





ACTIVITY REPORT

MCM Student Self Help Group (SSHG) under the aegis of

Social Entrepreneurship, Swachhata and Rural Engagement Cell (SES-REC)

"MCM SSHG Sale counter of Mushroom Cultivation and Sale Established and Operational"

[under SES-REC]

Organized by

MEHR CHAND MAHAJAN DAV COLLEGE FOR WOMEN, CHANDIGARH (U.T.)

in association with

Mahatma Gandhi National Council of Rural Education (MGNCRE), Ministry of Education, Govt of India.







Activity Title: "MCM SSHG Sale counter of Mushroom Cultivation and Sale Established and Operational"

Dates: Operational since Sep 2022 till date

Organized by: MCM Student Self Help Group (SSHG) of Mehr Chand Mahajan DAV College for Women, Chandigarh, under the aegis of Social Entrepreneurship, Swachhata and Rural Engagement Cell (SES-REC) in association with Mahatma Gandhi National Council of Rural Education (MGNCRE), Ministry of Education, Govt of India.

Convenor and Principal: Dr. Nisha Bhargava

Chairman (MGNCRE): Dr W G Prasanna Kumar

MGNCRE Officials: Mr. Samarth Sharma, Consultant, MGNCRE, Ministry of Education, Govt. of India.

Nodal Officer: Dr. Vandana Sharma

Coordinator: Dr. Sandeep Kaur

Context: With the primary aim to train the students on key aspects of social entrepreneurship while promoting sustainable development, waste management and community engagement related initiatives to fulfil the need of developing self-reliant and sustainable society, MCM SSHG under the aegis of SES-REC has been upfront in establishing its fully operational Mushroom cultivation cum sale unit at the college.

Objectives:

- To inculcate the concept of entrepreneurship, start-up's, innovative thinking to build and boost entrepreneurial skills at the initial stages among the students.
- To apprise the students on the different aspects of mushroom cultivation, its regular upkeep and monitoring, record keeping of mushroom bags, yield and sale.
- To boost the concept of waste management by indulging into healthy and edible mushroom cultivation enterprise.

Practice/ Brief Report:

With the primary objective of building and boosting culture of entrepreneurship and start-ups among young minds, MCM Student Self Help Group (SSHG) of Mehr Chand Mahajan DAV College for Women, Chandigarh, under the aegis of Social Entrepreneurship, Swachhata and Rural Engagement Cell (SES-REC) in association with Mahatma Gandhi National Council of Rural Education (MGNCRE), Ministry of Education, Govt of India has been upfront in establishing its own Oyster mushroom cultivation Unit cum sale counter.

Our worthy Principal madam, Dr. Nisha Bhargava has been motivating and supporting the establishment of Mushroom cultivation unit at the college. The MCM SSHG teams (three teams with 14 students) as detailed in Annexure-I have optimized the following parameters:

- Optimized the in-house spawn production,
- Optimized the process of cultivation of Oyster mushroom variety (*Pleurotus spp.*) from Agro, kitchen waste and green waste in used plastic bottles and bags
- Final harvesting and nutritional analysis parameters.

Further, the students took a step further and have established the process of developing mushroom based cookies and cupcakes with dried mushroom powder (made after drying the harvested mushrooms).

Learning Outcomes and Feedback:

- The students have established the complete cultivation of Oyster mushroom and all its related steps (Spawning, pinning, harvesting, yield calculation etc.)
- They have been successful in selling a total of 07 kg of freshly harvested mushrooms to students, staff of the college.
- This initiative has strengthened the concept of sustainable development and waste management in form of mushroom cultivation enterprise.

Annexure -I:

TEAM NO.	NAME OF THE STUDENT
SSHG 1	Lavish
	Rubal
	Arushi
	Ayushi
	Ameesha
SSHG 2	Harmeet
	Chehalpreet Kaur
	Radhika Bisht
	Rakshita Sharma
	Bhumika Singh
SSHG 3	Noveldeep Kaur
	Harsimrat Kaur
	Charlie
	Chailcy

Supporting Pictures









Step 1: Training of SSHG in Mushroom cultivation









Step 2: Setting up of Mushroom Cultivation cum sale unit







Step 3: Sale of freshly harvested Edible and Nutritious Oyster Mushrooms

