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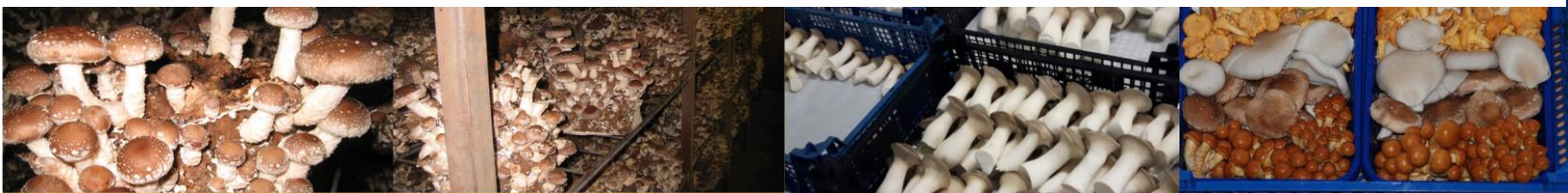
Growing Edible Mushrooms

Short Course

26 February to 1 March 2019

14 – 17 May 2019

Edible mushroom growing can be done on sterilized wooden based substrate or pasteurized straw based substrate, good substrate and treatment is the important basis for a successful edible mushroom farm. Growing edible mushrooms is a complex process for which knowledge, feeling and experience is required.



During this course (in English) all aspects of growing with sterilized and pasteurized substrates will be dealt with. Thanks to this unique chance to exchange experiences with participants from “all over the world”, you will get more insight into solutions and ideas that you can possibly use in your own situation. The objective of this course is to gather and/or extend your knowledge about growing other edible mushrooms and to expand the background information of the edible mushroom industry.

Target group of the course

The course is meant for workers of an edible mushroom farm, (starting) self-employed persons, farm and/or substrate facility managers, growers and investors.

Good working knowledge of the English language is required to make the most of this course.

Contents of the course

Please refer to the enclosure for more details about the contents of the course.

Teaching method

The course combines theory and practice of growing other edible mushrooms like e.g. Shiitake (*Lentinus edodes*), Grey oyster (*Pleurotus ostreatus*), King oyster (*Pleurotus eryngii*), Nameko (*Pholiota nameco*), Pioppiono (*Agrocybe agearita*) and Maitake (*Grifola frondosa*). Many subjects will be practically explained.

We will visit spawn and substrate suppliers, technical companies and several edible mushroom farms during the course.

Date & duration of the course

The course lasts 4 days and will be organised from

- 26 February – 1 March 2019
14 – 17 May 2019

Costs

The course fee will be € 1150,- (including 1st day course opening dinner, lunch and transport related to the course). The general terms and conditions of Delphy are applicable. On request we will send you a copy.

Accommodation

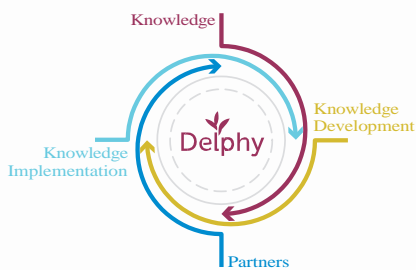
There is a possibility for board and lodging in hotel Eurotel, www.hoteleurotel.nl,
Second part of the course, board and lodging will be in hotel Van Der Valk,
www.vandervalkzaltbommel.nl
Information will be sent after registration.

You can enrol the course by filling in the enclosed registration form and sending it by e-mail (or post) to the address mentioned below. More easy: for the online registration form, please visit www.delphy.nl/en

The core of Delphy: Knowledge development and knowledge implementation

General Program

TUESDAY	
08.30	Departure from hotels Venray
09.00-10.45	Opening of the course and briefing on the program The edible mushroom industry in The Netherlands - Europe - Worldwide Growing schedules of edible mushrooms
10.15	Coffee Break
10.45-12.15	Visit spawn supplying company
12.15	Lunch
13.30-14.45	Climate control: relation between the air outside and inside in edible mushroom growing
14.45	Coffee Break
15.00-16.00	Edible mushroom growing: building construction, production systems and technical equipment
16.00-17.00	Visit technical company
18.30	Evening program: Introduction / dinner
WEDNESDAY	
08.30	Check-Out hotels Venray
9.00 - 10.45	Climate control: Physical aspects about evaporation during fructification and harvesting phase in edible mushroom growing
10.15	Coffee Break
10.45 - 12.15	transfer to trainingscentre Velddriel/Ammerzoden
12.15	Lunch
13.30 - 15.15	Substrate production: raw materials, mixing, humidification, filling bags, sterilisation, cooling, spawning, incubation and biological background
15.15 - 15.30	Coffee Break
15.30-17.00	Visit substrate production company (sterilized)
17.15	Check-in hotel Zaltbommel
THURSDAY	
08.30	Departure from hotel Zaltbommel
09.00 - 11.00	Growing Shiitake mushrooms, Pleurotus eryngii and Nameko: fructification, development of fruiting bodies, harvesting, product handling and storage
10.30	Coffee Break
11.00 - 12.15	Visit shii-take mushroom farm
12.15	Lunch
13.15-14.30	Hygiene, Determination pest and diseases: Integrated Pest Management
14.30 -15.15	Markets & chains, Consumer behavior & trends
15.15	Coffee Break
15.30 - 17.00	Visit oyster mushroom farm
FRIDAY	
8.15	Departure from hotel Zaltbommel
09.00-10.45	Visit substrate production company (pasteurized)/ mushroom farm
10.45	Coffee Break
11.00-12.15	Pleurotus Ostreatus substrate: raw materials, Phase I, II, III: fermentation, supplementing, heat-treatment, spawning, blocks, mycelium run
12.15	Lunch
13.00-14.15	Growing Pleurotus Ostreatus on pasteurized straw substrate: fructification, development of fruiting bodies, harvesting, product handling and storage
14.15-14.45	Certification: Global G.A.P. including social module GRASP
14.45	Coffee Break
15.00-15.45	Identification organisation "Key Performance Indicators", monitoring and profitability
15.45-16.15	Closing session, evaluation
16.15	Transfer to trainstation 's-Hertogenbosch - hotel Zaltbommel



Further information

If you wish to receive more information about this or other courses organised by Delphy Mushrooms, please contact:

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