

(6 pages)

Reg. No. :

Code No. : 20380 E Sub. Code : ASBO 31

B.Sc. (CBCS) DEGREE EXAMINATION, APRIL 2023

Third Semester

Botany — Skill Based Core

MUSHROOM CULTURE TECHNOLOGY

(For those who joined in July 2020 only)

Time : Three hours

Maximum : 75 marks

PART A — (10 × 1 = 10 marks)

Answer ALL questions.

Choose the correct answer :

1. An edible sac fungus is

- (a) *Lycoperdon*
- (b) *Agaricus*
- (c) *Morchella*
- (d) *Rhizopus*

2. Identify the medium used for mushroom cultivation

- (a) MS medium
- (b) Oat meal agar medium
- (c) Mc Conky Agar medium
- (d) Beef extract medium

3. Which among the following is the most successful locally available substrate for mushroom cultivation?

- (a) Paddy straw
- (b) Sugarcane pulp
- (c) Paper waste
- (d) Coir pith

4. Identify the state that cultivates more mushrooms than other states in India

- (a) Punjab
- (b) Haryana
- (c) Tamil Nadu
- (d) Gujarat

5. The temperature at the time of fruiting body formation

- (a) 14-16°C and humidity at 65%
- (b) 14-18°C and humidity at 85%
- (c) 14-20°C and humidity at 85%
- (d) 14-18°C and humidity at 65%

6. Which among the following is not found in mushrooms?

- (a) Fat (b) Protein
(c) Carbohydrate (d) Vitamins

7. Which among the following is a fungal disease of mushrooms?

- (a) drippy gill (b) mummy disease
(c) green cap (d) biotch

8. Salting of mushrooms is done by

- (a) addition of sodium benzoate
(b) addition of sodium chloride
(c) addition of sodium nitrate
(d) addition of sodium oxalate

9. Calorific value of one pound of mushroom is

- (a) 100 kcal (b) 120 kcal
(c) 80 kcal (d) 50 kcal

10. Which among the following antioxidant is present in mushrooms?

- (a) Potassium (b) Selenium
(c) Strontium (d) Sodium

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PART B — (5 × 5 = 25 marks)

Answer ALL questions choosing either (a) or (b).
Each answer should not exceed 250 words.

11. (a) Highlight the prospects of mushroom cultivation as a small scale industry.

Or

(b) Highlight the features of poisonous mushrooms.

12. (a) List down the basic requirements of mushroom cultivation.

Or

(b) How will you prepare mother spawn in polypropylene bag?

13. (a) Explain the spawn running of oyster mushrooms.

Or

(b) How will you harvest button mushrooms?

14. (a) Write short notes on the pathogens and control of fungal diseases of mushrooms.

Or

(b) Explain the significance of mushrooms.

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[P.T.O.]

15. (a) What do you mean by long term storage of mushrooms?

Or

(b) Explain refrigeration of mushrooms.

PART C — (5 × 8 = 40 marks)

Answer ALL questions choosing either (a) or (b).

Each answer should not exceed 600 words.

16. (a) Examine the medicinal value of mushrooms.

Or

(b) Describe the life cycle of *Agaricus* species.

17. (a) Discuss the preparation of PDA medium.

Or

(b) Describe the sterilization of mushroom.

18. (a) Explain the cultivation of paddy straw mushroom.

Or

(b) Examine the factors affecting mushroom bed preparation.

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19. (a) Critically analyse the diseases of mushrooms caused by insects.

Or

(b) Analyse the nutritional value of mushrooms.

20. (a) Describe the preparation of mushroom omelett.

Or

(b) Explain the ingredients and preparation of mushroom samosa.

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