importance of practicing inclusion and gender equality at work.
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Orientation and Soft Skill Details

Sr. No.	Module	Key Learning Outcomes	Equipment Required
A.	Orientation, General Discipline, doubts/gaps in Domain Training and Health and Safety		
1.	Orientation, General Discipline, doubts/gaps in Domain Training and Health and Safety Theory Duration (hh:mm) 06:00 Practical Duration (hh:mm) 00:00	<ul style="list-style-type: none"> • Domain Training (clarifying any doubts/gaps regarding Job Role) • Understanding Qualification Packs, NOS • Understanding about NSQF framework and applied level descriptors • Understand skill development ecosystem, roles of various stakeholders • Recognize the importance of general discipline in the classroom (dos and don'ts) • List expectations from the program • Outline the objectives of the RPL and importance of skill and certification • Identify risks to health and safety at the workplace and measures to be taken to control them 	White Board, Marker, Laptop, projector,
B.	Soft Skills and Entrepreneurship Tips specific to the Job Role		
1.	Entrepreneurship Theory Duration (hh:mm) 02:00	<ul style="list-style-type: none"> • Discuss the concept and significance of entrepreneurship and the characteristics of an entrepreneur • List the traits of an effective team and team dynamics • Resolve problems by identifying important problem-solving traits • Discuss how to identify new business opportunities within your business • Follow the entrepreneurial process and explain the entrepreneurship ecosystem • Identify key schemes of the govt. and banks to promote entrepreneurship • Define the relationship between entrepreneurship and risk appetite and entrepreneurship and resilience • Importance of book keeping and accounts management. • Understand market dynamics and value chain of agri products. • Understanding formation of cooperatives, FPO, FPC and enterprise creation 	Laptop, white board, marker and projector, SWOT activity: pen and paper individual exercise, charts, colour pens, Group Activity: poster making on entrepreneurship ecosystem. Activity: SMART Goal writing

2	Personal Strengths and Value Systems Theory Duration (hh:mm) 01:00 Practical Duration (hh:mm) 00:00	<ul style="list-style-type: none"> • Self-Improvement, inculcate leadership qualities. • Importance of Discipline in managing small business. • Discuss how to maintain a positive attitude • List your strengths and weaknesses • Describe the importance of honesty in entrepreneurs • Discuss the benefits of time management and applied techniques • Apply tips for anger management and stress management • Effective interpersonal skills, listening and speaking skills. 	Workbook exercises on health standards, Laptop, activity on strengths and weaknesses, white board, marker, projector
3	Preparing for Employment and Self-Employment Theory Duration (hh:mm) 01:00 Practical Duration (hh:mm) 00:00	<ul style="list-style-type: none"> • Follow the steps to prepare for an interview • Create an effective Resume • Conduct mock interviews • Identify the most frequently asked interview questions and how to answer them 	Laptop, white board, marker, projector, sample CVs, Mock interviews, role plays, role play briefs, FAQs, quiz on basic workplace technologies.
C.	Familiarization with Assessment Process and Terms		
1	Familiarization with Assessment Process and Terms (hh:mm) 02:00	<ul style="list-style-type: none"> • Familiarization about assessment process • Understanding the need of assessment • Preparation tips for assessment • Doubt clearance session 	
	Total Duration: Theory Duration (hh:mm) 12:00 Practical Duration (hh:mm) 00:00	Laptop, white board, marker and projector, SWOT activity: pen and paper individual exercise, charts, coloured pens, Group Activity: poster making on entrepreneurship ecosystem. Activity: SMART Goal writing	

Bridge Course Details

This course encompasses 7 out of 7 National Occupational Standards (NOS) of “Mushroom Grower” Qualification Pack issued by “Agriculture Skill Council of India”.

Sr. No.	Module	Key Learning Outcomes	Equipment Required
1	<p>Introduction to the role of a Mushroom Grower Theory Duration (hh:mm) 01:00</p> <p>Practical Duration (hh:mm) 00:00</p> <p>Corresponding NOS Code</p>	<ul style="list-style-type: none"> • Describe the size and scope of the Agriculture industry and its sub-sectors. • Discuss the role and responsibilities of a Mushroom Grower/Entrepreneur. • Discuss economics of mushroom cultivation • Discuss Basic Concepts & Characteristics of Entrepreneurship 	Trainer Guide, Presentations, Whiteboard, Marker, Projector, Laptop
2	<p>Preparation and pasteurization of mushroom compost Theory Duration (hh:mm) 04:00</p> <p>Practical Duration (hh:mm) 05:00</p> <p>Corresponding NOS Code AGR/N7813</p>	<ul style="list-style-type: none"> • Explain the importance and function of compost in mushroom cultivation • List different types of compost used in mushroom cultivation. • Describe the process of preparing mushroom compost. • Explain the importance of ensuring adequate aeration in mushroom compost. • Describe the process of pasteurising mushroom compost. • Explain how to protect the mushroom compost from pathogens and pests. • Demonstrate the process of preparing the mixture of molasses, wheat bran and fertilizers while maintaining the recommended ratio and process of preparing the mushroom compost • Demonstrate the process of pasteurising the mushroom compost to kill harmful micro-organisms. 	Growth Substrate, Sprayer, Duster, Chemicals

<p>3</p>	<p>Procurement of inputs and preparation of the site for mushroom cultivation</p> <p>Theory Duration (hh:mm) 04:00</p> <p>Practical Duration (hh:mm) 06:00</p> <p>Corresponding NOS Code ARG/N7814</p>	<ul style="list-style-type: none"> • Describe the appropriate growing conditions for varieties of mushroom. • Explain the appropriate conditions for storing the various inputs required for mushroom cultivation. • Process of using mushroom spawns. • List various materials required for setting up a mushroom farm. • Criteria for selecting a site for mushroom cultivation. • Explain the importance of having an effective water drainage system at the site of mushroom cultivation. • Process of preparing the layout and establishing a mushroom farm and prepare a sample layout 	<p>Whiteboard, Marker, Projector, Laptop</p>
<p>4</p>	<p>Process of mushroom cultivation</p> <p>Theory Duration (hh:mm) 05:00</p> <p>Practical Duration (hh:mm) 07:00</p> <p>Corresponding NOS Code AGR/N7815</p>	<ul style="list-style-type: none"> • Describe & demonstrate different methods of spawning mushroom seeds such as spot spawning, surface spawning, layer spawning, etc. • List various materials required for spawning and preparing casing soil and describe & demonstrate the process. • Explain the importance of maintaining the recommended temperature, Potential of Hydrogen (pH) and relative humidity during mushroom cultivation and process of compost turning. • Demonstrate various practices for effective resource optimization. 	<p>Sprayer, Duster, Safety Gloves & Boots, Face Mask, Disinfectant, Chemicals</p>
<p>5</p>	<p>Process of maintaining, harvesting and processing mushroom</p> <p>Theory Duration (hh:mm) 04:00</p> <p>Practical Duration (hh:mm) 06:00</p> <p>Corresponding NOS Code AGR/N7816</p>	<ul style="list-style-type: none"> • Describe the process of maintaining varieties of mushroom before harvesting. • List common mushroom pests, insects, fungi, diseases and their remedies. • Describe various measures to protect the mushroom cultivation area from contamination. • Explain different growth indicators to identify the readiness of mushroom for being harvested. • Describe various techniques for harvesting mushroom. • Explain various parameters for sorting and grading the harvested mushroom 	<p>Polypropylene bag, non-waxed paper bag, tin cans for export, labels, Weighing machine, Bag sealing machine</p>

6	<p>Basic entrepreneurial activities for small enterprise Theory Duration (hh:mm) 01:00</p> <p>Practical Duration (hh:mm) 01:00</p> <p>Corresponding NOS Code AGR/N9908</p>	<ul style="list-style-type: none"> • Explain how to analyse the demand and supply of the relevant agricultural produce in the market • Explain how to identify various types of agricultural entrepreneurship/business opportunities. • State the appropriate sources of funding for the agricultural entrepreneurship/ businesses • State the relevant government schemes and programs • Explain the 4Ps i.e., product, price, promotion, and place and 4As i.e., acceptability, affordability, accessibility, and awareness considered while preparing and executing a marketing plan. 	<p>Training Kit (Trainer Guide, Presentations). Whiteboard, Marker, Projector, Laptop</p>
7	<p>Hygiene and cleanliness, Safety and emergency procedures Theory Duration (hh:mm) 01:00</p> <p>Practical Duration (hh:mm) 01:00</p> <p>Corresponding NOS Code AGR/N9903</p>	<ul style="list-style-type: none"> • Explain the requirements of personal health, hygiene and fitness at work. • Demonstrate the correct way of washing hands using soap and water, and alcohol-based hand rubs. • Describe the hazards caused due to chemicals/pesticides/fumigants. • Demonstrate emergency procedures to the given workplace requirements. 	<p>Personal Protective Equipment, Cleaning Equipment and Materials, Sanitizer, Soap, Mask</p>
8	<p>Employability Skills Theory Duration (hh:mm) 02:00</p> <p>Practical Duration (hh:mm) 00:00</p> <p>Corresponding NOS Code DGT/VSQ/N0102</p>	<p>Entrepreneurship</p> <ul style="list-style-type: none"> • Explain the types of entrepreneurship and enterprises • Discuss how to identify opportunities for potential business, sources of funding and associated financial and legal risks with its mitigation plan • Describe the 4Ps of Marketing-Product, Price, Place and Promotion and apply them as per requirement • Create a sample business plan, for the selected business opportunity. 	
	<p>Total Duration: Theory Duration (hh:mm) 22:00</p> <p>Practical Duration (hh:mm) 26:00</p> <p>Grand Total Bridge Course Duration: (hh:mm) 48:00</p>	<p>Unique Equipment Required: water sprayer, Magnesium sulphate, Calcium carbonate, Video Recording Equipment, Rubber gloves, gypsum, Pot/ Metal barrel, Calcium sulfate, Urea, Mycelium (spawn or mushroom seeds), compost in-gradients: straw (wheat, rye, barley), nut shells/Egg Shells, Dry Leaves, cotton wastes/coffee grounds/ corn (corncoobs, cornstalks), woody materials (chips, sawdust, etc), customized column shape plastic bags</p>	

Grand Total Course Duration: 12 (Orientation session) + 48 (Bridge Course) = 60 Hours, 0 Minutes