

S.No. 8718

16 SNMEMB 1

(For candidates admitted from 2016-2017 onwards)

U.G. DEGREE EXAMINATION, NOVEMBER 2022.

Part IV — Microbiology — Non Major Elective

MUSHROOM TECHNOLOGY

Time : Three hours

Maximum : 75 marks

SECTION A — (10 × 2 = 20)

Answer ALL questions.

1. Scope of mushroom cultivation.
2. International agencies for mushroom research.
3. Saline bottles for mother culture.
4. Polypropylene bags.
5. Substrates for mushroom cultivation.
6. Short term mushroom storage.
7. Agaricus sp.
8. Lentinula sp.
9. Mushroom calorie value
10. Vitamins in mushroom

SECTION B — (5 × 5 = 25)

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

11. (a) Give an account on mushroom research and development.

Or

- (b) What are the problems faced by mushroom industries in India?

12. (a) How are mother cultures maintained?

Or

- (b) How are mushrooms transported?

13. (a) How are culture racks maintained for mushroom cultivation?

Or

- (b) What materials are used for mushroom bed preparation?

14. (a) Write an account on calacybe sp.

Or

- (b) Give an account on volvariella sp.

15. (a) How are mushroom curry prepared?

Or

- (b) Write about export value and marketing value for mushroom in India.

SECTION C — (3 × 10 = 30)

Answer any THREE questions.

16. List out the national mushroom research institutions.

17. Explain the various spawn production methods.

18. How are mushroom cultivated in thatched house?

19. Describe the characteristics of Pleurotus sp. and their cultivation methods.

20. Write about nutritional and medicinal values of mushrooms.
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