

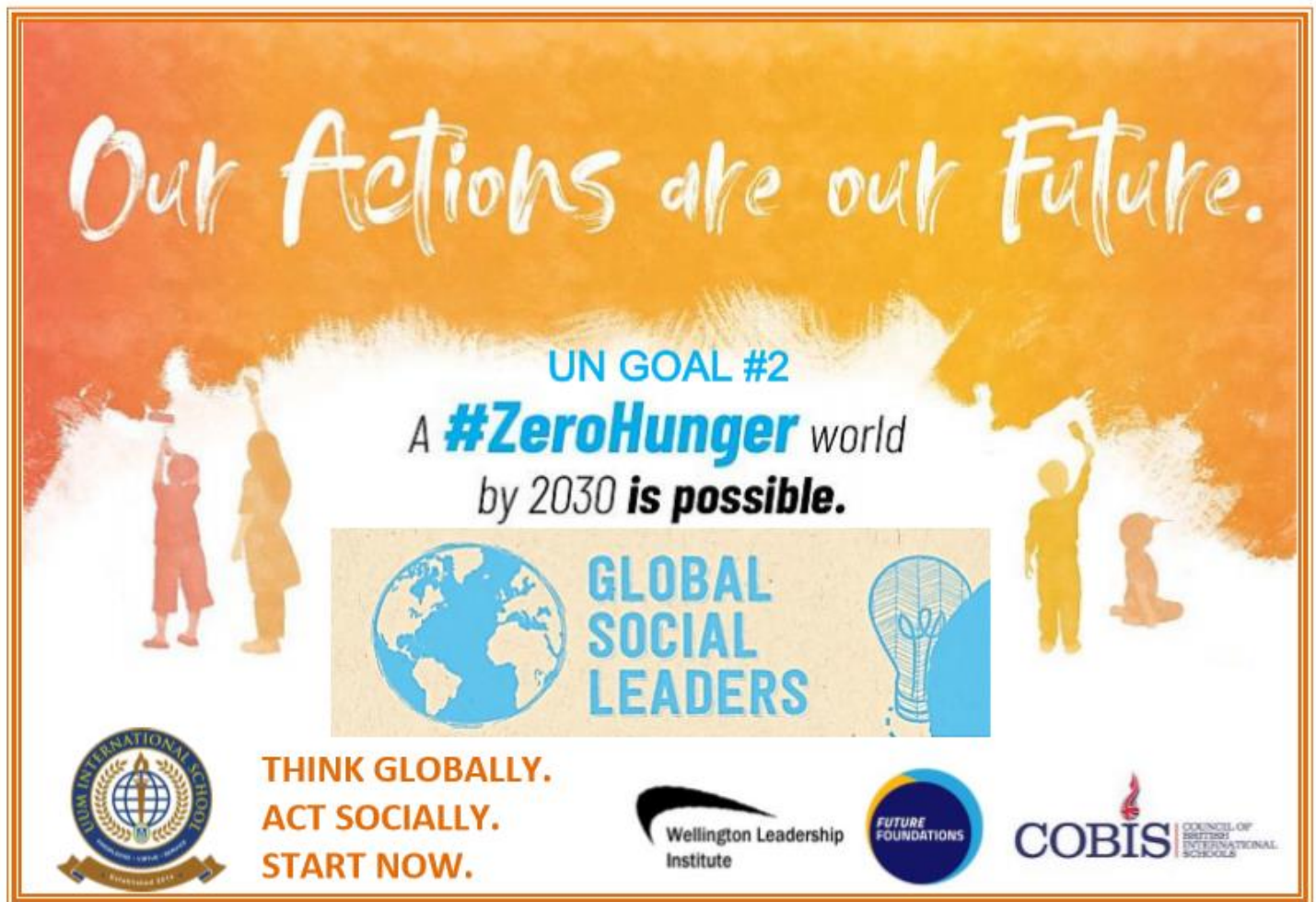
The Wonder of Agaricus bisporus

Achieving Zero Hunger is not only about addressing hunger, but also nourishing people while nurturing the planet. Introducing affordable and easily available food alternative is the main objective of this project. Therefore, our school UUM International School choose cultivating mushroom to solve the scarcity of nutritious food source. Mushroom is one of the plant-based alternatives that can be used as a healthy substitute for meat and a mitigating agent for sodium reduction.

The project objectives are the following:

1. To look for a source of highly nutritional value and cheaper alternative of meat.
2. To develop positive attitude towards working as a group in mushroom cultivation.
3. To provide sample recipes from their own harvested mushrooms.
4. To benefit the students of UUMIS from the great nutritional value of mushrooms.

Our Logo



This year's Global Social Leaders was a very memorable for me and the rest of the team. There were numerous new things we learnt throughout the campaign while we were helping to make the world a better place to live in! We engaged in various activities related to mushroom farming which very easy yet effective.



One of the highlights of the project was the field trip to the mushroom farm which was in the state which borders our state. The drive to the farm was close to about an hour and a half. In there, the team experienced first-hand mushroom farming by the locals. There were shelves inside the building filled with mushroom pots. The mushroom pots were a mix of sawdust and fertilizer inside a plastic water bottle. Inside the building which housed the mushroom pots, the care takers made sure that it was very damp and moist inside because that was the ideal growing situation for the mushrooms. The mushrooms they were growing were Grey Oyster Mushrooms. After that, they took us inside their office where they showed us a presentation they prepared for us on the topic of mushroom growth. We learnt that these mushrooms grow to full size quickly in a span of just two weeks.



After the presentation, it was time for us to return to school, but before that, the people who were growing the mushrooms were kind enough to give us each one of our own to grow! However, beforehand we were informed that these were discarded mushroom pots and were not for human consumption.

A few weeks later, our teacher returned to the mushroom farm and brought back more than 30 mushroom pots for the school! We cleared out a room where we would now grow mushrooms for the rest of the year. Inside, there were 2 tables and thermometers around the room to control the temperature. We covered the pots in a damp blanket which we wet 4 times a day by the team member of the school's Global Social Leader's team. The times were 8:00am, 10:00am, 12:00pm and 3:30pm. The students were required to spray 5 times inside and outside each and every one of the pots the school owns and the cloth that blanketed it. And within two weeks... We had our first few mushrooms ready to harvest!

I think this was a very memorable and educational project for everyone who was included in this year's Global Social Leaders campaign, we learnt and had fun throughout the project! We made new experiences with the mushrooms and we even educated ourselves on how to farm and cultivate mushrooms with home supplies!

Our Products



Due to nationwide Corona Virus pandemic, the project did not reached to our main target wherein the student's community will be benefited. But despite of this, we still managed to reach it in our school community, we informed all the students and parents the significance impact of our project. To help the zero hunger world in the near future.