

2024/FYUG/EVEN/SEM/
BOTSEC-151T/036

FYUG Even Semester Exam., 2024

BOTANY

(2nd Semester)

Course No. : BOTSEC-151T

(Mushroom Cultivation)

Full Marks : 50

Pass Marks : 20

Time : 2 hours

*The figures in the margin indicate full marks
for the questions*

SECTION—A

Answer any *fifteen* of the following questions :

1×15=15

1. Define mushrooms.
2. What do you mean by 'toadstools'?
3. What is button mushroom?
4. What is oyster mushroom?

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5. What is inoculation hook?
6. Define inoculation loop.
7. Define culture rack.
8. Write about low-cost stove.
9. What is mushroom bed?
10. Define composting.
11. Write about maize straw for bed preparation.
12. What do you mean by low-cost technology?
13. Define storage of mushrooms.
14. What is canning?
15. Name two amino acids present in mushrooms.
16. Name some mineral elements present in mushrooms.
17. Name a mushroom toxin.
18. Name one mushroom research centre at National level.
19. Name one mushroom research centre at regional level.
20. Why is mushroom regarded as an ideal food for diabetic patients?

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(Continued)

(3)

SECTION—B

Answer any *five* of the following questions : $2 \times 5 = 10$

21. Write a note on nutritional value of edible mushrooms.
22. Give a brief account of edible mushrooms.
23. Write about locally available substrates for mushroom cultivation.
24. Write a note on pure culture.
25. Give a brief account of bed preparation with paddy straw.
26. Write a note on banana leaves for the preparation of mushroom bed.
27. Write about mushroom drying.
28. Give a brief account of storage of mushrooms in salt solutions.
29. Write a note on cost-benefit ratio of mushroom cultivation.
30. Give a short account of export value of mushrooms.

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(Turn Over)

SECTION—C

Answer any *five* of the following questions :

5×5=25

31. Give a detailed account of medicinal value of edible mushrooms.
32. Write an essay on *Agaricus bisporus*.
33. Give a detailed account of sterilization.
34. Describe the preparation of spawn in detail.
35. Give an illustrated account of internal factors affecting the mushroom bed preparation.
36. Describe composting technology in mushroom production.
37. Give an illustrated account of short-term storage of mushrooms.
38. Describe crude fibre content of mushrooms. Add a note on vitamins present in mushrooms. 3+2=5
39. Give a detailed account of various types of food prepared from mushrooms.
40. Describe marketing of mushrooms in India and abroad.
