

Microbiome Food Festival 2020



A 'Microbiome Food Festival' was organized in the college campus by the department of Microbiology, in association with Microbiologists Society of India. The Festival witnessed



a footfall of about 100 students and teachers from various colleges. Altogether twenty-five food items were showcased in eight stalls. All the foods were microbiologically fermented (idli, vada, dosa, bread, yogurt, tofu, kimchi, kanji etc.) and prepared by the students themselves. Students also decorated the stalls with colorful handmade posters and festoons. The exhibition was

inaugurated by Dr. Somnath Mukhopadhyay, Principal of this College and was graced by various distinguished guests.



Dr. Sanjay Ghosh, Chairman, UG Board of Studies of Microbiology said "I really loved the concept of this festival. I personally visited all the stalls and found that students are very much enthusiastic in preparing and serving microbiome food. I really thank the Principal and the faculty members of Microbiology for organizing such a nice festival".

"It was an excellent idea. I personally tasted foods from all the counters. Tofu kebab was very nice. Thanks to the

students and the organizers", said Dr. Sanjukta Nandi, Principal, Dinabandhu Institute of Technology and Management.

"I really enjoyed the fest. Gujrati pizza was very tasty and the chocolate dhokla was amazing" said a 3rd year student from Ashutosh College.

A Team of 60 students of Microbiology took part in the event. The festival was a gala success and concluded with the distribution of participation certificate to the students on behalf of Microbiologists Society of India.

