



Taking the University to the People

JKUAT Enterprises Ltd

P.O. Box 62000 Nairobi 00200 Tel : 254 67 52420 Cellphone : 0724256696

Fax : 254 067 52438 Email : jkuates@jkuates.jkuat.ac.ke

2023 MUSHROOM GROWING AS A BUSINESS, HANDS ON

TRAINING ANNOUNCEMENT!!!

1. INTRODUCTION

Jomo Kenyatta University of Agriculture and Technology has established a Mushroom Growing resources Centre to cater for this fast growing segment in Agricultural products.

JKUAT having high-qualified personnel is the first Kenyan Institution to develop the mushroom seed (spawn).

Research done by JKUAT shows that, there is a huge shortage of mushroom supply locally. The main reason for this is that there was no institution that was **producing certified mushroom seeds (Spawn)** before JKUAT started. At the same time, consumers were not aware of the health benefits derived from eating mushrooms. Mushrooms can substitute red meat because they have no cholesterol. Mushrooms are rich in Proteins, and Minerals. JKUAT has therefore established a centre for Mushroom research training and extensions, in order to assist the country with the growth of mushroom as an alternative cash crop and eventually enable farmers to export the same. Mushroom is not a rain fed crop, and requires little space for growing.

2. OBJECTIVE

To increase production, value addition, marketing and utilization of mushroom products for food security, nutrition and health for resilience of community livelihoods

Due to demand of **Shiitake Mushroom** in Kenya, University has developed a comprehensive training programme at the University Campus for training growing of this mushroom.

3. Course Outline.

The programme will include, **Raw materials selection, production technologies, gross margin analysis, climate control, growing structures, packaging, preservation, Pest/ diseases, Utilization, marketing, post harvest and quality control of fresh mushroom.**

4. Who to attend:

- People who wish to start mushroom growing as a business.
- Those people already working in mushroom growing establishments and like to improve on their skills.
- People in extension services who would like to train in mushroom growing skills for training others.

5. Button/Oyster/Shiitake/Ganoderma Production Training.

Course Dates:

JAN 24-26, FEB 21-23, MAR 21-23, APRIL 25-27, MAY 23-25, JUN 20-22, JULY 18-20, AUG 29-31, SEPT 22-24, OCT 24-26, NOV 21-23, DEC 05-07-2023. From 9am to 5pm.

Course Charges

Citizens: Ksh. 10,000 per participant.

Non-citizens: US dollars 300 per participant.



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N.B: Accommodation and meals - each participant to make own arrangement.

Call now for booking at
JKUAT Enterprises Limited
P.O. Box 62,000 – 00200
NAIROBI

Tel: [0724256696](tel:0724256696)

Email: Training@jkuates.jkuat.ac.ke / joe.mwangi@jkuates.jkuat.ac.ke

OR

Contact person,

Patrick Kanyi Muchiri- [0721167244](tel:0721167244)/[0724256696](tel:0724256696)

Senior Technician IBR

Email: pmuchiri@jkuat.ac.ke or joe.mwangi@jkuates.jkuat.ac.ke

6. ONSITE MUSHROOM TRAINING:

3 days on site at **Ksh. 120,000 for group Training (1- 20 people maximum)**

During Training: JKUATES gives: Writing materials, Spawn for practical, Attendance Certificate

N.B: Attendants who are to be taught on their site will supply materials for practical, but seeds (spawn) to be supplied by JKUATES

MUSHROOM PRODUCTION UNIT

1. SPAWN (MUSHROOM SEEDS)

we supply the following grain spawn:

- Button spawn, Agaricus bisporus, agaricus bitorquise(Warm weather) @ Ksh. 600 litre.
- Oyster - @ Ksh. 600 Per Litre
- Shiitake - @ Ksh. 1000 per Litre
- Ganoderma - @ Ksh. 1000 Per Litre, Or any other spawn on request.

2. READY SUBSTRATE FOR SALE:

- Button Substrate @ Ksh. 55 per kg for 10kg bag = Ksh. 550, inclusive of casing soil.
- Oyster substrate @ Ksh. 40 per kg.
- Shiitake and Ganoderma substrates @ Ksh. 100 per kg for 2kg bag= Ksh. 200
- Casing soil - @ Ksh. 6 per kg