

NOVEMBER/DECEMBER 2019

**BSMB55 — MUSHROOM CULTURE
TECHNIQUES**

Time : Three hours

Maximum : 75 marks

SECTION A — (10 × 2 = 20 marks)

Answer ALL questions.

Define/Write a note of the following.

1. Edible mushroom.
2. Production status of mushroom in India.
3. Long method of composting.
4. Spawning.
5. Advantages of paddy straw mushroom.
6. Spot spawning.
7. Bacterial rot of oyster mushroom.
8. Sciarid flies.
9. Mushroom pukauda.
10. Mushroom pulaw.



SECTION B — (5 × 5 = 25 marks)

Answer ALL questions.

11. (a) List out the non-edible mushroom with their names.

Or

- (b) Write about the most commonly cultivated mushrooms in the world.
12. (a) Write about morphology raising a pure culture and spawn preparation of Button mushroom.

Or

- (b) Write a note on Pleurotus flabellatus.
13. (a) Write about commercial cultivation of oyster mushroom by cylinder method.

Or

- (b) Comment on preparation of pure culture of paddy straw mushroom.
14. (a) Write about competitor moulds and their management.

Or

- (b) Give an account on insects of Button Mushroom and their management.

15. (a) Write an account on precautions in mushroom cultivation.

Or

- (b) Comment on Western mushroom recipes.

SECTION C — (3 × 10 = 30 marks)

Answer any THREE questions.

16. Write a detailed account on history mushroom.

17. Describe the cultivation aspects of Agaricus bisporus.

18. Explain about the cultivation aspects of paddy straw mushroom.

19. Give an account on diseases and nematodes of edible mushrooms.

20. Write a detailed note on Economics of mushroom cultivation.