

## **Four-day training programme on mushroom production concludes at Pantnagar**

*Pantnagar, April 9, 2026.* A four-day training programme (April 6–9, 2026) on “Mushroom Production Technology and Value Addition” was successfully organized under the paid training programme scheme at the Mushroom Research and Training Centre of Govind Ballabh Pant University of Agriculture and Technology, Pantnagar.

On the concluding occasion, Chief Guest Dr. J.P. Jaiswal, Director of Communication, and Guest of Honour Dr. P.K. Singh, Joint Director (Research), were present. The programme was coordinated by Dr. S.K. Mishra, Joint Director of the Mushroom Research Centre.

Addressing the concluding session, Chief Guest Prof. J.P. Jaiswal highlighted the importance of mushrooms in vegetarian diets. He said that just as fish is a major component and protein source in coastal regions, mushrooms should similarly become an integral part of diets in hilly and plain areas. He added that mushrooms provide high-quality protein and are easily digestible. He informed that global mushroom production currently exceeds 44 million tonnes, with an annual growth rate of about 8 percent. In India, production is over 0.33 million tonnes, which is still low in proportion to the population. He noted that awareness about mushroom cultivation is increasing, but further growth is needed, making such training programmes highly important. He also highlighted the vast potential of mushroom-based value-added products. On this occasion, Dr. P.K. Singh emphasized the importance and long-term contribution of the university’s mushroom training centre and elaborated on different mushroom species and their production potential.

Programme coordinator Dr. S.K. Mishra provided practical training on compost preparation, spawn production, crop room management, and preparation of mushroom-based value-added products. Practical sessions on pest and disease management were also conducted to provide hands-on experience to participants. A total of 54 trainees from four states participated in the programme. During the training, scientists provided detailed information on modern production techniques of button, oyster (dhingri), and milky mushrooms. At the closing ceremony, certificates were distributed to all participants by the Chief Guest and Guest of Honour. Students and staff of the Mushroom Research Centre were also present on the occasion.

