

## Seminars/Workshops (2019-20)

### **Report on National Seminar “Eco-friendly strategies for Sustainable Environment”**

Department of Microbiology of Bhavan's Vivekananda College was part of National Seminar organized by faculty of life sciences on “Eco-friendly strategies for Sustainable Environment” on 28th and 29th February, 2020. The seminar was structured to celebrate National Science Day under DBT-Star College Scheme. Environmental sustainability is a fundamental requirement to avoid depletion and degradation of natural resources. Developing effective strategies for maintaining the balance in natural environment is the need of the hour. The chief guest of the seminar was Prof. K. Janardhan Reddy, Regional Coordinator of Telangana Academy of Sciences, Hyderabad Center. The Guest of Honour of the event was Prof. Purshottam Reddy (Retd), Political Science Department, OU, Eminent Environmentalist, Academician and Development Activist. The seminar was presided by Sri I.Y.R. Krishna Rao, IAS (Retd.), Former Chief Secretary, Govt. of AP, Chairman, Bharatiya Vidya Bhavan, Sainikpuri Kendra and Air Commodore (Retd), J.L.N. Sastry, VSM, Vice Chairman, Bharatiya Vidya Bhavan, Sainikpuri, Kendra. Welcome address was delivered by Prof. Y. Ashok, Principal, BVC. Dr. Madhumita Bhattacharjee, Convenor and Head, Department of Chemistry, BVC, presented the report of the National Seminar. The chief guest for the valedictory was Prof. Shivaraj, Dean, Faculty of Sciences, Development & UGC affairs, OU, Hyderabad. The two day event comprised of technical sessions by eminent scientist and oral and poster presentation by enthusiastic participants. Participants included students, scholars and faculty from various educational and Research Institutions within and outside Telangana.



## **Hands on workshop on “Exploring Microbial Diversity**

Hands on training workshop on “Exploring Microbial diversity” was organised from 16<sup>th</sup> to 21<sup>st</sup> September 2019. The workshop is organised for students of 2<sup>nd</sup> year Undergraduate students in Microbiology in collaboration with Dr. Reddy’s Institute of Life sciences (DRILLS), HCU under DBT star college scheme. Total 30 students from both the programs of MGC and MBiC were enrolled in the workshop. Dr.K.Anuradha, Dr.J.Sarada, Mrs.S.Anju, Dr.Y.Aparna, Dr.S.Shalini Devi were resource persons for the workshop. Dr. Anil Kumar Challa, Adjunct Professor from UAB university, USA was the resource person for Bioinformatics module.

The students learnt different microbiological and molecular techniques like Screening of bacteria from various samples like Milk, Spoiled fruits and vegetables, Cow dung, Soil sample from lake side etc. The isolated colonies are subjected to colony PCR and Agarose gel electrophoresis for identification of DNA. They also learnt RFLP digestion followed by its analysis using Bioinformatics tool. An online Zoom conference an interactive session with Dr. Anil Kumar Challa on Bioinformatics components was organised.

The workshop was successful as all the students took active participation and also had good hands on training individually.



## **Report on Mushroom cultivation workshop**

Department of Microbiology in collaboration with S Mushroom Agri tech, Kukatpally organized a two day workshop on Mushroom cultivation for B.Sc (MGC, MBiC, BtGC) final year students on 19<sup>th</sup> & 20<sup>th</sup> Dec, 2019. Mrs.S.Chaitanya kumari and Dr.Narayan rao accompanied 20 students for the two day workshop under skill enhancement program.

On 19<sup>th</sup> morning, Dr.K. Prasuna, CEO of 'S' Mushroom cultivation briefed on her experience as entrepreneur and on Significance of Mushroom cultivation and methods involved. Day started with the basic knowledge on stages in Mushroom growth, environmental factors influencing their growth, farm design. After basic knowledge, hands on exposure is given to students in preparation of Bed for Milky Mushrooms, Oyster, Paddy straw and Button Mushroom, sterilization of raw materials and spawn preparation and Layer spawning etc.

Second day, Hands on training was given to students in mushroom harvesting, processing and storage. Budget for starting mushroom cultivation as small scale industry was also discussed. This workshop had provoked entrepreneurial skills and motivated students to think about start ups in this area. Different products of Mushroom like –Biscuits, noodles, pickles, Soup powder, dried and fresh mushroom were exhibited in the workshop. After successful completion of the programme, students were given with certificates.

