



JSS MAHAVIDYAPEETHA

JSS COLLEGE FOR WOMEN (AUTONOMOUS)

(An Autonomous College of University of Mysore: Re-Accredited by NAAC with 'A'

Grade (CGPA: 3.07) Saraswathipuram, Mysore – 570 009

Ph No:0821-2548239 ♣ Principal 2548383 ♣ Fax: 2548240 ♣ ✉: jsscw.principal@gmail.com ♣

Website: www.jsscw.in

INAUGURATION OF MICROVISION CLUB AND CELEBRATION OF WORLD FOOD DAY

AWARENESS PROGRAMME ON “MICROBIAL FOOD ADDITIVES: WHOLESOME NUTRITION FOR NEXT GENERATION”

An Initiative of IQAC in Association with the Department of Microbiology

Date: 16/10/2025 (Thursday); 12:00 to 1:45 PM

Place: Navajyothi Auditorium, JSS College for Women (Autonomous), Saraswathipuram, Mysore

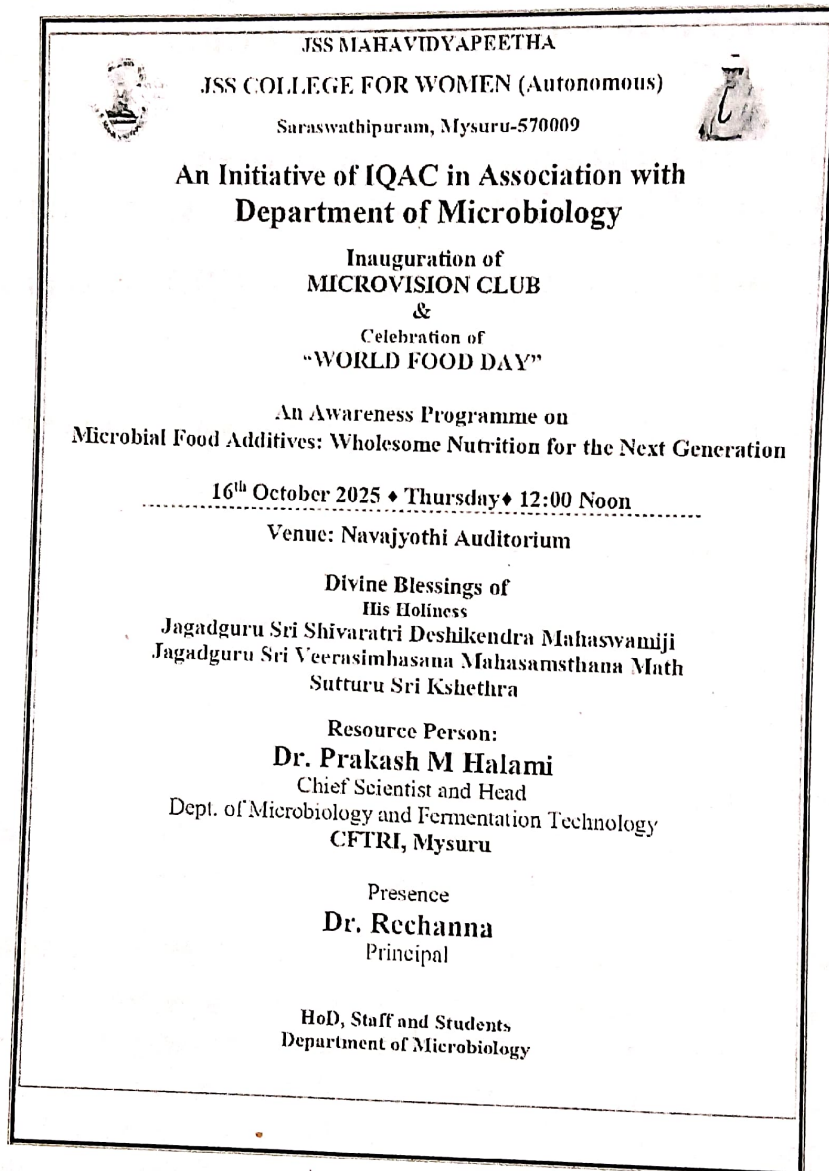
Number of beneficiaries: 203

Objective: The awareness programme aims to emphasize the vast role that microorganisms play in production of functional foods, enhancing the nutritional value of foods and in supporting innovative approaches in food technology. It seeks to inspire interest and research-oriented thinking among students by showcasing how microorganisms contribute to solving global challenges such as malnutrition and food insecurity. The program also intends to develop a spirit of scientific inquiry and inspire participants to apply microbiological knowledge towards building a healthier and more sustainable future.

Brief write up on the Programme: The World Food Day is celebrated every year on 16th October. Our college celebrated the event in a meaningful way on 16th October 2025, at the Navajyothi auditorium, at 12:00 PM. The theme of the World Food Day for 2025 is “Hand in Hand for Better Foods and a Better Future”. This theme accentuates global collaboration to build a peaceful, sustainable, and prosperous future where everyone has food security. The awareness programme “Microbial Food Additives: Wholesome Nutrition for the Next Generation,” was well aligned with the above theme as it highlighted the role of microbial food additives in providing a prosperous future for the next generation through wholesome and sustainable nutrition. The resource person of the talk was Dr. Prakash M Halami, Chief Scientist and Head, Department of Microbiology and Fermentation Technology, CFTRI Mysore. Dr. Halami is a distinguished scientist with over three decades of experience in Molecular Biology, Biotechnology, Bioinformatics and Functional foods. Dr. Halami spoke extensively about the significance and theme of the World Food Day 2025. He enlightened the audience about the benefits of using microbial food additives with a priority on their sustainability and enhanced nutritive value. He also spoke about the variety of food products being developed by CFTRI using microorganisms as food additives. He also underscored the advantages of these foods over conventional foods. The Principal Dr. Rechanna presided

over the programme. Shri. M Girish, Head, Department of Microbiology, staff and students were present. The talk was followed by a question-and-answer session. The event concluded at 1:45 PM with distribution of sweets to the participants.

Brochure/Invitation/Program list/Hand bills etc., (Image JPEG)

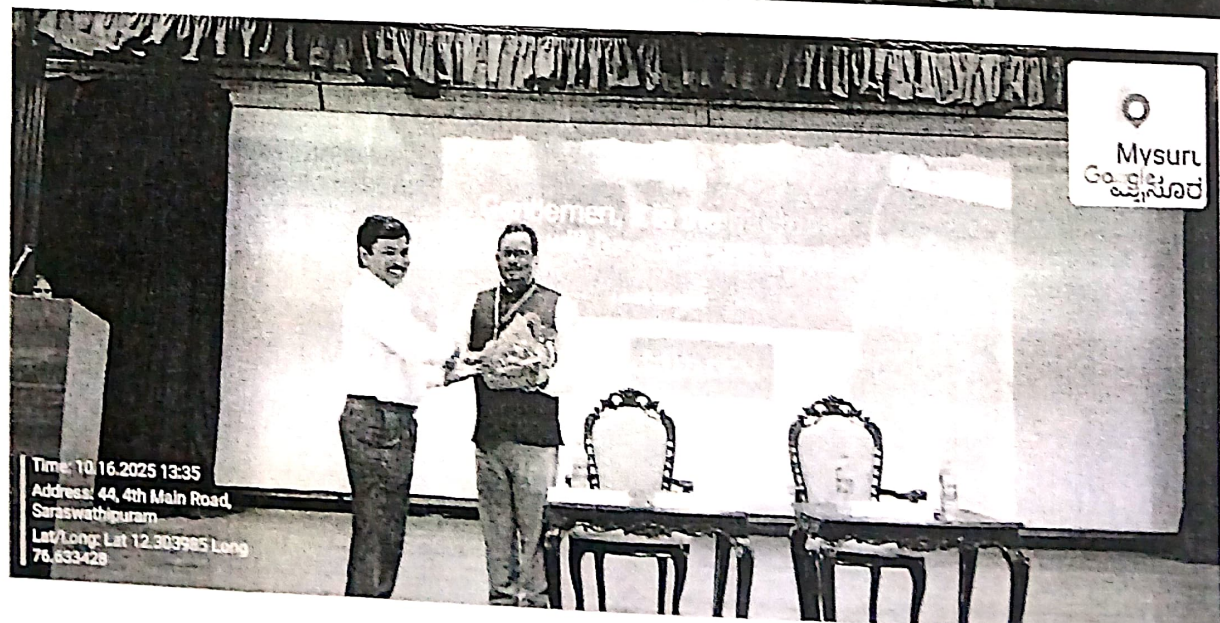
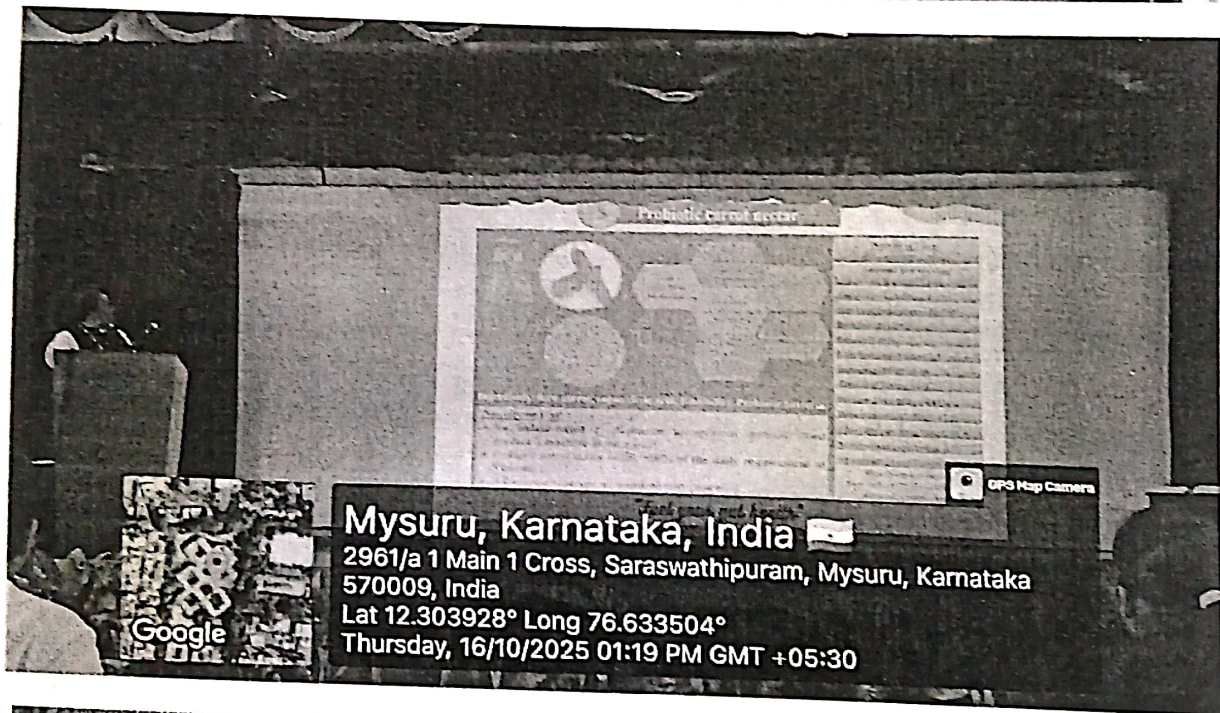


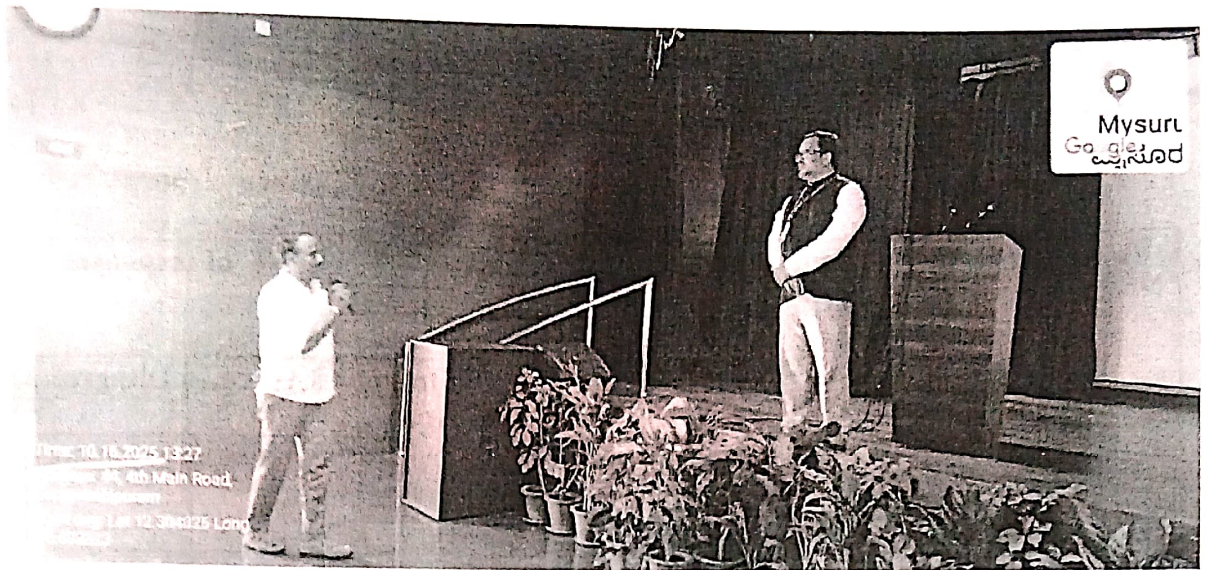
List of Participants (Google Forms Registration, JPEG image, Enclosed)

Photos

Geo tagged photos







Feedback

Number of responses in Google Forms: 196

Feedback analysis

Sl No.	Question	No. of responses			
		Strongly Agree	Agree	Disagree	Strongly Disagree
1.	The objectives of the "Microvision Club" were clearly explained during the inauguration	80	116		
2.	The theme "Microbial Food Additives: Wholesome Nutrition for the Next Generation" was relevant and meaningful.	100	93	3	
3.	The session enhanced my understanding of the role that microbes play in nutrition and sustainable food production.	88	107	1	
4.	The session clearly explained what microbial food additives are and how they are produced	84	111	1	
5.	The programme helped me understand the potential of probiotics, enzymes, and fermented foods in promoting health.	93	102	1	
6.	The resource person delivered the content effectively and clearly.	82	112	2	
7.	This programme motivated me to pursue career and research opportunities in the field of food science and technology.	85	109	2	
8.	I am now inspired to attend more such awareness programs in future	89	105	1	1

2. Attendance records
3. Post event feedback surveys and suggestions.

Impact measurement

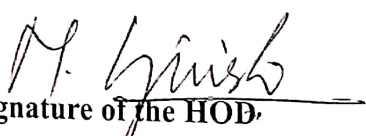
Sl. No.	Participation and engagement Metrics	Numbers
1	Total participants	203
2	Total responses on Google Forms	196
3	Departments represented	04
4	Knowledge improvement based on responses (percentage)	99.4%
5	Number of participants in post event discussions	02
6	Participant engagement rate in post event discussion	1%

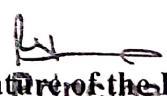
Outcomes

Based on the impact measurement, this event proved to be very successful in conveying the significance of microbial food additives and their role in mitigating global hunger and promoting sustainability. This was seen through an increase in knowledge reported by 99.4% of the respondents. While the low participation rate in post event discussion suggests limited immediate engagement, post-event surveys indicate that attendees were highly attentive during the main sessions.

Recommendations

1. Conduct more awareness programmes on microbial food additives and related topics.
2. Entrepreneurship development programmes to start microbiology-based startups by integrating industry and academia.
3. Organize hands-on-training sessions.
4. Programmes on employment opportunities for life science students.


Signature of the HOD
HEAD
Department of Microbiology
JSS College for Women
(Autonomous)
Saraswathipuram, Mysore-09


Signature of the Principal
JSS College for Women (Autonomous)
Saraswathipuram, Mysore-570003