



Dempo Charities Trust's

DHEMPE COLLEGE OF ARTS & SCIENCE
Miramar, Panaji-Goa

Certificate course on Skill development in fungi: Basic techniques in Mycology, Mushroom cultivation and Tempeh preparation

CourseObjective:

- 1) *Techniques in fungi identification and culturing.*
- 2) *Mushroom cultivation.*
- 3) *Tempeh preparation.*

CourseContents:

In our country fungi are viewed with suspicion as a food because of their bizarre morphology. Only a few species of mushrooms are traditionally used. However fungi as food have immense potential in future as they are loaded with nutrients, antioxidants. This is an untapped market needing future entrepreneurs to venture. Course introduces students to wonderful world of 'Mycology and Mycophagy'. Equips them with basic mycology skills needed to start with and further demonstrates two of possible ventures oyster mushroom cultivation and tempeh preparation. Tempeh is Indonesian traditional food gaining popularity due to rich nutrition and unique taste. It is prepared by culturing mould *Rhizopus oligosporus* and controlled fermentation process that binds soybeans into a cake form.

Course outcome:

This certificate course offers hands-on practical training programs at different techniques in fungi to enhance the skills and techniques of students. This will provide the drive for the students to get better opportunities in prospecting fungi as food. Course also aims in getting students interested in mycology as a potential subject.

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