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SAHEBRAOJI BUTTEPATIL MAHAVIDYALAYA, RAJGURUNAGAR
DEPARTMENT OF MICROBIOLOGY

A.Y. 2025-26

Fermentopia Report

LIFESCICON

Date:- 03/01/2026

The Department of Microbiology of Sahebraoji Buttepatil Mahavidyalaya organized an activity titled "**Fermentopia** – Where Microbes Create Magic" as part of the interdisciplinary program **LIFESCICON** on 3 January 2026.

The objective of this activity was to create awareness among students about the importance of microorganisms in the fermentation process and their role in the preparation of various traditional and modern food products.

The program was inaugurated by the esteemed dignitaries **Balasaheb Nanasaheb Sandbhor Patil, Satish Babanrao Naikare Patil, and Adv. Balasaheb Mahadev Limbore Patil**. The event was also graced by the presence of **Adv. Devendraji Butte Patil, Rajmalatai Butte Patil, Principal Dr. Shirish Pingale Sir, and Principal Dr. Jagtap Madam, Vice Principal Daundkar Sir, Head of the Department of Microbiology Indais Madam, and** all the staff members of the Department of Microbiology.

In this activity, around **40 students** actively participated and organized **16 different stalls** showcasing various fermented and food products prepared with the help of microbial processes. The exhibited food items included **idli, dhokla, curd, kadhi vada, cheese cake, wine, kimchi, jalebi, khandvi, paneer, pickles, buttermilk and lassi. sandwich, salad, kurdai Chat**. Students explained the scientific importance of fermentation and how microorganisms enhance the taste, texture and nutritional value of food.

The **Fermentopia** activity helped students understand the practical applications of microbiology in everyday food products and highlighted the beneficial role of microbes in food production and preservation. The activity was informative, interactive and appreciated by the guests, faculty members and students.



