

# OUR TRAININGS

CULTIVATION OF OYSTER MUSHROOMS ON COFFEE  
GROUNDS



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**PERMAFUNGI SCRL-FS, A SOCIAL COOPERATIVE**

[WWW.PERMAFUNGI.BE](http://WWW.PERMAFUNGI.BE)  
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# 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.

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# 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.**

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# PROGRAM

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

8h30 - 10h30

Presentation of Permafungi project  
A guided tour of our production site  
Introduction to the world of mushrooms

11h00 - 13h00

Technical training in the techniques of mushroom production - inoculation

13h00 - 14h00

Meal offered by Permafungi

14h00 - 15h30

Technical training in the techniques of mushroom production - incubation / harvest

16h00 - 17h30

Financial management of the mushroom production



# PRACTICAL INFORMATION

DURATION	PRICE	PARTICIPANTS	PRÉREQUISITES
1 COMPLETE DAY	500 € EXCL VAT / P	MIN 2 MAX 4	NONE

## CONTACT

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## LIEU

Avenue du Port 86C, 1000 Bruxelles - Royal Depot

