

**GENERAL PROGRAM SHORT COURSE COMPOSTING 2019**



**DAY 1 Monday**

08.30	Departure from hotels Venray
09.00-12.00	Opening of the course and briefing on the program.
	Composting and mushroom production schedule
	Procurement raw materials
12.15	Lunch
13.15-15.00	Visit spawn supplier
15.00- 17.00	Mixing raw materials and different treatments
	Development of bunker and tunnel composting
	Biological background and pre composting
18.30	Evening program: Introduction / dinner

**DAY 2 Tuesday**

8.30	Departure from hotels Venray
9.00-10.30	Phase 1: fermentation
10.30-12.00	Hygiene protocols and prevention pest/diseases part 1
12.15	Lunch
13.15-16.00	visit compost yard tunnel system
16.00-17.00	Biological backgrounds of composting - Q&A

**DAY 3 Wednesday**

8.30	Departure from hotels Venray
09.00-11.00	Climate control: Mollier diagram
11.00	Visit a composting and tunnel technical company
12.15	Lunch
13.15-15.00	Climate control: use of outside air
15.00-17.00	Technical visit compost yard

**DAY 4 Thursday**

8.30	Departure from hotels Venray
10:00-12.00	Visit compost yard bunker system
12.30	Lunch
13.30-14.30	Backgrounds of phase 2 of composting
14.30-15.30	Spawn strains, spawn carriers and latest developments
15.30-16.15	Phase 3: mycelium run, incubation, supplements and transport
16.15-17.30	Transfer trainingscentre to Venray

**DAY 5 Friday**

8.30	Departure from hotels Venray
09.00-12.00	Climate related technical aspects of phase 1 to 3
12.15	Lunch
13.30-14.15	Casing soil
14.15-15.00	Hygiene protocols and prevention pest/diseases part 2
15.00 -15.45	Sharing laboratory results with growing department
15.45-16.15	Closing session and evaluation