










Daily program on Delphy Mushroom Farm:

 Day 9	Final arrival in the Netherlands
 Day 10	Start of your practical cultivation on Delphy Mushroom Farm Preparing the growing room for filling Filling the substrate blocks and operate head-filling machine Cover by casing soil, export soil treatment and characteristics Adjust CAC level, more or less Do ruffling by hand on block filled substrate Recovery, cooling down and pinheading brown button mushroom
 Day 11	Prevention by cleaning and disinfection Integrated pest management Watering and cultivation settings
 Day 12	Working with QMS Mushrooms by integration of climate system Rating substrate activity
 Day 13	Working with QMS Mushrooms by integration portal for substrate NIR analysis Estimation of physical moisture level and quality of mycelium
 Day 14	Biological Pest control using nematodes Recovery and prevent or repair deviations white
 Day 15	Start airing and cooling down white Differences in cultivation between white and brown strains
 Day 16	Working with QMS Mushrooms by rating quality, production and growing cultivation levels Organisation and preparation for start harvest button mushrooms
 Day 17	Create stagger for different types of mushrooms Harvest instructions Picking for market sales (small and middle-sized buttons, giants, flats, portabellas) Today we finish the practical part of the course
 Day 29	Check-in for our live Webinar and final chat with your course teachers. End of the course




Delphy

Worldwide Expertise for Food & Flowers

Daily schedule

Each day starts with growing on the Delphy mushroom farm for at least 2 hours. In the afternoon advanced growing lectures will be given. Also interesting visits are included during the course, like spawn and substrate suppliers, technical companies and button mushroom farms.

Costs

The 30-day course fee will be € 2795,- (excluding VAT, including entrance to the digital growing platform, opening dinner, lunch and transport related to the course). As part of the project "World-wise with Mushrooms" this course is offered once for a reduced price of € 2495,- excl. VAT. 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 at De Leistert Lodges and Bungalows www.leistert.nl, information will be send 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

Contact and information

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**ACTUAL
COURSE DATES AT**
www.delphy.nl/en

New!

Advanced course Button Mushrooms (Agaricus Bisporus)

Team Delphy Mushrooms organises the first Advanced Course Button Mushrooms. Experienced growing specialists will learn you all steps in successful mushroom growing, both working with substrate blocks and using the head-filling machine to fill substrate in shelves.

After this 30-day course you will be able to grow good quality mushrooms combining practical skills and important theory by advanced growing lectures.

 **The European Agricultural Fund for Rural Development**
Europa investing in rural areas

provincie limburg
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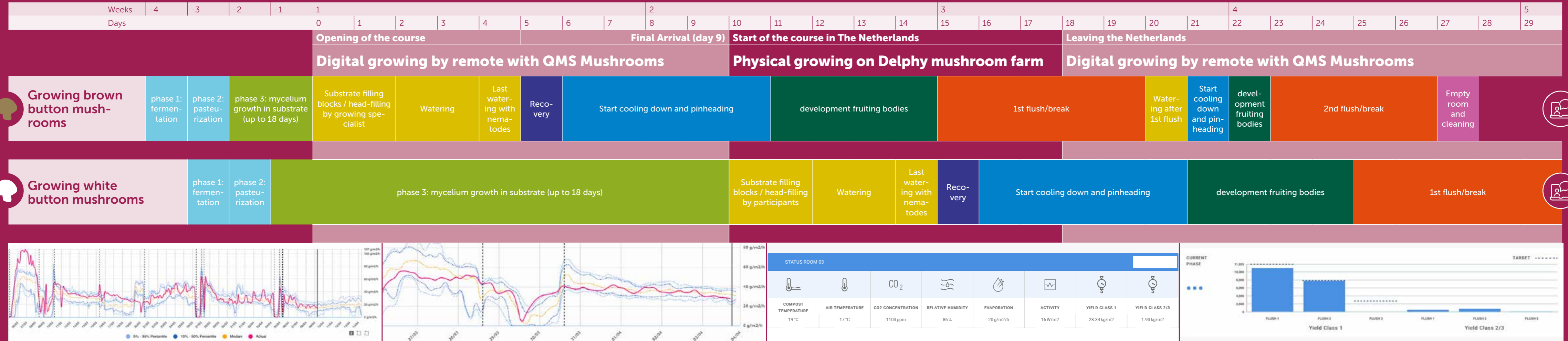
The project "World-wise with Mushrooms" is being implemented by Delphy Mushrooms, with support from the Province of Limburg (POP3) and the European Agricultural Fund for Rural Development. The goal of the project is to increase the competitiveness of the mushroom sector by focusing on knowledge development and knowledge implementation at both cultivation companies and suppliers.



www.delphy.nl



Advanced Course Growing Mushrooms combining substrate blocks and head-filling



Your cultivation

During this 30-day course, we offer you all aspects of 2 full cultivation rounds including harvesting of the first flush. During the course we will grow both white and brown button mushrooms and we will address the differences between both strains to find out the most optimal settings for climate, optimize stagger and harvesting high quality mushrooms regarding your market sales.

30-day course, partly by remote

30 days seems like a long period. But as we combine our digital growing portal QMS Mushrooms with a clear live video channel you will be able to follow the whole cultivation process "by remote". This means that all growing processes and their settings can be followed live

from all over the world. In total you are in the Netherlands for 8 days .

Using head and hands

Growing "by Remote" is great, but you want to smell the compost, fill the blocks with casing soil in the growing room by yourself and harvest your cultivated fresh market mushrooms. During 8 days you will learn how to operate all physical aspects of mushroom cultivation while facing deviations and possible problems. We introduce deviations and together with course teachers we take on the challenge of discovering defects in cultivation and you will be instructed to adapt the growing settings for obtaining the best results in button mushroom quality and productions.

Course organisation

After subscription for this course, you will get

full access to the Delphy mushroom farm. 10-days before you arrive in the Netherlands, the growing farm already starts with filling 1 growing room with phase 3 substrate for brown button strain mushrooms, both in substrate blocks and in shelves by the head-filling machine. Then the course starts and you will be able to follow the first cultivation "by Remote".

After these 10 days you arrive personally at the Delphy mushroom farm. Together with all participants we do start filling by ourselves. You will learn:

- how to handle the substrate blocks
- how to operate the head-filling machine
- how to cover by casing soil
- how to CAC less or more in the shelves and blocks.

In the next 8 days, you are the grower on the farm. Moving along our growing specialists you

will face all challenges to obtain good quality fresh mushrooms.

Finishing the course, continuation of access to Delphy cultivation

After 8 days all practical issues are clear and the course will be finished. Of course the growing process continues. You continue to have access to the Delphy growing farm by the QMS Mushroom portal. All participants will face their growing results by following cultivation path including all settings regarding substrate activity, humidity- and CO₂-levels and evaporation. Finally all production figures will be entered into the portal. At day 29, we will organise a webinar where we will discuss our growing results and together we will close this intensive course.

Target group of the course

Advanced course Button Mushrooms is meant for workers of a mushroom farm, (starting) self-employed persons and farm managers with basic experience of mushroom growing. Also successfully completed mushroom trainings gives you access to this Advanced course. Good working knowledge of the English language is required to make the most of this course.

You can enrol the course if you meet one of the following requirements

- You are growing button mushrooms by yourself for at least 2 years
- You successfully completed the course "Mushroom composting and growing master class six days" by Mushroom Office, Horst
- You successfully completed the course "Short

Course Mushroom Growing" by Delphy Mushrooms, Horst

- You successfully completed the course "Short Course Mushroom Composting" by Delphy Mushrooms, Horst
- You successfully completed other button mushrooms training not mentioned above, possible access for this advanced course will be assessed by the course teacher
- Mushroom Valley Online Course, <https://www.has.nl/en/training/online-course-mushrooms> , organized by:

