
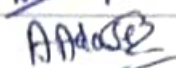
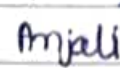
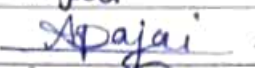
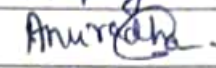
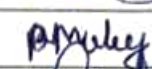
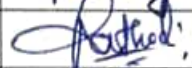
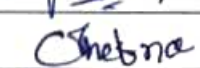
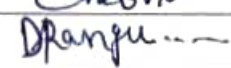
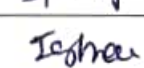
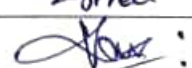
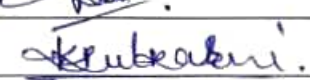
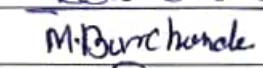
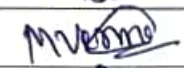
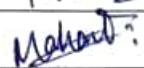
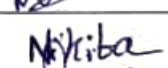
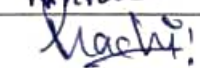
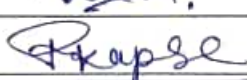
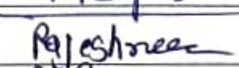
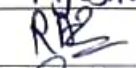

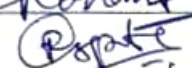


**SHRI SHIVAJI EDUCATION SOCIETY AMRAVATI'S**  
**SCIENCE COLLEGE, CONGRESS NAGAR, NAGPUR**  
**Department of Microbiology**  
**Skill-Based Diploma Course: Fruit Processing & Wine Technology**  
**Session 2019-2020**

**List of the Students: Skill Based Diploma Course- Fruit Processing & Wine Technology Session 2019-2020 (I<sup>st</sup>Year)**

Sr.No.	Name of Student	Signature
1.	Aishwarya S. Mohatkar	
2.	Aniket S. Adase	
3.	Anjali S. Lokhande	
4.	Ankit M. Pajai	
5.	Anuradha S. Paralkar	
6.	Anushree Muley	
7.	Atharva L. Rathod	
8.	Chetna R. Choudhari	
9.	Dipti M. Rangu	
10.	Isha V. Arghode	
11.	Kalpana S. Patra	
12.	Kinjal S. Kulkarni	
13.	Mahek R. Burchunde	
14.	Muskan Verma	
15.	Neha D. Mahant	
16.	Nikita N. Motwani	
17.	Prachi B. Navghare	
18.	Prachi K. Kapse	
19.	Rajashree S. Hatwar	
20.	Rashmi K. Agashe	
21.	Rohan Deshmukh	
22.	Saptaparna Roy	

23.	Sarvesh C. Bagde	<u>Bagde</u>
24.	Sharwari D. Halmare	<u>Sharwari Halmare</u>
25.	Shivani S. Deshpande	<u>Shivani</u>
26.	Shreya Zilpe	<u>Shreya Zilpe</u>
27.	Shruti P. Renge	<u>Renge</u>
28.	Swati R. Sharma	<u>Swati</u>
29.	Teneshwari Hirapure	<u>Hirapure</u>
30.	Utkarsha Tondare	<u>Utkarsha</u>
31.	Vedanti V. Kali	<u>Vedanti</u>
32.	Yashoda R. Wade	<u>Yashoda</u>



h Gulhane  
 Dr. Pranita Gulhane  
 Department of Microbiology  
 Science College, Congress Nagar,  
 NAGPUR.

**Mark List: First Year Diploma in Fruit processing & Wine Technology  
Session 2019-2020**

Sr. No.	Name of Student	Marks Obtained out of 40 Paper I (Theory)	Marks Obtained out of 40 Paper II (Theory)	Marks Obtained out of 60 (Practical)	Marks Obtained out of 20 (Seminar)	Marks Obtained out of 20 (Project)	Marks Obtained out of 20 (Field Visit)	Total Marks Obtained out of 200 (Grand Total)
1.	Aishwarya S. Mohatkar	37	39	56	20	20	20	192
2.	Aniket S. Adase	38	38	58	20	20	20	194
3.	Anjali S. Lokhande	35	39	55	20	20	20	189
4.	Ankit M. Pajai	34	35	57	20	20	20	186
5.	Anuradha S. Paralkar	33	36	56	20	20	20	185
6.	Anushree Muley	35	35	57	20	20	20	187
7.	Atharva L. Rathod	38	34	58	20	20	20	190
8.	Chetna R. Choudhari	38	40	55	20	20	20	193
9.	Dipti M. Rangu	35	36	56	20	20	20	187
10.	Isha V. Arghode	36	40	58	20	20	20	194
11.	Kalpana S. Patra	40	39	57	20	20	20	196
12.	Kinjal S. Kulkarni	40	40	55	20	20	20	195
13.	Mahek R. Burchunde	35	35	56	20	20	20	186
14.	Muskan Verma	36	34	57	20	20	20	187
15.	Neha D. Mahant	38	32	58	20	20	20	188
16.	Nikita N. Motwani	35	34	55	20	20	20	184
17.	Prachi B. Navghare	36	36	56	20	20	20	188
18.	Prachi K. Kapse	37	35	57	20	20	20	189
19.	Rajashree S. Hatwar	39	34	58	20	20	20	191
20.	Rashmi K. Agashe	36	36	57	20	20	20	189
21.	Rohan Deshmukh	37	36	56	20	20	20	189
22.	Saptaparna Roy	37	38	58	20	20	20	193
23.	Sarvesh C. Bagde	36	35	55	20	20	20	186
24.	Sharwari D. Halmare	40	40	55	20	20	20	195
25.	Shivani S. Deshpande	30	34	57	20	20	20	181
26.	Shreya Zilpe	32	34	56	20	20	20	182
27.	Shruti P. Renge	40	40	58	20	20	20	198
28.	Swati R. Sharma	37	38	55	20	20	20	190
29.	Teneshwari Hirapure	39	34	57	20	20	20	190
30.	Utkarsha Tondare	37	38	56	20	20	20	191
31.	Vedanti V. Kali	36	36	57	20	20	20	189
32.	Yashoda R. Wade	34	40	58	20	20	20	192



*Dr. Pranita Gulbhe*

Department of Microbiology  
Science College, Congress Nagar  
NAGPUR.

**List of the Students: Skill Based Diploma Course- Fruit Processing &  
Wine Technology Session 2019-2020 (II<sup>nd</sup> Year)**

Sr.No.	Name of Student	Signature
1.	Aachal N.Vedi	Aachal
2.	Aditi P.Warghade	Aditi P. Warghade.
3.	Aishwarya M.Ghatole	Aishwarya M. Ghatole
4.	Aishwarya R.Asare	Aishwarya R. Asare
5.	Akansha A.Datke	Akansha A. Datke
6.	Akansha A.Singh	Akansha A. Singh
7.	Ambika V.Pote	Ambika V. Pote
8.	Azmiya Sadaf	Azmiya Sadaf
9.	Bhairavi S.Pandit	Bhairavi S. Pandit
10.	Chetana V.Tikkas	Chetana V. Tikkas
11.	Damini D.Bramhankar	Damini D. Bramhankar
12.	Ankita D.Jadhao	Ankita D. Jadhao
13.	Ankita K.Patankar	Ankita K. Patankar
14.	Ankita V.Vishwakarma	Ankita V. Vishwakarma
15.	Anuja C.Chandane	Anuja C. Chandane
16.	Ashitam.Sharma	Ashitam Sharma
17.	Ashwini V.Kature	Ashwini V. Kature
18.	Avantika S.Sisodia	Avantika S. Sisodia
19.	Dharita M.Joshi	Dharita M. Joshi
20.	Diksha D.Zamre	Diksha D. Zamre
21.	Dipali G.Panchabhai	Dipali G. Panchabhai
22.	Divya G.Dongre	Divya G. Dongre
23.	Ekta H.Zade	Ekta H. Zade
24.	Gauri S.Pophali	Gauri S. Pophali
25.	Gayatri V.Tonpe	Gayatri V. Tonpe
26.	Harsha S.Raut	Harsha S. Raut
27.	Harshada V.Thawari	Harshada V. Thawari
28.	Hitakshi M.Nagbhidkar	Hitakshi M. Nagbhidkar



29.	Isha O.Chauhan	<u>Ishauhan</u>
30.	Kajal G.Pund	<u>Kajal</u>
31.	Kalyani A.Wagh	<u>K wagh</u>
32.	Kalyani M. Ahkare	<u>Ahkare</u>



*Dr. Pranita Gulbani*  
Dr. Pranita Gulbani  
Department of Microbiology  
Science College, Congress Nagar,  
NAGPUR.

**Mark List: Second Year Diploma in Fruit processing & Wine Technology  
Session 2019-2020**

Sr. No.	Name of Student	Marks Obtained out of 40 Paper I (Theory)	Marks Obtained out of 40 Paper II (Theory)	Marks Obtained out of 60 (Practical)	Marks Obtained out of 20 (Seminar)	Marks Obtained out of 20 (Project)	Marks Obtained out of 20 (Field Visit)	Total Marks Obtained out of 200 (Grand Total)
1.	Aachal N.Vedi	34	35	55	20	20	20	184
2.	Aditi P.Warghade	36	38	57	20	20	20	191
3.	Aishwarya M.Ghatole	38	39	58	20	20	20	195
4.	Aishwarya R.Asare	34	38	59	20	20	20	191
5.	Akansha A.Datke	35	36	57	20	20	20	188
6.	Akansha A.Singh	38	39	58	20	20	20	195
7.	Ambika V.Pote	37	36	58	20	20	20	191
8.	Azmiya Sadaf	36	39	56	20	20	20	191
9.	Bhairavi S.Pandit	35	36	57	20	20	20	188
10.	Chetana V.Tikkas	38	39	58	20	20	20	195
11.	Damini D.Bramhankar	37	38	56	20	20	20	191
12.	Ankita D.Jadhao	39	40	58	20	20	20	197
13.	Ankita K.Patankar	35	36	57	20	20	20	188
14.	Ankita Vishwakarma	38	39	58	20	20	20	195
15.	Anuja C.Chandane	34	35	55	20	20	20	184
16.	Ashitam.Sharma	36	38	57	20	20	20	191
17.	Ashwini V.Kature	38	39	58	20	20	20	195
18.	Avantika S.Sisodia	34	38	59	20	20	20	191
19.	Dharita M.Joshi	35	36	57	20	20	20	188
20.	Diksha D.Zamre	38	39	57	20	20	20	194
21.	Dipali G.Panchabhai	37	37	56	20	20	20	190
22.	Divya G.Dongre	36	36	55	20	20	20	187
23.	Ekta H.Zade	35	36	58	20	20	20	186
24.	Gauri S.Pophali	38	37	56	20	20	20	191
25.	Gayatri V.Tonpe	36	36	56	20	20	20	188
26.	Harsha S.Raut	34	38	57	20	20	20	189
27.	Harshada V.Thawari	35	38	58	20	20	20	191
28.	HitakshiM.Nagbhidkar	38	39	59	20	20	20	196
29.	Isha O.Chauhan	37	38	57	20	20	20	192
30.	Kajal G.Pund	36	37	58	20	20	20	191
31.	Kalyani A.Wagh	35	36	56	20	20	20	187
32.	Kalyani M. Ahkare	38	39	57	20	20	20	194



*In* *Dr. Pranita Gullane*

**Department of Microbiology  
Science College, Conger Road, Nagpur,  
NAGPUR.**

## ACTIVITY REPORT: DIPLOMA COURSE IN FRUIT PROCESSING AND WINE TECHNOLOGY Session 2019-2020

The skill base diploma course syllabus for B.Sc I, II and III appear students. Total 32 students were admitted for the course. Two-year diploma course in FRUIT PROCESSING AND WINE TECHNOLOGY. The examination of course shall comprise of two theory paper of three hours carries 40 marks each and two practical of one hour duration carries 30 marks. Internal assessment for the course based on one seminar 20 marks shall be conducted by university approved teachers, one project 20 marks and one field visit 20 marks. Internal assessment marks should be included in minimum passing marks of the students. Candidates are expected to pass separately in theory, internal assessment and practical examination.


Students require 40% marks in theory for passing including internal marks. Separate passing in practical examination is required, assignment submission is necessary to get internal marks. The structure of syllabus for certificate course along with distribution of marks is also displayed in the following table.

Course	Theory papers and Practical	Marks					Total marks
		Theory	Seminar	Field Visit	Project	Practical	
Diploma course in Fruit processing and Wine technology	1.Theory paper I & II Fruit processing and Wine technology	Paper I-40					200
	2.Practicals based on course 3. Seminar 4. Field Visit 5. Project	Paper II- 40	20	20	20	60	
Grand total							200

\*Internal assessment – Based on student's attendance and performance during unit test exam and assignment/field work.

Based on assignment plus activity conducted for Fruit Processing & Wine Technology the Internal Assessment marks are given for theory and practical. Objective mode of examination was conducted.



  
 Dr. Pranita Gulhane  
 Department of Microbiology  
 Science College, Cc  
 NAGPUR.





Wine Technology Process & Production of Jam & Jelly



*H. Gulhane*

*Dr. Parvati Gulhane*

Department of Microbiology  
Science College, Congress Nagar  
NAGPUR.



# Rashtrasant Tukadoji Maharaj Nagpur University

**Exam Name:** Skill based Diploma Course First Year Examination, Summer- 2019-20

**Name of Subject:** Fruit Processing & Wine Technology

**Medium:** English

**Paper:** I

**Marks Obtained:**

**Centre Name:** Science College Congress Nagar, Nagpur

**Name of Student:**

**Class:**

**Group:**

**Duration:** 1hr

**Max Marks:** 40

**Note:**

- 1) Each Question Carries 2 Marks.
- 2) Each Question is Compulsory.
- 3) No Negative Marking

1.What temperature is maintained during anaerobic fermentation of red wine?

- a)20-24 °C
- b)24-27 °C
- c)27-31 °C
- d)31-34 °C

**Ans.b**

2.Which of the following acid is called as nature's acidulants?

- a) Citric acid
- b) Malic acid
- c) Ascorbic acid
- d) Tartaric acid

**Ans.a**

3.Which enzyme is used for clarification of fruit juice?

- a) Proteases
- b) Cellulases
- c) Lipase
- d) Ribonuclease

**Ans.b**

4. Which of the following is added in fortified fruit juices?

- a) Sulphur dioxide
- b) Calcium
- c) Water
- d) Hydrogen peroxide

**Ans.b**

5. Which of the following fruit is affected by grey mold?

- a) Grapes
- b) Apple
- c) Banana
- d) Custard apple

**Ans.a**

6. Which of the following is NOT a step in the winemaking process?

- a) Harvesting
- b) Crushing
- c) Malting
- d) Fermentation

**Ans.c**

7. Which of the following factors can influence the quality of wine produced?

- a) Grape variety
- b) Climate
- c) Soil type
- d) All of the above

**Ans.d**

8. What is the primary sugar present in grapes that is converted into alcohol during fermentation?

- a) Glucose
- b) Fructose
- c) Sucrose
- d) Maltose

**Ans.b**

9. What is the final step in the transformation of grapes into wine?

- a) Filtering
- b) Bottling
- c) Labelling
- d) Aging

**Ans.b**

10. Which type of fermentation is commonly used in winemaking to produce alcoholic beverages?

- a) Lactic acid fermentation
- b) Acetic acid fermentation
- c) Malolactic fermentation
- d) Alcoholic fermentation

**Ans.d**

15. Carrots are rich in ...

- a) Vitamin B
- b) Vitamin C
- c) Vitamin A
- d) Vitamin D

**Ans: c**

16.What is the citrus fruit production in India?

- a) 14million tonnes
- b) 24 million tonnes
- c) 34 million tonnes
- d) 44 million tonnes

**Ans: a**

17.Which of the following citrus fruits are most commonly grown in India?

- a) Mandarin
- b) Lime
- c) Lemon
- d) Grapefruit

**Ans: a**

18.Which citrus fruit is used to make the drink Limca?

- a) Lime
- b) Lemon
- c) Mandarin
- d) Both a & b

**Ans: d**



19. Which citrus fruit is used to make the citrus by-product Pectin?

- a) Grapefruit
- b) Lemon
- c) Lime
- d) Both a & b

**Ans: d**

20. What is the largest citrus fruit producing State in India?

- a) Maharashtra
- b) Tamil Nadu
- c) Karnataka
- d) West Bengal

**Ans: a**



Name of Teacher  
Dr. Pranita Gulhane

# Rashtrasant Tukadoji Maharaj Nagpur University

**Exam Name:** Skill based Diploma Course First Year Examination, Summer- 2019-20

**Name of Subject:** Fruit Processing & Wine Technology

**Medium:** English

**Paper:** II

**Marks Obtained:**

**Centre Name:** Science College Congress Nagar, Nagpur

**Name of Student:**

**Class:**

**Group:**

**Duration:** 1hr

**Max Marks:** 40

**Note:**

- 1) Each Question Carries 2 Marks.
- 2) Each Question is Compulsory.
- 3) No Negative Marking

1. What is the function of sulphites in winemaking?

- a) To enhance colour
- b) To prevent oxidation and microbial growth
- c) To increase alcohol content
- d) To lower acidity

**Ans. To prevent oxidation and microbial growth**

2. What is the optimal temperature range for yeast fermentation in winemaking?

- a) 0-10°C (32-50°F)
- b) 20-30°C (68-86°F)
- c) 40-50°C (104-122°F)
- d) 60-70°C (140-158°F)

**Ans. 20-30°C (68-86°F)**

3. What is the difference between a squash and a cordial?

- a) Squash is diluted with water before consumption, while cordial is consumed as is.
- b) Cordial is made from concentrated fruit juice, while squash is made from fresh fruit.
- c) Squash is alcoholic, while cordial is non-alcoholic.
- d) There is no difference; the terms are interchangeable.

**Ans. Squash is diluted with water before consumption, while cordial is consumed as is.**

4. Which of the following is a benefit of consuming fruit juices, squashes, or cordials?

- a) High fiber content
- b) Low sugar content
- c) Rich source of vitamins and minerals
- d) High protein content

**Ans. Rich source of vitamins and minerals**

5. What is the primary vitamin found in citrus fruit juices?

- a) Vitamin A
- b) Vitamin B12
- c) Vitamin C
- d) Vitamin D

**Ans. Vitamin C**

6. Which of the following wines undergo malolactic fermentation?

- a) Sparkling wine
- b) Rose wine
- c) Red wine
- d) Sheery wine

**Ans: Red Wine**

7. The most used preservative for fruit juice is \_\_\_\_\_ ?

- a) Sodium benzoate
- b) Erythorbic acid
- c) Calcium sorbate
- d) None of these

**Ans: Sodium benzoate**

8. Which of the following fruits is not used in beverage production?

- a) Mango
- b) Litchi
- c) Guava
- d) Pear

**Ans: Pear**

9. Which of the following techniques is mostly used in preservation of beverages?

- a) Pateurization
- b) Canning
- c) Both a. and b.
- d) None of these

**Ans: Pateurization**

10. Which of the following organisms used in citric acid production?

- a) *S. aureus*
- b) *Campylobacter*
- c) *Aspergillus Niger*
- d) *E. coli*

**Ans. *Aspergillus Niger***



11. Which product is obtained by drying and grinding citrus peels?

- a) Citrus oil
- b) Citrus zest
- c) Citrus powder
- d) Citrus extract

**Ans: Citrus powder**

12. Which citrus fruit is primarily used to make marmalade?

- a) Lemon
- b) Lime
- c) Grapefruit
- d) Orange

**Ans: Orange**

13. What is the main component extracted from citrus peels used in flavorings and fragrances?

- a) Citric acid
- b) Limonene
- c) Vitamin C
- d) Pectin

**Ans: Limonene**

14. Which citrus fruit is commonly used to make lemonade?

- a) Lemon
- b) Lime
- c) Grapefruit
- d) Orange

**Ans: Lemon**

15. What is the primary use of citrus essential oils?

- a) Cooking
- b) Aromatherapy
- c) Cleaning products
- d) All of the above

**Ans: All of the above**

16. What is the best processing method to remove toxins?

- a) Freezing
- b) Fermentation
- c) Thermal processing
- d) Pickling

**Ans: Thermal processing**

17. What is the process of drying fruit called?

- a) Dehydration
- b) Hydration
- c) Rehydration
- d) Moisture hydration

**Ans: Dehydration**

18. What is the desirable sugar content of the grapes required for the wine production?

- a) 2-5%
- b) 5-10%
- c) 10-14%
- d) 14-20%

**Ans: 14-20%**

19. The process of making malt as soluble as possible by using enzymes adjuncts etc is known as

- a) Brewing
- b) Malting
- c) Mashing
- d) Pitching

**Ans: Mashing**

20. Which of the following organism is used for the fermentation of grapes?

- a) *Rhizopus soniti*
- b) *Aspergillus oryzae*
- c) *Lactobacillus vermiformis*
- d) *Saccharomyces cerevisiae*

**Ans: *Saccharomyces cerevisiae***



Name of Teacher  
Dr. Pranita Gulhane

## Rashtrasant Tukadoji Maharaj Nagpur University

**Exam Name:** Skill based Diploma Course Second Year Examination, Summer- 2019-20

**Name of Subject:** Fruit Processing & Wine Technology

**Medium:** English

**Paper:** I

**Marks Obtained:**

**Centre Name:** Science College Congress Nagar, Nagpur

**Name of Student:**

**Class:**

**Group:**

**Duration:** 1hr

**Max Marks:** 40

**Note:**

- 1) Each Question Carries 2 Marks.
- 2) Each Question is Compulsory.
- 3) No Negative Marking

1. Which chemical compound is used in fermentation of wine.

- a) Sulphur dioxide
- b) Carbon dioxide
- c) Carbon monoxide
- d) None

**Answer: a) sulphur dioxide**

2. Grapes are not infected by these disease

- a) anthracnose
- b) black rot
- c) bacterial leaf spot
- d) fireblight

**Answer: d) fireblight**

3. Which factor affects the final quality of fruit juice.

- a) Ripening of fruits
- b) Quantity of sugar
- c) Extra added flavours
- d) all of the above



**Answer: a) Ripening of fruits**

4. Fruit juice can be "labelled fresh" in which condition.

- a) Refrigeration combined
- b) Pasturized
- c) Prepared before consuming
- d) Hermetically packed

**Answer: d) Hermetically packed**

5. Which state in India is the largest producer of citrus.

- a) Jammu and Kashmir
- b) Haryana
- c) Maharashtra
- d) Tamil Nadu

**Answer: c) Maharashtra**

6. Which is not a product of citrus fruit.

- a) Wine
- b) Crush
- c) Cola
- d) Juice concentrates

**Answer: c) Cola**

7. Self life of stored orange juice

- a) After 4 days
- b) After 3 days
- c) After 5 days
- d) After 6 days

**Answer: c) After 5 days**

8. Which part of banana plant is used to feed cattles.

- a) Peel
- b) Leaf
- c) Fruit
- d) All of the above

**Answer: d) All of the above**

9. What is mostly extracted from the sheath of banana pseudostem for making handicrafts.

- a) Banana fiber
- b) Stem juice
- c) Skin
- d) Flesh

**Answer: a) Banana fiber**

10. Juice of banana plant for energy production is mostly used in .

- a) As a beverage
- b) Medicines
- c) In vitro media
- d) Oil making

Answer: c) In vitro media.

11. Where is the earliest evidence of wine production found?

- a) Egypt
- b) Mesopotamia
- c) China
- d) Greece

**Answer: b) Mesopotamia**

12. What is the primary ingredient in wine?

- a) Grapes
- b) Apples
- c) Barley
- d) Rice

**Answer: a) Grapes**

13. Which ancient civilization is credited with spreading wine production throughout Europe?

- a) Roman
- b) Greek
- c) Egyptian
- d) Persian

**Answer: a) Roman**

14. What does the fermentation process in winemaking convert sugar into?

- a) Alcohol
- b) Water
- c) Vinegar
- d) Carbon dioxide

**Answer: a) Alcohol**

15. Which type of wine is made without the skins of the grapes?

- a) Red wine
- b) White wine
- c) Rosé wine
- d) Sparkling wine

**Answer: b) White wine**



16. What is the term for the swirling of wine in a glass to release its aroma?

- a) Aeration
- b) Decanting
- c) Swirling
- d) Tasting

**Answer: c) Swirling**

17. Which of the following is not a common grape variety used in winemaking?

- a) Cabernet Sauvignon
- b) Chardonnay
- c) Merlot
- d) Pinot Grigio

**Answer: d) Pinot Grigio**

18. Which country is the largest producer of wine in the world?

- a) France
- b) Italy
- c) Spain
- d) United States

**Answer: b) Italy**

19. What is the term for the study and science of wine and winemaking?

- a) Winology
- b) Viticulture
- c) Oenology
- d) Sommelier

**Answer: c) Oenology**

20. Which famous French wine region is known for its Chardonnay and Pinot Noir?

- a) Bordeaux
- b) Burgundy
- c) Champagne
- d) Rhône Valley

**Answer: b) Burgundy**



Name of Teacher  
Dr. Pranita Gulhane

**Rashtrasant Tukadoji Maharaj Nagpur University**

**Exam Name:** Skill based Diploma Course Second Year Examination, Summer- 2019-20

**Name of Subject:** Fruit Processing & Wine Technology

**Medium:** English

**Paper:** II

**Marks Obtained:**

**Centre Name:** Science College Congress Nagar, Nagpur

**Name of Student:**

**Class:**

**Group:**

**Duration:** 1hr

**Max**

**Marks:** 40

**Note:**

- 1) Each Question Carries 2 Marks.
- 2) Each Question is Compulsory.
- 3) No Negative Marking

1.What is one of the climatic requirements for grape cultivation?

- a) High humidity
- b) Low sunlight
- c) Specific temperature range
- d) Sandy soil

**Answer: c) Specific temperature range**

2.Which method is mentioned as a propagation technique in the vineyard garden?

- a) Grafting
- b) Single root method
- c) Hydroponics
- d) Aerial layering

**Answer: b) Single root method**

3. What is a significant aspect of wine quality mentioned in the document?

- a) Color intensity
- b) Terroir
- c) Alcohol content
- d) Sugar content

**Answer: b) Terroir**

4. Which type of wine is not included in the wine production flow charts?

- a) Red wine
- b) Dessert wine
- c) Sparkling wine
- d) Port and sherry wine

**Answer: b) Dessert wine**

5. What is used in wine fermentation technology to influence pH?

- a) Potassium sorbate
- b) Sulphur dioxide
- c) Citric acid
- d) Calcium carbonate

**Answer: b) Sulphur dioxide**

6. Which of the following processes is involved in the preparation and preservation of fruit beverages?

- a) Distillation
- b) Staining, filtration, and clarification
- c) Fermentation
- d) Pasteurization

**Answer: b) Staining, filtration, and clarification**

7. What is a by-product of citrus fruit juice manufacturing?

- a) Lactose
- b) Starch
- c) Citric acid
- d) Gelatin

**Answer: c) Citric acid**

8. What is one of the uses of the pseudo-stem of the banana plant?

- a) Production of wine
- b) Extraction of oil
- c) Production of fiber
- d) Making syrup

**Answer: c) Production of fiber**

9. Which of the following is a practical activity related to citrus fruit juice?

- a) Production of fiber from banana pseudo-stem
- b) Self-life monitoring of citrus juice
- c) Preservation of apple juice
- d) Extraction of protein from banana leaves

**Answer: b) Self-life monitoring of citrus juice**

10. In the evaluation of banana for various products, which of the following is NOT listed as a use?

- a) Cattle feed from banana fruits
- b) Extraction of protein from banana leaves
- c) Production of banana wine
- d) Utilization of banana plant juice for energy production

**Answer: c) Production of banana wine**

11. What is the term for the residual sugar content in wine?

- a) Acidity
- b) Tannin
- c) Alcohol content
- d) Sweetness

**Answer: d) Sweetness**

12. Which country is the largest producer of wine in the world?

- a) France
- b) Italy
- c) Spain
- d) United States

**Answer: b) Italy**

13. What is the primary ingredient in wine?

- a) Grapes
- b) Apples
- c) Barley
- d) Rice

**Answer: a) Grapes**

14. What does the fermentation process in winemaking convert sugar into?

- a) Alcohol
- b) Water
- c) Vinegar
- d) Carbon dioxide

**Answer: a) Alcohol**

15. Which type of wine is made without the skins of the grapes?

- a) Red wine
- b) White wine
- c) Rosé wine
- d) Sparkling wine

**Answer: b) White wine**

16. What climate grapes grow well at in?

- a) Polar climate
- b) Tropical climate
- c) Mediterranean climate
- d) Desert climate

**Answer: c) Mediterranean Climate.**

17. Which macronutrient is more essential for propagation of wines.

- a) Nitrogen
- b) Iron
- c) Zinc
- d) Manganese

**Answer: a) Nitrogen**

18. Harvesting time of grapes

- a) Early July to mid August
- b) Late June to mid August
- c) Mid August to late October
- d) Late June to early September

**Answer: b) late June to mid August**



19. According to history where we found the evidence of wine.

- a) France
- b) Georgia
- c) China
- d) America

**Answer: c) China**

20. Which among these is not a type of wine.

- a) Red wine
- b) Chardonnay
- c) White wine vinegar
- d) Sparkling wine

**Answer: c) White wine vinegar**



Name of Teacher  
Dr. Pranita Gulhane



## Rashtrasant Tukadoji Maharaj Nagpur University, Nagpur

[Established by Government of Central Provinces Education Department by Notification No. 713 dated the 1<sup>st</sup> of August, 1923 & presently a State University governed by Maharashtra Public Universities Act, 2016 (Mah. Act No. VI of 2017)]

**University Skill Development Centre**  
(under Board of Lifelong Learning and Extension)

### Certificate

No. ....

Shri/Smt./Ku. Aditi Warghade is

awarded with Certificate on successful completion of the course titled

Fruit Processing and Wine Technology in

session 2019-20 under **Jeevan Shikshan Abhiyan** conducted for

45 hours from 06.09.2019 to 07.11.2019 by the **Board of Lifelong**

**Learning & Extension** in collaboration with Department of Botany,

**S.S.E.S. Amt's Science College Congress Nagar, Nagpur, 440012.**

He/She has passed the Examination with A Grade

Total Credits Earned : 01

Principal  
SSES Amt's Science College  
Congress Nagar, Nagpur-12

Course Co-ordinator  
SSES Amt's Science College  
Congress Nagar, Nagpur-12

Director  
Board of Lifelong Learning  
and Extension, RTMNU, Nagpur





## Rashtrasant Tukadoji Maharaj Nagpur University, Nagpur

[Established by Government of Central Provinces Education Department by Notification No. 513 dated the 1<sup>st</sup> of August, 1923 & presently a State University governed by Maharashtra Public Universities Act, 2016(Mah. Act No. VI of 2017)]

### University Skill Development Centre (under Board of Lifelong Learning and Extension)

## Certificate

No. ....

Shri/Smt./Ku. .... *Aishwarya Mohatkar* ..... is

awarded with Certificate on successful completion of the course titled

*Fruit Processing and Wine Technology* ..... in

session *2019-20* under *Jeevan Shikshan Abhiyan* conducted for

45 hours from *03.09.2019* to *09.11.2019* by the Board of Lifelong

*Learning & Extension* in collaboration with Department of Botany,

*S.S.E.S. Amt's Science College Congress Nagar, Nagpur, 440012.*

He/She has passed the Examination with ..... *A* ..... Grade

Total Credits Earned : 01

*monore*

Principal  
SSES Amt's Science College  
Congress Nagar, Nagpur-12

*Pulkare*

Course Co-ordinator  
SSES Amt's Science College  
Congress Nagar, Nagpur-12

*phathar*

Director  
Board of Lifelong Learning  
and Extension, RTMNU, Nagpur