



**Shiv Chhatrapati Shikshan Santha's
Rajarshi Shahu Mahavidyalaya (Autonomous), Latur
Department of Microbiology**

A] Summary Report of the Activity

1) Title of Programme:		Fermented Food and Beverages Exhibition		
2) Name of Organizing Department		Department of Microbiology		
3) Name of the Coordinator(s)/ Convener(s)/Organizer(s) of the Programme:		Chief Guest- Dr. Jayant Potdar Convener: Dr. D.V. Vedpathak		
4) Date of the Programme:		3 rd January 2025		
5) Venue:		Microbiology Lab, 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	01	05	06
	Non- Teaching	02	00	02
	Students	19	28	47
Total		22	33	55
8) Name and details of Resource Persons/ Judge		Dr. Jayant Potdar		

B] Report

i. Title: "Fermented Food and Beverages Exhibition"

ii. Introduction:

On January 3rd, 2025, at 3:00 PM, the Department of Microbiology held a "Fermented Food and Beverages Exhibition" in honor of 'Sir Louis Pasteur's birth anniversary'. The goal of the exhibition was to highlight the wide variety of fermented foods and drinks, their cultural relevance, and the microbiological processes that go into making them.

iii. Objectives of the Programme:

1. **Educational Outreach:** To make aware 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 fermented 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:

47 student participants (19 Male and 28 Female) participated in Fermented Food exhibition.

v. Brief Summary of Event:

The Department of Microbiology's Fermented Food Exhibition sought to increase health awareness, foster cultural appreciation, and educate. There were sampling sessions and exhibits of a variety of fermented foods and drinks during the event. It ignited the curiosity of a wide range of people in fermented foods. The judges visited each stall, and the winners are determined by their assessment.

vi. Conclusion, with Feedback on the Programme:

The "Fermented Food and Beverages Exhibition" was a great success, attracting a large number of visitors including students, faculty members, and general public, too. 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. Students also learned the proficiency in production and advertising their food products.

vii. Any Appendix, If Necessary: Nil

viii. List of Participants attached

ix. Date: 05/01/2025


Head,
Department of Microbiology
Rajarshi Shahu Mahavidyalaya
LATUR - 413 512




Principal
PRINCIPAL
Rajarshi Shahu Mahavidyalaya, Latur
(Autonomous)

C] Geo tagged Photographs/ Screenshots



Dr. Jayant Potdar Inaugurating the Exhibition



Students with their Homespun Fermented food and beverages



Vice-Principal Prof. S. N. Shinde and Dr. Jayant Potdar interacting with the students



HoD Dr. D. V. Vedpathak and IQAC co-ordinator Dr. Abhijit Yadav interacting with the students

D] Notice:

**Rajarshi Shahu Mahavidyalaya (Autonomous), Latur
Department of Microbiology
Notice**

Date: 01/01/2025

All the students are hereby informed that, on the occasion of "**Louis Pasteur day**", Department of microbiology and Microbiol Association jointly organized "**One Day Seminar on Fermentation: For better Human Life, Biomass production and applications and Exhibition of Fermented Food and Beverages**" All students should remain present for this program.

Date: 03 January 2024, Friday

Time: From 11:00 am to 04:00 pm

Venue: VLC and PG Microbiology Lab



Head

Department of Microbiology
HEAD

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

E] Programme Sheet

Shiv Chhatrapati Shikshan Sanstha's
Rajarshi Shahu Mahavidyalaya, Latur (Autonomous)
Department of Microbiology

**On the occasion of
Louis Pasture Day**
Organizes

One Day Seminar
Inaugural Program

Date: 03.01.2025,

Time: 11:00 am,

Venue: VLC

1. Lamp Lighting Ceremony

2. Felicitation: Dr. Mahadev Gavhane

Principal, Rajarshi Shahu Mahavidyalaya, Latur (Autonomous)

Dr. Rajendraprasad Awasthi

Principal, Shivaji Mahavidyalaya, Renapur

Dr. Jayant Potdar

Industrial Microbiologist, Pune

Prof. S. N. Shinde

Vice-Principal, Rajarshi Shahu Mahavidyalaya, Latur (Autonomous)

Dr. Abhijeet Yadav

IQAC, Coordinator Rajarshi Shahu Mahavidyalaya, Latur (Autonomous)

3. Forward: Dr. D. V. Vedpathak

Head, Department of Microbiology

4. Guidance: Dr. Mahadev Gavhane

Principal, Rajarshi Shahu Mahavidyalaya, Latur (Autonomous)

5. Vote of Thanks: Ms. Arundhati Deshmukh

• **Session I (Seminar I):**

Topic: Fermentation for better Human Life

Resource Person: Dr. Rajendraprasad Awasthi

Principal, Shivaji Mahavidyalaya, Renapur (Time: 45 Min)

• **Session I (Seminar II):**

Topic: Biomass production and applications

Resource Person: Dr. Jayant Potdar

Industrial Microbiologist, Pune

• **Session II: Exhibition**

Venue: Microbiology PG Lab

Shiv Chhatrapati Shikshan Sanstha's
Rajarshi Shahu Mahavidyalaya (Autonomous), Latur
 Department of Microbiology
 Student Participant list

Rajarshi Shahu Mahavidyalaya Latur, (Autonomous)

Department of Microbiology.

Fermented food and beverages (Participants)

02/01/25

Sr.No.	Name of the student	Food item	Class	Sign.
1	Gutte Jaywant Vajjanath	Pomegranate wine	B.Sc-5Y	<u>Gutte</u>
2	Pinjari Nawaj Shadul	Pomegranate wine	B.Sc 5Y	<u>Pinjari</u>
3	Bagwan Gulabfahan A.	Tepache	BSc 5Y	<u>Bagwan</u>
4	patel Shumeza S.	Tepache	BSc 5Y	<u>Patel</u>
5	Mathpati Amruta Ghulappa	Rice Wine	BSc 5Y	<u>Mathpati</u>
6	Kadam Aditi Sanjay	Rice Wine	BSc 5Y	<u>Kadam</u>
7	Kadam Vaishnavi Vilas	Pig Wine	BSc 5Y	<u>Vaish</u>
8	Omlesh madhav chate	Pig wine	BSc 5Y	<u>Omlesh</u>
9	Kanwate Ashutosh Bharudus	Strawberry wine	BSc 5Y	<u>Kanwate</u>
10	Sitape Rajatan Ashok	Pineapple wine	BSc 5Y	<u>Sitape</u>
11	Shrikrishna Jyotsna Chavhan	Pineapple wine	BSc 5Y	<u>Shrikrishna</u>
12	Bhosale Vishnu Suresh	Apple wine	BSc 5Y	<u>Bhosale</u>
13	Bhuvan Sunil Sude	Apple wine	BSc 5Y	<u>Bhuvan</u>
14	Parkhi Abhinav Nagesh	Strawberry wine	BSc 5Y	<u>Parkhi</u>
15	Shailesh Bharudus Kanwate	Strawberry wine	BSc 5Y	<u>Shailesh</u>
16	Schakradhar Govind Sarang	Dragon Fruit wine	B.Sc 5Y	<u>Schakradhar</u>
17	Vaibhav Sindhgikar	Dragon Fruit wine	B.Sc 5Y	<u>Vaibhav</u>
18	Anuja Panchal	Aamrakhand	B.Sc 1st Y	<u>Anuja</u>
19	Aarti Waghmare	-11-	-11-	<u>Aarti</u>
20	Kumari Shweta	-11-	-11-	<u>Kumari</u>
21	Ankita Tyagi	Ground pickle	BSc 1st Y	<u>Ankita</u>
22	Bar Telreni	Ground pickle	BSc 1st Y	<u>Bar</u>
23	G. Pratik	Ground Pickle	BSc 1st Y	<u>Pratik</u>
24	Mane Rutuja Sharadrao	White head pickle / Kimchi	BSc I	<u>Mane</u>
25	Pargave Shubhada	-11-	-11-	<u>Pargave</u>
26	Aswari Bonsode	-11-	-11-	<u>Aswari</u>
27	Joshi Ambika Vyankat	The yogurt based Lassi	M.Sc FY	<u>Joshi</u>
28	Jwami Aishwarya Sidheshwar	Cabbage kimchi	M/c FY	<u>Jwami</u>
29	Karde Aarti Sanjay	Mishti Doi	MSc FY	<u>Karde</u>
30	Mane Rutuja Subhash	Beetroot Kanji	-11-	<u>Mane</u>
31	Pathan Badiya R.	-11-	-11-	<u>Pathan</u>
32	Modi Vaishnavi B.	Kimchi	-11-	<u>Modi</u>
33	Patel Anjum Ismail	paneer, shrikhand	MSC FY	<u>Anjum</u>
34	Shaikh Hussain Fatema	-11-	-11-	<u>Shaikh</u>
35	Shaikh Bushra Tajuddin	-11-	-11-	<u>Shaikh</u>
36	Jagtap Sadikha Samant	The yogurt based Lassi	-11-	<u>Jagtap</u>
37	Gaikwad Pratiksha Madhukar	Mishti Doi	-11-	<u>Gaikwad</u>

Shiv Chhatrapati Shikshan Sanstha's
Rajarshi Shahu Mahavidyalaya (Autonomous), Latur
 Department of Microbiology
Student Participant list

Rajarshi Shahu Mahavidyalaya, Latur
 department of microbiology
 - Fermented food and beverages (Participant) 03/01/25

Sr.No.	Name of the Student	Food item	Class	Sign:
38	Kale Manisha Madhukar	Kombucha	M.Sc I st	
39	Kamble prerna Panditrao	kombucha	M.Sc 1st	
40	Patil Sanchit Rajendra	mango Flavoured cheese	m.sc FY	
41	Dapke sagar Naayam	kanji	m.sc.FY.	
42	more shamandar madhubar	chocolate Mousse	m.sc FY	
43	Samudra Karichan Laxman	Cho - ur	m.sc FY	
44	Kavathe Shubham A	Pineapple Repaste	MSc FY	
45	Kalme Mahesh	kanji	MSc FY	
46	Sarale pramod Vithal	kanji	MSc FY	
47	Gadgil Aniket Ramkrishna	kanji	MSc FY	
48	More sagar Panditrao	kanji	MSc FY	



Head,
 Department of Microbiology
 Dept. of Microbiology
 Rajarshi Shahu Mahavidyalaya
 Latur - 413 512





Principal
 Rajarshi Shahu Mahavidyalaya, Latur
 (Autonomous)