



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

1) Title of Programme:		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 Coordinator: Prof. A. B. Dhaigude		
4) Date(s) of the Programme:		30 th January 2023		
5) Venue:		Auditorium		
6) Target Group:		Students of UG and PG in Microbiology and faculties		
7) Number of Participants:		Male	Female	Total
A separate list with signatures be maintained in the department/Unit)	Teaching	01	06	07
	Non-Teaching	Nil	Nil	Nil
	Students	10	22	32
Total				39
8) Name(s) and details of Resource Person(s), if any: Judge		Ms. P. D. Mane, Mrs. A. B. Dhaigude, Dept. of Microbiology, RSM(A), Latur		
9) Total Expenditure for the Programme:		1000.00 Rs		
10) Source of Funding:		Student participants and Institution		

B) Report

i. Title: "Fermented food exhibition"

ii. Introduction:

Department of Microbiology organized fermented food exhibition on 30 January 2023@ 3.00 PM to celebrate birth anniversary of Sir Louis Pasteur. 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.

iii. Objectives of the Programme / issues addressed:

1. To enable students to understand the process of food fermentation and its importance.
2. To raise awareness of the importance of fermented foods and probiotics in human health.
3. Motivate students about entrepreneurial development.

iv. Details of Participants:

39 participants (11 Male and 28 Female) participated in the exhibition

v. Brief Summary of Events/ Sessions

UG and PG students presented different types fermented food in this exhibition. This exhibition was inaugurated by Principal Dr. Mahadev Gavhane in presence of Vice Principal Prof. Sadashiv Shinde and Dr. K.G. Maske Head, Department of Microbiology ,Dr. D. V. Vedpathak. Students prepared and decoratively presented variety of fermented foods such as *Idli*, *Wada*, *Jalebi*, Pickles, sauerkrauts, fermented milk, *Ambil* etc. The college students and faculties interestingly visited the exhibition and interacted with students. It was a deliciously joyful experience to everyone. During valedictory program Vice Principal Prof. S.N. Shinde appreciated the efforts taken by students and staff for organizing the exhibition. Prof. P.D. Mane presented vote of thanks.

vi. Conclusion, with Feedback

Students gained the experience of food fermentation processes 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: 30th January, 2023.


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




PRINCIPAL
Rajarshi Shahu Mahavidyalaya
(Autonomous), Latur

C) Geotagged Photographs/ Screenshots

 <p>Prof. Sushil Inchure observing and interacting with students</p>	 <p>Mrs. A. B. Dhaigude and Ms. S. S. Deshpande observing and interacting with students</p>
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D) Brochure of the Program



Shiv Chhatrapati Shikshan Sanstha's

Rajarshi Shahu Mahavidyalaya (Autonomous), Latur

Department of Microbiology

Organizes

"Fermented Food Exhibition"

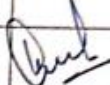

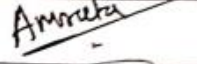
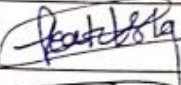
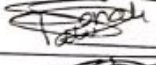

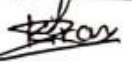
Date : 30 Jan. 2023 Time 3.00 P.M.

Rajarshi Shahu Mahavidyalaya (Autonomous), Latur
Department of Microbiology
Fermented Food Exhibition

Teachers List

Date: 30.01.2023@03:00 pm

Venue: Auditorium

Sr. No.	Name Of Teacher	Gender	Sign
1.	Dr. K. G. Maske	Female	
2.	Dr. D. V. Vedpathak	Male	
3.	Mrs. A. B. Dhaigude	Female	
4.	Ms. P. D. Mane	Female	
5.	Ms. S. S. Patil	Female	
6.	Ms. S. S. Deshpande	Female	
7.	Ms. K. S. Salunke	Female	

Rajarshi Shahu Mahavidyalaya (Autonomous), Latur
Department of Microbiology
Fermented food exhibition
Participant List

Date: 30.01.2023 @ 03:00 pm

Venue: Auditorium

Stall No.	Name of the Student	Gender	Class	Fermented Food Name	Sign
1	Kusum . O. Tak	female	Bsc.fy	Shrikhand	Kusum
2	Chavan Dhanashri D	Female	Mscfy	Shrikhand	Chavan
3	Birajdar Shweta S.	Female	M.Sc.FY	Amarkhand	Birajdar
4	Waghmare Sushama S.	Female	M.Sc.FY	Ayran	Waghmare
5	Ugile Bhagyshri U.	Female	M.Sc.FY	Shrikhand	Bhagyshri
6	Shaikh Santiya.S	F	Bscfy	Kant Juice	Shaikh
7	Sumati & Shaikh.R	F	BSC FY	"	Sumati & Shaikh
8	Hanwate Vaishnavi Rajendra	f	M.Sc.I	Ambil	Hanwate
9	Motipavale Priyanka Suresh	f	M.Sc.I	Idli	Motipavale
10	Pettil Rohit Vishnu	male	M.Sc.I	Amarkhand	Pettil
11	Rodge APeksha Ashokrao	Female	M.Sc.I	Idli	Rodge
12	Garwade Vaishnavi R	Female	M.Sc.I	Dosa	Garwade
13	Shinde Diya Bharat	Female	M.Sc.F	soy sauce	Shinde
14	Arjune Saraswati Madhal	Female	M.Sc.I	dosa	Arjune
15	Barhanpure Shreya Dnyanesh	Female	M.Sc.I	Buttermilk	Barhanpure
16	Birajdar Maheshwari Shreshthi	Female	M.Sc.I	Lassi	Birajdar
17	Kamble Nikita Govind	female	M.Sc.I	Idli	Kamble

Rajarshi Shahu Mahavidyalaya (Autonomous), Latur

Department of Microbiology

Fermented food exhibition

Participant List

Date: 30.01.2023 @ 03:00 pm

Venue: Auditorium

Stall No.	Name of the Student	Gender	Class	Fermented Food Name	Sign
18	Kondapure Pooja Govindrao	female	M.Sc I	Dosa	Pooja
19	Shenushli Bhalada	Female	M.Sc I	Jalebi	Shenushli
20	Sunavanshi Vishal	male	M.Sc-I	cucumber pickle	Vishal
21	Deshmukh Akshay	male	MSC-I	Curd	Akshay
22	Deshpande Srikshi	Female	M.Sc I	paneer	Srikshi
23	Kande-patil priyanka V.	Female	M.Sc I	Clarified butter	Priyanka
24	Wayagamkar Sandip P.	male	M.Sc-I	Curd	Sandip
25	Dhamale Aditya D	Male	M.Sc I	APPAM	Aditya
26	Kolage Puja R	female	M.Sc I	Jalebi	Puja
27	Patil. Shital R.	female	MSC-I	Dhokla	Shital
28	Kamble Ganesh G	male	M.Sc. I	Carrot pickle	Ganesh
29	Tekale Suryash B.	male	BSC-II	Idli / Dosa	Suryash
30	Mose, Shambhaji M	male	—	Yoghurt/Dahi	Shambhaji
31	Patil Sanchit Rajendra	male	—II—	Ambil Pickles	Sanchit
32	Kalme Mahesh Dharm	male	—II—	Dhokla	Mahesh

(Signature)

Signature of HoD

HEAD

Dept. of Microbiology
Rajarshi Shahu Mahavidyalaya
LATUR - 413 512

(Signature)
Principal
PRINCIPAL

Rajarshi Shahu Mahavidyalaya
(Autonomous), Latur

