

## Department of Microbiology

### Chintamani College of Arts and Science Gondpipri District. Chandrapur

Title of the practice: Fermented Food Festival

#### Objectives:

- To enhance creative skills in students
- To create awareness about fermented food products.
- To enrich the quality of fermented food products.
- To be familiar with useful microorganisms.
- To create nutritional value from a simple fermented diet.
- To create awareness about pro biotic food products.

#### Context:

To create the awareness in students and society regarding essential microorganism for human being for nutritional purpose.

#### The practice:

A microbiology department of Chintamani College of Arts and Science Gondpipri District. Chandrapur organize Fermented Food Festival to enhance creative skills in students and health benefits. The theme of the program is,

1. *Nutritious can be delicious*: the aim of the program is to awaken the students and to teach them the right use of ingredients and cook it smartly.
2. *Eat right be right*: eating right is important to staying at a healthy weight and keeping energy balance.

#### Evidence of Success:

1. Students were able to remember the names of microorganism involved in fermentation.
2. Photographs can be captured with prepared food.
3. Videos uploaded on college YouTube channel.
4. Documented recipes of students.

**problems Encountered and resources required:**

1. To create high quality of food products we lack required specimen of specific microorganism.
2. We lack certain instruments like fermentor, boiler, electric stirrer quality product production.

  
**AVINASH V CHAKINARPUWAR**  
HEAD  
DEPARTMENT OF MICROBIOLOGY  
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Shri. Samartha Shikshan Sanstha Aheri's  
CHINTAMANI COLLEGE OF ARTS AND SCIENCE GONDPIPRI DIST. CHANDRAPUR  
Affiliated to Gondwana University Gadchiroli  
NAAC Accredited B++ Grade

**CERTIFICATE COURSE EXAMINATION**  
***Fermented Food and Microbial Quality Control in Food***

Name (In Capital): .....  
Class: ..... Time: 20 Min

Note: 1. Attempt All Questions.  
2. Each questions carry 2 marks.

1. *Monascus purpureus* is utilized in the production of
  - (a) citric acid
  - (b) ethanol
  - (c) statins
  - (d) streptokinase
2. The type of fermentation observed in yeasts is
  - (a) acrylic fermentation
  - (b) lactic acid fermentation
  - (c) pyruvic fermentation
  - (d) alcoholic fermentation
3. In lactic acid fermentation, the final electron acceptor is:
  - (a) Lactic acid
  - (b) Pyruvate
  - (c) Oxygen
  - (d) NAD
4. Which of these is not a product of fermentation?
  - (a) Lactate
  - (b) Oxygen
  - (c) Carbon dioxide
  - (d) Ethanol
5. Which of the following is not a vegetable or fruit-based fermented product?
  - (a) Wine
  - (b) Sauerkraut
  - (c) Beer
  - (d) Vinegar
6. One of the most commonly used fermented cereal amongst these is
  - (a) Wheat
  - (b) Bread
  - (c) Rice
  - (d) Yoghurt
7. Glucose molecule during the process of glycolysis is broken down into
  - (a) Four pyruvic acid
  - (b) Three pyruvic acid
  - (c) Two pyruvic acid
  - (d) One pyruvic acid

**8. Fermentation occurs in the**

- (a) presence of oxygen
- (b) absence of oxygen
- (c) presence of nitrogen
- (d) both a and b

**9. The least yield of ATP is observed in**

- (a) aerobic respiration
- (b) anaerobic respiration
- (c) fermentation
- (d) same in (a), (b), and (c)

**10. Anaerobic respiration by yeast produces**

- (a) CO<sub>2</sub>
- (b) Wine and Beer
- (c) Alcohol
- (d) All of the above

**Student's Signature**

Name of Student	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30
1. Ms. Gayatri Redapaliwar	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
2. Ms. Vaishnavi Nagare	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
3. Ms. Bhagyshri Akkewar	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
4. Ms. Ashwini Bakshi	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
5. Ms. Vaishali Charde	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
6. Ms. Yisaya Chaudhari	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
7. Ms. Pragati Deurkar	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
8. Ms. Priyanka Chaudhari	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
9. Ms. Savitri Tekam	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
10. Ms. Gauri Gavande	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
11. Ms. Bharti Soyam	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
12. Ms. Riya Borkar	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
13. Ms. Divyani Nimrod	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
14. Ms. Ketana Tiwale	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
15. Ms. Amrulla Madavi	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
16. Ms. Ruchita Kshiti	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
17. Ms. Shivani Daworkar	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
18. Ms. Sweta Saspe	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
19. Ms. Senhal Magnarwar	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
20. Ms. Bhageshwari Bhugt	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
21. Ms. Pranali Takasande	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
22. Mr. Mahit Rajit	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
23. Mr. Hitesh Adgankar	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
24. Mr. Mo Sahu Jain	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	
25. Mr. Vaishnav Beral	P	P	P	P	P	P		P	P	P	P	P	P	P		P	P	P	P	P	P		P	P	P	P	P	P	P	

Ganesh chaturthi  
Sunday

Sunday

Monday

Monday