

Pune District Education Association's

**Annasaheb Magar Mahavidyalaya, Hadapsar, Pune-411028**

**Department of Microbiology**

*Certificate course*

## **“Fermented food and beverages”**

### **Aim:**

Certificate course in “Fermented Food and Beverages” has been designed for students to enrich their knowledge for future career in food and beverage industries and to be entrepreneur of small scale industry.

### **Objectives:**

Students can seek a career in fermented food production, distribution and packaging companies. This certificate course program will assist them to gain skills and knowledge about quality control and various types of fermented food and beverages that are served in the food industry.

### **Course Structure:**

The certificate course comprises of theory and practical sessions. The practical sessions will be extensive at par to the hands on training.

After completion of the certificate course by the students, he/she will be awarded certificate to augment their resume for seeking a fine career in future.

### **Expected certificate course outcome:**

The certificate course outcome is aimed on progression pathways of the student:

- i. Can join industry as Technician / Supervisor at packaging unit of fermented food and beverage industries.
- ii. Can become Entrepreneur in small scale unit
- iii. Can become instructor at vocational / ITIs in the subject.
- iv. Can join Advanced Diploma (Vocational) courses under DGT.
- v. Can become a microbiologist for quality control and quality assurance in at fermented food and beverage industries




**Department of Microbiology**  
**Online Certificate Course "Fermented food and beverages" for S Y B Sc 2020 -2021**  
**Course code -MBCS1-2020-21**

**Duration – 30 Hours**


**Syllabus**

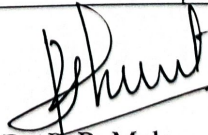
Sr.No.	Topic for theory and Practical	No. of lectures	No. of Practical
1	Introduction	01	01
2	Science behind fermented foods	01	01
3	large scale production of curd	01	01
4	Microbial production of Cheese	01	01
5	Production and microbial analysis of Paneer	01	01
6	Production of Vinegar	01	01
7	Production and microbial analysis of Cream	01	01
8	Microbial flora of Idli	01	01
9	Introduction on beverages	01	01
10	Wine making and types of wines	01	01
11	Types of beverages	01	01
12	Large scale production of wine and beer	01	01
13	Packaging and presentation	01	01
14	Types of fermented food products	01	01
15	Role of microorganisms in fermentation	01	01


  
Dr. Neha N. Patil  
Head

Department of Microbiology

Head  
Department of Microbiology  
Annasaheb Mager Mahavidyalaya  
Hadapsar, Pune - 411028

  
Dr. R. P. Joshi  
IQAC Coordinator

  
Dr. P. R. Mulay  
Vice principal

  
Dr. P. N. Stelke  
Principal

Principal  
Annasaheb Mager Mahavidyalaya,  
Hadapsar, Pune-411028,

P.D.E.A.'s Annasaheb Magar College, Hadapsar, Pune-28

Department of Microbiology (2020-2021)

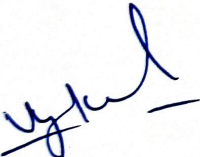
Notice

Date: 04.01.2021

All the students of **S.Y.B.Sc. (GROUP - V)** are hereby informed that Microbiology Department is organizing a '**Online Certificate Course 2020-21** on "**Fermented food and beverages**" (MBCS 1) from 12 January to 12 February 2021. The course will be of 30 hours including theory and practicals. Students who are interested to participate in certificate course , can get enrolled before 10<sup>th</sup> January 2021.

Course code - MBCS1-2020-21

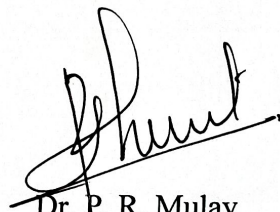
Resource person: Mr. Mangesh V. Deshpande and Dr. Ujwala V. Khisti
Dates of online course: 12.01.2021 to 12.02.2021
Time: 2.30 pm – 4.30 pm
Mode of online teaching : Zoom



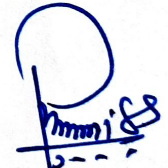
Dr. Ujwala V. Khisti  
Course coordinator



Dr. Neha N. Patil  
Head,  
Department of Microbiology  
**Head**  
Department of Microbiology  
Annasaheb Magar Mahavidyalaya  
Hadapsar, Pune - 411028



Dr. P. R. Mulay  
Vice principal



Dr. P. N. Shelke  
Principal  
**Principal**  
Annasaheb Magar Mahavidyalaya,  
Hadapsar, Pune-411028.

**Department of Microbiology**  
**Online Certificate Course "Fermented food and beverages "for S Y B Sc 2020 -2021**  
**STUDENTS PARTICIPATED IN THE PROGRAM**

Sr.No.	Name of the student	Enrollment number
1.	Aditya Satyawan Undre	2019202390
2.	Ajay ballaji jadhav	2019205046
3.	Amit raju kadam	2019202728
4.	Bhairat Nikita Rajabhau	2019203839
5.	Bhandari shruti hemant	2019202778
6.	Borawane Shailesh .	2019202327
7.	Choudhari Aniket sunil	2019202726
8.	Dnyaneshwari shankar kumbhakar	2019204159
9.	Gaikwad Akshay Abhimanyu	201920797
10.	Ghule Akash Ajay	201920984
11.	Ghule Neha Kantilal	2019201724
12.	Ghule Shraddha Balasaheb	2019203329
13.	Ghule Vaishnavi Deepak	2019201081
14.	Gilbile Pranali Ramesh	201920935
15.	Jadhav Swati Dattatray	2019201654
16.	Jagdev Sushil Navnath	2019201007
17.	Jagtap somnath anil	2019205678
18.	Jangid Chandraprakash Genaram	2019201119
19.	Kakade Sourabh Shivaji	2019203565
20.	Kalbhor shantanu Chandrashekhar	2019207351
21.	Kamble Rutuja Santosh	2019201077
22.	Khenat manasi jitendra	2019203302
23.	Kshirsagar Nikita Vinayak	2019201118
24.	lonkar vishal jaingar	2019204246
25.	Mahamire Mansi Babasaheb	201920578
26.	Mandhare Abhishek Ashok	2019206108
27.	Meshram Minal Ranjit	2019202258
28.	Mhetre Sanket vikas	20202114186
29.	More Rajlaxmi Gajendra	2019206370
30.	Nale Vaishnavi Ganesh	2019205709
31.	Patil Aditya charudatta	2019203567
32.	Patil Arjun Vijaykumar	2019202443
33.	Patil Raksha Gopalkrishna	2019206397
34.	Punde Rutuja Dnyanoba	201920864
35.	Rasal karishma pravin	2019202562

**P.D.E.A.'s Annasaheb Magar College, Hadapsar, Pune-28**

**Department of Microbiology (2020-21)**

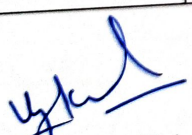
Time table and details of the course are as follows-

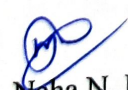
Time: 2.30 pm – 4.30 pm


Course code - MBCS1-2020-21

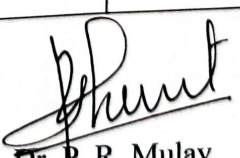
Duration – 30 hours

Sr.No.	Date	Topic	Speaker
1	12/01/2021	Introduction	Mr. M. V. Deshpande
2	19/01/2021	Science behind fermented foods	Mr. M. V. Deshpande
3	20/01/2021	large scale production of curd	Mr. M. V. Deshpande
4	23/1/2021	Production and microbial analysis of Paneer	Dr.U.V.Khisti
5	25/01/2021	Microbial production of Cheese	Mr .M. V. Deshpande
6	27/01/2021	Production of Vinegar	Mr. M. V. Deshpande
7	28/1/2021	Production and microbial analysis of Cream	Dr.U.V.Khisti
8	30/01/2021	Introduction on beverages	Dr.U.V.Khisti
9	01/02/2021	Microbial flora of Idli	Mr .M. V. Deshpande
10	02/02/2021	Wine making and types of wines	Mr. M. V. Deshpande
11	03/02/2021	Large scale production of wine and beer	Mr. M.V. Deshpande
12	04/02/2021	Packaging and presentation	Dr.U.V.Khisti
13	05/02/2021	Types of beverages	Dr.U.V.Khisti
14	08/02/2021	Types of fermented food products	Dr.U.V.Khisti
15	12/02/2021	Role of microorganisms in fermentation	Dr.U.V.Khisti

  
Dr. Ujwala V. Khisti  
Course coordinator

  
Dr. Neha N. Patil  
Head, Department of  
Microbiology

  
Head  
Department of Microbiology  
Annasaheb Magar Mahavidyalaya  
Hadapsar, Pune - 411028

  
Dr. P. R. Mulay  
Vice principal

  
Dr. P. N. Shelke  
Principal

**Principal**  
Annasaheb Magar Mahavidyalaya,  
Hadapsar, Pune-411028.

36.	Rathod Vishal Vijaykumar	2019202425
37.	Sadambar Bhavesh Tukaram	2019201048
38.	Sapre Kshitija Ravindra	2019205092
39.	Shendge shrushti Santosh	2019202354
40.	Suryawanshi Dnyaneshwar vilas	2019203181
41.	Tadvi Asma Taslimkha	201920663
42.	Tambe Avinash Babanrao	2019203659
43.	Tawade Gauri Sudhakar	2019202949
44.	Tawhare Ashvini Sonbhau	201920901
45.	Thorat yash shankar	2019201265
46.	Tirkhunde Akanksha Vikas	2019202380
47.	Zore Prajakta Pandurang	2019201688



Head

Department of Microbiology,  
Kamasaheb Magar Mahavidyalaya  
Hadapsar, Pune - 411028

P.D.E.A.'s

**Annasaheb Magar Mahavidyalaya, Hadapsar, Pune-28**

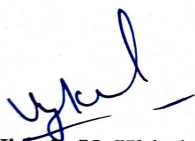
**Department of Microbiology (U.G.)**

Date: - 15/02/2021

## REPORT

### On Online Certificate Course for Students of S.Y.B.Sc. (Microbiology)

Department of Microbiology has conducted a Online Certificate Course on 'Online Certificate Course 2020-21 on "Fermented food and beverages" (MBCS 1) from 12 January to 12 February 2021. This course was conducted for understanding of the fermentation types and products. Forty Seven students participated and completed the course.

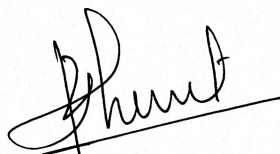


Dr. Ujwala V. Khisti  
Course coordinator



Dr. Neha N. Patil  
Head, Department of  
Microbiology

*for Head*  
**Department of Microbiology**  
**Annasaheb Magar Mahavidyalaya**  
**Hadapsar, Pune - 411028**






















Dr. P. R. Mulay  
Vice principal












































Dr. P. N. Shelke  
Principal

**Principal**  
**Annasaheb Magar Mahavidyalaya,**  
**Hadapsar, Pune-411028**

Zoom Record	Date	Topic	Speaker
<div data-bbox="191 247 636 919"> <p>Close Participants (22)</p> <p>Search</p> <ul style="list-style-type: none"> <li>RM Rajlaxmi More (me)   &gt;</li> <li>M Mangesh Deshpande (Host)   &gt;</li> <li>AU Aditya Undre   &gt;</li> <li>AG Akshay Gaikwad   &gt;</li> <li>AT Asma Tadvi   &gt;</li> <li>BM Bhagyashree mulge   &gt;</li> <li>BT Bhavesh Tukaram Sadambar   &gt;</li> <li>CJ Chandraprakash Jangid   &gt;</li> <li> Dnyaneshwar Survawanshi —   &gt;</li> </ul> </div>	12/01/2021	Introduction	Mr. M. V. Deshpande













<p>Close Participants (31)</p> <p>Q Search</p> <ul style="list-style-type: none"> <li>NV Nale Vaishnavi (me)   &gt;</li> <li>M Mangesh Deshpande (Host)   &gt;</li> <li> Abhishek Mandhare   &gt;</li> <li>AP Aditya Patil   &gt;</li> <li>AT Akanksha Tirkhunde   &gt;</li> <li>a Akshay Gaikwad   &gt;</li> <li>S amit Kadam   &gt;</li> <li>AT Asma Tadvi   &gt;</li> <li>BM Bhagyashree mulge   &gt;</li> <li>BS Bhavesh Sadambar   &gt;</li> <li>C.J Chandraprakash Jangid   &gt;</li> <li> Dnyaneshwar Suryawanshi --   &gt;</li> <li>DK Dnyaneshwari Kumbharkar   &gt;</li> <li>GT Gauri Tawade   &gt;</li> <li> Ghule Neha   &gt;</li> <li>MM Mansi Mahamire   &gt;</li> <li>NK Nikita Kshirsagar   &gt;</li> <li>RM Rajlaxmi More   &gt;</li> <li>RP Raksha Patil   &gt;</li> </ul>	<p>19/01/2021</p>	<p>Science behind fermented foods</p>	<p>Mr. M. V. Deshpande</p>
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 PRADNYA GAIKWAD (me)   >	20/01/2021	large scale	Mr. M. V.
 Mangesh Deshpande (host)   >		production of curd	Deshpande
 Abhishek Mandhare   >			
 Aditya Patil   >			
 Akanksha Tirkhunde   >			
 Akshay Gaikwad   >			
 amit Kadam   >			
 Asma Tadvi   >			
 Bhagyashree mulge   >			
 Bhavesh Sadambar   >			
 Chandraprakash Jangid   >			
>			


































<p>Close Participants (31)</p>	23/1 /2021	Production and microbial analysis of Paneer	Dr.U.V.Khisti
<p>RM Rajlaxmi More   &gt;</p>			
<p>RP Raksha Patil   &gt;</p>			
<p>RK Rutuja kamble   &gt;</p>			
<p>SM Sanket Mhetre   &gt;</p>			
<p>SG Shraddha Ghule   &gt;</p>			
<p>SK Soham kalbhor   &gt;</p>			
<p>SJ SOMNATH JAGTAP   &gt;</p>			
<p> SOURABH KAKADE   &gt;</p>			
<p>SJ Sushil Jagdev   &gt;</p>			
<p>VG Vaishnavi Ghule   &gt;</p>			
<p>VL vishal lonkar   &gt;</p>			
<p> Vishal Rathod   &gt;</p>			
<p>YT Yash thorat   &gt;</p>			
<p>ZP zore Prajakta   &gt;</p>			

 <p>NV Nale Vaishnavi (me)</p> <p>M Mangesh Deshpande (Host)</p> <p>Abhishek Mandhare</p> <p>AP Aditya Patil</p> <p>AT Akanksha Tirkhunde</p> <p>a Akshay Gaikwad</p> <p>S amit Kadam</p> <p>AT Asma Tadvi</p> <p>BM Bhagyashree mulge</p> <p>BS Bhavesh Sadambar</p> <p>CJ Chandraprakash Jangid</p> <p>Dnyaneshwar Suryawanshi ---</p> <p>DK Dnyaneshwari Kumbharkar</p> <p>GT Gauri Tawade</p> <p>Ghule Neha</p> <p>MM Mansi Mahamire</p> <p>NK Nikita Kshirsagar</p> <p>PM Railaxmi More</p>	<p>25/01/2021</p>	<p>Microbial production of Cheese</p>	<p>Mr .M. V. Deshpande</p>
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Close Participants (31)	27/01/2021	Production of Vinegar	Mr. M. V. Deshpande
  Rajlaxmi More  			
 Raksha Patil  			
 Rutuja kamble  			
 Sanket Mhetre  			
 Shraddha Ghule  			
 Soham kalbhor  			
 SOMNATH JAGTAP  			
 SOURABH KAKADE  			
 Sushil Jagdev  			
 Vaishnavi Ghule  			
 vishal lonkar  			
 Vishal Rathod  			
 Yash thorat  			
 zore Prajakta  			

<div style="background-color: #212121; color: white; padding: 5px;"> <span style="color: #42a5f5; font-weight: bold;">Close</span> <span style="font-weight: bold;">Participants (37)</span> </div> <div style="background-color: #212121; color: white; padding: 5px; margin-top: 5px;"> <input style="width: 100%; background-color: #333; border: none; color: white;" type="text" value="Search"/> </div> <ul style="list-style-type: none"> <li style="background-color: #212121; color: white; padding: 5px; margin-bottom: 5px;"> <span style="background-color: #f44336; border-radius: 50%; padding: 2px 5px; font-weight: bold; color: white;">RM</span> Rajlaxmi More (me) <span style="float: right; color: red; font-size: 1.2em;">🔇🎤➤</span> </li> <li style="background-color: #212121; color: white; padding: 5px; margin-bottom: 5px;"> <span style="background-color: #e91e63; border-radius: 50%; padding: 2px 5px; font-weight: bold; color: white;">M</span> Mangesh Deshpande (Host) <span style="float: right; color: green; font-size: 1.2em;">🔇🎤➤</span> </li> <li style="background-color: #212121; color: white; padding: 5px; margin-bottom: 5px;"> <span style="background-color: #42a5f5; border-radius: 50%; padding: 2px 5px; font-weight: bold; color: white;">AA</span> Abhishek Ashok Mandhare <span style="float: right; color: red; font-size: 1.2em;">🔇🎤➤</span> </li> <li style="background-color: #212121; color: white; padding: 5px; margin-bottom: 5px;"> <span style="background-color: #8bc34a; border-radius: 50%; padding: 2px 5px; font-weight: bold; color: white;">AU</span> Aditya undre <span style="float: right; color: red; font-size: 1.2em;">🔇🎤➤</span> </li> <li style="background-color: #212121; color: white; padding: 5px; margin-bottom: 5px;"> <span style="font-weight: bold;">Akanksha Tirkhunde</span> <span style="float: right; color: red; font-size: 1.2em;">🔇🎤➤</span> </li> <li style="background-color: #212121; color: white; padding: 5px; margin-bottom: 5px;"> <span style="background-color: #795548; border-radius: 50%; padding: 2px 5px; font-weight: bold; color: white;">a</span> Akshay Gaikwad <span style="float: right; color: red; font-size: 1.2em;">🔇🎤➤</span> </li> <li style="background-color: #212121; color: white; padding: 5px; margin-bottom: 5px;"> <span style="background-color: #e91e63; border-radius: 50%; padding: 2px 5px; font-weight: bold; color: white;">AT</span> Asma Tadvī <span style="float: right; color: red; font-size: 1.2em;">🔇🎤➤</span> </li> <li style="background-color: #212121; color: white; padding: 5px; margin-bottom: 5px;"> <span style="background-color: #f44336; border-radius: 50%; padding: 2px 5px; font-weight: bold; color: white;">AT</span> Avinash Tambe <span style="float: right; color: red; font-size: 1.2em;">🔇🎤➤</span> </li> <li style="background-color: #212121; color: white; padding: 5px; margin-bottom: 5px;"> <span style="background-color: #ffeb3b; border-radius: 50%; padding: 2px 5px; font-weight: bold; color: white;">B.</span> Bhavesh .T. Sadambar <span style="float: right; color: red; font-size: 1.2em;">🔇🎤➤</span> </li> </ul>	28/1/2021	Production and microbial analysis of Cream	Dr.U.V.Khisti
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<p>Close <b>Participants (28)</b></p> <p>Search</p> <ul style="list-style-type: none"> <li>DO Divekar omkar (me)   &gt;</li> <li>UK Ujwala Khisti (Host)   &gt;</li> <li>AT Akanksha Tirkhunde   &gt;</li> <li>aMiT kADam   &gt;</li> <li>A Aniket choudhari 🤘   &gt;</li> <li>AT Ashu tawhare   &gt;</li> <li>AT Asma Tadvi   &gt;</li> <li>CJ Chandraprakash Jangid   &gt;</li> <li>DK Dnyaneshwari kumbharkar   &gt;</li> <li>GA Gaikwad Akshay   &gt;</li> <li>GT Gauri Tawade   &gt;</li> <li> Ghule Neha   &gt;</li> </ul>	30/01/2021	Introduction on beverages	Dr.U.V.Khisti
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<p>11:06       40%</p> <p><a href="#">Close</a> <b>Participants (28)</b></p> <ul style="list-style-type: none"> <li><span style="background-color: #ff6b6b; border-radius: 50%; padding: 2px 6px; margin-right: 5px;">PG</span> Pranali Gilbile   </li> <li><span style="background-color: #ffeb3b; border-radius: 50%; padding: 2px 6px; margin-right: 5px;">RP</span> Raksha Patil   </li> <li><span style="background-color: #ff6b6b; border-radius: 50%; padding: 2px 6px; margin-right: 5px;">RK</span> Rasal karishma   </li> <li><span style="background-color: #4db6ac; border-radius: 50%; padding: 2px 6px; margin-right: 5px;">RK</span> Rutuja kamble   </li> <li><span style="background-color: #9c27b0; border-radius: 50%; padding: 2px 6px; margin-right: 5px;">RP</span> Rutuja punde   </li> <li><span style="background-color: #ffeb3b; border-radius: 50%; padding: 2px 6px; margin-right: 5px;">SG</span> Shraddha Ghule   </li> <li><span style="background-color: #8bc34a; border-radius: 50%; padding: 2px 6px; margin-right: 5px;">SJ</span> Somnath jagtap   </li> <li><span style="background-color: #42a5f5; border-radius: 50%; padding: 2px 6px; margin-right: 5px;">SD</span> Suryawanshi Dnyaneshwar vi...   </li> <li><span style="background-color: #42a5f5; border-radius: 50%; padding: 2px 6px; margin-right: 5px;">VG</span> Vaishnavi Ghule   </li> </ul>	01/02/2021	Microbial flora of Idli	Mr .M. V. Deshpande
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Close <b>Participants (20)</b>	02/02/2021	Wine making and types of wines	Mr. M. V. Deshpande
<input type="text" value="Search"/>			
<span>SJ</span> Sushil Jagdev (me)   >			
<span>M</span> Mangesh Deshpande (Host)   >			
<span>AT</span> Akanksha Tirkhunde   >			
<span>AT</span> Asma Tadvi   >			
<span>BT</span> Bhavesh Tukaram Sadambar   >			
<span>CJ</span> Chandraprakash Jangid   >			
<span>DC</span> dinesh choudhary   >			
<span>DO</span> Divekar omkar   >			
<span>GA</span> Gaikwad Akshay   >			

<p>Close <b>Participants (26)</b></p> <p>Search</p> <ul style="list-style-type: none"> <li><b>aMIT kADam</b> (me)   &gt;</li> <li><b>UK</b> <b>Ujwala Khisti</b> (Host)   &gt;</li> <li><b>SJ</b> <b>Sushil Jagdev</b>   &gt;</li> <li><b>AU</b> <b>Aditya Undre</b>   &gt;</li> <li><b>AT</b> <b>Akanksha Tirkhunde</b>   &gt;</li> <li><b>AT</b> <b>Asma Tadvi</b>   &gt;</li> <li><b>BM</b> <b>Bhagyashree mulge</b>   &gt;</li> <li><b>CJ</b> <b>Chandraprakash Jangid</b>   &gt;</li> </ul>	03/02/2021	Large scale production of wine and beer	Mr. M.V. Deshpande
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<span>Close</span> Participants (21)	04/02/2021	Packaging and presentation	Dr.U.V.Khisti
<input type="text" value="Search"/>			
<span>RM</span> Rajlaxmi More (me)   >			
<span>UK</span> Ujwala Khisti (Host)   >			
<span>AU</span> Aditya Undre   >			
<span>AT</span> Akanksha Tirkhunde   >			
<span></span> aMiT kADam   >			
<span>AT</span> Asma Tadvi   >			
<span>BM</span> Bhagyashree mulge   >			
<span>DO</span> Divekar omkar   >			
<span>DK</span> Dnyaneshwari kumbharkar   >			

Close <b>Participants (16)</b>	05/02/2021	Types of beverages	Dr.U.V.Khisti
<input type="text" value="Search"/>			
<span>PG</span> PRADNYA GAIKWAD (me)   >			
<span>UK</span> Ujwala Khisti (host)   >			
<span>AU</span> Aditya Undre   >			
<span>AT</span> Akanksha Tirkhunde   >			
<span>AT</span> Asma Tadvi   >			
<span>CJ</span> Chandraprakash Jangid   >			
<span>GT</span> Gauri Tawade   >			
<span>MJ</span> Manasi jitendra khenat   >			
<span>NK</span> Nikita Kshirsagar   >			
<span>RM</span> Rajlaxmi More   >			
<span>RP</span> Raksha Patil   >			
<span>SA</span> ...   >			

Close Participants (24)	08/02/2021	Types of fermented food products	Dr.U.V.Khisti
 Omkar Divekar   			
 Patil Aditya   			
 Rajlaxmi More   			
 Raksha Patil   			
 Rasal karishma   			
 Sanket Mhetre   			
 Shruti Bhandari   			
 Vaishnavi Ghule   			
 Vaishnavi Nale   			
 Shrushti Shendge  			

<p>Close Participants (25)</p> <p>Search</p> <ul style="list-style-type: none"> <li>RM Rajlaxmi More (me)   &gt;</li> <li>UK Ujwala Khisti (Host)   &gt;</li> <li>DK Dnyaneshwari kumbharkar   &gt;</li> <li>AT Akanksha Tirkhunde   &gt;</li> <li>AK aMiT kADam   &gt;</li> <li>BM Bhagyashree mulge   &gt;</li> <li>BT Bhavesh Tukaram Sadambar   &gt;</li> <li>CJ Chandraprakash Jangid   &gt;</li> <li> Dnyaneshwar Suryawanshi ---   &gt;</li> </ul> <p>Invite</p>	<p>12/02/2021</p>	<p>Role of microorganisms in fermentation</p>	<p>Dr.U.V.Khisti</p>
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**P. D. E. A's Annasahab Magar Mahavidyalaya,**  
Hadapsar, Pune - 411028.

**CERTIFICATE OF APPRECIATION**

**This certificate is awarded to**

**Name of the student:** Barkade Pradip Dasharath

**Class :** S. Y. BSc **Year:** 2020-21

**For successful completion of Certificate course entitled**

Fermented Food and beverages.

M. Deshpande

Dr. Mrs. N. N. Patil

Dr. R. P. Joshi

Dr. P. P. Malay

Dr. P. N. Shelke

**Course coordinator**

**Mr. M. V. Deshpande**

**Head**

**Dr. Mrs. N. N. Patil**

**IQAC Coordinator**

**Dr. R. P. Joshi**

**Vice-Principal**

**Dr. P. P. Malay**

**Principal**

**Dr. P. N. Shelke**



**P. D. E. A's Annasahab Magar Mahavidyalaya,**

**Hadapsar, Pune - 411028.**

**CERTIFICATE OF APPRECIATION**

**This certificate is awarded to**

**Name of the student:** Bhairat Nikita Rajabhau.

**Class:** S. Y. BSc **Year:** 2020-21

**For successful completion of Certificate course entitled**

**Fermented Food and beverages.**

*M. Deshpande*

*M. Deshpande*

*R. Joshi*

*P. M. M. M.*

*P. M. M. M.*

**Course coordinator** Mr. M. V. Deshpande **Head** Dr. Mrs. N. N. Patil **IQAC Coordinator** Dr. R. P. Joshi **Vice-Principal** Dr. P. P. Mulay **Principal** Dr. P. N. Shelke