



VET providers training programme

DOCUMENT INFORMATION	
Project Name	MUSHLINK : Promoting Mushroom Farming in Western Balkan through strengthening linkages between VET providers and the business sector
Grant Agreement	101183370
Work Package	WP2: Research report and VET providers training programme
Deliverable Name	VET providers training programme
Deliverable No	2.2
Deliverable Type	PDF Document
Dissemination Level	PU — Public
Document due date	30.09.2025
Date of submission	30.09.2025
Lead Beneficiary	EKOFUNGI DOO
Contact Person	Ivanka Milenkovic

DOCUMENT HISTORY			
Version	Date	Summary of change	Author
1.0	30.09.2025	Release version	Ivanka Milenkovic

“Funded by the European Union. Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union. Neither the European Union nor the granting authority can be held responsible for them.”

CONTENTS

INTRODUCTION	3
1. ROLES & RESPONSIBILITIES	4
2. REQUIREMENT & PREREQUISITES	5
3. STRATEGY & APPROACH	6
3.1 Training Sources.....	6
3.2 Delivery Method	7
3.3 Dependencies and Limitations.....	7
4. TRAINING RESOURCES	9
4.1 Materials.....	9
4.2 Staffing	9
4.3 Equipment	10
4.4 Environment	10
5. TRAINING SCHEDULE	11
6. TRAINING EVALUATION	12
7. TRAINING SECURITY & UPDATES	13
7.1 Access to Training Material	13
7.2 Access to Training Environment	13
7.3 Updating Training Resources	13
APPENDIX A: TRAINING CURRICULUM	14
Curriculum One: Lecture sessions	14
Curriculum Two: Demonstration sessions	17
Curriculum Three: Workshop sessions	20

INTRODUCTION

This Training programme outlines a learning intervention that Mush-Link consortium determines is necessary to support new staff, to enable existing staff performance or to accompany the introduction of an unfamiliar process related to mushroom production in the Western Balkan region.

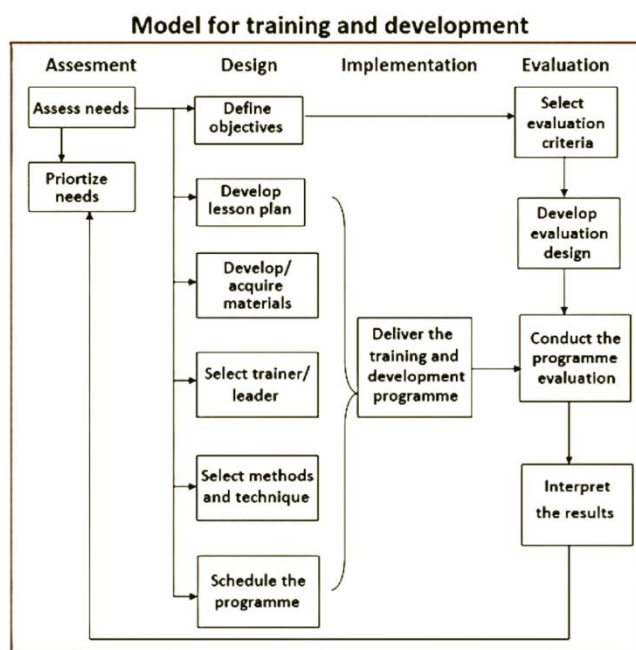


Figure 1: Flowchart of MUSHLINK VET provider training program (development, implementation and assessment)

The document follows the training requirements outlined in the project proposal and builds learning content based on needs identified on the Research report document (D2.1).

This format is dedicated to agriculture professionals hoping to understand how mushroom farming training requirements will be met and outcomes achieved. This document may be thought of as the second stage in the work of the learning intervention.

Preparing the implementation of the format should not be a burdensome process. Although there are eight sections, most require only a few steps to complete.

Instructions on how to use the format appear in *italicised* text with examples in normal text.

To ensure this document is ready for use and replication, make sure to complete the following steps:

- Modify the page header to reflect the name of your project;
- Delete the paragraphs of instructions on this page as well as any italicised instructions;
- Update the table of contents (just right click on it).
- Where there is italicised text enclosed in angle brackets (<text>) this indicates data that should be replaced with information specific to a particular project.

1. ROLES & RESPONSIBILITIES

[Describe roles and responsibilities of training staff and associated stakeholders, as it relates to the effort outlined in this training plan.]

Project Coordinator (EKOFUNGI DOO)

- Lead the design, development, and delivery of the training programme.
- Provide technical expertise in mushroom farming and Controlled Environment Agriculture (CEA).
- Host practical training sessions, workshops, and facility tours at EKOFUNGI School.
- Ensure quality assurance of training materials and content.

Modules Development Team (All Partners)

- Conduct Training Needs Analysis (TNA) and identify priority skills for VET providers
- Develop training materials including presentations and case studies.
- Disseminate results and ensure knowledge transfer to broader VET communities.

VET Trainer(s) (selected from consortium or invited experts)

- Deliver theoretical and practical sessions to VET providers.
- Apply pedagogic strategies suitable for adult learning and vocational contexts.
- Facilitate hands-on workshops (substrate preparation, inoculation, climate control, pest management, etc.).
- Mentor participants during Work-Based Learning (WBL) activities.

Quality Manager (MP)

- Oversee the training evaluation process in line with the Quality Plan (D1.3).
- Monitor participant satisfaction, knowledge uptake, and practical competencies.
- Collect and analyse feedback to inform continuous improvement.

2. REQUIREMENT & PREREQUISITES

[Summarise and refer to the Training plan]

Organisational Requirements (EKOFUNGI DOO)

- Secure training venues (classrooms, laboratories, or on-site facilities at EKOFUNGI School).
- Fully equipped training facilities (climate-control systems, growing chambers, substrate preparation tools, protective gear).
- Demonstration sites accessible for practical training.
- Assign administrative staff to manage participant registration, attendance tracking, and certification procedures.

Training Content & Format (All Partners)

- Modules developed in line with the Research Report (D2.1).
- Learning resources adapted for mixed delivery (theoretical, practical, and digital).
- Training Format draft (Deliverable 2.2) finalised before the start of implementation.

Prerequisites for VET Trainers (EKOFUNGI DOO)

- Trainers with prior mushroom background identified and committed to lead the capacity-building workshops.
- Trainers briefed on pedagogical strategies and evaluation methods.
- Availability to conduct both theoretical sessions and practical components of the production line.

Prerequisites for VET Providers (All Partners)

- Basic agricultural knowledge (iVET) or motivation to learn mushroom cultivation.
- Commitment to complete both theoretical and practical training modules.
- Willingness to transfer knowledge to VET learners and peers within their institutions.

3. STRATEGY & APPROACH

[Describe the training approach, schedule, duration, location, dates, etc.]

The Mush-Link training programme adopts a **blended approach** that combines lectures, demonstrations and workshops. The strategy ensures that VET providers acquire the technical, pedagogical, and entrepreneurial skills necessary to train learners and link them with the mushroom farming labour market.

The schedule foreseen is composed of **5 working days from September 14th – 18th**, each with a dedicated thematic in mushroom farming (*APPENDIX A: TRAINING CURRICULUM*). The daily sessions will last **6 working hours per day**. Locations are pre-set at **EKOFUNGI School facilities** due to the organized facilities and expert in-house staff to prepare mushroom entrepreneurs.

3.1 Training Sources

[Identify the source of the training, expand upon this training plan to include associated development activities and timeline for task completion and delivery of source materials.]

The training programme was **developed in-house** by the MUSHLINK project team in close collaboration with the **Ekofungi School** experts providing industry insights and technical support in agritech utilization for substrate processing. This approach leverages internal expertise in sustainable mushroom production, circular bio-economy principles, and vocational education.

Associated Development Activities

Elaboration of the Training Format draft (June 2025)

- Define learning objectives aligned with MUSHLINK goals.
- Structure modules covering circular bio-economy, substrate materials, cultivation practices, and practical workshops.
- Engage multiple researchers and mushroom producers from the EKOFUNGI School to contribute their specialized knowledge in mushroom science, farm planning, and production technologies.
- Prepare demo-farm to implement the practical workshops and follow through with the cultivation stage.

Development of the training modules (July – August 2025)

- Create lecture materials, case studies, and practical workshop guidelines.
- Develop supporting resources (presentations, agricultural inputs, agri-tech).
- Validate content through internal peer review by department experts.

Logistics & Resource Preparation (early September 2025)

- Secure training facilities at the Ekofungi School.
- Prepare tools and materials for practical workshops.
- Finalize participant information packages.

Training format finalization and dissemination (30 September 2025)

- Upload finalized training materials to the MUSHLINK shared platforms.
- Provide trainers with content about mushroom production, facilitator guides and participant manuals.

3.2 Delivery Method

[Describe the method of delivery selected for the training program. Include reference to any plans to pilot test training. If multiple delivery methods are planned, provide an explanation detailing this or provide a reference to where it is stored.]

MUSHLINK training programme will use a **blended learning approach**, combining:

- Farm-based **lectures and demonstrations** at the Ekofungi School (Belgrade, Serbia).
- **Hands-on practical workshops** focused on preparing substrate materials from bio-waste (lignocellulose material) and inoculating with mushroom spawns.
- **Study visits** to EKOFUNGI company external sites (hydration rooms and production units) to observe real-world applications of circular bio-economy principles.
- **Interactive discussions** and case studies to reinforce theoretical concepts.

This mix ensures participants gain both **theoretical knowledge** and **practical skills** relevant to sustainable mushroom production and circular bio-economy practices.

3.3 Dependencies and Limitations

[Identify any dependencies and/or limitations that may impact the training strategy/program, course curriculum, materials, schedule, etc.]

Dependencies

Trainer Availability

The program relies on the confirmed participation of subject matter experts from the Ekofungi School. Any changes in their availability could impact the schedule and content delivery.

Facility and Equipment Access

Demo-farm site and agri-tech used for mushroom production must be available on the planned dates.

Material Supply for Workshops

Timely procurement of mushroom spawn and substrate material is essential for practical sessions.

Digital Infrastructure

Access to the shared platform (e.g., SharePoint/Teams) for distributing materials and communication is required.

Limitations

Time Constraints

The program is limited to five consecutive days (14–18 September 2025), requiring strict adherence to the schedule.

Budgetary Restrictions

Financial limits may affect the scope of study visits, quality of materials, or participant capacity.

Health and Safety Compliance

Workshops involving tools or external visits to substrate composting (champignon) require mushroom technicians to be present and work according to instructions.

External Dependencies

Delays in confirming study visits or logistical services could disrupt the overall timeline.

4. TRAINING RESOURCES

[Identify resources necessary to support the training program. This should include human resources as well as hardware, software, facilities, etc.]

4.1 Materials

[Identify the types of training materials required to support the training requirements outlined within this plan. Include reference to training items such as instructor and student guides, presentation materials, visual aids, hand outs, workbooks, manuals, demonstrations, etc.]

To support effective learning, participants will receive comprehensive training materials, including:

- **Instructor Guides:** Detailed facilitator instructions with session objectives, timing, and instructions.
- **Presentation Materials:** PowerPoint slides for all modules.
- **Visual Aids:** Diagrams, charts, and case study visuals.
- **Handouts:** Quick reference sheets, checklists, and process flows.
- **Demonstration Materials:** Substrate and mushroom spawn for practical sessions.
- **Evaluation Tools:** Pre- and post-training assessments, as well as feedback forms.

4.2 Staffing

[Identify resources necessary to support the training program. Include any specific requirements related to items such as skill set, knowledge, education, experience, etc.]

Lead Trainers / Subject Matter Experts

- Dr. Ivanka Milenkovic (Program Lead)
- Mark Slegers (Mushroom entrepreneur)

All trainers involved in the MUSHLINK program possess strong knowledge and practical experience in the field of mushroom production. They are recognized experts who already teach and lead courses on circular bio-economy in the mushroom sector. Collectively, they cover a wide range of topics included in the training program, such as mycology, life cycle assessment of mushrooms, facility set-up, micro-climate adaption, agri-tech expertise, business planning and marketing strategies.

Workshop Facilitators and Technical Support

- Assistants for practical sessions and equipment utilization during workshops in the demo farm

Administrative Staff

- Coordination of logistics, participant communication, and documentation, photo documentation

Quality Assurance Team

- Review of training content and evaluation tools

4.3 Equipment

[Identify resources necessary to support the training program and the environment in which it will be implemented. Include specific requirements related to items.]

The MUSHLINK training program requires a Microsoft Windows environment for all presentation and collaboration activities, including laptops or desktops with MS Office (PowerPoint, Word, Excel) and access to Microsoft Teams/SharePoint. A multimedia projector, screen, and audio system are needed for lectures, supported by stable Wi-Fi connectivity. In addition to the demo-farm facilities, a fully equipped cultivation workshop is essential, including **shredding machine, substrate mixer, and HVAC system for environmental indicators**, to enable participants to understand the decision making process in the facility establishment, cultivation and troubleshooting during practical sessions.

4.4 Environment

[Describe any conditions, facilities requirements, size, location, temperature, etc. needed to perform the training.]

The demo-farm must be large enough to accommodate the entire participant group comfortably, ensuring safe and effective delivery of both lectures and practical sessions. In cases where this is not possible due to space or equipment limitations, participants will be divided into smaller groups to complete the activities in rotation.

The production units should reflect different stages of mushroom cultivation to have a better understanding of the mycelium growth and fruiting mushroom. HVAC system should be prepared to display the different environmental factors such as temperature, air flow, humidity etc. In addition the preparatory workshop for mushroom inoculation will require the shredding, bagging and inoculation equipment to have an efficient process. Finally, for the production of champignon, the study visit in the EKOFUNGI company facilities will require precautions instructions from the trainer which need to be followed by participants.

5. TRAINING SCHEDULE

[Include a training schedule that is as comprehensive as possible. The schedule may change later to reflect new/updated information and project progress. This section should be organized to best illustrate for the reader of this document the planned training program. Of course this is most likely only applicable to roll out training or one off special project training.]

"Mush-Link VET providers training programme"					
Date	14/09/2025	15/09/2025	16/09/2025	17/09/2025	18/09/2025
Time	First Day	Second Day	Third day	Fourth day	Fifth day
09:30 - 10:00	Participant registration at EKOFUNGI School	Participant registration at EKOFUNGI School	Participant registration at EKOFUNGI School	Participant registration at EKOFUNGI School	Participant registration at EKOFUNGI School
10:00 - 11:00	Introduction and facility tour at EKOFUNGI	Lecture: Cultivation of Mushrooms and Their Lignocellulolytic Enzyme Production Through the Utilization of Agro-Industrial Waste	Lecture: Mushroom Farming as a Climate-Smart Agronomic Practice	Lecture: How To Start a Mushroom Farming Business?	Lecture: Mycelium-based bioproducts: A novel material for a sustainable economy
11:00 - 12:00	Lecture: Basics of Mushroom Biology	Lecture: Substrates for Mushroom Spawning	Demonstration: How to organise and equip the growing unit?	Demonstration: Budgeting for Your Mushroom Business	Demonstration: How to use spent substrate into animal feeding?
12:00 - 13:00		Demonstration: Conservative and Innovative Approaches to Fungal Food Production (i)		Workshop: Creating a Mushroom Growing Business Plan (i)	Demonstration: How to improve soil quality by fungi/mushroom "Bioremediation"?
13:00 - 14:00	Lunch	Lunch	Lunch	Lunch	Lunch
14:00 - 15:00	Demonstration: Commercial Mushroom Cultures	Demonstration: Conservative and Innovative Approaches to Fungal Food Production (ii)	Demonstration: Good Agricultural Practices (GAP) for incubation, fructification, harvesting and packaging	Workshop: Creating a Mushroom Growing Business Plan (ii)	Workshop: Preparing mushroom spawn to-go
15:00 - 16:00	Workshop: Sustainable mushroom farming at scale/ How to Make Agar Plates for Mushroom Mycelium Growth ?	Workshop: Preparation of Mushroom Growing Substrates	Workshop: Decision-making on climate and disease control of growing units		
16:00 - 17:00				Demonstration: Pitching Mushroom Growing Business Plan	Final evaluation group
17:00 - 17:30	Evaluation group	Evaluation group	Evaluation group	Evaluation group	Certification of participants

6. TRAINING EVALUATION

[Describe how the overall training program will be evaluated. Describe evaluation metrics and tools. Define how they will be deployed. Explain how they may influence changes in the program, curricula, course materials, and training approaches.]

The effectiveness and quality of the VET providers training program will be measured through a structured evaluation process. This process ensures that the training objectives are met, and that continuous improvements are integrated into future iterations of the program. The primary evaluation tool will be a [standardized questionnaire](#) designed under the Quality Plan document (D1.3).

The questionnaire will capture both quantitative and qualitative data regarding:

- Knowledge and skills gained (up-skilling achievements).
- Satisfaction with training delivery methods, materials, and practical exercises.
- Relevance of the course content to professional practice and market needs.
- Perceived applicability of the acquired skills in a real farm setting.

Both digital and paper-based formats will be made available to ensure inclusivity. The Quality Manager will oversee distribution, collection, and analysis of the questionnaires, supported by the consortium members.

Open discussions and debriefs at the end of modules will capture real-time impressions and suggestions for improvement. Feedback will inform the refinement of learning objectives, training methods, and the balance between theory and practice.

Trainers will evaluate participant engagement, ability to perform cultivation tasks, and overall competency development. Evaluation results will guide updates to training manuals, case studies, and practical exercise designs.

7. TRAINING SECURITY & UPDATES

7.1 Access to Training Material

[Identify resources and outline access to training materials and any data or system resources associated with the programme.]

All training materials—including instructor guides, participant workbooks, presentation slides, hand-outs, and evaluation tools—will be stored on a secure **Google Drive** platform, ensuring controlled access for trainers and participants. Materials will be available in **Microsoft Office formats** (Word, PowerPoint, and Excel). Participants will receive printed hand-outs for key sessions and practical exercises.

7.2 Access to Training Environment

[Identify resources, access, permissions, required for the training environment. Describe the process for obtaining and changing access permissions and any resources and procedures used to prepare the environment and where applicable data.]

The MUSHLINK training environment will run on a Microsoft Windows platform with MS Office (Word, PowerPoint, and Excel) and Google Drive folder for collaboration. Trainers and participants will receive role-based access credentials before the program (view only/editing), with any changes managed by the system administrator upon request. Lecture rooms and workshops must be prepared with AV equipment, stable internet, and adequate space for group activities. A fully equipped production workshop with shredding machines, substrate mixer, and inoculation bags will be set up for practical sessions. All training materials and data will be uploaded to SharePoint in advance, and printed hand-outs will be provided for exercises.

7.3 Updating Training Resources

[Describe the process for updating training programs, curricula, environments, and supporting materials. Include the process for identifying and collecting required/requested changes and how prospective change will be evaluated, prioritized, and incorporated into future iterations of training. Explain how revision history will be maintained and tracked.]

The MUSHLINK training program, curriculum, and supporting materials will be updated as needed based on participant feedback, trainer evaluations, and industry developments. Required or requested changes will be collected through post-training evaluations and trainer reports. Proposed updates will be reviewed by the project team, prioritized according to relevance and impact, and incorporated into future iterations of the program. All revised documents will include a clearly marked **revision history with the issue date** to ensure version control and traceability.

APPENDIX A: TRAINING CURRICULUM

[Describe the curriculum for each proposed training event - where for example there are different events for different segments of the target audience.]

Curriculum One: Lecture sessions

[Describe training curriculum one.]

Course Name	Topics	Location	Date	Duration
Introduction and facility tour at EKOFUNGI	EKOFUNGI mission and values Tour of the cultivation facilities Q&A and interactive reflection with participants	EKOFUNGI School	<Sep 14th/ 10:00-11:00>	<1 hr>
Basics of Mushroom Biology	Fungal classification and structure Mushroom life cycle and reproduction Mycelium growth and development Spore formation and germination Nutritional needs of fungi Edible vs. non-edible species	EKOFUNGI School	<Sep 14th/ 11:00-13:00>	<2 hrs>
Sustainable mushroom farming at scale	Challenges and opportunities for scaling up Market trends and value chain integration Policy and support mechanisms for startup growth Mapping of local agricultural waste as substrate Circular economy approaches in mushroom farming SWOT analysis	EKOFUNGI School	<Sep 14th/ 15:00-17:00>	<2 hrs>

Course Name	Topics	Location	Date	Duration
Cultivation of Mushrooms and Their Lignocellulolytic Enzyme Production Through the Utilization of Agro-Industrial Waste	Types of agro-industrial residues for mushroom cultivation Substrate preparation and treatment methods Role of lignocellulolytic enzymes in substrate degradation Enzyme types: cellulase, ligninase, hemicellulose Bioconversion of waste into valuable biomass	EKOFUNGI School	< Sep 15th/ 10:00-11:00 >	<1 hr>
Substrates for Mushroom Spawning	Types of substrates (straw, sawdust, compost, agro-waste) Nutritional requirements for optimal growth Substrate preparation and sterilization/pasteurization Moisture and pH adjustment Monitoring substrate colonization Common issues and troubleshooting	EKOFUNGI School	< Sep 15th/ 11:00-12:00 >	<1 hr>
Mushroom Farming as a Climate-Smart Agronomic Practice	Climate-smart agriculture principles/indoor farming Controlled temperature, humidity and CO2 levels during growing stages Decision-making process to optimize production accordingly to the growing stage Equipment used as alternative to HVAC system at scale	EKOFUNGI School	< Sep 16th/ 10:00-11:00 >	<1 hr>
How To Start a Mushroom Farming Business?	Basic production workflow and quality control Cost estimation and financial planning Marketing channels and branding strategies Business registration and local regulations	EKOFUNGI School	< Sep 17th/ 10:00-11:00 >	<1 hr>

Course Name	Topics	Location	Date	Duration
Mycelium-based bio-products: A novel material for a sustainable economy	Introduction to mycelium as a bio-composite material Applications in packaging, construction, and design Production process and required conditions Comparison with conventional materials Future prospects and green entrepreneurship opportunities	EKOFUNGI School	< Sep 18th/ 10:00-11:00 >	<1 hr>

Curriculum Two: Demonstration sessions

[Describe training curriculum two.]

Course Name	Topics	Location	Date	Duration
Commercial Mushroom Cultures	<p>Overview of common commercial species (oyster, button, shiitake)</p> <p>Substrate selection for different cultures</p> <p>Growth cycle monitoring and maintenance for different cultures</p> <p>Common challenges and contamination control</p>	EKOFUNGI School	<Sep 14th/ 14:00-15:00>	<1 hr>
Conservative and Innovative Approaches to Fungal Food Production (i)	<p>Small-scale and home-based farming techniques</p> <p>Basic agri-tech equipment for the production line (shredder, bagging, harvesting)</p> <p>Facility set-up (ventilation, humidity, temperature control)</p>	EKOFUNGI School	<Sep 15th/ 12:00-13:00>	<1 hr>
Conservative and Innovative Approaches to Fungal Food Production (ii)	<p>Advanced cultivation technologies (vertical farming, climate-controlled systems)</p> <p>Automation and digital monitoring in mushroom farms</p> <p>Biotechnological improvements for yield and quality</p>	EKOFUNGI School	<Sep 15th/ 14:00-15:00>	<1 hr>
How to organise and equip the growing unit?	<p>Layout planning for efficient workflow</p> <p>Environmental control systems (temperature, humidity, ventilation)</p> <p>Lighting and space optimization</p> <p>Selection of cultivation containers and racks</p> <p>Essential tools and equipment for spawning, incubation, and harvesting</p> <p>Safety measures and operational best practices</p> <p>Maintenance and troubleshooting of the growing unit</p>	EKOFUNGI School	< Sep 16th/ 11:00-13:00 >	<2 hrs>

Course Name	Topics	Location	Date	Duration
Good Agricultural Practices (GAP) for incubation, fructification, harvesting and packaging	Sanitation and hygiene protocols Proper incubation techniques Monitoring and managing fructification conditions Post-harvest handling and quality maintenance Safe and sustainable packaging practices Record-keeping and traceability	EKOFUNGI School	< Sep 16th/ 14:00-15:00 >	<1 hr>
Budgeting for Your Mushroom Business	Estimating startup costs (facility, equipment, substrates) Operational expenses (labor, utilities, maintenance) Cost of raw materials and supplies Revenue projections and pricing strategies Profitability analysis and break-even point Financial planning for scaling up	EKOFUNGI School	< Sep 17th/ 11:00-12:00 >	<1 hr>
Pitching Mushroom Growing Business Plan	Key elements of a business plan (mission, vision, goals) Market analysis and target audience Financial projections and investment needs Visual presentation and storytelling techniques Strategies for successful funding and partnerships	EKOFUNGI School	< Sep 17th/ 16:00-17:00 >	<1 hr>
How to use spent substrate into animal feeding?	Nutritional composition of spent mushroom substrate Suitable livestock and poultry for substrate feeding Processing methods (drying, fermenting, mixing) Benefits for animal growth and health Case studies of circular farming practices	EKOFUNGI School	< Sep 18th/ 11:00-12:00 >	<1 hr>

Course Name	Topics	Location	Date	Duration
How to improve soil quality by fungi/mushroom "Bioremediation"?	Introduction to fungal bioremediation Selection of suitable fungal species for soil improvement Use of spent substrates and mycelium for remediation Field application methods and monitoring Examples of successful bioremediation projects	EKOFUNGI School	< Sep 18th/ 12:00-13:00 >	<1 hr>

Curriculum Three: Workshop sessions*[Describe training curriculum three.]*

Course Name	Topics	Location	Date	Duration
Preparation of Mushroom Growing Substrates	Substrate composition and nutrient balancing Cutting, shredding, and pre-treatment methods Sterilization and pasteurization techniques Moisture adjustment and pH control Inoculation with mushroom spawn Hands-on practice and troubleshooting	EKOFUNGI School	<Sep 15th/ 15:00-17:00>	<2 hrs>
Decision-making on climate and disease control of growing units	Monitoring tools and sensors for climate control Common diseases and contaminants in mushroom cultivation Early detection and identification of infections Preventive measures and sanitation practices Adjusting conditions for optimal growth Risk assessment and decision-making strategies Case studies and practical problem-solving exercises	EKOFUNGI School	<Sep 16th/ 15:00-17:00>	<2 hrs>
Creating a Mushroom Growing Business Plan (i)	Defining business goals and target market Selecting mushroom species and production scale Facility layout and operational planning Budgeting and cost estimation	EKOFUNGI School	<Sep 17th/ 12:00-13:00>	<1 hr>

Course Name	Topics	Location	Date	Duration
Creating a Mushroom Growing Business Plan (ii)	Revenue projections and pricing strategy Marketing, branding, and sales channels Risk assessment and contingency planning Hands-on development of a draft business plan	EKOFUNGI School	<Sep 17th/ 14:00-15:00>	<1 hr>
Preparing mushroom spawn to-go	Hands-on practice with spawn preparation and packaging Labelling and handling instructions for end-users	EKOFUNGI School	<Sep 18th/ 14:00-15:00>	<1 hr>