

2019

OUR TRAININGS

CULTIVATION OF OYSTER MUSHROOMS ON COFFEE
GROUNDS



PERMAFUNGI SCRL-FS, A SOCIAL COOPERATIVE

WWW.PERMAFUNGI.BE
INFO@PERMAFUNGI.BE

PRESENTATION OF PERMAFUNGI



IN NATURE, WASTE DO NOT EXIST. WHY NOT BE INSPIRED BY IT?

Indeed, what is a waste for one species is a resource for another. Permafungi a social cooperative launched in 2014, based on a major innovation : recycle urban waste (coffee grounds) to grow organic mushrooms.

One of our activities consists in raising awareness: through workshops, team buildings or various presentations. As a matter of fact, those activities gained more success and the demands for more precise training have been increasing.

TRAINING

TO THE CULTIVATION OF OYSTER MUSHROOMS ON COFFEE GROUNDS



Our philosophy is open source. We would like to share our knowledge and techniques of cultivation with people in order to see more urban mushrooms production sites all over the world. This is why we decided to develop a complete training course on mushroom cultivation on coffee grounds.

During this training, you will find out that it is absolutely possible to undertake something differently, putting the social and environmental aspects at the centre of the project. You will come back home with plenty of knowledge regarding the cultivation of mushrooms on coffee grounds as well as regarding the corporate management.

THIS TRAINING IS FOR ANYONE WHO WOULD LIKE TO KNOW MORE ABOUT THE BEAUTIFUL WORLD OF MUSHROOMS AND ABOUT THE METHODS TO CULTIVATE OYSTER MUSHROOMS ON COFFEE GROUNDS.

PROGRAM

THE PROGRAM OF OUR TRAINING IS FLEXIBLE AND ADAPTS TO THE OBJECTIVES AND WISHES OF PARTICIPANTS.

DAY 1

4PM-6PM | WITH THE PRODUCTION MANAGER

- Presentation of PermaFungi project
- A guided tour of our workshops
- Introduction to the world of mushrooms

DAY 2

9AM-11AM | WITH A PRODUCTION COLLABORATOR

Harvesting mushrooms

11AM-13PM | WITH THE PRODUCTION MANAGER

Technical training in the production of oyster mushrooms

2PM-4PM | WITH THE FINANCIAL MANAGER

Financial management of the mushroom production

DAY 3

9AM-13PM | WITH A PRODUCTION COLLABORATOR

Putting the inoculation step into practice



PRACTICAL INFORMATION

DURATION	PRICE	PARTICIPANTS	PREREQUISITES
3 DAYS (ONE COMPLETE DAY AND 2 HALF DAYS)	750€ EXCL.VAT/P	MAX 2 PER TRAINING	NONE

CONTACT

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PLACE

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