

Yashwantrao Chavan College of Science, Karad

Department of Microbiology

Best Practices-2019-20

Best Practice No. 2

1. Title of the Practice

Food Festival Event: Empowering Students to Learn and Earn

2. Objective of the Practice

The objective of this event is to provide with opportunities to participate and learn the art of preparing various fermented food. These activities aim to stimulate creativity, enhance knowledge of the fermentation process, fermented products and the role of microorganisms in the fermentation. Additionally, students will gain an understanding of the value of the prepared foods and have the chance to earn by selling their products.

3. The Context

To meet the challenges of food industry's requirements, this practice serves to motivate students to initiate their own startup and assists them in overcoming obstacles related to food preparation and the role of microorganisms.

4. The Practice

On January 28, 2020, the Department of Microbiology organized the "Food Festival" event for students. During this event, students had the opportunity to participate and prepare various fermented products. Faculty members guided them in product selection and preparation, explaining the role of microorganisms and the processes to enhance product quality. Furthermore, student showcased their products in an expo attended by faculty members and fellow students, who not only purchases the products but also gained an understanding of the benefits of the fermented foods.

5. Evidence of Success

The participation of 215 students in this event reflects its success. Through this event, students acquired and enhanced their knowledge of beneficial microorganisms and their role in preparation of fermented foods. Such activities significantly motivate students in to consider starting their own business based on fermented food products.



6. Problems Encountered and Resources Required

This event encountered several challenges:

1. The main obstacle was inadequate infrastructure for food product preparation, which can be addressed by providing a separate room or canteen as a kitchen to maintain hygiene
2. Another issue was the minimal or nonexistent involvement of experts engaged in the food industry or startup. This can be resolved by inviting experts from the food industry to participate.

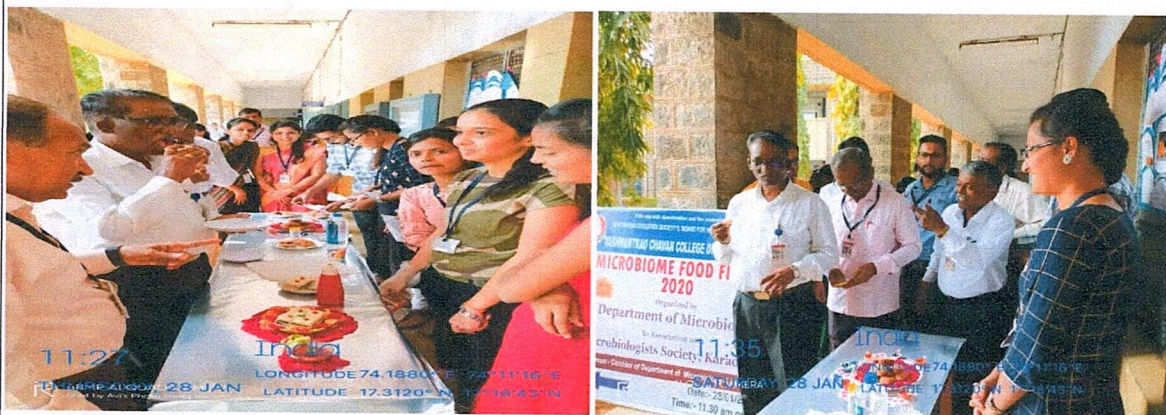



HEAD
DEPARTMENT OF MICROBIOLOGY


Yashwantrao Chavan College of Science, Karad
Microbiome Food Festival
REPORT

Name of the activity:	Microbiome Food Festival in association with Microbiologists Society, Karad Unit
Date and time	Friday 28-01-2020: 11.30 am
Name of the department:	Microbiology
Purpose of Program	Development of the interest of students towards gaining knowledge of role of microorganisms in development of flavors in different food items
Chief Guest/Speaker with designation	Dr. S. B. Kengar Principle Yashwantrao Chavan College of Science, Karad
No. of Students Participated	215
No. of Teachers Participated	17
Program outcomes	Improvement in Student's Knowledge

Program Photo




 Head of the Department
 DEPARTMENT OF MICROBIOLOGY


 Principal,
 Yashwantrao Chavan College of Science, Karad

