



DEPARTMENT OF MICROBIOLOGY
GOVT. V.Y.T. PG AUTONOMOUS COLLEGE, DURG



Alumni Meet and Motivational Lecture

(26.02.2018)

Name of faculty involved	Dr. Pragya Kulkarni, Mrs. Rekha Gupta, Mrs. Neetu Das, Ms. Anamika Sharma
Alumni Participation	Ms. Prasiddha Giri Goswami, Ms. Bhawana Soni, Ms. Bhuneshwari Nayak, Ms. Rimjhim Meshram, Ms. Vidya Kawde, Ms. Yogita Dhimar, Mr. Mukesh Kumar, Ms. D. Aruna, Mr. Dineshwar Sahu, Mr. Nimesh Patel, Mrs. Nisha Tamboli, Ms. Deepika Yadav, Ms. Manjusha, Mr. Loknath Deshmukh
Student Participation	M.Sc. Sem II and Sem IV
Brief report	<p>An alumni meet was organized in the department on 26.02.2018. All together 14 alumni were present in the meet. A progress report of the department was presented by Head of the dept., thereafter, all the alumni introduce themselves with their experiences during the study period and their current status.</p> <p>A motivational lecture was then delivered by Mr. Loknath Deshmukh, 2016 alumni of the dept. on 'Be Innovative and Think Productive'. He provoked the students to be ready for new arrivals in the subject and knit their dreams towards the application. His success mantra included good communication skills, regular attempts, team work and leadership. He also highlighted his current experience on Bio designing of Mushroom and innovative alternatives from Mushroom spent, working as research fellow at Rani Durgawati Vishwavidyalaya, Jabalpur (M.P.). The suggested innovative alternatives with Mushroom spent developed in their centers were Ecocradle, Mushroom paper and Mushroom dye</p>
Out come	<ul style="list-style-type: none">➤ The students motivated with the presentation and linked with guideline provided for success➤ The students also get acquainted with Design Innovation Centre and their activities



“We are... What we think...”

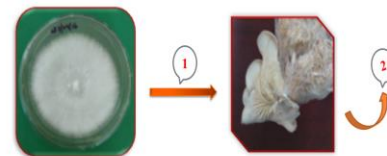
Be Innovative
Think Productive



Presented
by
Loknath Deshmukh
(Research Scholar, R.D. Uni. Jabalpur)

Bio-Designing of Mushroom

- ❑ Mushroom is an excellent source of protein, vitamins, minerals, folic acid and iron.
- ❑ Edible and Medicinal Mushrooms.
- ❑ Commercialization : Cultivation Technique ~~Unique and~~ Easiest Method.
- ❑ Provide Business Platform.



Mushroom Cultivation

1. Innovative Alternate : Ecocradle

- ❖ Mushrooms + agricultural bio-waste into packaging.
- ❖ When Mycelium grows on agricultural waste, they utilizes the waste products and fill the space with their fibrous network, transforming loose waste into a rigid material.
- ❖ The mycelium self-assembles lignin and cellulose into strong bio-composites, eliminating the need for high heat, pressure or energy.



- Natural Resource
- Easily Recyclable
- Eco-friendly
- Cost Effective



2. Innovative Design : Mushroom Paper

- ❖ Paper can be made from mushrooms.
- ❖ The cell walls of fungi are made of a biological polymer called chitin, which is similar to cellulose, the key ingredient in plant-based paper.
- ❖ Various species of mushroom can use to make attractive and usable paper. *Ganoderma* species, and *Pleurotus* species etc.
- ❖ Mushroom fibers are strong and durable and hold up well to dyeing and inks.

USES : These paper could be an excellent alternative for making -

- Carry bags.
- Envelops.
- Folders.
- Cards and crafts



3. Innovative Design : DESI-DYE

- ❖ Natural Bio-Dye (Colors) produced from mushrooms and other fungi.
- ❖ Five different colors are extracted and experimented for the dyeing white cotton fabrics.
- ❖ Bio-colors were stable after washing (Detergent and Alcohol) and without using any mordant.
- ❖ No side effect of extracted dyes.

