

शुद्धजीवशास्त्र विभाग

दि. 02/01/2019.

प्रति,

मा. प्राचार्य
विवेकानंद कॉलेज,
कोल्हापूर.

विषय : "Fermented Food" प्रदर्शनास परवानगी
मिलणे बाबत.

महोदय,

दि. ६ जानेवारी 2019 रोजी डॉ. हरगोवींदसिंहा
सुशाना शांच्या अग्रंतीचे औचित्य साधून, आपल्या
सहाविद्यालयातील शुद्धजीवशास्त्र विभागात "Fermented
Food" प्रदर्शनास परवानगी मिळावी ही विनंती.

कळीवे,

4/1/19

आपला विश्वासू.

Bhushan

Head/Co-ordinator
Department of Microbiology
Vivekanand College Kolhapur



नोटीस

विवेकानंद महाविद्यालयातील सर्व प्राध्यापक व प्रशासकीय कर्मचा-यांना कळविण्यात येते की महाविद्यालयातील सूक्ष्मजीवशास्त्र विभागातर्फे दि. ०९ जानेवारी २०१९ रोजी “ Fermented food exhibition” चे आयोजन करण्यात आलेले आहे तरी सर्वांनी प्रदर्शनास भेट द्यावी हि विनंती .

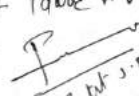
कळावे

वेळ. ११.३००० म. ते २.३० प म.

Electronics 

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At Pooe v. v.


(Patel J. A.) Botany


Prof. K. P. Shinde

आपला विश्वासू



Head/Co-ordinator
Department of Microbiology
Vivekanand College Kolhapur



"Education for Knowledge, Science and Culture."

-Shikshanmaharshi Dr. Bapuji Salunkhe.

Vivekanand College, Kolhapur

Department of Microbiology

"Fermented Food Exhibition"

PROGRAMME SCHEDULE

❖ Inauguration

- Dr. D.B.Patil

HOD, Department of Chemistry
Vivekanand College, Kolhapur.

❖ Vote of Thanks

- Asst. Prof. S.B.Kubal

Head & coordinator
Department of Microbiology

Venue - Room No. 66

Time - 11.00-5.00pm

Date -09/01/2019

08/01/2019



"Dissemination of Education for Knowledge, Science and Culture"

- Shikshanmaharshi Dr. Bapuji Salunkhe

Shri Swami Vivekanand Shikshan Sanstha's

VIVEKANAND COLLEGE, KOLHAPUR

Department of Microbiology

"Fermented Food Exhibition"

(2018-19)

Report

Department of Microbiology has organized the "Fermented Food Festival" on the occasion of birth anniversary of Dr. Hargovindsingh Khorana on 9th January 2019. Inauguration of Exhibition was done by Dr.D.B.Patil, HOD Department of Chemistry & senior staff secretary, Dr. Ruikar Sir, Professor S.B.Kubal sir Head & coordinator Dept of Microbiology by Saraswati pujan .

Everyone in their day to day life eat fermented food but people are unaware of the fermentation process , the process in which microorganisms play very important role to enhance the nutritional value of the food .To make the people aware regarding the role of microorganism in fermentation , Department has decided to start such activities which spread subject applicability in students .

This year around 30 students were participated in this exhibition with various fermented food like idali, dosa,dhokala , appe, pickles,cheese,paneer, various sauces & fermented drinks. Students and staff of various departments have visited the exhibition and also gave their valuable suggestions. The Exhibition was successfully organized with the help of teaching, nonteaching staff and students of Microbiology Department, Vivekanand college, Kolhapur.




Ms. V.V. Misal
DEPARTMENT OF MICROBIOLOGY
VIVEKANAND COLLEGE, KOLHAPUR
(AUTONOMOUS)

Report.

FERMENTED FOOD EXHIBITION 2018-19



Prof. S. B. Kubal, Dr. D. B. Patil, Dr. Ruikar visited exhibition



Vivekanand College, Kolhapur

Department of Microbiology

B.Sc.II Roll No.

(2018-2019)

Sr.No.	Name of Student	Roll No.	Sign.
1	ANUSE NEHA NANDKISHOR	8330	<i>ANUSE</i>
2	ATHALE ISHA ANIKET	8331	<i>ATHALE</i>
3	BAND MANSI YASHWANT	8332	<i>BAND</i>
4	BANDGAR ROHINI SURESH	8333	<i>BANDGAR</i>
5	BHAGWAT PRATHAMESH BHAGAWANTSINH	8334	<i>BHAGWAT</i>
6	CHOUGULE PRERNA RAJU	8335	<i>CHOUGULE</i>
7	GARANDE PRERNA VISHNU	8336	<i>GARANDE</i>
8	GHOSALKAR PRAJAKTA PRABHAKAR	8337	<i>GHOSALKAR</i>
9	GIRI BHAGYASHREE SURESH	8338	<i>GIRI</i>
10	JADHAV PREETI SHIVAJI	8339	<i>JADHAV</i>
11	JANGAM AMRUTA ASHOK	8340	<i>JANGAM</i>
12	KAMBLE PRATIKSHA GANESH	8341	<i>KAMBLE</i>
13	KATAWARE SHRADHA SUDHAKAR	8342	<i>KATAWARE</i>
14	KENDRE SHRINIVA VASANTRAO	8343	<i>KENDRE</i>
15	KOTHALIKAR POOJA ANANDA	8344	<i>KOTHALIKAR</i>
16	MUDLKAR YOGITA BALKRISHNA	8345	<i>MUDLKAR</i>
17	MUJAWAR AYANALI DASTAGIR	8346	<i>MUJAWAR</i>
18	NIKALJE POOJA FULCHAND	8347	<i>NIKALJE</i>
19	PATIL AARATI PANDURANG	8348	<i>PATIL</i>
20	PATIL ANIKET AKARAM	8349	<i>PATIL</i>
21	PATIL PRAJAKTA PRAKASH	8350	<i>PATIL</i>
22	PATIL PRATIBHA PUSHKARAJ	8351	<i>PATIL</i>
23	PATIL PRATIKSHA ANIL	8352	<i>PATIL</i>
24	PATIL SNEHAL SUDHAKAR	8353	<i>PATIL</i>
25	RAJADNYA CHAITANYA MILIND	8354	<i>RAJADNYA</i>
26	SANGVADEKAR NIRANJANDAS ANAND	8355	<i>SANGVADEKAR</i>
27	SHINDE HARSHADA SAMBAJI	8356	<i>SHINDE</i>
29	SHINGE AASHUTOSH JAYAWANT	8357	<i>SHINGE</i>
30	VIBHUTE VAIBHAVI GIRISH	8358	<i>VIBHUTE</i>

Jadhav Aishwarya Ajitkum. 8312 *8312*

Choudhari Rutuja Dileepa. 8308 *8308*



M. S. Kulkarni
HEAD
DEPARTMENT OF MICROBIOLOGY
VIVEKANAND COLLEGE, KOLHAPUR
(AUTONOMOUS)

'विवेकानंद' मध्ये

फूड फेस्टिव्हल

कोल्हापूर : येथील विवेकानंद महाविद्यालयाच्या सूक्ष्मजीवशास्त्र विभागाच्यावतीने फर्म मॅटेड फूड फेस्टिव्हल घेण्यात आला. दैनंदिन आहारातील इडली, डोसा, ढोकळा असे आंबयलेले पदार्थ, यातील सूक्ष्मजीव व त्यांचे महत्त्व विषद करण्यासाठी हे प्रदर्शन घेतले. या उपक्रमासाठी प्राचार्या डॉ. एस. वाय. होनगेकर यांचे मार्गदर्शन लाभले. यावेळी विभागप्रमुख प्रा. एस. बी. कुसल, डॉ. डी. बी. पाटील, प्रा. एस. एम. रुईकर यांच्यासह मोठ्या संख्येने विद्यार्थी उपस्थित होते.



student.

VIVEKANAND COLLEGE, KOLHAPUR

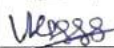
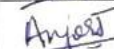
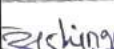
Department of Microbiology.

'Fermented Food Exhibition'

Feedback form

Date : 09/01/2019

Time :

Name & Class	Feedback	Sign
Saurabh Chougale		
Utkarsh Kesarkar		
Anjan Jadhav	Very delicious, jalebi was good. & mattha too. Idli was also delicious. Keep it up	
	micro department!	
Arti Mundhe	very nice exhibition. keep it up..	
Shingore Anel.	very delicious. good job	
	and fabulous! nice-work.	
Saurabh Kumbhar	Very nice	
Rukya Mane	great-work	
Utkatsha Lambe	Very nice.	
Sheetal Dhokare	Very nice, great work.	
Pranali Methe	Very nice,	

Name & Class	Feedback	Sign	Name & Class	Feedback	Sign
Mane Vidya Rajaram Bsc-III	The taste of food is very good. foods are healthy for every people life.	<u>Mane</u>	Yasmin Sanadi B.sc-III (Maths)	very tasty and healthy Food Exhibition. very Nice.	<u>Sanadi</u>
Amruta Danekar B.sc II	very good	<u>Danekar</u>	Amruta Khodbale B.sc II	Food test very nice	<u>Khodbale</u>
Nishigandha Yadav B-sc-II	Nice. testy	<u>Nishigandha</u>	Swaranjali Kanble B.sc II	really interesting, keep it up.	<u>Swaranjali Kanble</u>
Nishigandha Patil B.sc II	Nice. testy	<u>Patil</u>	Sayli S. Patil	Nice	<u>Patil</u>
Tegswini Korgaonkar. B.sc. III	Nice.	<u>Tegswini</u>	Sheikoni Rathod	Nice	<u>Rathod</u>
Nisha Patil B.Sc II	Very nice food exhibition.	<u>Nisha</u>	Neha Vijay Patil	Good	<u>Patil</u>
Nikita Patil B.sc II	testy, healthy & m yammy food. enjoy it	<u>Nikita</u>	Akshay Bansode B-sc-II	Vishay cult	<u>Bansode</u>
Ragini Bhatke B.sc II	Very Nice. and testy.	<u>Bhatke</u>	Ashish G. Bhat B-sc-II	very good !!!	<u>Bhat</u>
			Manasi Havale B.sc. I	very good !	<u>Havale</u>
			Nilam Varate B.Sc.-I	excellent! 😊	<u>Varate</u>

VIVEKANAND COLLEGE, KOLHAPUR

Department of Microbiology.

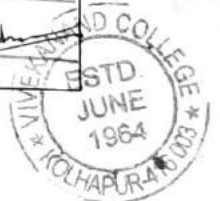
'Fermented Food Exhibition'

Feedback form

Date: 09/01/2019

Time: 11:30 am onwards

Name & Class	Feedback	Sign
Shruti Haridas Bajage SSAns	very nice	shruti
Vaishnavi Suhil Mahale	very good	vaishnavi
Sanika Sanjay Patil	very nice	sanika
Divyanshi Digambar Mali	very good	divyanshi
Snehal Bhousheb Hasure	very nice	snehal
Pournima Khandekar	very nice	P.M.K
Aishwarya Kumbhar	very nice	Aishwarya



Name & class	Feedback	Sign	Name & class	Feedback	Sign
Sayali Mane B.Sc II	very nice	<u>Ashwini</u>	Sadanand Malawade	Fantastic event	<u>Sadanand</u>
Gayatri Kamathkar B.Sc II	very nice.	<u>Mamatha</u>	Ahijest Patil	Fabulous	<u>Ahijest</u>
Ravina Patil BSC-II	very nice	<u>Ravi</u>	Patil Yogesh	Nice event	<u>Yogesh</u>
Poonam Rugg.	very nice & delicious 😊	<u>Chugga</u>	Patil Shwetal	Nice	<u>Shwetal</u>
Mohini Koli	very nice & tasty	<u>Meli</u>	Vazute Samradnyi	Nice event	<u>Vazute</u>
Pradnya P. Kamble	Innovative	<u>P.P.K</u>	Kajal Tadhar.	fantastic Event	<u>Kajal</u>
Trupti Thorat Bsc-II	yet tasty.	<u>T.Thorat</u>	Rutuja Chougale	Nice event	<u>RChougale</u>
Samruddhi Shahapurkar	Very well organised, healthy	<u>Sam</u>	Shital Chougale	Nice	<u>SChougale</u>
BSc-II	helpful for gaining knowledge	<u>Sam</u>	Poonoti S. Ghosalkar	Nice	<u>P.S.</u>
Suryanshi Smilal Kamble	very nice	<u>Sam</u>	Chavan Harshada	very nice event	<u>Harshada</u>
Desai Ashwini	very nice	<u>Desai</u>	Maziya Bagwan	All dishes are very nice, tasty, delicious.	<u>M.Bagwan</u>
Priyanka Karode	Poster presentation is very good	<u>P.Karode</u>	P.P. batch	I no. & Zakkas.	<u>P.Karode</u>
Shinde Marisha	knowledgeful	<u>Shinde</u>	Sujata Patil (B.Sc-II)	Fruitkand, Matta, and Jalebi are very Tasty.	<u>Sujata</u>
Rutuja Patil BSc II	testy on foods	<u>R.Patil</u>	Namrata Chougale. (B.Sc-III)	Very innovative.	<u>Namrata</u>
Rajesh S. Patil BSc II	Very nice, testy	<u>R.Patil</u>	Gayatri Vikas Ladgavakar (B.Sc-II)	Fermentation foods are healthy in our life we introduce this foods. it's good. & thanks for department.	<u>Gayatri</u>
Rushillesh A. Ranavane	very nice,	<u>R.A.</u>			
Rajvardhan S. Patil	KKK, beautiful	<u>R.S.</u>	Kamble Snehal C.	so tasty all food item. Good.	
	Fabulous				

Name & Class	Feedback	Sign	Name & Class	Feedback	Sign
Tejaswini . k. Patil B.sc - II nd YEAR	Yummi 	<u>Flant</u>	Neha G. Gavane	Nice	<u>Pravara</u>
Vedanti . v. Patil B.sc - II nd YEAR	very nice	<u>Pati</u>	Jaywant R. Kumbhar. BSC. II.	Nice.	<u>Rumbhar</u>
Pratiksha Kadam B. SC. II	Very nice	P.S. Kadam	Vaishali P. Nangare Patil.	Nice	<u>Nangare</u>
Sonal A. Bhor	Excellent	<u>मिनल भोरे</u>	Shruti U. Ayare	Excellent	<u>Shruti</u>
Dhanashri . P. Pujari.	Yummy.	<u>Pujari</u>	Patil Vaishnavi V.	Nice	<u>Aav</u>
Saurabh K. Borgave	Marvelous	<u>Borgave</u>	Sayali Chavan	Excellent	<u>Chavan</u>
Komal Dige	Yummy	<u>Dige</u>	Rutuja Naik Bsc. Fy.	Best.	<u>R. Naik</u>
Fahim Shaikh	Excellent	<u>Shaikh</u>	Kalika Dhanashri D (Msc F)	Nice	<u>D. Naik</u>
Sanket Madhale	Fabulous 	<u>Madhale</u>	Deepak Tate	Excellent	<u>Tate</u>
Bhalchandra Tambe	very nice	<u>Tambe</u>	Bunty Madake	अतिशय उत्तम Best	<u>Madake</u>
Anirudh Ingale.	very nice, gorgeous, fantastic	<u>Ingale</u>	Samaadhi Gelikarad.		<u>Gelikarad</u>
GURAV DHANANJAY	Tasty	D.K.G			
Indulkar Digvijay	yummy	<u>Digvijay</u>			
Ankita Sammukh	Tasty	<u>Ankita</u>			



VIVEKANAND COLLEGE, KOLHAPUR

Department of Microbiology.

'Fermented Food Exhibition'

Feedback form

Date: 09/01/2019

Time: 11:30 a.m onwards.

Name & Class	Feedback	Sign
Rutuja Ranjeet Khandekar - II nd BSc	very good.	R.R. Khandekar
Anisa Aji Nadab B.Sc. III - Physics.	Very delicious, yummy & decorative food.	Neelab.
All Department	Very tasty & healthy. We learnt that fermentation is healthy process for cooking.	
Swaroop Kumbhar BSc III (All Physics Department)	best.	
Poojil Pati (B.Sc III) phy	Innovative	
Sourabh Patel	Best	Spach
Sande Marasi	It's something different from other programs.	
	Best one	m. souh.
Deepnil Gawali	good food, best, very good	Ste
Rohit Gawali	best food very good	Bawli

Name & class	Feedback	sign	Name & class	Feedback	
Asharani Navale Bsc III	Very tasty, good and delight.	<u>Amrante</u>	Kumale Gaurav, Gaurav B.Sc III	very tasty, good, nice	
Pooja Patil Bsc III	Very nice, delicious	<u>P.Patil</u>	Rushikesh Pralhad Patil f.	It's a very nice work and test from this Department.	<u>Rushikesh</u>
Aishwarya Kadam B.Sc II	Very nice exhibition delicious	<u>A.R. Kadam</u>	Vaibhavi Sambhaji Patil	Exhibition खान होते. Fermented food चा आपल्या आरोग्यासाठी खूप फायदा होते. सर्व पदार्थ खूप खान होते. It's a very nice exhibition	<u>Vaibhavi</u>
Shraddha Patil B.Sc II	very nice	<u>Patil</u>	Prajakta Y. Hujare CB.Sc III	very nice & delicious.	<u>Prajakta</u>
Yashashee Patil B.Sc II	Testy, very nice	<u>Patil</u>	Swapnali V. Patil	Exhibition खूप खान होते. आणि त्या संगठ्या पदार्थासुद्धा आपल्या आरोग्यासाठी फायदा होते	<u>Patil</u>
Rajani Kamble B.Sc II	very very testy,	<u>R.Kamble</u>	Shubhada S. Magdum.	असे Exhibition arrange करत जावा & आम्हाला आमंत्रण देत जावा, very nice, keep it up.	<u>Magdum</u>
Savita Lombe. B.Sc. II	Very nice & testy dishes.	<u>Lombe</u>	Komal S. Ulope.	It is really good.	<u>Komal</u>
Geeta. Tewari B.Sc. II	The taste was so good; good for Health also, and good in taste	<u>Geeta</u>	Abhijit. T. Shinde.	All dishes are very testy	<u>Shinde</u>
Prasad Kamble Bsc-II	Taste was good as well as explanation was also good	<u>Prasad</u>	Rajesh. S. Shingade	All dishes very nice & testy	<u>Shingade</u>
Sachin Kamble Bsc-II	Food test is very good improve explanation quality	<u>Sachin</u>	Nilesh S. Birnale	All dishes very testy	<u>Birnale</u>
			Akshay D. Mawale	आपल्याला आवडते	<u>Mawale</u>
			Amruta. S. Bhalekar	All dishes are very testy	<u>Bhalekar</u>
Atin K. Mahaldar B-sc. II	Taste खान होती आणि सर्व product आरोग्यासाठी	<u>Mahaldar</u>	Sonal S. Babur	All dishes are very nice, keep it up	<u>Babur</u>



VIVEKANAND COLLEGE, KOLHAPUR

Department of Microbiology.

'Fermented Food Exhibition'

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Name & Class	Feedback	Sign
Rohini Gadgil	tasty	<u>Rohini</u>
Neha Mali	so nice event.	<u>Neha</u>
Bhosale Harshada	so nice event, & good	<u>Harshada</u>
Vaishnavi Haude (Bsc II)	Very nice Exhibition. most informative about various dishes	<u>Vaishnavi</u>
Poojisha sardar Gaud.	tasty dishes and very nice exhibition	<u>Poojisha</u>
Nilam Vijay Patil.	Buttermilk dosa was very tasty and delicious and exhibition very nice	<u>Nilam</u>



VIVEKANAND COLLEGE, KOLHAPUR

Department of Microbiology.

'Fermented Food Exhibition'

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Name & Class	Feedback	Sign
Saloni Sandar Angre B.Sc. II	fermentations foods are very very tasty, and healthy to Eat.	<u>Saloni</u>
Shiwani Ghewari	very good, tasty, healthy	<u>Shiwani</u>
Pratiksha Patil	very delicious and tasty	<u>Pratiksha</u>
Asmita Jadhav	Different experience, very nice presentation.	<u>Asmita</u>
Supriya Sunkar	Very nice, we enjoyed it. It gave lots of fun	<u>Supriya</u>
Korape Pruthvi	kdK	<u>Korape</u>
Amruta Shingare	very very nice. we are enjoyed.	<u>Amruta</u>



Name & Class	Feedback	Sign	Name & Class	Feedback	Sign
shinde Projakta P.	Tasty, Healthy	Shinde	shital-k. Malap.	very nice	Shital-k.
Vasudha S. Bhosale	Very nice. Testy & we know about healthy side of testy food.	Shinde	Shreyo Sutar.	very nice 😊	Sutar
Lohar Susmita Subhash	Good and healthy food. Fantastic garnishing.	Susmita	Pratibha Rosal	very good 😊	Pratibha
Mohajan Shweta Sadashiv	Delicious, Tasty,	Mohajan	Omkar. Patil.	nice.	Omkar
Momin Misba Ilyas	Yummy, 😊	Momin	Pratik Patil	nice	Pratik
Sharvati B. Kattkar.	Nice Activity	Sharvati	Sakshi Powar.	Excellent.	Sakshi
Sai A. Gekwad	Tasty & nice	Sai	Snehal Redekar	very nice	Snehal
Rutuja. N. Londhe.	Its Intreshing.	Rutuja			
Megha. N. Barge.	Exhibition very nice.	Barge.			
Rutwik S. Sonawane.	Nice 😊	Rutwik			
Rutwik M. Ghodake.	Yummy 😊	Rutwik			
Karpak A. Chile.	Yummy 😊	Karpak			
Pratibha M. Khade	Yummy & exhibition decoration nice	Pratibha			



Name & Class	Feedback	Sign	Name & Class	Feedback	Sign
Omkar S-Nale BSC-III	The exhibition is excellent	<u>Omkar</u>	Sanjeev M. BSC-II	good,	<u>Sanjeev</u>
Aniket Kapade BSC-III	Very very good it is	<u>Aniket</u>	Ashish N. Mohite BSC-II	<u>Better</u>	<u>Ashish</u>
Vivek Nagarekar BSC-II	good.	<u>Vivek</u>	Vaishali Patil BSC-III	very good	<u>Vaishali</u>
Shubham Khot BSC-II	good	<u>Shubham</u>	Nita Tanaji Powar BSC-I	very good, sweet	<u>Nita</u>
Amruta Parit BSC-II	very good	<u>Amruta</u>	Monica A. Sutor BSC-I	Excellent	<u>Monica</u>
Kajal Gajkwad BSC-II	very good	<u>Kajal</u>	Priyanka V. Humbe BSC-II	Excellent	<u>Priyanka</u>
Pallavi Chandanshive BSC-II	very good	<u>Pallavi</u>	Vivek D-koli - BSC-I	Nice one - Butter milk Dosa, Mattha	<u>Vivek</u>
Pratik Patil B.S.C-II	Very good	<u>Pratik</u>			
Annapurna Shelar B.S.C-II	Dosa & Fruitkhand awesome ;)	<u>Annapurna</u>			
Shweta Alamelcar	good	<u>Shweta</u>			



VIVEKANAND COLLEGE, KOLHAPUR
Department of Microbiology.

'Fermented Food Exhibition'

Feedback form

Date : 09/01/19

Time :

Name & Class	Feedback	Sign
Shri M.N. Maglum	Very Good, Excellant	Sh
shri S.V. Ingale	Very Good Excellant	Shri
Ms. R.Y. Patil	Excellent, Congealation to all staff members & students. Hope you will arrange another events like this.	
Dr V.B. Waghmare	It was a wonderful experience by visiting the exhibition. Best wishes to Department of Microbiology.	Dr
Mr. P.R. Bagade	Very Nice -	Mr
Mrs. P. D. Patil.	It was really good experience Excellent Work by students!	

VIVEKANAND COLLEGE, KOLHAPUR
Department of Microbiology.

'Fermented Food Exhibition'

Feedback form

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Time :

Name & Class	Feedback	Sign
Prof Salokhe Sahish P.	Microbiology exhibition on various dishes & beverages is informative & thought provoking.	
	It give lot of information regarding our traditional dishes & beverages with their nutritional value & usefulness in health. Exhibition is well organized. Fresh all are welcome to this wonderful activity	
	Challenge.	
Mr. Shinde S.D.	Exhibition Excellent - Students have taken lot of effort & with huge enthusiasm entertained all - full of stomach - - -	
Mr. Daji yeshu	खाना वास्तव. कार्यक्रम खाना आला.	may

VIVEKANAND COLLEGE, KOLHAPUR
Department of Microbiology.

'Fermented Food Exhibition'

Feedback form

Date : 09/01/19

Time :

Name & Class	Feedback	Sign
Mrs M. B. Sakumbe (Botany)	Good activity	Chm
Ms. Godase V.H. (Botany)	Good activity.	28/1
Mrs. S.P. Nalawade (Jr. comp SCI)	Nice activity - very Good.	S/P
Shri. Amil S. Pawar O.S. & office staff.	Nice activity - very Good, Excellent	Shri
Shri Patil S.V. office staff	Very nice & Excellent.	Shri
Ms. Mang. R.R. BSc. ag.	Good Presentation & Initiative for students	R.R.
Mr. Kulkarni. S.G. (Biotech)	very excellent preparation & collection with knowledge depth of students	S.G.
Mr. A.L. Upadhye (Biotech)	Excellent Activity, good presentation	A.L.
Miss A.B. Patil (Biology)	Very Nice preparation	A.B.
Mr. D.M. Panholkar (E.E.)	Excellent Activity, Very Nice	D.M.
Mr. S.D. Jadhav (E.E.)	Very effective to understand various fermentation process.	S.D.
Dr. V.C. Mahajan (H.E.) Retired	V	V.C.



VIVEKANAND COLLEGE, KOLHAPUR
Department of Microbiology.

'Fermented Food Exhibition'

Feedback form

Date :

Time :

Name & Class	Feedback	Sign
Mrs. A.P. Jadhav	it was very nice, yummy food.	
Mrs. More V.N.	Excellent	V.N. more
Mr. R.A. Kalel.	Excellent	
Mr. S.S. Kadam	It was excellent Concept thank u department of Microbiology to give excellent event	
Miss. J.M. Gaware.	Excellent idea - To promote students.	J.M. Gaware
Ms. C.M. Dalavi	Exhibition and Concept is very good, and students applicable and promotive. Wish you all the best and Congratulate.	C.M. Dalavi
S P Misal	अति उत्तम उत्तम उत्तम उत्तम	S P Misal

VIVEKANAND COLLEGE, KOLHAPUR

Department of Microbiology.

'Fermented Food Exhibition'

Feedback form

Date : 09/1/19

Time :

Name & Class	Feedback	Sign
Radhika N. More (clerk)	सर्व विद्यार्थ्यांचा उपक्रम चांगला आहे.	Amr
Amruta S. Shilke.	सर्व पदार्थ छान होते.	Am
Hiren M. M. D.	विद्यार्थी व. विद्यार्थिनींचा उपक्रम अत्यंत महत्वाचा.	M. D.
Prof S. R. Patil	Students of microbiology taken good effort with microbial knowledge in food technology.	S. R.
A. S. Dhoniakar	सर्व पदार्थांची चव अति उत्तम आले आहे.	AS
Ravindra Kamble	सर्व पदार्थ उत्तम प्रकारे लागवले आणि चवदार होते.	Rav
B. B. Vadrale.	सर्व पदार्थ उत्कृष्ट बनवले आहे.	B. B.
A. J. Patil.	Got information of microbiology behind the foods.	A. J.
Dr. D. S. Gaitwal	Excellent exhibition and all types of food	DSG



VIVEKANAND COLLEGE, KOLHAPUR
Department of Microbiology.

'Fermented Food Exhibition'

Feedback form

Date : 09/1/19

Time :

Name & Class	Feedback	Sign
श्री. माळी अश्विनी परागा इंजिनीयरी विभाग	असंत चांगले उपक्रम आहे / विद्यार्थ्यांनी बनवलेले पदार्थ उत्तम झालेले आहेत.	
डॉ. अरिफ महान हिंदी विभाग	बेहतरीन... हर चीज उत्तम वनी है	
प्रा. डॉ. किरण पां. शिंदे, प्राणीशास्त्र विभाग	विद्यार्थ्यांमध्ये आपल्या विषयातील आवड वाढविण्यासाठी पाककृतीची बापरकरून माहिती देण्यात येत आहे. मुलांमधील प्रेरणा जागृत झाली आहे. अतिशय सुलभ आहे. मुलांमधील प्रेरणा जागृत झाली आहे. अतिशय सुलभ आहे.	
श्री. शिंकारे वासु. राम	मुलांनी केलेला उपक्रम अतिशय चांगला आहे	
श्री. मोर आर. टी.	आयुष्य मध्ये चांगला उपक्रम नोंदवला आहे तो उपक्रम प्रत्येक विद्यार्थ्यामध्ये नोंदवला जाईल. विद्यार्थ्यांनी त्यांचा चांगला जायदा दिला.	
प्री. पी. गवळी (इंग्रजी)	Fermentation Food items वर चवदार मेजवानी होती	
एस. ए. पाटील (इंग्रजी)	जाविळपूर उपक्रम आहे.	
M. N. maske (इंग्रजी)	विद्यार्थ्यांनी कलाकुसारी वापर करीत उपक्रम,	
J. A. Chavan Comp. Sci	Efforts are Countable	

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VIVEKANAND COLLEGE, KOLHAPUR

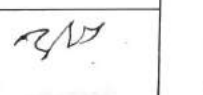
Department of Microbiology.

'Fermented Food Exhibition'

Feedback form

Date : 9/11/2019

Time : 11:30

Name & Class	Feedback	Sign
S.M. Runkar ASSO PROF.	Nice Exhibition of fermented food, beautifully prepared.	
MR. HIRKUDE V.R.	प्रयोगशालिक उपक्रम अतिशय सुंदर — दृष्ट्या.	
श्री. के. आर्. गोमले	वस्तु वस्तु सुंदर उपक्रम व चवीर पदार्थ खाणाई मिश्रण त्यावरून घेतला	
का. व्ही. सहाय	पदार्थ विविध तरेतून रेपून शिरित उपक्रमद्वारे दख्खन हात उपक्रम राबविता दख्खन.	
श्री. प्रदीप मा. पारीक	वस्तु सुंदर उपक्रम आहे. दख्खन	
श्री. जय द. शीवडे	सुंदर उपक्रम आहे दख्खन	
श्री. कल्याण के. वरि.	लव पदार्थ अहमिती शिकणे आले	



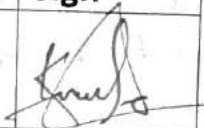
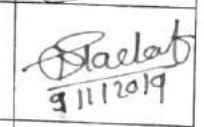
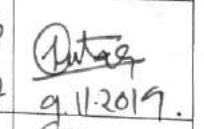
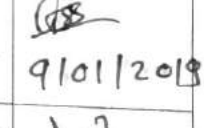
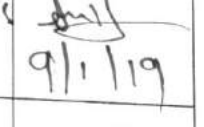
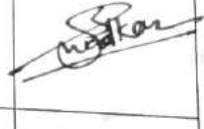
VIVEKANAND COLLEGE, KOLHAPUR
Department of Microbiology.

'Fermented Food Exhibition'

Feedback form

Date: 09/01/19

Time:

Name & Class	Feedback	Sign
Dr. K.A. Undale Chemistry	Activity is very nice & definitely will be fruitful for participants	
Miss. S.H. Nadaf Biotechnology	Nice activity, best efforts taken by Teachers and students.	 9/11/2019
Mr. Shubham. S. Jutar	Nice work carried out by students and teachers Nice activity. felt very happy to be part of it	 9.11.2019.
Salunkhe Geetanjali B. Jr. Lec:	Nice Activity. All products are very nice.	 9/01/2019
Bhosale S.M.	Good awareness about fermented food. All the best.	 9/1/19
Wadkar S.S	Nice activity	
Bansode S.V.	good activity	