APPENDIX

INTERVIEW SCHEDULE

BANASTHALI UNIVERSITY

For the degree of DOCTOR OF PHILOSOPHY

HOME SCIENCE (EXTENSION EDUCATION)
Title: WOMEN IN MUSHROOM BASED AGRO-ENTREPRENEURSHIP IN JAMMU REGION

SECTION-1

Respondent Profile

1. Name of the respondent : __________________________

2. W/o or D/o : __________________________

3. Age in years : __________________________

4. Marital status
   Married
   Unmarried
   Single

5. Village: __________________________

6. Block: __________________________

7. District __________________________

8. Demography __________________________

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9. Education of the respondent

- Illiterate
- Can read only
- Can read and write
- Primary
- Middle
- High school
- Senior higher secondary school
- Graduate and above

10. Social Participation:

a. No participation
b. Member of one formal organization
c. Member of two or more organization
d. Office bearer of one organization
e. Office bearer of two or more organization

11. Social involvement

<table>
<thead>
<tr>
<th>S.No</th>
<th>Organization</th>
<th>Member</th>
<th>Office bearer</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Village Panchayat</td>
<td></td>
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</tr>
<tr>
<td>2</td>
<td>Co-operatives</td>
<td></td>
<td></td>
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<tr>
<td>3</td>
<td>Farmers club</td>
<td></td>
<td></td>
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<tr>
<td>4</td>
<td>Youth club</td>
<td></td>
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<tr>
<td>5</td>
<td>Any other</td>
<td></td>
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</tr>
</tbody>
</table>

Family Profile

1. Type of Family
   a) Nuclear                b) Joint

2. Size of family
   a) 0 - 4 members      b) 5-8 members  c) Above 8 members
3. Caste:
   a) Schedule Caste
   b) Schedule Tribe
   c) General

4. Housing
   a) Kaccha House
   b) Pacca House
   c) Mixed House

5. Your current residential house
   a) Owner occupied
   b) Rental
   c) Not purchased but do not pay rent either
   d) Under mortgage

6. Size of Family

<table>
<thead>
<tr>
<th>Male</th>
<th>Female</th>
<th>Children</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
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</tbody>
</table>

7. Family composition

<table>
<thead>
<tr>
<th>S. No.</th>
<th>Sex</th>
<th>Age</th>
<th>Education</th>
<th>Marital status</th>
<th>Occupation</th>
<th>Monthly income</th>
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<tbody>
<tr>
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</tbody>
</table>
8. What is your employment status?
   a) Full time employed
   b) Part time employed
   c) Self-employed
   d) Housewife
   e) Unemployed Retired
   f) Daily wager

9. Number of earning members
   (a) In Government job   (b) In Private job   (c) Business

10. What is your main source of financial support?
    a) Pension
    b) Farm
    c) Govt job
    d) Private
    e) Pension & farm
    f) Govt & farm
    g) Pvt & farm

11. Landholding
    a) Landless
    b) Small and marginal (up to 5.0 acre)
    c) Medium 5.1 – 10.0 acre)
    d) Large (more than 10.0 acre)

12. Quantity of compost (in quintals)
    a) 0 – 5
    b) 5 – 10
    c) 10 -15
    d) 15 – 20
    e) 20 -25
13. Where the shacks are installed?
   a) In home
   b) Shed in field
   c) in someone else’s shed

14. Production (in quintals)
   a) 0 - 5
   b) 5 – 10
   c) 10 – 15
   d) 15 - 20

SECTION II
ENTREPRENEURIAL DECISION MAKING

(A)

<table>
<thead>
<tr>
<th>S.no</th>
<th>Decision making in</th>
<th>Independent male</th>
<th>Independent female</th>
<th>Joint</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Starting of mushroom</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Help from experts</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Compost making</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>4</td>
<td>Type of container for growing mushroom</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>5</td>
<td>Turning of compost</td>
<td></td>
<td></td>
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<tr>
<td>6</td>
<td>Making spawn layer for mushroom</td>
<td></td>
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<tr>
<td>7</td>
<td>Watering mushroom</td>
<td></td>
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<tr>
<td>8</td>
<td>Picking of mushroom</td>
<td></td>
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<tr>
<td>9</td>
<td>Washing of mushroom</td>
<td></td>
<td></td>
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<tr>
<td>10</td>
<td>Consulting experts</td>
<td></td>
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<tr>
<td>11</td>
<td>Sale of mushroom</td>
<td></td>
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</tbody>
</table>

ENTREPRENEURIAL SUPPORT

(B)

1. Who motivated you to undertake mushroom cultivation
a) Husband 
b) Mushroom department officials 
c) Friend who is already growing mushroom 
d) Relative who is already growing mushroom 
e) Any other 

2. Is the enterprise in your name? 
   Yes  No 

3. If no, then whose name, 
   a) Husband 
   b) Father 
   c) Brother 
   d) Father-in-law 
   e) Brother-in-law 
   f) Son 

4. Are you getting any support for your enterprise from your family? 
   Yes  No 

5. If yes, by whom? 
   a) Parents 
   b) Husband 
   c) Children 
   d) Mushroom department officials 
   e) Self help group 

6. How does your family support you? 
   a) Physical support 
   b) Psychological support
c) Financial support

7. Physical support
   a) Area for mushroom cultivation
   b) Help in enterprise
   c) Marketing
   d) Any other

8. Psychological support
   a) Motivation
   b) Helping in solving problems
   c) Any other

9. Financial support
   a) Providing funds
   b) Buying for enterprise
   c) Any other

10. Where do you sell mushroom?
    a) Private institute
    b) Cooperative society
    c) Mandi
    d) Hotels
    e) Vegetable shopkeeper
    f) Any other

11. From where did you hear about mushroom cultivation?
    a) Government agency
    b) Panchayat
    c) NGO
    d) Friend
    e) Relative
    f) Any other

12. At what point of time did you adopt mushroom cultivation?
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a) Immediately on hearing about it.
b) After discussing it with peer group (women already in mushroom cultivation)
c) After discussing with family
d) After discussing with friends
e) Government agency
f) Panchayati raj institution

13. What motivated you the most to adopt mushroom cultivation?
   a) After seeing results of relative
   b) After seeing results of friend
   c) After seeing results of neighbor

14. Who helped you in adoption of mushroom cultivation?
   a) Government
   b) Panchayati raj institution
   c) Family
   d) Friends
   e) Any other. Specify

15. Who discouraged you in adopting mushroom cultivation?
   a) Government
   b) Panchayati raj institution
   c) Family
   d) Friends
   e) Any other. Specify

16. Did you have any other alternative to mushroom cultivation?
   a) Yes
   b) No

17. Which alternative source of income is known to you?
   a) Apiculture
   b) Horticulture
   c) Flower culture
   d) Fishery
   e) Poultry cultivation
   f) Any other
18. Have you ever adopted any alternative self business?
   Yes          No

19. Which alternative business was known to you?
   a) Apiculture
   b) Horticulture
   c) Flower culture
   d) Fishery
   e) Poultry cultivation
   f) Any other

20. Have you ever adopted any alternative self business?
   Yes          No

21. How did you choose mushroom cultivation over other business?

22. Are you satisfied with mushroom cultivation?
   a). Yes  b) .   No

23. Specify your marketing facilities.
   a) Mushroom collection centre
   b) Mushroom collection vehicles
   c) Regulation of market price
   d) Facilities like storage system
   e) Removal of middle man

24. How is mushroom cultivation viable?
   a) Additional income
   b) Gained confidence
   c) Standard of living improved

25. How do you categorize your success with mushroom cultivation?
   a) Happy with cultivation
b) Associated with mushroom cultivation for 5 years and more.
c) Continuation with mushroom cultivation

**SECTION III**

**TRAINING**

**ENTREPRENEURIAL TRAINING**

1. Have you undergone any training regarding mushroom cultivation?

   - Yes
   - No

2. If yes, fill the following information

<table>
<thead>
<tr>
<th>Name of the programme</th>
<th>Duration</th>
<th>When</th>
<th>attended</th>
<th>Institute conducting training programme</th>
<th>Nature of training</th>
<th>training</th>
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<tbody>
<tr>
<td>Before starting enterprise</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Theory</td>
<td>Practical</td>
</tr>
<tr>
<td>After starting enterprise</td>
<td></td>
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</table>

3. Do you think training is necessary for starting enterprise?

   - Yes
   - No
4. If yes, why do you think it is necessary
   a) To know technical knowhow
   b) To know basic steps for starting an enterprise
   c) To have knowledge about financial/technical institutes that are helpful to start an enterprise
   d) To gain confidence in one’s own ability
   e) To manage the enterprise successfully
   f) Any other, specify

5. Do you know about any government schemes for encouraging females to take mushroom cultivation?

5. In what way, training was helpful to you in operating the enterprise.
   a) To get knowledge on mushroom cultivation
   b) To gain information on increase in productivity
   c) To gain information on new improved practices
   d) To gain information on economic aspect of the enterprise
   e) To gain information on diseases of mushroom
   f) To gain information on remedies of diseases

6. Knowledge of which part of mushroom cultivation was more stressed during training session?
   - Production
   - Promotion
   - Marketing strategy
   - Financial management
   - Any other
7. Knowledge of which part of mushroom cultivation was least imparted?
- Production
- Promotion
- Marketing strategy
- Financial management
- Any other

8. Which skill / part during training have you understood the most?
- Method of producing mushroom
- Method of advertising the produce
- Method of selling the produce
- Method of reducing the cost of production
- Methods of decreasing any diseases in mushroom

9. Which part of training did you not understand?
- Method of producing mushroom
- Method of advertising the produce
- Method of selling the produce
- Method of reducing the cost of production
- Methods of decreasing any diseases in mushroom

10. Have you availed financial support for your enterprise?
   Yes
   No

11. If yes, specify
   a) Bank loan
   b) Government subsidy
   c) Cooperative assistance
   d) Others

12. Frequency of availing financial support
   a) Never availed
b) Rarely availed
   c) Frequently availed
   d) Very frequently availed

13. Income from mushroom enterprise per month
   a) Less than Rs 1000/-
   b) Rs 1000/- to Rs 3000/-
   c) More than Rs 3000/-

14. How do you invest your income?
   a) Invest on self
   b) Purchase of luxury items for family
   c) Invest in meeting essential family requirement
   d) Invest on children education
   e) Invest for social & religious ceremony
   f) Utilize for unit expansion

15. If investment for unit expansion, then mention
   a) Production
   b) Sales & marketing
   c) Technology

16. Production
   a) Increase in number of product units (poly bags)
   b) Employing more work force

17. Sales
   a) Improvement in packing.
   b) Advertisement (verbal)
   c) Fast reach to the vegetable market/shop

18. Technology
   a) Quality of seeds
   b) Quality of compost
c) Remedy foe different diseases

SECTION IV
Knowledge Test for Mushroom cultivation

1. Name type of mushroom grown in Jammu
   Yes    No

2. Do you know shelf life of mushroom?
   Yes    No

3. If yes, what is the shelf life of mushroom?
   a) 2-3 days
   b) 4-5 days
   c) One week
   d) More than a week

4. What are the main components for mushroom cultivation?
   a) Temp & humidity
   b) Only temp
   c) Only humidity
   d) Non of the above.
   e) Do not know

5. How do you measure humidity and temperature of the place of mushroom cultivation?
   a) alcohol thermometer
   b) normal thermometer
   c) do not know
6. How are maintain Temperature
   a. If increases open window
   b. If decreases close window
   c. Do not know

7. How are maintain Humidity
   a. If decreased keep water bucket with electric rod
   b. If increased open the window
   c. Do not know

8. When is Button mushroom cultivation?
   a) Know  b) Do not know

9. For how long is wheat straw should be kept moist before making of compost making starts?
   a) b) Do not know

10. What should be added in the compost during first turning?
   a) b) Do not know

11. What fertilizers are used for compost preparation?
    a) b) Do not know

12. When should the testing of compost be done?
    a) b) Do not know

13. How old (in years) farm yard manure should be for casing material?
    a) b) Do not know

14. Which solution should be used to disinfect casting solution?
    a) b) Do not know

15. Which gas smell should not come from prepared compost?
    a) b) Do not know
16. Which colour is best for spawn?
   a) b) Do not know

17. When is Dhingri cultivated?
   a) b) Do not know

18. In what bags is dhingri grown?
   a) b) Do not know

19. What is used for Dhingri cultivation?
   a) b) Do not know

20. In which months is Paddy straw mushroom cultivation?
   a) b) Do not know

21. How many crops of paddy straw mushroom are taken in a year?
   a) b) Do not know

22. In how many layers Bundles are arranged?
   a) b) Do not know

25. Is Mushroom cultivation done throughout the year in Jammu?
   a) b) Do not know

26. Where the preparation of compost wetting of wheat straw should be done?
   a) b) Do not know

28. What should be added during fifth turning?
   a) b) Do not know

29. How many times can be Button mushroom grown?
   a) b) Do not know
30. Should Button mushroom cultivation be done in open and ventilated rooms?
   a) b) Do not know

31. Can Button mushroom be grown in bags apart from trays and shelves?
   a) Yes b) No c) Do not know

32. How many times Button mushrooms needs watering in a day?
   a) b) Do not know

33. Can Dhingri mushroom be grown on shelves?
   a) b) Do not know

34. Can Dhingri be stored after drying in the sun?
   a) Yes b) No c) Do not know

35. In Dhingri cultivation should polythene bags be kept in open after spawning?
   a) Yes b) No c) Do not know

36. For how long growing paddy straw mushroom bundles should be kept moist spawning?
   a) b) Do not know

37. In how many layers should paddy straw mushroom spawn be spread?
   a) b) Do not know

38. What should be the watering pattern after opening the Dhingri bags?
   a) b) Do not know

40. When mushrooms should be marketed after harvesting?
   a) Immediately b) 1 -2 days c) 2 – 3 days d) do not know
SECTION V

ADOPTION

<table>
<thead>
<tr>
<th>S.No</th>
<th>Practices</th>
<th>Fully adopted</th>
<th>Partially adopted</th>
<th>Not adopted</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Best quality compost</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>2</td>
<td>Best quality spawn</td>
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<td></td>
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<tr>
<td>3</td>
<td>Precaution advised by experts</td>
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<tr>
<td>4</td>
<td>Maintenance of humidity</td>
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<tr>
<td>5</td>
<td>Maintenance of temperature</td>
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<tr>
<td>6</td>
<td>Measures to avoid diseases</td>
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SECTION VI

CONSTRAINTS

ENTREPRENEURIAL CONSTRAINTS

1) Have you faced any problem, while running enterprise?
   
   Yes                                      No

2) If yes, specify the type & extent of problems faced.

<table>
<thead>
<tr>
<th>S.No</th>
<th>Problems</th>
<th>Most of the times</th>
<th>Sometimes</th>
<th>Never</th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>General/Personal</td>
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<tr>
<td></td>
<td>a Excessive burden of work &amp; responsibility</td>
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<td></td>
<td>b Health problems</td>
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<td>c Lack of leisure time</td>
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<td></td>
<td>d Unable to handle technical, financial, sale, production &amp; other management</td>
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<td></td>
<td>e Shortage of labour</td>
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II  Knowledge constraints

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<table>
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<tbody>
<tr>
<td>a</td>
<td>Compost preparation</td>
</tr>
<tr>
<td>b</td>
<td>Spawn preparation in bags</td>
</tr>
<tr>
<td>c</td>
<td>Maintenance of temperature</td>
</tr>
<tr>
<td>d</td>
<td>Maintenance of humidity</td>
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</table>

III  Economic constraints

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<tbody>
<tr>
<td>a</td>
<td>Limited working hours</td>
</tr>
<tr>
<td>b</td>
<td>Risk of uncertainty in production</td>
</tr>
<tr>
<td>c</td>
<td>Economic incredibility of women</td>
</tr>
<tr>
<td>d</td>
<td>Lack of market demand</td>
</tr>
<tr>
<td>e</td>
<td>Lack of marketing facility</td>
</tr>
<tr>
<td>f</td>
<td>Uncontrolled market price</td>
</tr>
</tbody>
</table>

SECTION - VII

Awareness

1. Do you know about any government scheme.
   
   Yes  No

2. How many days are required for the preparation of compost after stacking?
   
   Yes  No

3. How many turning are recommended for compost preparation?
   
   Yes  No

4. At what inches of depth trays should be filled with compost?
   
   Yes  No

5. At what inches of depth compost should be filled in bags?

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6. For how many days the room should be kept closed after application of casing?

Yes  
No

7. During which turning molasses should be added in compost?

Yes  
No

8. What are the characteristics of good quality compost?

Yes  
No

9. Casing should be done when how much percentage of spawn spreads in compost?

Yes  
No

10. How many weeks Dhingri takes to come out after spawning?

Yes  
No

11. Furadan is added during which turning?

Yes  
No

12. At which turning BHC is added in compost?

Yes  
No

13. After how many weeks, bags should be opened after spawning in Dhingri cultivation.

Yes  
No
14. At what depth casing should be applied after spreading of spawn in the compost?

Yes  No

15. Why a small cut should be given to polythene bags after spawning in Dhingri cultivation?

Yes  No

16. When is 1\textsuperscript{st} dhingri crop harvested after the fruit bodies appear?

Yes  No

17. How many days does button mushroom take to come out after spawning to pin head stage?

Yes  No

18. After how many weeks button mushroom harvesting takes place after casing?

Yes  No

19. What is the right method of watering mushroom?

Yes  No

20. What is the optimum temperature required for button mushrooms cultivation?

Yes  No

21. What are the qualities of good casing material?

Yes  No

20. Which fungicides are recommended for the control of fungal diseases in mushroom?

Yes  No
PHOTOGRAPHS SHOWING MUSHROOM PRODUCTION

Compost Making Process
Sheds where Mushroom is grown

(Outer-View)

(Inner-View)
Equipments to maintain humidity and temperature

- **Humidifier**
- **Effect of Humidifier**
- **Alcohol Thermometer**
- **Paddle Water Spray**
- **Cheap and innovative water**
Process of growing Mushrooms
Interaction with female mushroom entrepreneurs
OFFICE OF THE MUSHROOM DEVELOPMENT OFFICER DEPARTMENT OF
AGRICULTURE TALAB TILLO
JAMMU

TO WHOM IT MAY CONCERN

This is to certify that undersigned has reviewed the questionnaire along with the title of thesis "WOMEN IN MUSHROOM BASED AGRO-ENTREPRENEURSHIP IN JAMMU REGION". The objectives of the research from point to point from all angles in the questionnaire have been found fulfilling the requirement mentioned therein. I hereby approve the questionnaire and wish Mrs. Meenu K. Raina Research Scholar all the success for her thesis work.

Dates: 29/04/2017
Place: Jammu
TO WHOM IT MAY CONCERN

This is to certify that undersigned have reviewed the questionnaire along with title of thesis "WOMEN IN MUSHROOM BASED AGRO-ENTREPRENEURSHIP IN JAMMU REGION". The objectives of the research from point to point from all angles in the questionnaire have been found fulfilling the entire requirement mentioned therein. I hereby approve the questionnaire and wish Mrs. Meenu K. Raina Research Scholar all the success for her thesis work.

[Signature]

Date:
Place
TO WHOM IT MAY CONCERN

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Date:
Place

Arun Jatral
In Agriculture Extension Office
Mishmiadda
TO WHOM IT MAY CONCERN

This is to certify that undersigned have reviewed the questionnaire along with title of thesis "WOMEN IN MUSHROOM BASED AGRO-ENTREPRENEURSHIP IN JAMMU REGION". The objectives of the research from point to point from all angles in the questionnaire have been found fulfilling the entire requirement mentioned therein. I hereby approve the questionnaire and wish Mrs. Meenu K. Raina Research Scholar all the success for her thesis work.

Dr. P.N Kalla

Date: 12/1/21
Place: Jammu