"Education for Knowledge, Science and Culture"
-Shikshanmaharshi Dr. Bapuji Salunkhe
Shri Swami Vivekanand Shikshan Sanstha's

# VIVEKANAND COLLEGE, KOLHAPUR (EMPOWERED AUTONOMOUS)

#### Department of Microbiology

Academic Year 2019-2020

Date- 01/02/2020

#### Notice

All the students of B.Sc. I, II & III are hereby informed that the Department of Microbiology is going to organize the "fermented food exhibition" on  $11^{\,\text{th}}$  February 2020 . The students who are interested to participate should visit the department and confirm their entries before 06/01/2019.

Ms.V.V.Misal

fer

HEAD

DEPARTMENT OF MICROBIOLOGY

VIVEKANAND COLLEGE, KOLHAPUR
(AUTONOMOUS)



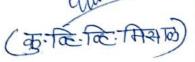
# नोटीस

विवेकानंद महाविदयालयातील सर्व प्राध्यापक व प्रशासकीय कर्मचा-यांना कळविण्यात येते की महाविदयालयातील सूक्ष्मजीवशास्त्र विभागातर्फे दि. ११ फेब्रुवारी २०२० रोजी "Fermented food exhibition" चे आयोजन करण्यात आलेले आहे तरी सर्वानी प्रदर्शनास भेट दयावी हि विनंती.

कळावे



आपली विश्वासू



"Education for Knowledge, Science and Culture"

Shiksharmaharshi Dr. Bapuji salunkhe

# Vivekanand College, Kolhapur Department of Microbiology

#### "Fermented Food Exhibition"

#### PROGRAMME SCHEDULE

Inauguration: Prof. S.P. Salokhe

Introduction: Ms. V.V.Misal

Vote of Thanks: Prof. S.D. Gabale

Venue - Room No. 66

Time - 11.30 a.m. to 2.30 p.m.

Date - 11th February 2020



"Education for Knowledge, Science and Culture"

Shiksharmaharshi Dr. Bapuji salunkhe

# Vivekanand College, Kolhapur Department of Microbiology

## "Fermented Food Exhibition"

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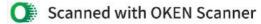
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### Vivekanand College (Autonomous), Kolhapur **Department of Microbiology** "Fermented Food Exhibition"

Date: 11th Feb. 2020

Sr. No.	Name of student	Class	Food product presented
1	Ms. Shagufta Moulani	B. Sc. I	Kanji
	Ms. Saniya Shaikh		\$ p
2	Ms. Ruchita Mahadik	B. Sc. I	Paneer Masala
	Ms. Saniya Sawant		
3	Ms. Anagha Banage	B. Sc. I	Milk and Milk Products
	Ms. Vinaya Jadhav	A desired	LANCE THE RESERVE AND THE
	Ms. Prachi Kadam		
4	Ms. Shraddha Davang	B. Sc. I	Chocolate
	Ms. Sujata Dixit		320
	Ms. Vaishnavi Ghatage	100	* > 121 S2 W/Yell
	Ms. Sana Mullani		
5	Mr. Abhay Patil	B. Sc. II	Idli
ĺ	Ms. Nikita More		
	Ms. Fiza Naikwadi		
6	Ms. Akshata Patil	B. Sc. II	Dosa
	Ms. Shraddha More		1 %
	Ms. Nita Powar	100	The second second
	Ms. Krutika Koli		
7	Ms. Monica Sutar	B. Sc. II	Dhokala
	Ms. Priyanka Humbe		
8	Ms. Ruchitha Khairmode	B. Sc. II	Paneer Sandwitch, Bread,
F	Ms. Rajashree Patil	WANANO CO	Naan

9	Ms. Shrutika Ayare	B. Sc. II	Mead And Kombucha
	Ms. Arundhati Kamble	1	4
	Ms. Shital Malap		1
10	Ms. Prajakta Gurav	B. Sc. II	Cheese Paratha
11	Ms. Neelam Varute	B. Sc. II	Jelebi
	Ms. Tejaswini Shinde	7. "	
	Ms. Ravina Powar		
	Ms. Sayali Torase	l tell	
	Ms. Anushka Patil		
	Ms. Sayali Chavan		1 1 77 1
12	Ms. Mrunal Hirdekar	B. Sc. II	Apple Cidar Vinegar
13	Ms. Shraddha Kataware	B.Sc. III	Chocolates
	Ms. Vaibhavi Vibhute		The Owner of
	Ms. Pratiksha Patil		The second second second
	Ms. Bhagyashree Giri	er W	
	Ms. Preeti Jadhav	1 1 1	
14	Ms. Amruta Jangam	B.Sc. III	Curd Rice
	Ms. Prerana Chaugale		-37 -41 -2
15	Ms. Snehal Patil	B.Sc. III	Mattha
	Ms. Pradnya Mitake		
	Ms. Prajakta Ghosalkar		
16	Ms. Aarati Patil	B.Sc. III	Appe
	Ms. Pooja Nikalje		1 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2
	Ms. Rohini Bandgar	1	
	Ms. Harshada Shinde	- A	A
	Ms. Yogita Mudalkar		



#### Vivekanand College (Autonomous), Kolhapur Department of Microbiology "Fermented Food Exhibition"

Date: 11th Feb. 2020

#### Report

Department of Microbiology on the occasion of birth anniversary of Dr. HarGobind Singh Khorana organized "Fermented Food Exhibition", on 11<sup>th</sup> Feb., 2020. This exhibition was open for everyone in the college during 11.30am to 2.30pm on the same day.

Exhibition began with lightening the lamp by Prof. S. P. Salokhe along with other faculties from Microbiology Dept. in presence of students. After inaugural function Prof. Salokhe visited every single group of students with respective Food products. In the exhibition total 16 food products including Idli, Chocolates, Curd rice, Kombucha, Kanji, Mead, Jalebi, Cheese, Paneer etc. were displayed. Also posters related to Food spoilage, Preservation of food and alcohol production were displayed. Total 80 students participated in the same. Some of them were presenting food products and rests were acting as volunteers.

Students and faculties from various departments were visited the exhibition in large numbers. Everyone was allowed to have the test of all food products and also was given microbiological information related to products. The visitors given satisfying feedback about exhibition.

Department of Microbiology, Vivekanand College, Kolhapur



## Fermented Food Exhibition Organized by **Microbiology Department 2019-20**











## Department of Microbiology "Fermented Food Exhibition"

Date:		Feedback Form Tim	Sign
Sr.No.	Name of Student	Feedback	Sign
		1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -	AMERIL
1.	AKShata Kuber Patil	Nice exhibition Panner nan , sandwich are Delicious	Sahue
2.	sidhika Bagwah	All dishes prepared very nicely.	Savami
3 .	snivani swami	1110010	Xshirge
4.	Alisha shinge	set dosa is viry testy	
5.	Ankita Jadhav	dosa is testy & chocalate is also test	ARU Grade
6	Dhandashri Benadl	Panerer nan is tasty	Calalian
7.	Apersha Gairwad	source is best dish givery tasty.	Caikhad Caikwad
8.	shradha Gaikwad	nice eximibition	
9.	Shilpa Patil	Nice, tasty, healthy eximibition	essatil.
10.	Aishwarya sasane.	All the fearmented food are tasty.	The True
11.	Prajakto s kudalkat	All dishest are delicious	Partit
12 .	Robini ahudage	tasty	- 4
13.	Kajal da jadhav	nick	Brodhein.
14.	prajakta Dhutra	Delicion	Edute
15	Ankita Sharma	All food is delicious & hygicne well maintain	A home.
16.	Rutuja Sandesai	Talehi is testu	Gurya
17.	Devardekac Unmesha	All dishes are very good specially Jalel	Buy
18	Sankpal Prajakta	All dishes are delicious	Bur



sr no	. Name.	Feedback 3	Sign.
32.	Dr. Savjay S. Mcwhao	AM Indents have prepared very	2/5
	3 1	good farmented toods. Also there	00/2/
		all have explained wirm biology	(4)
24	1.	involved en the puph of those foods	
		1 2 2 1 2 3 2 2 1 2 1 2 2 2 2 2 2 2 2 2	)
33.		very gard sonsais re pred table	manimon
	Biotelhnology (Enfile)	prod. prepare pred table	11.02.20
	HOD / VCh	Brest wishest grapes.	11.00
		Brest wishesh	
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34.	Mr. A. L. Upadhye	Excellent initatine by Dept of Micro.	157 AV
	Biotech (Entire)	to aware the Students witer Classical	11/02/20
1 71	Staff.	Recinented food.	
	10 2K 20 2 12 2 30 2 1	TABLE TRANSPORT	
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35.	Dept. of Biotech.	Information is good. All students are	Madet
,	- 194 cf 147	Contracty are It is the expension	A .
	A STATE OF S	Good effects by Teacher and students	
		WAS JER COLORS TO THE STATE OF	
37.	Ms Samin X. Mullani	This is very nice pryram. & make	Comult
	The State years of the second	such vice recepice.	
88	Padio 3016	स्ट्रान वायन	6010
	e ee V		



Smuch! c. 1.	Feedback 6	Sign
3108MH SATNAIK	All prepared foods are really very	9
100	good.	(Manail
Vinaga N. More	Excellent Amergement,	
	deloration of taxte	Minors
Inamdae S-1	All foods one really oblicious	
W. S. I. F. Adam.	agenishing and hospitality is	·
		Kum
10 p. 1000		
Dr. Trusti U. Vrunkas.	All distest one very good.	
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	The steplents explains the	10
	uses of micropropation in	(7) Jack
and the second s	fords mery well. The	
- H 31 5 m of	managament in also very nice.	
Mrs S.P. Nalawade	Excellent work of teachers &	Car
	student of study with	200
	micro-organism.	al
5. V. Bansode	Excellent work of trackers	
	& students	
F # 10 (20 1)		
5. H. Chougale.	अवन तहासामहरा का ग्रेका प्रतिकारम	
	काम कार्य करतात. हे स्कूप हराने.	
	asserted sind of New New Dice	
		-
	5. V. Bansode	Vinaga N. More Excellent Ameropement,  all prepared foods are really very  good.  Vinaga N. More Excellent Ameropement,  all foods are really obticious  Gaenishing and hospitality is  too good  Dr. Trupti U. Vrunkar. All dislash are very good.  The strubenth explains the  uses of microorganism in  foods mery well. The  management is also very nice.  Excellent work of teachers &  Student of study with  micro-organism.  5. V. Bansode Excellent work of teachers  & students

SKIM	Name	Feedback	Sidny
1.	Do. Jyoti M. Gosule	fearmented tooks are year trade and continue	3.900
•		fearmented goods are very tarry and congrats to	Munder
E CONTRACT		department for coganising such exhibition.	-
2)	8.4. Divule		F. C.
		Very gued Aujing	m
	21A-87-17-17-17		
3)	Dr. Lubdha A. Kagale	Nice prepentations tack an of 11	
		maluch and de la	W3
		Nice presentation, taste an of the all products are good and juices are healthy	
		Treating !	
			NO
		/Live	-
		( <del>\S</del> ( J	NE EGE
y			04 6
			TAMOUN
	Land Mark Committee Commit		75 V. 1
7			Name of the
			the section of

1 ~	101110011	Amazing experianse	
18	Salshi B. Pati).		
19.	Juveriya bandhar.	Fabulas, mindbloing.	
20.	Shraddha . P. Patil.	All dishes are good of tabulous.	
21.	Akanksha A. Patil	Beautifeo.	
22.	Patil Rutuja Bharat.	Wow Nice	
23	Ghosalkan Pranoti Surcesh	Beautiful.	
24.	Vaibhavi Saudbhaji Patel	Nice food exhibition.	*Satil
25.	Patil sunita Ashok	W Nice	Steeter
.26	Susen Livis Josef	Monderful	Quser
27	Powor Vaishnavi Powar	All dishes one looking fabalous and	, Deterore,
28	Powers Supriva Madhuhar	Decoration and taste die brilliant.	. 2
29.	Patil Akanksha Dhanaji	Idli, Dosa, shrikhand, Jalehi ose verytasty	4 4 5
30.		Decoration 4 arrangement is very begutily,	r
31.	Patri Nishi ganthu Na	all toog use or w now hard hunty	Dances
	- White Death and it is	in the printing and another are to	
La	the state of the s	WANT.	.256
े ज	Michael from a complete	liaid-2 soil but the Esta King	
1 - 11	e t Utalone askrum	JUNE PA	11
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### Department of Microbiology "Fermented Food Exhibition"

Date:	Feedback Form Time:		
Sr.No.	Name of Student	Feedback	Sign
1.65	Bhagyastree Givi	Nice Eghibition	Bhogsigi
2	Rutuja Anuse	very good	Buttora
3.	Brehal Lanage	Exibition invery nice	Oklap
4.0	Baliya Kauthekar.	All the micro-organism which make our	(was the
5.	Anjeli Kamble		ASlamble
6	Jahwari Merhaelik	nice exhibition	For
7.	Sneha Shivaji Kodag	Tundoon-Non is vory testy & also id!	zreha.
8.	Aushate nitin putrose	Botein gerdwich is nice wie czib	sonput
9.	Shweta Vishny Thankas	Amazing exhibition the get the role of	- Stareless
10.		microganime in hood	-1-1
10.	Supriyo Anando Lad.	Nice exhibition.	Aled.
11.	Saniya Niyaj Hujawaz	Amazing exhibition all students are	· GN.HHIJOWC
12.	Pratiksha Vijay Talkar.	Nice Exhibition.	Jallot 1
13.	Anuja. D. Patil	A mazing exibition everything has task	THAN
14.	Vosudha. S. Bhosale	Chociates are best , periclous experience	Synconce
15.	Namrata Sutar	Idali is very best.	NINTON
16,	Priyanka Katkan	Idali 4 Dosa are really good	_eus
17.	Prajakta Sambhaji Kamble	Terrible Experience	Riva MA

ev.no	Name of reaches	feedback	Sign.
91.10.	Marie 34 (Cares	11.4	Block
14.	triss. Lazmi K. Bhanase	Very and activity	Seus
15	Miss. Godase U.H.	very good activitiy.	Trais'
16.	mr. Rohit R. Rane	To selve & aire into about various	0:015
17.	Dr. Priya. D. Patil	Innovações of their sople.	ariang)
	0	Very good activity  Very good activity.  Innovative & gives info about various  micro-organisms & their role.	eke.
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## Department of Microbiology "Fermented Food Exhibition"

D	Ination .	Feedback Form	Time: 12:00
St. 14	02 2020 Name	Feedback ·	Sign
	- 1x		21
1	R.V. Salaphile	Greed Test finding vermiere	
E	क्वा। आनेल जायहा.	⊛লৈ.	knyaid
3	व्ये। सुबमा पारील	अंदर !	マルゴー
H	मां भगान राद्व	4321	m. D. beirg
5.	ए एस होतील	172-1	Stills
6.	मारे राष्ट्रिण एन .	मरन	Ruy
7.	र्अ नीता वादील (भूषवाल)	विद्यार्थीनी बनाविलेल अवच पदार्थ उलम साह	
		Cand Pice महा चिक्लित जिलेखी आएं.	Dechhal
	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	व्मवन पदार्थ द्वामिश्राय सेंदर बनावले पदीत	A
	and the same of th	ભાગાંઆશું કમિટલા	^
8.	प्रियांका दुर्ग के	विकारमांती बनवितेने सर्व पदार्थ छान	Dugule
	-3 of 50% We as	आले आहेत.	
9.	S.P. Dalori	Very Nice	28
10	B & Karepe	न्यांशल के झें देशन	0
	5.V. mane	पागाने वसक्ट पराश केही अ	ISO TANK
	Dr. Bandgar S.S.	Verg Nice Mouth Watering.	Bankoz
	Miss. P.M. Ruixor.	rety Nice. WANDED	222P.W
,		ESTD.	2

12.7	Prof. Salokhe Salish P.	
	7205 h P.	Congrafalation
		miloobiology structuly
007213		Er assarasis woodesful
		combining of formental
		Food.
Libraria		This exhibition show
A POLICE	- 100 PARAVI (" DOW TOOK TREET TO STEET TO	bow our should are
- 1,3	1 of 30	realising the impolare
A Carlotte Company	And the second of the second o	of feamouted foods. Full 1/02/20
		Fermenter From a ce 1/102/
	- E-E-Company of the Company of the	Sich in probiolises much
		enhance and immunity
T.	The transfer that the remaining of designation	2 improve our house.
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	TO A TOTAL TO A STATE OF THE PARTY OF THE PA	alractive becon the
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	THE PROPERTY OF TREE PROPERTY	PH/PH VIEW NO.
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4:3	712.04.21MG	JUNE M
		1964

Sr.No.	Feedback	Name	sign.
14	रक्त्र छान उत्प्रक मेंग्रिका मास्ताहम	Sha Amil B. Khot	3
	1- 318H -	3.4-14.53	
15 -	Its an excellent arrangement of		
	all fermated foods. Especially	Dr. D. S. gaikevad	P86
	Ohokala, Kutcha Kombucha, Idali.		
	Thank you very much.	The state of the s	1/4/1
16	I am enjoying all the difference ted	Dr. Abhijeet R. Kasarkor	Hasinker
	Dichos. Today exhibition it is an	V	-
	ideal team work. This exhibition is	Granduk diko.	
-ST [ ]	good and knowledgeable.		
17.	Heiferell to understand the benifits of	R.A. Kalel	Town
	Lautobacilaus for human health!		
	Hill. Keeps it up.		
18.	exhibition is excellent	A.T. Mane	This
1	exhibition is excellent		
15.	very good exhibition steedard		
	and Presented very well & it helps	pre- A. A. Purocrave	CHINK
	to stort up of new Bushmess. to	MATERIAL DE	
	Stendert	φ	
20.	अप्राप्तिम् अनुभव -रबुपच छान उपमुन आहे	Assi Prof. Swati R.	Etalovan
	आज विद्यार्थीनीकेइन वस्य काही ग्शिकता	Halavankar.	
	साल . ज्ञानात भर पडेली . संघोजकांचे	MAND CO.	
	ध्रन्थवाद !	ESTD.	
		JUNE   1964   8"	

### Department of Microbiology "Fermented Fo

Date: 11 02 2020	- Crimented Food Exhibition"
Sr.No.	Feedback Form

Sr.No.	No	Feedback Form	: 12:47
21.	Name यव पदात्र उत्सम् व न्यविष्टहो	Feedback 1 100 100	Sign
	आग्वा महत्त्वाचे म्हवम आपन्य	191155. P.A. Glolap (chemistry Don)	Poly
. Y- 1	खारोन्याय उण्युक्त व वोसक अर	11. 2011 12 1 1 1	
20	· ·		
22.	Miss. N.P. Patil	व्हरोम वापराम असलेले अन्नयदार्थ आणि व्यामुख्ये आरेग्ग्यवायी असम्मर ब्रेक्ट्रीयाम् कितां महत्त्वाचे आहेत है माहिता होते-	Pladis.
Italia.	1985 . 19 July 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	कितां महत्त्वाचे अगहेत है माहिता होत-	- 1
03.	(Kandanalia)	थ्युय ध्वीनं.	
	(Kombocha) Thankor Gantano.	Every food atom is good	THE P
		from all Kembocha is very	4
		goed. home ferbulous test.	
24 1	Miss. Shinde T.B.	All dishes one very testy and e	Brhinde
		good.	
25	Mrs. A.A. Salokhe	. 1. 0	अप्रताने
	produce wind!	dept. for such nice & Valuable	

Information.

# Boys feedback (Gents)

## VIVEKNANAD COLLEGE, KOLHAPUR

#### Department of Microbiology "Fermented Food Exhibition"

	8		

#### Feedback Form

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	reeuback rottii	••	
Name of Student	Feedback	Sign	
Amogh Tarkit	Nice exhibition	Ass.	
Anurag Mais		Mode	
Sammed Latte	Lat Bhase	Mark Mark	
Mandas Pagg	जारी लंब तहत (1. नंबर)		
Sourable Chougale	Mace exhabitaon		
Saad Nadaf	Lai Bharg	Inulat	
shaning Bhushnar	नाही तरत	3hon	
Adityo Bogade	chocalate is delicious	100	
Bhogoan Manyor	Honey winefinst heard, Hall and	Blucie	
Sonket Buva	Milk & Milky products were delicious	Suy:	
fwami Athaer G.			
Jagiraj Spevale		Historiale	
Ombox Shinde		Ande oil	
Vishal Kalkytki	Paneer is delicione	1 famble	
many tambee	MILD PULLED productes mere excellent	V.Kalkun.	
Vish wambge Bondaye	CHEderice - NYC	176/10/	
Mahesh Gadekar		nus-	
Vinayak Kesgekaz	Jelebi - Sweet whatego	ism	
The same of the sa	Amogh Turns  Anurag Maig  Sammed Lattic  Mandar Pagi  Sourabu Chougale  Saad Nadaf  Shaniraj Bhushnar  Aditya Bogade  Bhogsan Manyor  Sanket Buva  Juani Athabi G.  Jagiraj Shevale  Vishal Kalkutki  Manus Fambre  Vishulambae Randagae  Mahesh Gadekar	Name of Student  Amogh Tanhi  Anurag Mais  Sammed Lattic  Las Bnazz  Mandar Datai  Sourable Chougale  Saad Nadat  Shaning Bhushnar  Aditya Bogade  Chocaldte is delicious  Honey wine first heard, Hall and gree  Sonket Buva  Milk Milky products were delicious  Juani Athabu G.  Micy Emphical Managment is very bad.  Vishel Kalkutki  Paneer is delicious  Milk Papiniad, Managment is very bad.  Vishel Kalkutki  Paneer is delicious  Milk Papiniad, Managment is very bad.  Vishel Kalkutki  Paneer is delicious  Milk Papiniad, Managment is very bad.  Vishel Kalkutki  Paneer is delicious  Milk Papiniad, Managment is very bad.  Vishel Kalkutki  Paneer is delicious  Milk Papiniad, Managment is very bad.  Vishel Kalkutki  Paneer is delicious  Milk Papiniad, Managment is very bad.  Vishel Kalkutki  Paneer is delicious  Milk Papiniad, Managment is very bad.  Vishel Kalkutki  Paneer is delicious  Milk Papiniad, Managment is very bad.  Vishel Kalkutki  Paneer is delicious  Milk Papiniad, Managment is very bad.  Vishel Kalkutki  Paneer is delicious  Milk Papiniad, Managment is very bad.  Vishel Kalkutki  Paneer is delicious  Milk Papiniad, Managment is very bad.  Vishel Kalkutki  Paneer is delicious  Milk Papiniad, Managment is very bad.	

# Vivekanand Shikshan Sanstha's Vivekanand College (Autonomous), Kolhapur Department of Microbiology Academic Year – 2019-20

#### "Fermented Food Exhibition"

Date: 11th Feb. 2020

#### Report

Department of Microbiology on the occasion of birth anniversary of Dr. HarGobind Singh Khorana organized "Fermented Food Exhibition", on 11<sup>th</sup> Feb., 2020. This exhibition was open for everyone in the college during 11.30am to 2.30pm on the same day.

Exhibition began with inauguration by lightening the lamp by Prof. S. P. Salokhe along with other faculties from Microbiology Dept. in presence of students. After inaugural function Prof. Salokhe visited every single group of students with respective Food products. In the exhibition total 16 food products including Idli, Chocolates, Curd rice, Kombucha, Kanji, Mead, Jalebi, Cheese, Paneer etc. were displayed. Also posters related to Food spoilage, Preservation of food and alcohol production were displayed. Total 80 students participated in the exhibition as participants and volunteers

Students and faculties from various departments were visited the exhibition in large numbers. Everyone was allowed to have the test of all food products and also was given microbiological information related to products. The visitors given satisfying feedback about exhibition.

Ms.V.V.Misal

For

DEPARTMENT OF MICROBIOLOGY
VIVEKANAND COLLEGE, KOLHAPUR
(AUTONOMOUS)



#### "Education for Knowledge, Science and Culture" -Shiksahnmaharshi Dr. BapujiSalunkhe Vivekanand College, Kolhapur (Autonomous) Internal Quality Assurance Cell 2019-20



### Quality Initiatives/ Activities Report

- 1. Name of Department: Department of Microbiology
- 2. Name of Organized Activity: Fermented Food Exhibition
- Date/ Duration: 1 day, 11/02/2019
- 4. Aims and Objectives: :
  - i. To spread awareness about role of microorganisms in fermentation.
  - ii. To provide student knowledge about process of fermentation.
  - iii.To make student aware of importance of microorganism in food fermentation.
- 5. No. of beneficiaries: Total number 147, Female- 79, Male 68
- Expenditure & funding agency: Nil
- 7. Brief description:

Fermented food exhibition is organized by the department of Microbiology. Participants prepare various delicious food items which boosts their confidence. Role of micro organisms in fermenting, its role and how it works is delivered by the participants along with presenting the food items to the visitors. This activity is taken to create awareness amongst the people about the role of microbes in day to day lives of every individual.

- 8. Outcomes:
- 1. Students felt motivated.
- 2. Students got to know about different terms regarding pandemic diseases.
- Students got to know microbiologist role while encountering any microbial threat.

#### 9. Photos:



Fermented Food Exhibition 2020 inaugurated by Prof. S.P.Salokhe



Fermented food exhibition 2020

10. Signatures of coordinator/ organizer: \_ MS. V. Misal- Illie

