

FIELD VISIT REPORT

Mushroom Cultivation Plant Visit

A field visit to a mushroom cultivation unit was organized on 14th February 2026 at Chandhai, Taluka Chikhli, District Buldhana. The visit was conducted between 11:00 AM and 4:00 PM with the objective of providing students with practical knowledge about mushroom cultivation. The visit was carried out under the guidance of the Head of Department, Dr. V. U. Pochhi, along with faculty members Mr. M. D. Kolte, Mr. D. L. Gavande, and Mr. S. A. Kakde, who accompanied the students throughout the visit.

The mushroom cultivation unit was owned and managed by Mr. Raju Bade, who welcomed the students and faculty members and gave an introductory explanation about mushroom farming. He explained that mushroom cultivation is an important branch of agriculture and biotechnology, which provides both nutritional and economic benefits. Mushrooms are rich in proteins, vitamins, and minerals, and they have a high demand in the market due to their health benefits.

During the visit, students observed the entire process of mushroom cultivation in detail. The first step explained was substrate preparation, where agricultural waste materials such as straw are used. The straw was cleaned thoroughly, soaked in water, and then pasteurized to eliminate unwanted microorganisms. After proper moisture adjustment, the substrate was made ready for spawning.

The spawning process was demonstrated, where mushroom spawn (seed) was mixed with the prepared substrate and filled into polythene bags. Small holes were made in the bags to allow aeration. These bags were then kept in a controlled environment for incubation. During this stage, the room was kept dark, and temperature and humidity were maintained carefully. After a few days, white mycelial growth was observed, indicating successful colonization.

Once the substrate was fully colonized, the bags were shifted to a different room for the fruiting stage. In this stage, proper light, ventilation, and humidity were maintained. Students observed the formation of small pinheads, which gradually developed into mature mushrooms. Regular water spraying was done to maintain humidity.

Harvesting of mushrooms was also demonstrated. The mushrooms were carefully plucked by hand at the right stage to maintain quality. After harvesting, mushrooms were packed in polythene bags and stored in cool conditions, as they are highly perishable and require quick marketing.

An important part of the visit was the hands-on training provided to the students. Students actively participated in various activities such as substrate preparation, filling of bags, and understanding the spawning process. This practical exposure helped students to understand the real-life application of theoretical concepts and improved their confidence in performing these techniques independently.

The farmer also shared his practical experiences, including the initial investment required, profit margins, market demand, and challenges faced during mushroom cultivation such as contamination and environmental control. He motivated students to consider mushroom farming as a potential self-employment opportunity.

Collection of Raw Material (Straw)



Cleaning and Soaking of Straw



Pasteurization / Sterilization



Drying (Moisture Adjustment)



Spawning (Mixing Spawn with Substrate)



Filling in Polythene Bags



Incubation (Dark Room, Controlled Temperature & Humidity)



Mycelial Growth (Colonization)



Transfer to Fruiting Room



Light & Ventilation + Water Spraying



Pinhead Formation



Mushroom Growth (Fruiting Bodies)



Harvesting



Packaging



Storage & Marketing

After completing the educational visit, the group visited the Godri Devi Temple, where lunch was taken. This provided a cultural and social experience, making the visit more enjoyable and memorable.

In conclusion, the field visit to the mushroom cultivation unit was highly informative and beneficial. It provided students with both theoretical understanding and practical knowledge. The hands-on training and interaction with the farmer enhanced the learning experience and gave insights into the commercial aspects of mushroom farming.

The students express their sincere gratitude to Mr. Raju Bade for his valuable guidance and for providing practical training. They are also thankful to the respected Head of Department Dr. V. U. Pochhi and faculty members Mr. M. D. Kolte, Mr. D. L. Gavande, and Mr. S. A. Kakde for organizing and guiding the field visit successfully.



