



Shiv Chhatrapati Shikshan Santha's
Rajarshi Shahu Mahavidyalaya (Autonomous), Latur
Department of Microbiology
A) A Summary Report of the Activity

1) Title of Programme:		Sir Louis Pasteur Day: Fermented food exhibition		
2) Name of Organizing Department/Unit:		Department of Microbiology		
3) Name of the Coordinator(s)/ Convener(s)/ Organizer(s) of the Programme:		Chief Organizer: Dr. Mahadev Gavhane, Principal Convener: Dr. K. G. Maske Organizing Secretary: Dr. D. V. Vedpathak		
4) Date(s) of the Programme:		28 th December, 2021		
5) Venue:		Auditorium, RSM(A), Latur		
6) Target Group:		Students of B.Sc. and M. Sc.		
7) Number of Participants:		Male	Female	Total
A separate list with signatures be maintained in the department/Unit)	Teaching	00	00	00
	Non-Teaching	00	00	00
	Students	13	21	34
8) Name(s) and details of Resource Person(s), if any:		Nil		
9) Total Expenditure for the Programme:		Free		
10) Source of Funding:		Not Applicable		

B) Report

i. Title:

Sir Louis Pasteur Day: Fermented food exhibition

ii. Introduction:

Fermentation is a process in which bacteria and yeast break down sugars. Not only does it enhance food preservation, but eating fermented foods can also boost the number of beneficial bacteria, or probiotics, in our gut. Probiotics are associated with a variety of health benefits, including improved digestion, better immunity, and even increased weight loss. M. Sc. First year microbiology students study different types of fermented food and their production techniques as a part of syllabus. The exhibition of fermented foods enables students to understand the text and techniques for its preparation as well as to present it decoratively to the consumers.

iii. Objectives of the Programme / issues addressed:

1. To enable students to understand the techniques food fermentation and its presentation
2. To raise visitor awareness of the importance of fermented foods in human health.

iv. Details of Participants:

34 participants (13 Male and 21 Female) attended the exhibition

v. Brief Summary of Events/ Sessions

34 students of M.Sc. First year class has participated in the Sir Louis Pasteur Day: Fermented food exhibition. Principal Dr. Mahadev Gavhane inaugurated the exhibition in presence of Vice Principal Prof. Sadashiv Shinde and HoD Dr. K.G. Maske. Students prepared and decoratively presented variety of fermented foods such as *Idli*, *Wada*, *Jalebi*, Pickles, sourcrats, fermented milk, *Ambil* etc. The college students and faculties interestingly visited the exhibition. Dr. Dnyaneshwar Rathod, Dr. Maroti Sudewad and Dr. Bhandare interacted with students as examiner. It was a deliciously joyful experience to everyone. During valedictory program Vice Principal Prof. Sadashiv Shinde appreciated the efforts taken by students and staff for organizing the exhibition.

vi. Conclusion, with Feedback on the Programme

Students gained the experience of food fermentation technique and its decorative presentation. They also learnt how to make people aware about healthy foods

vii. Any Appendix If Necessary

List of participants attached

Date: 28.12.2021

Convener/HoD

HEAD

Dept. of Microbiology,
Rajarshi Shahu Mahavidyalaya
LATUR - 413 512



Principal
PRINCIPAL

Rajarshi Shahu Mahavidyalaya
(Autonomous), Latur

C) Geotagged Photographs



Principal Dr Mahadev Gavhane, Vice Principal Prof. Sadashiv Shinde, HoD Dr. K. G. Maske and Staff members



Students exhibiting their fermented food products



Respected examiners Dr. Rathod and Dr. Sudewad observing and interacting with students



Principal Dr. Mahadev Gavhane, Vice Principal Prof. Sadashiv Shinde and HoD Dr. K. G. Maske observing and interacting with students



Vice Principal Prof. Sadashiv Shinde, HoD Dr. K. G. Maske and the staff of Microbiology department in valedictory function

Rajarshi Shahu Mahavidyalaya (Autonomous), Latur

Department of Microbiology

Organised

Sir Louis Pasteur Day: Fermented food exhibition

List of Participants (on 28th December, 2021)

Sr. No.	Name Of The Student	Gender	Designation
1.	Barge Pratiksha Suryakant	Female	Student
2.	Bhishti Saima Md Javeed	Female	Student
3.	Bidada Shrushti Shivprasad	Female	Student
4.	Changlerkar Shravani	Female	Student
5.	Dane Shweta Vilas	Female	Student
6.	Ghogare Pratiksha Shivaji	Female	Student
7.	Gurle Vaibhav Dnyaneshwar	Male	Student
8.	Harne Shivam Subhash	Male	Student
9.	Hodge Asawari Sainath	Female	Student
10.	Hunde Somnath Madhavrao	Male	Student
11.	Jadhav Nikita Atul	Female	Student
12.	Joshi Akanksha	Female	Student
13.	Joshi Shruti	Female	Student
14.	Kachave Mohini Vikramsinh	Female	Student
15.	Kadam Aditya	Male	Student
16.	Kale Anuja Bhaskar	Female	Student
17.	Kale Trupti Bhaskar	Female	Student
18.	Kalme Gitashree Ramdas	Female	Student
19.	Kapse Akshata Narayan	Female	Student
20.	Kumthekar Rushikesh	Male	Student
21.	Landge Sneha Pandurang	Female	Student
22.	Mashette Rushikesh Anilkumar	Male	Student
23.	Panchal Balaji Gopal	Male	Student
24.	Parale Gahineenath Tukaram	Male	Student
25.	Patil Pratiksha Umesh	Female	Student
26.	Patil Rohit Vishnu	Male	Student
27.	Patil Vishnu Dilip	Male	Student
28.	Patne Shailesh Suresh	Male	Student
29.	Salunke Shailesh Balaji	Male	Student
30.	Shinde Swapnpriya Vasantrao	Female	Student
31.	Suryawanshi Sanjay Ramchandra	Male	Student
32.	Tekale Sandhyarani Balbhim	Female	Student
33.	Yemekar Akanksha Ashokrao	Female	Student
34.	Yerte Rutuja Manmath	Female	Student

Date: 28.12.2021


Convener/HoD
HEAD
Dept. of Microbiology
Rajarshi Shahu Mahavidyalaya
Latur - 413 512




Principal
PRINCIPAL
Rajarshi Shahu Mahavidyalaya
(Autonomous), Latur