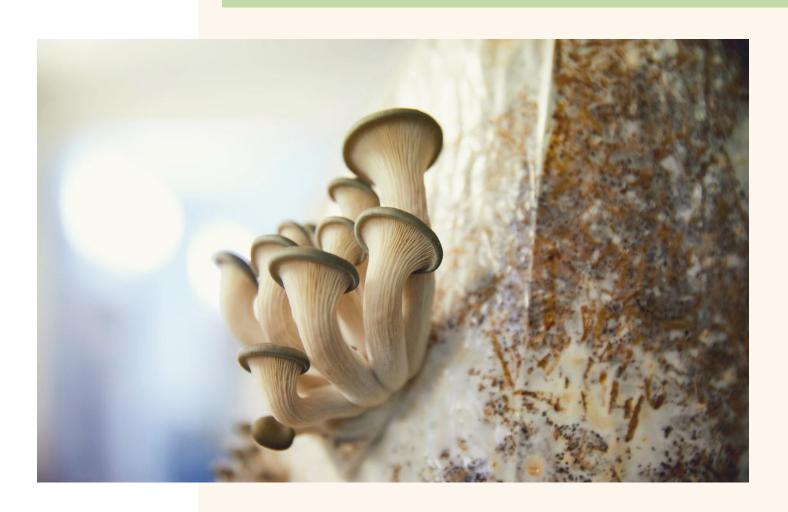


OUR TRAININGS

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 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 | 500 € EXCL | MIN 2 | NONE |
| DAY | VAT / P | MAX 4 | |

CONTACT

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LIEU

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