



**K.M.G. COLLEGE OF ARTS AND SCIENCE**  
(AUTONOMOUS)

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## **Biochemistry Department Extension Activity**

**Name of the Activity** : Pest and Disease Management in  
Mushroom Cultivation (23BCC002)

**Academic Year** : 2025-2026

**Venue:** Biochemistry – PG Lab

**Date** : 26.07.2025

**No. of Participants:** 68

### **Report:**

PG and Research Department of Biochemistry conducted Add-on course on Pest and Disease Management in Mushroom Cultivation on 26.07.2025

All age groups, from young children to the elderly, can benefit from eating mushrooms, which are regarded as the most complete and safe diet. Good supplementary food item. It is a good source of protein with a low fat and carbohydrate content. The majority of people in India suffer from protein deficiency since their everyday diets do not provide enough protein-aceous supplements.

Provide high quality proteins. Low in calories, hence recommended for diet patients. Rich in amino acids like tryptophan & lysine. Major sources of Riboflavin, nicotinic acid, & pantothenic acid. Contain appreciable amount of thiamine, folic acid, ascorbic acid and minerals

Mushroom cultivation is much useful in recycling of organic waste like paddy straw and other farm residues for better utilization as substrates for growing mushrooms. The spent waste of the substrates is used as very good manure enriched with the nutrients.

It is an excellent diet for people with hypertension because of its extremely low fat content. Because of its minimal carbohydrate content, it is also a very safe food for diabetics. Due to the mushroom's higher fibre content, it also treats constipation and gastric ulcers. Cultivation of oyster mushroom having ability to convert lignocelulosic waste material into high quality food material.

The students will benefit from this program by learning how to grow mushrooms, create small businesses, overcome socioeconomic obstacles, and improve their health.



