



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

1) Title of Programme:		Poster presentation on Industrial Exploitation of microorganisms		
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 Co-ordinator- Ms R.S. Gudda		
4) Date of the Programme:		30 th Dec 2023		
5) Venue:		Auditorium, RSML		
6) Target Group:		Students of PG II Microbiology		
7) Number of Participants:		Male	Female	Total
A separate list with signatures be maintained in the department/Unit)	Teaching	0	5	5
	Non-Teaching	1	0	1
	Students	8	19	27
	Total	9	24	33
8) Name and details of Resource Persons/ Judge		1.Ms P.D. Mane 2.Ms S.S. Deshpande		

B] Report

i. Title: Poster presentation on Industrial Exploitation of microorganisms

ii. **Introduction:** On the occasion of birth anniversary of Sir Louis Pasteur Department of Microbiology organized a Poster presentation on 30 DEC 2023 in auditorium {R.S.M.L} at 4:00 PM. The theme is based upon the industrial exploitation of microorganisms. Industrial exploitation of microorganisms involves using them in various industrial processes to produce valuable products. Microorganisms such as bacteria, fungi, and algae have been utilized for centuries in industries like food and beverage, pharmaceuticals, agriculture, and waste management.

iii. Objectives of the Fermented Food Exhibition programme

1. To explore the diverse applications of microorganisms in industries and highlight their significance ,Pharmaceutical Industry ,Food and Beverage Industry,Agricultural Industry Biofuel production

iv Details of Participants 27 participants (8 Male and 19 Female) participated in poster presentation

v. Brief Summary of Event: Fermentation technology plays a crucial role in various industries, including food and beverage, pharmaceuticals, and biofuel production. Students have represented fermentation of varies industrially important products including beverages, enzymes, organic acids, antibiotics, biofuels etc. Posters were judged by Prof Sudewad, Department of Chemistry

vi. Conclusion, with Feedback on the Programme: The poster presentation highlighted the versatility and importance of fermentation technology in various industries. It emphasized the need for continued research and innovation to further advance fermentation processes and develop sustainable solutions for industrial applications.

vii. Any Appendix If Necessary: Participant list, Session Photos are attached below

Date: 01/01/2024

Head

Dr. K.G.Maske
HEAD
Dept. of Microbiology
Rajarshi Shahu Mahavidyalaya
LATUR - 413 512




Principal
PRINCIPAL
Rajarshi Shahu Mahavidyalaya
(Autonomous), Latur



Students participants with posters



Students participants with posters

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

Poster No.	Name of the Student	Gender	Class	Topic	Sign
42	ARJUNE SARASWATI MADHAV	female	M.sc.II	production of protease	Arjune
30	BANDE KARPAL VILAS	M	MscII	Rum production	Karpal
45	BARHANPURE SHREYA IRANNA	F	M.sc.II	Vitamin B12	Shreya
20	BIRAJDAR MAHESHWARI SHRISHAIL	Female	M.sc.II	Riboflavin production	Shrisha
	BIRAJDAR SHWETA SHIVAJI	female	M.sc.II	Wine production	Shweta
22	CHAVAN DHANASHRI DHANANJAY	female	Msc.II	Biodiesel production	Dhanashri
43	DESHMUKH AKSHAY ARUN	male	Msc.II	Production of Amylase	Akshay
27	DESHPANDE SAKSHI SHRIKANT	F	M.sc.II	Citric acid cycle	Sakshi
32	DHAMALE ADITYA DAGDU	Male	M.sc.II	Penicillin Production	Aditya
31	DHAMNE AMRESHWAR JAISINGRAO	male	M.sc.II	VODKA production	Amreshwar
40	GUTTE ANUJA GOPALRAO	female	M.sc.II	Production of Glutamic Acid	Anuja
21	HANWATE VAISHNAVI RAJENDRA	female	M.sc.II	Beer production	Vaishnavi
34	KANDE PATIL PRIYANKA VIDHYADHAR	Female	Msc.II	Streptomycin production	Priyanka
26	KOLAGE PUJA RANGNATH	female	M.sc.II	black-berry jam prod ⁿ	Puja
39	KONDAPURE POOJA GOVINDRAO	female	M.sc.II	Acetic Acid production	Pooja
41	MOTIPAWALE PRIYANKA SURESH	female	M.sc.II	Aminoglycosides production	Priyanka
33	PATIL ROHIT VISHNU	Male	M.sc.II	Mushroom Production	Rohit
	PATIL SHITAL RAMHARI				

38	RATHOD SOMESH SHIVAJI	Male	M.Sc II	production of bioethanol	<i>Abhi</i>
35	RODGE APEKSHA ASHOKRAO	Female	M.Sc II	Prod ⁿ of Lipase	<i>Adge.</i>
25	SARWADE VAISHNAVI RAJESHWAR	Female	M.Sc II	production of bio-ethanol by molasses	<i>Vaishnavi</i>
24	SHINDE DIVYA BHARAT	F	M.Sc II	SCP production	<i>Divya</i>
44	SURYAWANSHI VISHAL RAJKUMAR	M	M.Sc II	production of pectinase	<i>Vishal</i>
37	UGILE BHAGYSHRI UTTAM	Female	M.Sc II	Acetone-butanol production	<i>Bhagyashree</i>
36	WAGHMARE SUSHAMA SHIVAJI	Female	M.Sc II	production of L-Lysine	<i>Wagmare</i>
29	YANJANE AMIT NAGNATH	Male	M.Sc II	Production of Vinegar	<i>Yanjane</i>
23	BIDADA SHRUSHTI SHIVPRASAD	F	M.Sc II	Whisky	<i>Shrushti</i>
28	KAMBLE GANESH GUNWANT	Male	M.Sc II	lactic acid fermentat	<i>Janaty</i>

Head

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