

Yashwantrao Chavan College of Science, Karad

Department of Microbiology

Best Practices-2023-24

Best Practice No. 1

1. Title of the Practice

Food Festival Event: Empowering Students to Learn and Earn

2. Objective of the Practice

- Provide opportunities for students to learn the art of preparing various fermented foods.
- Stimulate creativity and enhance knowledge of the fermentation process, fermented products, and the role of microorganisms.
- Enable students to understand the value of prepared foods and offer them the chance to earn by selling their products.

3. The Context

This practice addresses the challenges of the food industry, motivating students to initiate startups and overcome obstacles related to food preparation and the role of microorganisms.

4. The Practice

On January 20, 2024, the Department of Microbiology organized the "Food Festival" event. Students participated in preparing various fermented products under faculty guidance. The event included an expo where students showcased their products, providing an opportunity for faculty and peers to purchase and learn about the benefits of fermented foods.

5. Evidence of Success

- The event witnessed the participation of 100 students, reflecting its success.
- Students acquired and enhanced their knowledge of beneficial microorganisms and their role in preparing fermented foods.
- The activity significantly motivated students to consider starting their own businesses based on fermented food products.

6. Problems Encountered and Resources Required



- Minimal or nonexistent involvement of experts from the food industry or startup community was another issue. This can be addressed by inviting experts to participate and share their insights.




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