

Activities for the session 2019-20

In-House activity

Title: Process of making Black Gold

(Composting) Objectives of the activity

- 1. To utilize biodegradable waste generated in the College campus
- 2. To produce manure for herbal garden/ garden of the College



Summary

The garbage we throw away everyday is polluting our mother earth. A lot of waste comes from our garden, kitchens that can be easily composted. Composting is a natural process that involves the decomposition of waste organic matter and recycling it into valuable manure for garden. "Our waste is our responsibility" keeping in mind these lines the students took part



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enthusiastically to transform waste generated in the college into
useful black gold. Third year students (2019-20) of B.Sc. (Hons)
Department of Microbiology took an initiative to make compost
i.e. (Black Gold) out of natural organic waste and food waste
generated in the college. Composting Unit has been started under
the guidance of Dr Neha Gautam. Bio- degradable waste from
college is collected from the campus, canteen and hostel mess. It is
processed at the composting unit to prepare manure for herbal
garden/garden of the college.

In- House activity
Title: Adulteration in food items

Objective: The objective of this project was to study some of the
common food adulterants presents in different food items.

Summary In the past few decades, adulteration of food has become
cause for problems like cancer, diarrhoea, asthma, ulcers, etc.
Majority of fats, oils and butter have paraffin wax, castor oil and
hydrocarbons. Red chilli powder is mixed with brick powder and
pepper is mixed with dried papaya seeds. These adulterants can be
easily identified by simple chemical tests. B.Sc. (Hons) 1st Year
microbiology students checked adulteration in various food items viz.,
they checked presence of water in milk, detergent in milk, starch
in milk, detection of potatoes in ghee, sugar in honey. Students
accomplish this project under the guidance of Ms. Reena Thakur.











Workshop Attended:

Students and faculty of B.Sc. (Hons) Microbiology attended a workshop conducted by Department of Industries H.P. on "Startup Entrepreneur **Development**" **Programmes** and September, 2019 at St. Bede's College Shimla. Ms Smriti Sood of B.Sc. III year presented her innovative idea for startup grant.



Oral presentation

Ms Anamika Sharma of B.Sc. (Hons) gave a presentation on 24th September 2019 in Govt. Sr. Sec. School Chotta Shimla on "Traditional Fermented Food of H.P." on the occasion of NSS Foundation day.











Science Day Celebrations:

Students participated in two day seminar entitled "Science perception" organized by Thapar Institute of **Nothing** but Engineering and Technology, Patiala in collaboration with Centre of Excellence, Govt. Degree College Sanjaulli, Shimla on National Science Day, 27th and 28th Feburary, 2020. Students participated in inter college debate, poster making and oral presentation.





Science day was also celebrated in our college with the theme Students and teachers participated Women Science. enthusiastically in the event. Ms Anamika B.Sc. (Hons) Microbiology III year student gave presentation on "Contribution of Women in Science".





