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Event: Fermented Food And Wine Fiesta

DATE & TIME: 31st May2024

VENUE: The Oxford College of Science

NO. OF STUDENTS PARTICIPATED: 104

PROGRAMME COORDINATOR: Mrs Mamatha J, Mrs Sharanya Hebbar

The event stood as a remarkable example of bridging the gap between academic learning and industry application. Fermentation, as one of the oldest biotechnological processes, plays a crucial role in the production of various food and beverage items. The project allowed students to learn the science of fermentation, understanding the biochemical pathways involved, such as glycolysis and the alcoholic fermentation pathway, while also learning about the role of microbes in food preservation, flavor enhancement, and nutritional value addition. The event showcased the innovative capabilities and technical acumen of the students. It was more than just a display of culinary talent; it was an educational endeavor that embodied the core principles of biotechnology