

Innovative Innologue

On the 29th of January 2022, students of classes 6 - 8 witnessed a virtual programme- 'Innovative Innologue' which was conducted by the members of Science & Innovation Club.

The session began with an invocation to the Almighty by Jyotsna of 8A, who sang a melodious composition.



Anasuya Parashar, 6C welcomed the Dean and Director and Correspondent, Mrs. Sheela Rajendra, Academic mentor, Mrs. Vijayalakshmi Srivatsan, the heads of other branches and the chief guest, Dr. Malati Ragnath.

The secretaries Hariharan and Parvathi, presented the highlights of the club activities done so far.

In her engaging talk, the chief guest, Dr. Malati Raghunath - an expert in chemistry, Guest Faculty at IIT Madras and Consultant for Energy industry started off by encouraging students to question science. She emphasized that questioning and thinking is an extremely important part of scientific progress.

She then explained how scientists gather research and evidence, to be shared with everyone else, so that one's hypothesis can be questioned, proven and refined repeatedly.

She proceeded to give an example of how traditional foods such as idlis actually have benefitting scientific properties, and showed that even our traditional practices have scientific ideas ingrained in them.

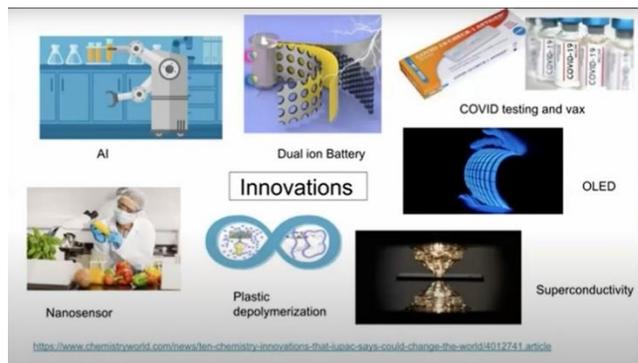
Our Great... Grandma was a Scientist !

<https://www.ncbi.nlm.nih.gov/pmc/articles/PMC3551127/>

Idli batter has been prepared with the blend ratios of 2:1, 3:1 and 4:1 (parboiled rice: black gram). Physical properties of this idli batter viz. density, pH and percent total acidity at different fermentation times and blend ratios were observed in the range of 0.93-0.99 g/cm³, 4.21 and 5.9 and 0.44-0.91% respectively. The flow behavior indicated the Non Newtonian characteristics of idli batter at different period of fermentation and blend ratios (pseudoplastic). The chemical behavior of idli batter has shown enhanced amount of vitamin B₁₂ production during fermentation and 7 h is the recommended time for the production of maximum amount of B vitamins with the blend ratio of 3:1 and amino N₂ content was found to be maximum i.e. 3.25% at 25 h of fermentation.



<https://microcosmos.foldscope.com/?z=2703>



AI

Dual ion Battery

COVID testing and vax

OLED

Innovations

Nanosensor

Plastic depolymerization

Superconductivity

<https://www.chemistryworld.com/news/ten-chemistry-innovations-that-sagac-says-could-change-the-world/4512741.article>

Dr. Malati showed the latest set of innovations - among the best in the world, categorized by the IUPAC (International Union of Pure and Applied Chemistry).

She also pointed out the innumerable ways in which one could observe simple phenomena in nature and emphasized on having an open mind while observing anything and putting it down as data.

She encouraged students to fight chemophobia and inspired a love for chemistry in all children.



Mrs. Sheela Rajendra then addressed the gathering. She encouraged students to have a different mindset towards science and stay motivated. Students were inspired to innovate and explore their creativity, embrace science and enjoy it.

Vice Principal Mrs. Durga Chandrasekar appreciated all the participants and encouraged students to develop a scientific temper.

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