

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

**VIVEKANAND COLLEGE, KOLHAPUR (EMPOWERED  
AUTONOMOUS)**

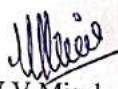
**Department of Microbiology**

**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<sup>th</sup> 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  
for

**HEAD**  
**DEPARTMENT OF MICROBIOLOGY**  
**VIVEKANAND COLLEGE, KOLHAPUR**  
**(AUTONOMOUS)**



## नोटीस

विवेकानंद महाविद्यालयातील सर्व प्राध्यापक व प्रशासकीय कर्मचा-यांना कळविण्यात येते की महाविद्यालयातील सूक्ष्मजीवशास्त्र विभागातर्फे दि. ११ फेब्रुवारी २०२० रोजी “ Fermented food exhibition” चे आयोजन करण्यात आलेले आहे तरी सर्वांनी प्रदर्शनास भेट द्यावी हि विनंती .

कळावे



आपली विश्वासू

  
(क.व्.क. मिश्रा)

"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

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Venue – Room No. 66

Time – 11.30 a.m. to 2.30 p.m.

Date – 11<sup>th</sup> 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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**Vivekanand College (Autonomous), Kolhapur**

**Department of Microbiology**  
**“Fermented Food Exhibition”**

**Date: 11<sup>th</sup> Feb. 2020**

<b>Sr. No.</b>	<b>Name of student</b>	<b>Class</b>	<b>Food product presented</b>
1	Ms. Shagufta Moulani Ms. Saniya Shaikh	B. Sc. I	Kanji
2	Ms. Ruchita Mahadik Ms. Saniya Sawant	B. Sc. I	Paneer Masala
3	Ms. Anagha Banage Ms. Vinaya Jadhav Ms. Prachi Kadam	B. Sc. I	Milk and Milk Products
4	Ms. Shraddha Davang Ms. Sujata Dixit Ms. Vaishnavi Ghatage Ms. Sana Mullani	B. Sc. I	Chocolate
5	Mr. Abhay Patil Ms. Nikita More Ms. Fiza Naikwadi	B. Sc. II	Idli
6	Ms. Akshata Patil Ms. Shraddha More Ms. Nita Powar Ms. Krutika Koli	B. Sc. II	Dosa
7	Ms. Monica Sutar Ms. Priyanka Humbe	B. Sc. II	Dhokala
8	Ms. Ruchitha Khairmode Ms. Rajashree Patil	B. Sc. II	Paneer Sandwich, Bread, Naan



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





**Vivekanand College (Autonomous), Kolhapur**

**Department of Microbiology**

**“Fermented Food Exhibition”**

**Date: 11<sup>th</sup> 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.



  
[Ms. Y. Y. Misal]  
Head

Department of Microbiology,  
Vivekanand College, Kolhapur.





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





# VIVEKNANAD COLLEGE, KOLHAPUR

## Department of Microbiology "Fermented Food Exhibition"

### Feedback Form

Time:

Date:

Sr.No.	Name of Student	Feedback	Sign
1.	Akshata Kuber Patil	Nice exhibition	<u>Akshata</u>
2.	Sidhika Bagwan	Panner nan, sandwich are delicious	<u>Sidhika</u>
3.	Shivani Swami	All dishes prepared very nicely.	<u>Swami</u>
4.	Alisha Shinge	Set dosa is very tasty	<u>Shinge</u>
5.	Ankita Jadhav	dosa is tasty & chocolate is also tasty	<u>Ankita</u>
6.	Dhandashri Benade	Panner nan is tasty	<u>Benade</u>
7.	Apeksha Gaikwad	Jalebi is best dish & very tasty.	<u>Gaikwad</u>
8.	Shradha Gaikwad	nice exhibition	<u>Gaikwad</u>
9.	Shilpa Patil	Nice, tasty, healthy exhibition	<u>Patil</u>
10.	Aishwarya Sasane.	All the fermented food are tasty.	<u>Sasane</u>
11.	Prajakta S Kudalkar	All dishes are delicious	<u>Kudalkar</u>
12.	Rohini Ghodage	tasty	<u>Ghodage</u>
13.	Kajal Jadhav	nice	<u>Jadhav</u>
14.	Prajakta Dhutre	Delicious	<u>Dhutre</u>
15.	Ankita Sharma	All food is delicious & hygiene well maintained	<u>Sharma</u>
16.	Rutuja Sardesai	Jalebi is tasty	<u>Sardesai</u>
17.	Devardekar Umisha	All dishes are very good specially Jalebi	<u>Devardekar</u>
18.	Sankpal Prajakta	All dishes are delicious	<u>Sankpal</u>

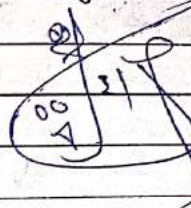
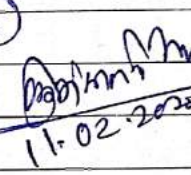
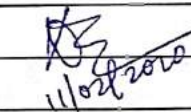

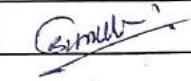
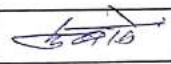




sr no. Name .

Feedback

Sign.

32.	Dr. Sanjay S. Ankushman	All students have prepared very good fermented foods. Also they all have explained microbiology involved in the prep of those foods	
33.	Mrs. S.G. Kulkarni Biotechnology (Entire) HOD vch	very good initiative for fermented food. prepare. Red table wine from black grapes. Best wishes	 11.02.2020
34.	Mr. A.L. Upadhye Biotech (Entire) Staff.	Excellent initiative by Dept of Micro. to aware the students with Classical fermented food.	 11/02/2020
35.	Dept. of Biotech.	Information is good. All students are confident and it is Nice exhibition food offered by Teacher and students	
37.	Ms. Samir K. Mullani	This is very nice program. & make such nice reception.	
38	पदवि प्रति	सुख अति	





Sr.No	Name	Feedback	Sign
25	Srushiti sarnaik	All prepared foods are really very good.	<u>Sarnaik</u>
26	Vinaya N. More	Excellent Arrangement, decoration & taste	<u>V.N. more</u>
27	Inamdar S. J.	All foods are really delicious. Greenish and hospitality is too good.	<u>Inamdar</u>
28	Dr. Trupti U. Urunkar.	All dishes are very good. The students explain the uses of microorganism in foods very well. The management is also very nice.	<u>Urunkar</u>
29	Mrs S.P. Nalawade	Excellent work of teachers & student of study with micro-organism.	<u>S.P.</u>
30	S. V. Bansode	Excellent work of teachers & students	<u>S.V.</u>
31	S. N. Chougale.	सर्वत्र पदार्थामध्ये कोणकोणते organism काम करताना हे स्पष्ट होतं. पदार्थांमध्ये समजले. very very nice.	













# VIVEKNANAD COLLEGE, KOLHAPUR

## Department of Microbiology "Fermented Food Exhibition"

Date:

### Feedback Form

Time:

Sr.No.	Name of Student	Feedback	Sign
1.	Bhagyashree Gori	Nice Exhibition	Bhagyashree
2.	Rutuja Anuse	Very good	Rutuja
3.	Snehal Lenage	Exhibition is very nice	Snehal
4.	Baliya Kauthekar	All the recipe made from all the <sup>delicious</sup> micro-organisms which make our food	Baliya
5.	Anjali Kamble	Food	Anjali
6.	Jahwari Mahalik	nice exhibition	Jahwari
7.	Sneha Shivaji Kodag	Tandoori-Nan is very tasty & also idli	Sneha
8.	Akshata Nitin Patil	Protein sandwich is nice. nice exp.	Akshata
9.	Shweta Vishnu Thandke	Amazing exhibition. We get the role of microorganisms in food	Shweta
10.	Supriya Anando Lad.	Nice exhibition.	Supriya
11.	Saniya Niyaj Mujawar	Amazing exhibition all students are good presents.	Saniya
12.	Pratiksha Vijay Talkar	Nice Exhibition.	Pratiksha
13.	Anuja D. Patil	Amazing exhibition everything has taste	Anuja
14.	Vasudha S. Bhosale	chocolates are best, Delicious experience	Vasudha
15.	Namrata Sutar	Idali is very best.	Namrata
16.	Priganka Kattkar	Idali & Dosa are really good	Priganka
17.	Pratiksha Sambhaji Kamble	Terrible Experience	Pratiksha








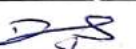


# VIVEKNANAD COLLEGE, KOLHAPUR

## Department of Microbiology "Fermented Food Exhibition"

Date: 11/02/2020

Feedback Form

Time: 12:00


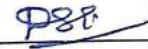





Sl. No.	Name	Feedback	Sign
1	R.V. Shalghare	Good Test feeding vermicore	
2	कल्याण अनिल नायक	ठान.	knwaid
3	वै. सुवमा पाटील	सुंदर	Fika
4	वै. संगल वरुव	सुंदर	m.o. bharat
5	ए. एस. शिरोळे	मस्त	Stik
6	मौरी राधिका रान.	मस्त	Raj
7	डॉ. नीता पाटील (ग्रुपपाल)	विद्यार्थ्यांनी बनविलेले सर्व पदार्थ उत्तम आहेत Curd Rice, मटुा, चॉकलेट, जिलेबी, भापे. सर्व पदार्थ सामंशय सुंदर बनविले, पुरविले कायासाठी शुभेच्छा.	Dehhu
8	प्रियांका कुर्कुळे	विद्यार्थ्यांनी बनविलेले सर्व पदार्थ खान आले आहेत.	Pingale
9	S.P. Dalvi	Very Nice	
10	B.R. Kharpe	चांगले प्रेझेंटेशन	
11	S.V. Mane	चांगले व मस्त पदार्थ केले आहेत	
12	Dr. Bandgar S.S.	Very Nice Mouth Watering.	Bandgar
13	Miss. P.M. Ruikor.	very Nice.	2020pm









Sr.No.	Feedback	Name	Sign.
14	सुखी खात उत्तम गुणित प्रकाश न-सुखी -	Shri Anil B. Khot	
15	It's an excellent arrangement of all fermented foods. Especially Dhokala, <del>khata</del> kombucha, Idali. Thank you very much.	Dr. D.S. Gaikwad	
16	I am enjoying all the <del>di</del> fermented Dishes. Today exhibition it is an ideal teamwork. This exhibition is good and knowledgeable.	Dr. Abhijeet R. Kasarkar	
17	Helpful to understand the benefits of Lactobacillus for human health. Nice. Keep it up.	R.A. Kalel.	
18	Arrangement of fermented food good exhibition is excellent	A.T. Mane	
19	very good exhibition student <del>not</del> presented very well & it helps to startup of new businesses to student	Dr. A.A. Purovare	
20	अप्रतिम अनुभव. खुपच छान उपक्रम आहे. आज विद्यार्थीनींकडून वस्व काढी शिक्षा साव. ज्ञानाव भर पडली. संयोजकांचे धन्यवाद!	Assi. Prof. Swati R. Halavankar.	





# VIVEKNANAD COLLEGE, KOLHAPUR

## Department of Microbiology "Fermented Food Exhibition"

Date: 11/02/2020

### Feedback Form

Time: 12:47

Sr.No.	Name	Feedback	Sign
21.	सर्व पदार्थ उत्तम व चविष्ट होणे आणि महत्त्वाचे म्हणजे आपल्या आरोग्यास उपयुक्त व पोषक असे होणे.	Miss. P.A. Gholap (Chemistry Dep)	<i>P.A. Gholap</i>
22.	Miss. N.P. Patil	दररोज वापरात असलेले अन्नपदार्थ आणि त्यामध्ये आरोग्यदायी असणारे बॅक्टेरिया किती महत्त्वाचे आहेत हे माहिती होत. खूप धन्य.	<i>N.P. Patil</i>
23.	(Kombucha) Thankar Gautam.	Every food item is good from all kombucha is very good. have fabulous test.	<i>Thankar</i>
24	Miss. Shinde T.B.	All dishes are very tasty and good.	<i>T.B. Shinde</i>
25	Mrs. A.A. Salokhe	Really Nice Work. Thanks to all dept. for such nice & Valuable Information.	<i>A.A. Salokhe</i>





## VIVEKNANAD COLLEGE, KOLHAPUR

Department of Microbiology  
"Fermented Food Exhibition"

Date:

## Feedback Form

Time:

Sr.No.	Name of Student	Feedback	Sign
1	Amogh Tushit	Nice exhibition	Ansh
2	Anurag Mali	Food is delicious	Anurag
3	Saimed Lattar	Lai Bhari	Bhaskar
4	Mandar Patil	जाही मन्न तहत (1. नंबर)	Nishu
5	Souabhi Chougale	Nice exhibition	Souabhi
6	Saad Nadaf	Lai Bhari	Shubham
7	Shaniraj Bhushnar	जाही तहत	Shaniraj
8	Aditya Bogade	chocolate is delicious	Aditya
9	Bhagwan Manwar	Honey wine first heard, मीठ and Kombucha was great	Bhagwan
10	Sanket Buva	Milk & Milky products were delicious and well explained	Sanket
11	Jwami Atharv G.	Nice exhibition, food is delicious nicely explained	Atharv
12	Jagiraj Shrivale	Terrible Experience	Jagiraj
13	Omkar Shinde	Nicely Explained, Management is very bad.	Omkar
14	Vishal Kalkutai	Panner is delicious	Vishal
15	Manoj Tambur	Milk & Dairy products were excellent	Manoj
16	Vishwambar Bandgar	Cheese Rice - Nice	Vishwambar
17	Mahesh Gadekar	Panner - Tasty	Mahesh
18	Vinayak Kesarkar	Tejabi - Sweet	Vinayak





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

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**“Fermented Food Exhibition”**

**Date: 11<sup>th</sup> Feb. 2020**

**Report**

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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  
**HEAD**  
DEPARTMENT OF MICROBIOLOGY  
VIVEKANAND COLLEGE, KOLHAPUR  
(AUTONOMOUS)



"Education for Knowledge, Science and Culture"  
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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
3. **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
6. **Expenditure & funding agency:** Nil
7. **Brief description:**

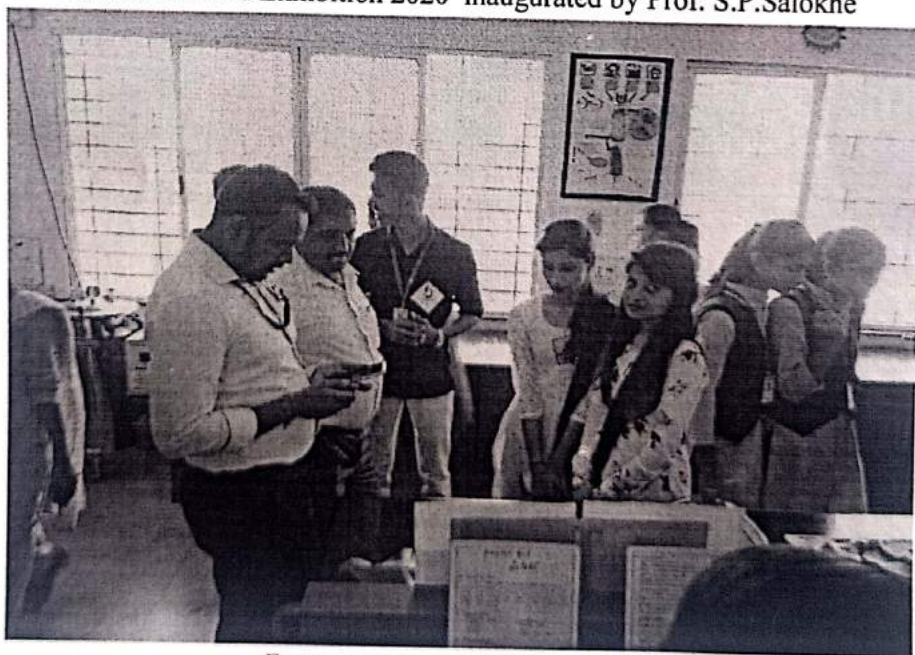
Fermented food exhibition is organized by the department of Microbiology. Participants prepare various delicious food items which boosts their confidence. Role of micro organisms in fermenting, its role and how it works is delivered by the participants along with presenting the food items to the visitors. 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.
  3. 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. V. Misal - *MS. V. V. Misal*

