

Raniganj Girls' College

Course Name: Entrepreneurship Development

Course Code: BCOMHSE401

Topic of the project: New Business Plan Preparation and Presentation

A Project Report

Submitted by Semester-IV students (Academic Year 2021-22)

| Name of the student | Registration Number |
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| NANDINI KUMARI PANDEY | KNU20113001402 |
| NISHA RAUT | KNU20113001431 |
| NIVA RAM | KNU20113001400 |
| NUSRAT KHATUN | KNU20113001672 |
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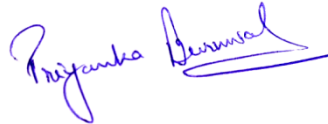
CERTIFICATE

This is to certify that this project titled “**New Business Plan Preparation and Presentation**” submitted by the students for the award of degree of B.Com. Honours is a bonafide record of work carried out under my guidance and supervision.

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Place: Raniganj

Date: 28.06.2022



SACT, Department of Commerce

Signature of the supervisor with designation and department

* TOPIC *

Page No.

Date.

Mushroom Farming

Name - Alka Kumari

Subject - Entrepreneurship Development

Registration No - KNU20113001753

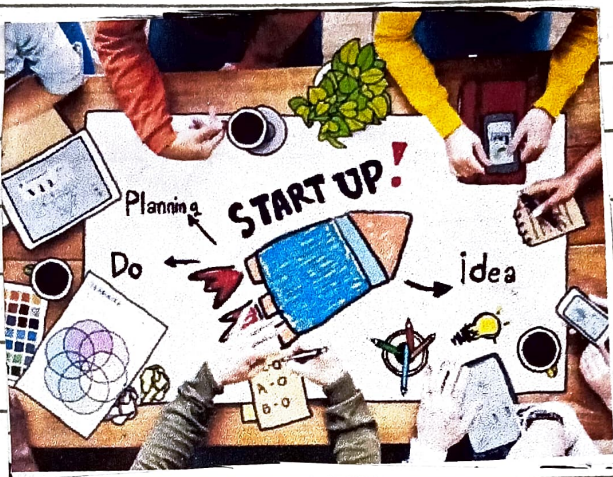
Roll No - BC048

Semester - 4th

Date - 28/6/22

BUSINESS NAME

MUSHROOM FARMING



MUSHROOM FARMING

Entrepreneurship is an individual who create a new business hereby most of the risk and enjoy most of the reward. The process of selling of business is know as Entrepreneurship. An Entrepreneurship combine the first three of these to manufacture goods or provide service. They typically work a business plan, hire labours, acquire resource and financing and provide leadership and management for the business. Being an entrepreneur, I will be investing in mushroom farming.

EXPECTED CAPITAL:— I will have to spend Rs- 10000 to 50000 on a small scale from which I will gain over all profit of rupees 6000 to 38000



SOURCE OF CAPITAL :- I will apply for Business loan a business loan is financial offering that I can borrow to meet my planned expenses. It is kind of Unsecured financing. which I can avail without providing any collateral.



COLLECTION RAW MATERIAL :- Raw

Material required to setup a successful mushroom farming. below are the material required to setup a mushroom farming. Polythene bags [black or white] Lockable metal Drum.

+ RAW MATERIAL +

- Polythene tubes or bags
- Methylated spirit or Jek or any strong disinfectant
- Table spoon for measuring variable
- Fuel or firewood or any source of fire
- Water
- Labour
- Spawn (seed)
- Weighing scale
- Lime
- Molasses
- Substrate
- Sisal twine, rubber band, or any ropes
- Shop, shed, Basin



HOW TO PRODUCE :- Use 14 x 16 - inch tray about six inches deep that resemble seed flats. Fill the tray with the Mushroom Compost material and sprinkle spawn on top.

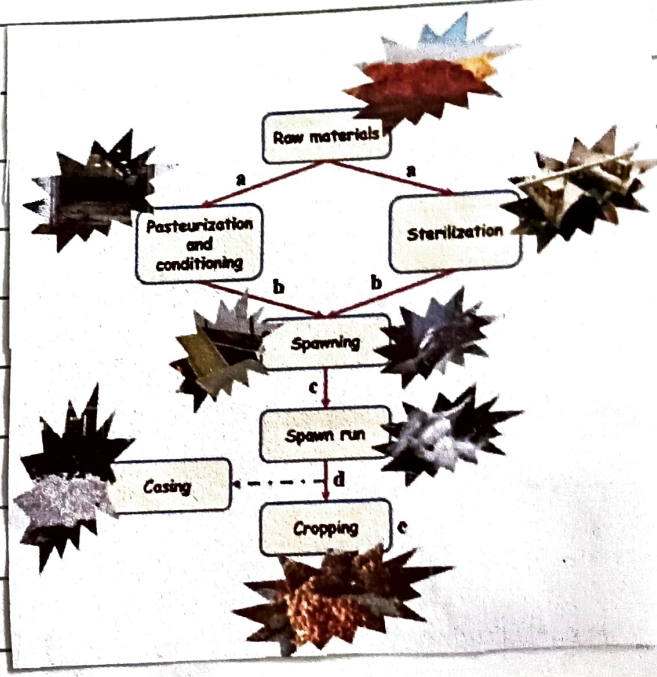
Step 2: Use a Heating Pad

Use a heating pad to raise the soil temperature to around 70° F for about three weeks or until you see the mycelium (white threadlike growth). At this point, drop the temperature to 55° F to 60° F. Cover the spawn with an inch so of patted soil.

WORLD

Step 3: Keep Soil moist

The soil is kept moist by spritzing it with water and covering it with a damp cloth making sure that we keep spritzing the cloth as it dries.



PROSPECTIVE CUSTOMER :- A Mushroom

farm business' ideal customer is a restaurant

that focuses on using locally sourced

Ingredient. A restaurant will have regular

order that provide stable income. A restau-

sant that focuses on serving locally sourced foods.



PHARMACEUTICAL COMPANIES :- Mushroom

need antibacterial and antifungal Compound to survive in their natural environment.

It is therefore not surprising that antimicrobial compound with more or less strong activities could be isolated from many mushroom and that they could be benefit of for Human.



ADVERTISEMENT :-

- Interact with vendor, potential client, employee and dispense business card to demonstrate profess
- Join industry group, store and relevant partners to extend your networking.
- put up sign, board, decorate store counter and display.



FARM FRESH OYSTER MUSHROOMS

Available Here

Beast of Indian, Chinese, Continental Dishes

Health Benefits

Impart Long life & Vigor

- Prevents and control Diabetes, High Blood Pressure, Heart Disease, Acidity and Cancers. Reduces Cholesterol Level
- Highly Protein, Carbohydrate & Fibre.
- High Amino acid, Recovery from Fatigue .
- Anti Hypertension, Anti Obesity .
- Anti HIV, Anti Bacterial and Cardiovascular effects.
- High in Minerals & Vitamins A, C, & D .

CHEMICAL FREE

The advertisement features a green border and includes images of oyster mushrooms in the top right, middle left, and bottom right corners.

EMPLOYMENT :- Mushroom farming will not only be to my profit but also will help to create new employment opportunities for rural woman and the youth through mushroom cultivation. It will empower the rural communities with entrepreneurial skill through the production sale of mushroom.



Prayanka
28/02/22