

## Mushroom Cultivation Workshop

### Class Agenda

8:30 – 8:40 am	Greetings and Course Overview
8:40 – 9:20 am	Edible Mushroom Production <ul style="list-style-type: none"><li>- An introduction to Fungi</li><li>- The benefits of mushroom cultivation</li><li>- The growing industry of fungal products</li><li>- Mushrooms currently in cultivation</li></ul>
9:20 – 9:30 am	Questions/Break
9:30 – 10:20 am	Growing mushrooms; a process overview <ul style="list-style-type: none"><li>- Maintaining mushroom cultures</li><li>- Spawn production</li><li>- Substrates (Composition, Moisture, Sources)</li><li>- Sterilization vs. Pasteurization</li><li>- Equipment</li></ul>
10:20 – 10:30 am	Questions/Break
10:30 – 11:20 am	The Fruiting Process <ul style="list-style-type: none"><li>- Environmental conditions for production<ul style="list-style-type: none"><li>o CO<sub>2</sub> venting requirements</li><li>o Humidity requirements</li><li>o Temperature requirements</li><li>o Lighting requirements</li></ul></li><li>- Fruiting chamber</li><li>- Fruiting chamber upkeep</li><li>- Equipment</li></ul>
11:20 – 11:30 am	Questions/General resources/websites & questions
11:30 – 12:30 pm	Hands on <ul style="list-style-type: none"><li>- Culture transfers</li><li>- Substrate inoculation</li><li>- Fruiting chamber</li></ul>