

Rajarshi Shahu Mahavidyalaya (Auto.), Latur

Department of Microbiology

A) A SUMMARY REPORT

1) Title of Programme:	Fermented Food Exhibition:Microbiom			
2) Name of Organizing Department/Unit:	Microbiology			
3) Name of the Coordinator(s)/ Convener(s)/ Organizer(s) of the Programme:	Convener: Dr. D. V. Vedpathak Organizing Secretary: Dr. K. G. Maske			
4) Date(s) of the Programme:	28 th December 2021			
5) Venue:	Auditorium			
6) Target Group:	Microbiology U.G.&P.G. Students			
7) Number of Participants:	Male	Female	Total	
A separate list with signatures be maintained in the department/Unit)	Teaching	02	04	06
	Non-Teaching	02	-	02
	Students	12	21	33
8) Name(s) and details of Resource Person(s), if any:				
9) Total Expenditure for the Programme:				
10) Source of Funding:				

B) Activity Report

i. Title: Fermented Food Exhibition: Microbiom

ii. Introduction: Fermented Food Exhibition Programme for U.G and P.G students was organized on 28th December 2021 by Department of Microbiology and MICROBIOL Association at the auditorium.

iii. Objectives of the Programme/ issues addressed

To make aware the students about potential of microorganisms to ferment food and how to utilize the microorganisms in our day to day life.

iv. Details of Participants (number, profession, geographical representation, sex ratio, etc; a separate list can be attached as Appendix with the full details if necessary)

Profession	No of Participants	Geographic Distribution		Sex ratio
		State	Out of State	
Students	33	33		
Researchers				
Faculties	06	06		
Industry Person				

v. Brief Summary of Events/ Sessions

Fermented Food Exhibition programme was organized on the occasion of Louis Pasteur's Birth Anniversary on 28th Dec.2021. Chairperson for this programme was the Principal Dr.M.H.Gavhane who inaugurated the exhibition accompanying with Vice principal Prof. S.N.Shinde. In the beginning of the programme students presented their fermented food items along with a detailed information about microbiom with the help of poster.. Dr. D. S. Rathod, Mr. K.I. Momin and Mr.M.S.Sudewad evaluated the student participants. Dr.K.G.Maske madam guided the students about the importance of fermented food in human life. The programme was concluded with vote of thanks by Dr.D.V.Vedpathak.

vi. Conclusion, with Feedback on the Programme:

Fermented food exhibition was a very healthy competition for the students to make fermented food at their own. Students participated very actively and the winners of the competition were declared as:

First Prize: Miss.Barge Pratiksha

Second Prize: Mr.Harane Shivam

Third Prize: Miss.Dane Shweta

Consolation Prize: Miss.Bidada Shrushti

vii. Any Appendix If Necessary (the report should be limited to 2 pages; any additional relevant information may be put in an Appendix)

Signature of HoD/ In-charge Support Unit

C) Geotagged Photographs – Not more Than 5 Photos (hard and soft copies to be maintained by the department/ Unit).

D) Link of Video of the programme if any (Video may be uploaded on college website/ YouTube, etc.)

E) Copies of Brochure Prepared for the Programme (hard and soft copies to be maintained by the department/ Unit).

F) Any Other Publicity Material (news reports, online publicity, etc) (hard and soft copies to be maintained by the department/ Unit).



Hon.Prin.Dr.M.H.Gavhane examining the fermented foods prepared by the students



Respected examiners evaluating the fermented foods prepared by the students

