

The Berar General Education Society, Akola

Shri R.L.T College of Science, Akola

Department of Microbiology

Report on

**CELEBRATION OF NATIONAL NUTRITION WEEK:
FERMENTED FOOD FESTIVAL**

(02/09/2026)

Food is any substance consumed by an organism for nutritional support essential for energy, growth and maintaining life. Food is typically derived from plants, animals or microbial origin and contains essential nutrients such as carbohydrates, fats, proteins, vitamins, or minerals. Optimal nutrition is the fundamental pillar of human health. In contemporary dietary science, fermented foods hold a distinguished position due to their unique biological activity and therapeutic potential which is a diverse group of food products or beverages produced through controlled microbial growth and enzymatic action. Controlled microbial fermentation converts simple, raw ingredients into functionally flavoured, more nutritious and enriched foods packed with live, beneficial microorganisms (probiotics), active enzymes, and organic acids.

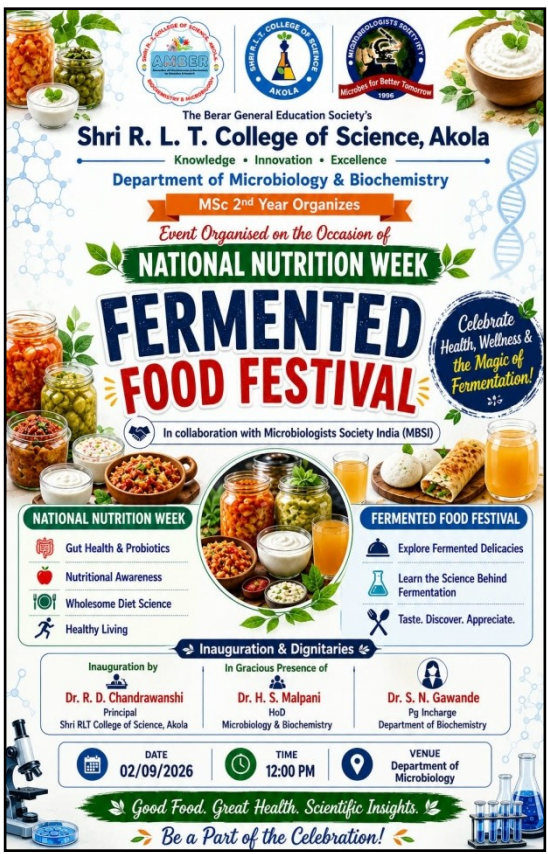
To commemorate National Nutrition Week, the Department of Microbiology at Shri R. L. T. College of Science, Akola successfully organized a vibrant "Fermented Food Festival". The initiative was supported in academic collaboration with the Microbiologist Society, India (MBSI) and AMBER. The program convened on 02nd September 2026 in the Department of Microbiology. For understanding the importance of microorganism in fermentation, the curriculum of M. Sc. II year includes a paper on **Food and Fermentation technology**. Designed to foster academic excellence and enhance participative learning, all the students of M. Sc. II Microbiology and Biochemistry students organized the event.

The event commenced with a formal ribbon-cutting ceremony, officially inaugurating the fermented food festival, followed by the customary felicitation of the distinguished guests and dignitaries. The ceremony was presided by Dr. R. D. Chandrawanshi, Principal of Shri R. L. T. College of Science, Akola, who served as the chairperson of the event. The event was graced by an esteemed panel of dignitaries Dr. H. S. Malpani, Head of the Department of Microbiology, Dr. S. N. Gawande, Asstt. Professor and Ms. D. R. Goyanka, Asstt. Professor. The establishment and execution of the event were guided by the department's core faculty leadership, including Dr. H. S. Malpani, Dr. S. N. Gawande, Ms. S. M. Ganorkar, and Ms. Pooja Bais. The event witnessed active engagement from over M. Sc. I and M. Sc. II students, alongside teaching and non-teaching staff members from both the Microbiology and Biochemistry departments.

In the presidential address, Dr. R. D. Chandrawanshi commended the faculty and students for their proactive initiative and for organizing such events which have great impact on day-to-day life. Dr. H. S. Malpani encouraged and inspired students for importance of nutrition and fermented food. The students prepared innovative and delicious fermented food products such as **Idli** (from fermented rice and black gram), **Dhokla** (from fermented chickpeas), **Jalebi** (from), **Appum** (from fermented rice and green gram), **buttermilk** (from fermented milk), **Cupcake** (from), rose petals (gulkand), vanilla essence, **Dahi wada** and many more dishes.

The students explained the recipe of the dishes they have prepared and also shared the precedence of microorganisms in fermented foods. In the course of the explanation, Dr. R. D. Chandrawanshi asked the students few questions related to dishes they have prepared for the event as well as the actual application that can be made out of that fermented foods. He congratulated the organizing committee and the students for organising such a wonderful event. He also appreciated their efforts and encouraged the department to conduct such events in future. Dr. H. S. Malpani (Head, Department of Microbiology) and Dr. S. N. Gawande (Assistant Professor, Department of Microbiology) acknowledged the talent of students and praised for their outstanding initiative.

The event successfully concluded with a comprehensive vote of thanks, expressing sincere gratitude to the college management, visiting dignitaries, faculty advisors, and student organizers whose collaborative dedication ensured the seamless execution of the inauguration.

 The invitation card is a colorful poster for the 'FERMENTED FOOD FESTIVAL' organized by the Department of Microbiology & Biochemistry at Shri R. L. T. College of Science, Akola. It features various images of fermented foods like pickles, curries, and breads. The text includes the college name, department, event title, date (02/09/2026), time (12:00 PM), and venue (Department of Microbiology). It also lists the organizers and dignitaries involved in the inauguration.	 A photograph showing three people (two men and one woman) standing in front of a building. One man is cutting a red ribbon, while the other two are clapping. They are all smiling and looking towards the camera.
Invitation Card	Inauguration ceremony



Dignitaries addressing the participants



Fermented Food Festival



News article

Dr. H. S. Malpani

Head

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