



Jivan Vikas Shikshan Sanstha Risod's

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Best Practice (2019-20)

Department of Microbiology

Microbiology Fermented Food Festival

1) Microbiology Fermented food Festival

The Fermented food Festival was organized by department of microbiology in Collaboration with Microbiology Society of India for B.Sc. Part I-, II- & III-year students on dated 07/03/2020.

2) Objective of the practice

- The main objective of conducting microbiology food festival is to enlighten the importance of microbial fermentation and food products and its benefit.
- Improved shelf life and safety of products, including prevention of pathogenic
- Contamination
- Living microorganisms that confer health benefits to the consumer, including those classified as probiotic organisms, and prebiotics availability
- Reduced anti-nutrients, such as phytic acid bound to minerals in grains, and increased bioavailability of certain nutrients through enzyme activity
- Enhanced nutrient availability, including B-vitamins and antioxidant activity

3) The Context

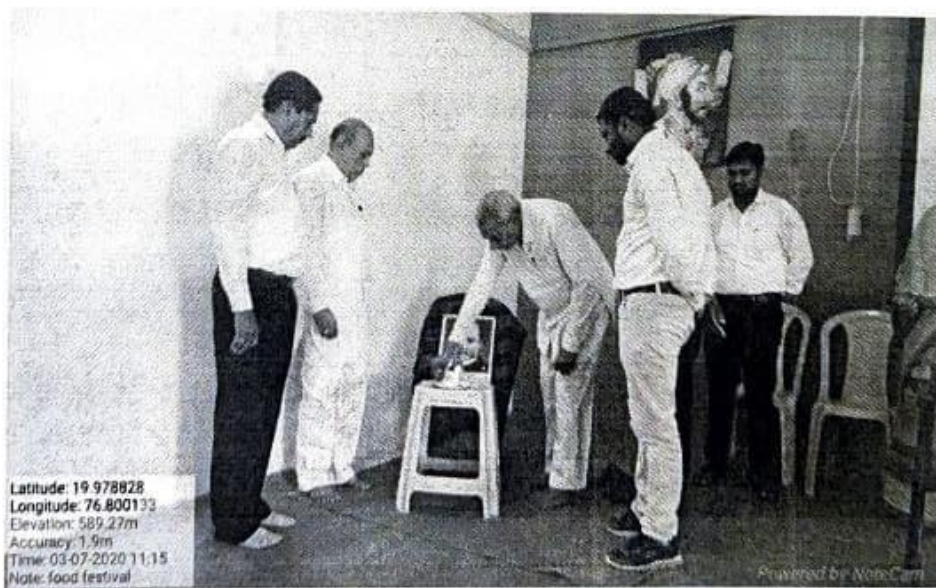
Late Pushpadevi Patil Arts and Science college Risod Washim, Department of microbiology was organized this festival in collaboration with microbiology society of India for B.Sc. I, II- and III-year students Under the guidance of Shri Babarao Khadse Patil Saheb, Shri Rambabu Narwade, Dr Kuldeep Pawar, and College Principal Dr J.B. Devhade. The IQAC coordinator Mr.J.A.Borse and faculty member Mr.J.J.Khadse were present in programme. This program was successfully organized by Dr.A.D.Adhao Head department of microbiology. In day today live we need most of the probiotic nutrients Which can be easily fulfill from local/ homemade fermented foods Contextual features of this program is to increase the Awareness and importance of microbial formatted food product.

4) The Practice



- The Fermented food Festival was organized by Department of Microbiology on dated 07 March 2020 In Collaboration with Microbiology Society of India. In this food festival Student prepare home-made local fermented food products for exhibition & also explain its health benefits during this program.
- Fermentation process is very essential in day-to-day life business for higher education view as well as health benefit
- This practice is very useful for students which are able to work in fermented industry
- It also includes the management quality of the student in food processing and preservation
- This practice also used for enhancing the quality of local food products as well as providing opportunities for job
- In this food festival 73 students were participated with 29 local fermented food products. The exhibition was carried out & approximately 250 audience were present in exhibition.
- To increase rural student skill in actual day to day life by using Advanced technique fulfill their needs.
- This food festival has been successfully conducted in a rural area with a great response which is a grand success for us

5) Evidences of success



Inauguration form Honorable guest Shri Babaraoji Patil Khadse & shri Rambhau Narwade





Students explaining importance of fermented food product



Honorable guest Babaraoji Patil Khadse & Shri Rambhau Narwade



Students explaining importance of fermented food product



Students prepared fermented food product

News in Lokmat in 10/03/2020

संस्थानातर्फे प्रत्येक शुभक्रमातर्फे घडविलेले
 पट्टेघातदुर यांची उपस्थिती होती
 पाटील महाविद्यालय, रिसोड
 सिसोड : या सुधारलेली पाटील कला व
 विज्ञान महाविद्यालयाच्या
 सूक्ष्मजीवशास्त्र विभाग व इंडियन
 मायक्रो बायोलॉजी सोसायटी ऑफ
 इंडिया यांच्या संयुक्त विद्यमानाने
 जीवन विकास शिक्षण संस्थेचे अध्यक्ष
 बाबाराव पाटील व महाविद्यालयाचे
 प्राचार्य डॉ. जे. बी. देवडे यांच्या
 मार्गदर्शनात फूड फेस्टिव्हल आणि
 महिला दिन कार्यक्रम घेण्यात आला.
 व्यासपीठावर अध्यक्ष म्हणून बाबाराव
 पाटील, प्रमुख पाहुणे म्हणून रामभाऊ
 नरवाडे, प्रा. कुलदीप पवार व प्राचार्य डॉ
 जे बी देवडे हे उपस्थित होते.
 प्रास्ताविक सूक्ष्मजीवशास्त्र विभागाचे
 विभाग प्रमुख प्रा. डॉ. अमोल डी. अदाव
 यांनी केले. प्राचार्य डॉ. जे. बी. देवडे
 यांनी नाविन्यपूर्ण उपक्रम
 महाविद्यालयात प्रामाण भागातल्या
 विद्यार्थ्यांसाठी राबविले जातात, असे
 सांगितले. बाबाराव पाटील यांनी फूड
 फेस्टिव्हलचे आयोजन म्हणजे
 विद्यार्थ्यांसाठी एक नवीन प्रकारची
 संधी असल्याचे सांगितले. या
 कार्यक्रमांमध्ये फूड फेस्टिव्हलचे
 परीक्षण करण्यासाठी प्रमुख पाहुणे
 म्हणून श्री. तोष्णीवाल महाविद्यालय
 सेनगाव जि. हिंगोली येथील
 सूक्ष्मजीवशास्त्र विभागाचे प्रा. श्री
 कुलदीप पवार व प्रा. पल्लवी देशमुख
 यांनी केले. या संधीमध्ये एकूण ७३
 विद्यार्थ्यांनी सहभाग नोंदविला होता.



6) Problems Encountered & Resources required

- Fermented food preparation facility to each participant cannot be accomplished in college hence to overcome this situation food was prepared in home & packed hygienically with safety procedure and exhibited in food festival.
- To conduct Fermented food exhibition there is need to provide food preservation facility with certain basic infrastructure such as (plates, spoons, banana leaf etc.)
- To conduct food festival Proper hygienic condition with safe guidelines should be followed during the food exhibition



IQAC

Co-ordinator

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Principal

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College Risod Dist. Washim