

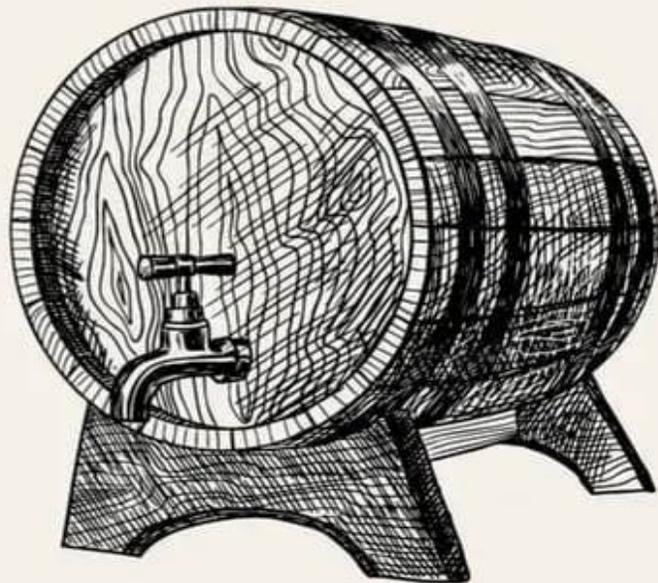


CIDERING

Drinker ho? Prove it scientifically

*Prize Pool
Rs 2500 + Goodies*

*22 January 2026
Time: 3-4 PM*



Consumption on campus is strictly prohibited

Report on Cidering Competition

Organised by Synapse Club under BIOxcelerate 2026

1. Introduction

The **Cidering Competition** was successfully organized by the **Synapse Club** as a part of its flagship biotechnology event “**BIOxcelerate 2026.**” The competition aimed to blend **scientific concepts with practical applications in beverage fermentation**, encouraging students to explore microbiology beyond textbooks and laboratory protocols. Cidering, a fermentation-based process, involves the controlled conversion of fruit sugars into a fermented beverage through microbial activity, mainly by yeast. The competition encouraged participants to understand important aspects such as ingredient selection, hygiene maintenance, fermentation conditions, and flavor development, thereby promoting innovation, and practical knowledge in food biotechnology.

The event served as an excellent platform for students to express their creativity while reinforcing important biotechnological concepts such as fermentation, microbial action, aseptic handling, and product presentation. Participants demonstrated both technical understanding and teamwork during the preparation and presentation of their cider samples.

2. Objectives of the Competition

The Cidering Competition was conducted with the following objectives:

- To encourage practical **understanding of fermentation processes** in biotechnology
- To provide **hands-on exposure to beverage preparation** and microbial fermentation techniques
- To promote **hygiene, quality control, and safe handling** during food processing
- To develop **innovation** in product formulation and presentation
- To enhance students’ **knowledge of fermentation**-based food biotechnology applications

3. Event Details

- **Event Name:** Cidering Competition
- **Date:** 22 January 2026
- **Venue:** Biotechnology labs (UG1 & UG2)
- **Organizing Body:** Synapse Club
- **Flagship Event:** BIOxcelerate 2026
- **Participants:** undergraduate and post graduate students.
- **Mode:** On-campus laboratory-based competition

- **Teams participated: 15**

4. Event Coordination and Management

The Cidering Competition was successfully coordinated by **Mr. Aditya Sharma, Treasurer of the Synapse Club**, who played an important role in the planning and smooth execution of the event. Prior to the commencement of the competition, he conducted a briefing session for all participating teams, during which the rules and regulations, preparation guidelines, hygiene requirements, judging criteria, and time limits were clearly explained. This briefing ensured that all participants had a uniform understanding of the competition procedure and maintained proper standards during cider preparation and presentation.

In addition to the event coordinator, other members of the organizing committee also contributed actively to the successful conduct of the competition. The committee assisted in arranging materials, monitoring participant activities, ensuring cleanliness during preparation, and managing the overall event flow. Their coordinated efforts ensured smooth organization, fair evaluation, and the maintenance of a disciplined academic environment throughout the competition.

5. Methodology and Execution

The competition was conducted through a practical preparation process in which participants prepared cider using fruit juices collected or extracted by themselves. Students selected suitable fruits, prepared the juice, and initiated the fermentation process under controlled conditions over a period of approximately **two weeks**.

Key steps involved:

- Selection and extraction of fruit juice for cider preparation
- Addition of required ingredients for fermentation
- Maintenance of cleanliness and proper storage conditions during fermentation
- Monitoring the fermentation process over the prescribed period
- Bottling and presentation of the final product

Participants brought their own bottles for the final presentation and creatively decorated them to enhance the visual appeal of their product. During the competition, each team showcased its prepared cider and explained the preparation method, ingredients used, fermentation period, and expected product characteristics. The event reflected both scientific understanding and creativity, as students combined fermentation knowledge with product presentation skills.

6. Participation and Creativity Displayed

The competition witnessed enthusiastic participation, with students presenting a variety of cider samples prepared from different fruit sources and fermentation approaches. Each team demonstrated creativity not only in the preparation of the beverage but also in the final presentation, bottle decoration, and explanation of their product. The displayed samples reflected careful planning, patience during fermentation, and understanding of the preparation process.

The judging panel evaluated the entries based on:

- Taste and overall quality of the cider
- Aroma and clarity of the final product
- Creativity in presentation and bottle decoration
- Understanding of the preparation and fermentation process
- Overall innovation and product appeal

7. Judging Panel and Results Declaration

The Cidering Competition was evaluated by a distinguished judging panel comprising **Dr. Uday Bhanu, M** and **Dr. Saurabh Bansal**. The judges assessed the cider samples based on taste, aroma, clarity, presentation, creativity, and understanding of the fermentation process demonstrated by the participants. Special attention was given to product quality, innovation in preparation, and overall appeal of the final presentation.



Figure 1:



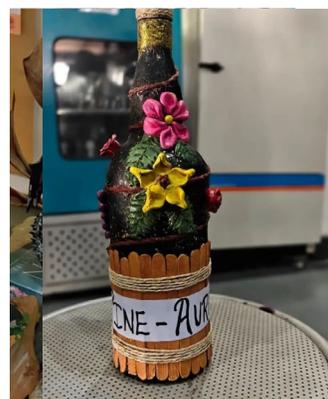
Judges

evaluating the participants

8. Designs made by participants



Figure 2: Final Cider bottle showcasing creativity.



9. Results and Winners Announcement

After the evaluation of all entries, the results of the **Cidering Competition 2026** were announced by **Mr. Prerak Chouhan (General Secretary)** as follows;

Cidering Competition 2026 – Winners



- **First Prize:** Purple Hand Gang
- **Second Prize:**Shadowpaws
- **Third Prize:**Pure Drunkers

Consolation Prizes

• **Rum and Rosses:** The judging panel appreciated the overall quality, creativity, and practical understanding displayed by all participants. Special recognition was given to the efforts made in maintaining product quality, presenting the cider effectively, and demonstrating innovation during the preparation process.



Fig3: Prize distribution

10. Conclusion

The **Cidering Competition**, organized by the **Synapse Club** under the flagship event **BIOxcelerate 2026**, was conducted successfully with enthusiastic participation from students. The event provided an excellent opportunity for participants to apply their scientific understanding in a practical setting by engaging in fermentation-based beverage preparation.

The event promoted teamwork, healthy competition, and innovative thinking among students while offering a platform to demonstrate both technical knowledge and presentation skills. Effective coordination, fair evaluation, and active student involvement contributed to the overall success of the competition. Overall, the event highlighted the importance of practical learning and innovation in biotechnology education.

Participants list

S.no	Team Name	Team Leader	Roll No	Mobile	Member 1	Member 2	Member 3
1.	Shadowpaw	Mishthi	251010004	9528427650	Medhavi	Aarshi	Yamini
2.	Baba Spirits	Sumant Tyagi	251010003	6395940560	Ayush Kumar Shivhare	Rudransh Arneja	Arpit Punia
3.	Daarubaaz	Singh Suraj Kumar	251011019	7763081163	Anika Kanwar	Bhumika	—
4.	Eureka	Abhinav Bajpai	241033116	9236405301	Abhiuday Pratap Singh	—	—
5.	Pure Drunkers	Raghav Joshi	231030101	7018850317	Uday Singh Bisht	Pavan	Aditya Singh
6.	Biologics ♡	Anvi Mahajan	251010006	8219521682	Amani Katoch	Riya Chauhan	Harshita Sharma
7.	The Purple Hand Gang	Asmita Verma	251011031	8887502319	Aastha Verma	Kavya Sharma	Shriya Sharma
8.	Ek Peg Aur	Lavish Singh	251033033	8957856692	Aayush Kaushik	Krishna Jha	—
9.	Patiala Peg	Sarvesh	241033026	6239913121	Prangan	Anand Soni	—
10.	Blackout Club	Devangi Shukla	251011012	8628835647	Rishav Raj	Vaibhav Sharma	Satvik Parv
11.	1BottleDown	Divyanshi Verma	251010008	7300794568	Divyanshi Verma	Lavanya Dhau	—
12.	Rum and Roses	Aditya Raj Singh	251010001	9203123515	Saksham Thakur	Vardan Sandhu	Bhavik Rustagi
13.	Biobrew	Kaveri	251011023	7650953355	Palak	Asmi	Kunika

		Bhalaik			Sharma	Sharma	
14.	—	Saransh Agarwal	231030192	9557790375	Nandini Garg	Khushi Goel	Saarvi Sharma

Social media links :<https://www.instagram.com/p/DVOiDGRj75r/?igsh=N2Fhb2JpMDBoYm91>