



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

1) Title of Programme:		<b>Fermented Food Exhibition</b>			
2) Name of Organizing Department		Department of Microbiology			
3) Name of the Coordinator(s)/ Convener(s)/Organizer(s) of the Programme:		Chief Guest- S.N. Shinde (Voice Principal of RSML) Convener: Dr. K. G. Maske			
4) Date of the Programme:		30 <sup>th</sup> Dec 2023			
5) Venue:		Auditorium, RSML			
6) Target Group:		Students of UG & PG of Microbiology			
7) Number of Participants:		Male	Female	Total	
A separate list with signatures be maintained in the department/Unit)	Teaching	1	5	6	
	Non- Teaching	1	0	1	
	Students	14	20	34	
		<b>Total</b>	16	25	41
8) Name and details of Resource Persons/ Judge		1.Prof. Akashay Bhandari, RSML 2.Dr. Mahesh Karale, Department of Microbiology Dayanand Science College Latur			

## B] Report

### i. Title: Fermented Food Exhibition

**ii. Introduction:** On the occasion of birth anniversary of Sir Louis Pasteur Department of Microbiology organized a Fermented Food Exhibition on 30 Dec. 2023 at 3:00 PM. The exhibition aimed to showcase the diverse range of fermented foods and beverages, their significance in various cultures, and the microbiological processes involved in their production.

### iii. Objectives of the Fermented Food Exhibition programme

- 1. Educational Outreach:** To educate the public about the science and benefits of fermented foods and their role in diverse cultures.
- 2. Microbiology in Fermentation:** To highlight the importance of microbiology in food production and preservation.
- 3. Cultural Appreciation:** To showcase the cultural significance and variety of fermented foods from around the world.
- 4. Health Awareness:** To raise awareness about the health benefits of consuming fermented foods.

**iv Details of Participants** 41 participants (16 Male and 25 Female) participated in Exhibition

**v. Brief Summary of Event:** The Fermented Food Exhibition organized by the Department of Microbiology aimed to educate, promote cultural appreciation, and raise health awareness. The event featured displays of various fermented foods and beverages with tasting sessions. It attracted a diverse audience achieving their interest in fermented food. Each stall was approached by the judges, depending upon the evaluation the winners are announced

1<sup>st</sup> Prize- Kanji [Mr. Siddheshwar Swami & Ms. Shravani Changlerkar]

2<sup>nd</sup> Prize- Bazlama [ Ms. Bagwan Gulfshan]

3<sup>rd</sup> Prize- Ginger Beer [Ms. Kadam Vaishnavi & Ms. Husna Qureshi]

**vi. Conclusion, with Feedback on the Programme:** The Fermented Food Exhibition was a great success, attracting a large number of visitors including students, faculty members, and members of the public. It provided a platform for sharing knowledge about fermented foods and their importance in our diet and culture. The exhibition also helped to raise awareness about the role of microbes in food production and the potential of fermented foods to improve health.

**vii. Any Appendix If Necessary:** Participant list, Programme notice, Winner Notice & Session Photos are attached below

Date: 01/01/2024

  
**HEAD**  
Dept. of Microbiology  
Rajarshi Shahu Mahavidyalaya  
Latur

  
Principal  
**PRINCIPAL**  
Rajarshi Shahu Mahavidyalaya  
(Autonomous), Latur





## List of Participants :

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

Date: 30.12.2023 @ 01:00 pm

Venue: Auditorium

Stall No.	Name of the Student	Gender	Class	Fermented Food Name	Sign
1	Yadav Manjusha Vijaykumar	Female	Msc 1 <sup>st</sup> Yr	Soya sauce	
1	Kulkarni Maithili S.	Female	Msc FY	Soya sauce	
2	Raugdal Saijana. R.	female	M.sc.FY	Garlic Honey	
3.	Dahiwade sayali B	Female	MSC.FY	Amla Murabba	
3.	Lakhe Kranti R.	Female	M.sc.FY	Amla Murabba	
4	Holtekar Rutuja Anant	Female	Msc.FY	Lemon Pickle	
4	Yadav Namrata chakrabarti	female	msc.fy	Lemon Pickle.	
5	Navtate vishakha santosh	female	M.sc.fy	MISO	
3.	Joshi Akanksha A	female	Msc.FY	miso	
6	Shravani P. Chongleskar	Female	M.sc.FY	Konji	
6	Swami Siddheshwar V	male	M.sc.FY	Konji	
8	Sitape Rajrotan	male	BSc FY	Idli	
8	Nawaj Pirjari	male	BSc FY	Idli	
7.	Pankaj Narayan Nagarkar	male	BSc FY	Bread	
9.	Shaikh Sanika Sultan	female	BSc FY	Sauerkraut	
10.	Patel Shumeza	female	BSc FY	APPE	
46.	Bagwan Gulabhan	female	BSc FY	BAZLAMA	

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

Date: 30.12.2023 @ 01:00 pm

Venue: Auditorium

Stall No.	Name of the Student	Gender	Class	Fermented Food Name	Sign
11	Samudre Kanchan K.	female	BscTY	Probiotic Drink	
11.	Dhule Sakshi S.	-1-	-11-	-11-	
12	satang chakradhar	Male	BSCFY	Idli Fermented	
12	Gutte Jaywant V.	Male	BSCFY	Idli fermented food	
13.	Patil Sanchit R.	male	B.scTY	Amarchand	
13.	Sarole pranav V.	-11-	BSCTY	-11-	
14	Bhuvan S sude	-11-	BScfy	DOSA	
14	omkesh Chatto	-11-	Brcfy	DOSA	
15	Kanwade Shailesh	-11-	B.scfy	curd	
15	Kanwade Ashutosh	-11-	B.scfy	curd	
16	Kadam vaishnavi	Female	BSCFY	ginger beer.	
16	Husno Qureshi	Female	B.scTY	Ginger beer	
17	Kote shrutika	-11-	B.scFY	Mango pickle	
17	Joshi samruddhi	Female	BSc.FY	Jalebi	
18	Shrikrishna Chavan	Male	BSCFY	Jali	
18	Bhosate Vishnu	-11-	-11-	-11-	
19	Kadam Aditi	female	BSCFY	Dhokla	

Dept. Head: Microbiology  
 Rajarshi Shahu Mahavidyalaya  
 Latur, Dist. Latur, Maharashtra

Principal  
**PRINCIPAL**  
 Rajarshi Shahu Mahavidyalaya  
 (Autonomous), Latur



# Winner List



Shiv Chhatrapati Shikshan Sanstha's  
Rajarshi Shahu Mahavidyalaya (Autonomous), Latur  
Department of Microbiology  
Organized  
"Fermented Food Exhibition and Poster Presentation"  
Prize Winners



Name of the Student	Rank	Class
1. Mr. Swami Siddheshwar , Ms. Changelkar Shravani	First Prize	M.Sc. I
2. Ms. Bagwan Gulfshan	Second Prize	B.Sc I
3. Ms. Kadam Vaishnavi , Ms. Husna Qureshi	Third Prize	B.Sc I and B.Sc III

*Heartiest Congratulations to the Winners*



  
HEAD  
Dept. of Microbiolog.  
Rajarshi Shahu Mahavidyalaya,  
Latur

# Programme Notice

**Rajarshi Shahu Mahavidyalaya (Autonomous), Latur**

**Department of Microbiology**

**Notice**

**Date: 28-12-2023**

All students of BSc and MSc microbiology are hereby informed that "Fermented food exhibition" will be arranged on 30/12/2023 at 3.00 pm to celebrate birth anniversary of **Sir Louis Pasteur**. Students are informed to enrol their name towards.  
Prof .Ms. R.S. Gudda mam.

**Guidelines for presenter**

1. Fermented food should be well decorated presented with poster
2. Poster size should be drawing paper size
3. Poster content should include
  - a. Information about Microflora and biochemical changes.
  - b. Importance to human health
  - c. Fermentation process

**Note: Certificates will be given to all participants. After Evaluation by Judges three ranks will be honoured with prize .**

Head



**Dr. K.G.Maske**  
**HEAD**

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

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## Session Photos




Fermented food exhibition inauguration with Judges Dr. Karale Sir & Prof. Bhandari Sir , HOD Dr. K.G. Maske Mam & Dr.Vedpathak sir along with all staff members of microbiology department



Dr. Karale Sir & Prof. Bhandari sir Evaluating the Fermented foods represented by UG Students



Prof. Rani Gudda interacting with students regarding fermented foods

  
 Dept. Head: microbiology  
 Rajarshi Shahu Mahavidyalaya  
 Latur, Maharashtra, India

  
 Principal  
**PRINCIPAL**  
 Rajarshi Shahu Mahavidyalaya  
 (Autonomous), Latur

