

नोटीस

विवेकानंद महाविद्यालयातील सर्व प्राध्यापक व प्रशासकीय कर्मचा-यांना कळविण्यात येते की महाविद्यालयातील सूक्ष्मजीवशास्त्र विभागातर्फे दि. ११ फेब्रुवारी २०२० रोजी "Fermented food exhibition" चे आयोजन करण्यात आलेले आहे तरी सर्वांनी प्रदर्शनास भेट द्यावी हि विनंती.

कळवे



आपली विश्वासू

(Signature)
(कु.वि.वि.मिसाळ)

"Education for Knowledge, Science and Culture"

Shiksharmaharshi Dr. Bapuji salunkhe

Vivekanand College, Kolhapur
Department of Microbiology

"Fermented Food Exhibition"

PROGRAMME SCHEDULE

Inauguration: Prof. S.P. Salokhe

Introduction: Ms. V.V.Misal

Vote of Thanks: Prof. S.D. Gabale

Venue – Room No. 66

Time – 11.30 a.m. to 2.30 p.m.

Date – 11th February 2020



Vivekanand College (Autonomous), Kolhapur
Department of Microbiology
“Fermented Food Exhibition”

Date: 11th Feb. 2020

Sr. No.	Name of student	Class	Food product presented
1	Ms. Shagufta Moulani Ms. Saniya Shaikh	B. Sc. I	Kanji
2	Ms. Ruchita Mahadik Ms. Saniya Sawant	B. Sc. I	Paneer Masala
3	Ms. Anagha Banage Ms. Vinaya Jadhav Ms. Prachi Kadam	B. Sc. I	Milk and Milk Products
4	Ms. Shraddha Davang Ms. Sujata Dixit Ms. Vaishnavi Ghatage Ms. Sana Mullani	B. Sc. I	Chocolate
5	Mr. Abhay Patil Ms. Nikita More Ms. Fiza Naikwadi	B. Sc. II	Idli
6	Ms. Akshata Patil Ms. Shraddha More Ms. Nita Powar Ms. Krutika Koli	B. Sc. II	Dosa
7	Ms. Monica Sutar Ms. Priyanka Humbe	B. Sc. II	Dhokala
8	Ms. Ruchitha Khairmode Ms. Rajashree Patil	B. Sc. II	Paneer Sandwitch, Bread, Naan



9	Ms. Shrutika Ayare Ms. Arundhati Kamble Ms. Shital Malap	B. Sc. II	Mead And Kombucha
10	Ms. Prajakta Gurav	B. Sc. II	Cheese Paratha
11	Ms. Neelam Varute Ms. Tejaswini Shinde Ms. Ravina Powar Ms. Sayali Torase Ms. Anushka Patil Ms. Sayali Chavan	B. Sc. II	Jelebi
12	Ms. Mrunal Hirdekar	B. Sc. II	Apple Cidar Vinegar
13	Ms. Shraddha Kataware Ms. Vaibhavi Vibhute Ms. Pratiksha Patil Ms. Bhagyashree Giri Ms. Preeti Jadhav	B.Sc. III	Chocolates
14	Ms. Amruta Jangam Ms. Prerana Chaugale	B.Sc. III	Curd Rice
15	Ms. Snehal Patil Ms. Pradnya Mitake Ms. Prajakta Ghosalkar	B.Sc. III	Mattha
16	Ms. Aarati Patil Ms. Pooja Nikalje Ms. Rohini Bandgar Ms. Harshada Shinde Ms. Yogita Mudalkar	B.Sc. III	Apple



VIVEKANAND COLLEGE, KOLHAPUR

Department of Microbiology

"Fermented Food Exhibition"

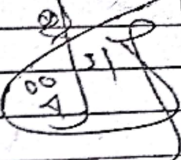
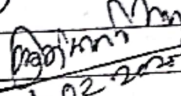
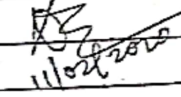
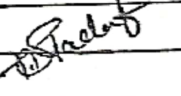
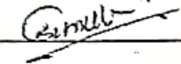
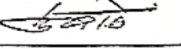
Date:

Feedback Form

Time:

Sr.No.	Name of Student	Feedback	Sign
1.	Akshata Kuber Patil	Nice exhibition	<i>Akshata</i>
2.	Sidhika Bagwan	Panner nan, sandwich are delicious	<i>Sidhika</i>
3.	Shivani Swami	All dishes prepared very nicely.	<i>Swami</i>
4.	Alisha Shinge	Set dosa is very tasty	<i>Ashinge</i>
5.	Ankita Jadhav	dosa is tasty & chocolate is also tasty	<i>Ankita</i>
6.	Dhandashri Benade	Panner nan is tasty	<i>Benade</i>
7.	Apeksha Gaikwad	Jalebi is best dish & very tasty.	<i>Gaikwad</i>
8.	Shradha Gaikwad	nice exhibition	<i>Shradha</i>
9.	Shilpa Patil	Nice, tasty, healthy exhibition	<i>Spatil</i>
10.	Aishwarya Sasane.	All the fermented food are tasty.	<i>Sasane</i>
11.	Prajakta S Kudalkar	All dishes are delicious	<i>Prajakta</i>
12.	Rohini Ghodage	tasty	<i>Rohini</i>
13.	Kajal Jadhav	nice	<i>Jadhav</i>
14.	Prajakta Dhutra	Delicious	<i>Prajakta</i>
15.	Ankita Sharma	All food is delicious & hygiene well maintained	<i>Ankita</i>
16.	Rutuja Sardesai	Jalebi is tasty	<i>Rutuja</i>
17.	Devardekar Umsha	All dishes are very good specially Jalebi	<i>Umsha</i>
18.	Sankpal Prajakta	All dishes are delicious	<i>Prajakta</i>



Sr no.	Name	Feedback	Sign.
82.	Dr. Sanjay S. Ankushmao	All students have prepared very good fermented foods. Also they all have explained microbiology involved in the prepn of those foods	
33.	Mrs. S.G. Kulkarni Biotechnology (Entire) HOD vch	very good initiative for fermented space. prepare a Read table wine from black grapes. Best wishes	 11.02.2023
34.	Mr. A.L. Upadhye Biotech (Entire) Staff.	Excellent initiative by Dept of Micro. to aware the students with Classical fermented food.	 11/02/2023
35.	Dept. of Biotech.	Information is good. All students are confident and it is Nice exhibition Good efforts by Teacher and students	
37.	MS. Samin Z. Mulla	This is very nice program. & made such nice receipte.	
38.	Pardis Zaito	استا ايام	



SR.No	Name	Feedback	Sign
25	Srushti Sarcaik	All prepared foods are really very good.	
26	Vinaya N. More	Excellent. Arrangement, decoration & taste	V.N. More
27	Tramdar S. J.	All foods are really delicious. Greeting and hospitality is too good.	
28	Dr. Trupti U. Urunkar.	All dishes are very good. The students explain the uses of microorganism in foods very well. The management is also very nice.	
29	Mrs S.P. Nalawade	Excellent work of teachers & student of study with micro-organism.	
30	S. V. Bansode	Excellent work of teachers & students	
31	S. N. Chougale.	सर्वत्र पदार्थामध्ये कोणकोणते organisms काम काय करतात हे एकप हान. पदार्थाने समजले. very very nice.	



VIVEKANAND COLLEGE, KOLHAPUR

Department of Microbiology "Fermented Food Exhibition"

Date:

Feedback Form

Time:

Sr.No.	Name of Student	Feedback	Sign
1.	Bhagyashree Gisi	Nice Exhibition	Bhagyashree
2.	Rutuja Anuse	Very good	Rutuja
3.	Snehal Lenage	Exhibition is very nice	Snehal
4.	Balija Kauthekar	All the ^{reuse} made from all the ^{delic} micro-organisms which make our	Balija
5.	Anjali Kamble	Good	Anjali
6.	Jahwari Mahalik	nice exhibition	Jahwari
7.	Sneha Shivaji Kodag	Tandoori-Nan is very tasty & also idli	Sneha
8.	Akshata Nitin Purose	Protein sandwich is nice. nice carb	Akshata
9.	Shweta Vichnu Thandke	Amazing exhibition. We get the role of	Shweta
10.	Supriya Ananda Lad.	Nice exhibition.	Supriya
11.	Saniya Niyaj Mujawar	Amazing exhibition all students are ^{good presents}	Saniya
12.	Pratiksha Vijay Talkar.	Nice Exhibition.	Pratiksha
13.	Anuja. D. Patil	Amazing exhibition everything has ^{is good} taste	Anuja
14.	Yasudha. S. Bhasale	chocolates are best., Delicious experience	Yasudha
15.	Namrata Sutar	Idali is very best.	Namrata
16.	Priyanka Kattkar	Idali & Dosa are really good	Priyanka
17.	Pratiksha Sambhaji Kamble	Terrible Experience	Pratiksha



VIVEKANAND COLLEGE, KOLHAPUR

Department of Microbiology "Fermented Food Exhibition"

Date: 11/02/2020

Feedback Form

Time: 12:00

Sl. No.	Name	Feedback	Sign
1	R.V. Saldanha	Good Taste food by vermicore.	
2	वैशाली आनिल नायक	ठोस.	knwaid
3	वै. सुवमा पाटील	सुंदर	Pati
4	वै. संजाल वसुव	सुंदर	m.o. beral.
5	ए. एस. शिरोडे	मस्त	Shirode
6	मौरी राधिका इन.	मस्त	Raj
7	वै. नीता पार्ले (गोण्णाल)	विद्यार्थ्यांनी बनविलेले सर्व पदार्थ उत्तम आहेत. Cand Rice, मूठ, चिकन, जिलेबी, भापे. सर्व पदार्थ सामान्य सुंदर बनविले, फलित कायसाठी शुभेच्छा.	Parle
8	प्रियांका कुंगळे	विद्यार्थ्यांनी बनविलेले सर्व पदार्थ उत्तम आले आहेत.	Pingale
9	S.P. Dalvi	Very Nice	
10	B.R. Karpe	खोला प्रेझेंटेशन	
11	S.V. Mohre	यांगले व मस्त पदार्थ केले आहेत	
12	Dr. Bandgar S.S.	Very Nice Mouth Watering.	Bandgar
13	Miss. P.M. Ruikor.	very nice.	



Boys Feedback (Gents)

VIVEKANAND COLLEGE, KOLHAPUR

Department of Microbiology
"Fermented Food Exhibition"

Date:

Feedback Form

Time:

Sr.No.	Name of Student	Feedback	Sign
1	Amogh Tustat	Nice exhibition	Amogh
2	Anurag Mali	Food is delicious	Anurag
3	Saumel Lathia	Lai Bhari	Sumel
4	Mandar Patil	भाटी मात तळत (1. संखर)	Mandar
5	Sourabh Chougale	Nice exhibition	Sourabh
6	Saad Nadaf	Lai Bhari	Saad
7	Shaniraj Bhushnar	भाटी तळत.	Shaniraj
8	Aditya Bagade	chocolate is delicious	Aditya
9	Bhagwan Manvat	Honey wine first heard, Hgt and	Bhagwan
10	Sanket Buva	Milk & Milky products were delicious and well explained	Sanket
11	Jwami Atheti G.	Nice exhibition, food is delicious fully explained	Jwami
12	Jagiraj Shrivale	Terrible Experience	Jagiraj
13	Omkar Srinade	Nicely explained, Management is very bad.	Omkar
14	Vishal Kalkutki	Panir is delicious	Vishal
15	Manoj Tambore	Milk & Dairy products were excellent	Manoj
16	Kishulambae Bandgare	Curd Rice - NYC	Kishulambae
17	Mahesh Gadekar	Panir - Tasty	Mahesh
18	Vinayak Kesdekar	Tejabi - Sweet	Vinayak



Vivekanand Shikshan Sanstha's
Vivekanand College (Autonomous), Kolhapur
Department of Microbiology
Academic Year – 2019-20

"Fermented Food Exhibition"

Date: 11th Feb. 2020

Report

Department of Microbiology on the occasion of birth anniversary of Dr. HarGobind Singh Khorana organized "Fermented Food Exhibition", on 11th Feb., 2020. This exhibition was open for everyone in the college during 11.30am to 2.30pm on the same day.

Exhibition began with inauguration by lightening the lamp by Prof. S. P. Salokhe along with other faculties from Microbiology Dept. in presence of students. After inaugural function Prof. Salokhe visited every single group of students with respective Food products. In the exhibition total 16 food products including Idli, Chocolates, Curd rice, Kombucha, Kanji, Mead, Jalebi, Cheese, Paneer etc. were displayed. Also posters related to Food spoilage, Preservation of food and alcohol production were displayed. Total 80 students participated in the exhibition as participants and volunteers

Students and faculties from various departments were visited the exhibition in large numbers. Everyone was allowed to have the test of all food products and also was given microbiological information related to products. The visitors given satisfying feedback about exhibition.



V.V. Misal
Ms. V. V. Misal

For
HEAD
DEPARTMENT OF MICROBIOLOGY
VIVEKANAND COLLEGE, KOLHAPUR
(AUTONOMOUS)



"Education for Knowledge, Science and Culture"
-Shikshamharshi Dr. Bapuji Salunkhe
Vivekanand College, Kolhapur (Autonomous)
Internal Quality Assurance Cell
2019-20



Quality Initiatives/ Activities Report

1. **Name of Department:** Department of Microbiology
2. **Name of Organized Activity:** Fermented Food Exhibition
3. **Date/ Duration:** 1 day, 11/02/2019
4. **Aims and Objectives:**
 - i. To spread awareness about role of microorganisms in fermentation.
 - ii. To provide student knowledge about process of fermentation.
 - iii. To make student aware of importance of microorganism in food fermentation.
5. **No. of beneficiaries:** Total number – 147 , Female- 79 , Male - 68
6. **Expenditure & funding agency:** Nil
7. **Brief description:**

Fermented food exhibition is organized by the department of Microbiology. Participants prepare various delicious food items which boosts their confidence. Role of micro organisms in fermenting, its role and how it works is delivered by the participants along with presenting the food items to the visitors. This activity is taken to create awareness amongst the people about the role of microbes in day to day lives of every individual.
8. **Outcomes:**
 1. Students felt motivated.
 2. Students got to know about different terms regarding pandemic diseases.
 3. Students got to know microbiologist role while encountering any microbial threat.



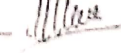
9. Photos:



Fermented Food Exhibition 2020 inaugurated by Prof. S.P.Salokhe



Fermented food exhibition 2020

10. Signatures of coordinator/ organizer: - MS. V V Misal - 





Fermented food exhibition 2020

