



Shri Shivaji Education Society Amravati's

Science College, Congress Nagar, Nagpur

Department of Microbiology

Skill Based Certificate Course: Fruit Processing & Wine Technology

Session 2022-2023


RASHTRASANT TUKADOJI MAHARAJ NAGPUR UNIVERSITY
Established by Government of Central Provinces Education Department by Notification No. 813 dated 1st of August, 1923 & presently a State University governed by Maharashtra Public Universities Act, 2010 (Mah. Act No. 37 of 2017)
DEPARTMENT OF LIFELONG LEARNING AND EXTENSION
Gurunanak Bhavan, University Campus, Amravati Road, Nagpur - 440 033. Phone : 2530860
E-mail : doll_rtmnu@gmail.com

To,
The Principal
SSES Amt's Science College, Congress Nagar, Nagpur.

No.DOLLE/ 305/22
Dated : 12.08.2022

Subject : **Sanction for Conducting Short Term Courses under Jeevan Shikshan Abhiyan on No Grant Basis. (2022-23)**

Sir/Madam,

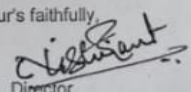
With reference to your proposal for conducting Short Term courses indicated below under Jeevan Shikshan Abhiyan of this Department, this is to inform you that your proposal has been accepted and your College has been granted permission to conduct the course on the following conditions:

Details of the Course

Sr. No.	Name of the Course	Name of Course Coordinator	Duration	Credit	No. of Candidates to be admitted	Fees to be Charged per Student	Fees to be Deposited With the Deptt.
1	Certificate Course in Environment and Water Management.	Prof. Yogita K. Meshram	43 hrs. (15 Weeks)	2	20	1500/-	10%
2	Certificate Course in Ground Water Exploration.	Ms. P. B. Zamarkar	45 hrs. T- 36 hrs. P- 09 hrs.	2	40	1500/-	10%
3	Certificate Course in Mushroom Cultivation.	Dr. R. H. Mahakhode	40 hrs. T- 20 hrs. P- 20 hrs.	2	40	1500/-	10%
4	Certificate Course in Immunology and Immunodiagnostics.	Dr. Deepthi Hynal	44 hrs. T- 36 hrs. P- 08 hrs.	2	20	1500/-	10%
5	Certificate Course in Fruit Processing and Wine Technology.	Dr. Pranita B. Gulhane	45 hrs. T- 37 hrs. P- 08 hrs.	2	20	1500/-	10%

Rules & Regulations of this Department regarding these courses should be strictly followed.

- Owing to Covid-19 situations all the norms of Central & State Government and instructions by R.T.M. Nagpur University, Nagpur should be strictly followed.
- This sanction is valid for this particular Batch only.
- Fees for the course should be charged as per the norms prescribed.
- Expenditure on the course should be incurred as per norms.
- Course should be started within a Month from the date of sanction.
Please communicate your acceptance within a month and submit the Initial Report
- Submit the List of Students admitted in the excel format attached herewith.
Also send a soft copy in CD/Pen drive.

Your's faithfully,

Director

Skill Based Certificate Course- Fruit Processing & Wine Technology
List of the Students
(Session 2022-23)

Sr. No.	Name of Student	Signature
1)	Shreya Gujar	
2)	Dimple Udan	
3)	Mohit Khade	
4)	Ambaleena Dhoke	
5)	Raj Sonone	
6)	Raj Rajkarosiya	
7)	Shravani Saraf	
8)	Tanushree Panekar	
9)	Anshu Meshram	
10)	Bhagyashree Shahu	
11)	Nikita Salve	
12)	Himanshi Atram	
13)	Astha Bhangе	
14)	Gauri Nasare	
15)	Ashlesha Jadhav	
16)	Yukti Talmale	
17)	Nehа Lonare	
18)	Aparna Kurrewar	
19)	Radha Somkuwar	
20)	Kshitij Kamble	
21)	Reeta P. Bhawalkar	
22)	Sahil P. Titarmare	
23)	SaksheeShahu	
24)	Saloni S. Dhole	
25)	Snehal M. Patle	
26)	Sushant Nimbhorkar	

**Skill Based Certificate Course- Fruit Processing & Wine Technology
(Session 2022-23)**

S r . N o .	Name of Student	Marks obtained out of 50 (Theory)	Marks obtained out of 40 (Practical)	Marks obtained out of 10 (Internal)	Total Marks 100
1)	Shreya Gujar	AB	AB	AB	AB
2)	Dimple Udan	AB	AB	AB	AB
3)	Mohit Khade	34	39	10	83
4)	Ambaleena Dhoke	38	38	10	86
5)	Raj Sonone	30	37	10	77
6)	Raj Rajkarosiya	34	37	10	81
7)	Shravani Saraf	34	37	10	81
8)	Tanushree Panekar	32	35	10	77
9)	Anshu Meshram	34	35	10	79
10)	Bhagyashree Shahu	30	34	10	74
11)	Nikita Salve	32	36	10	78
12)	Himanshi Atram	30	35	10	75
13)	Astha Bhange	34	37	10	81
14)	Gauri Nasare	30	35	10	75
15)	Ashlesha Jadhav	32	36	10	78
16)	Yukti Talmale	32	36	10	78
17)	Neha Lonare	28	32	10	70
18)	Aparna Kurrewar	40	40	10	90
19)	Radha Somkuwar	40	40	10	90

20)	Kshitij Kamble	28	32	10	70
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Mark List

Activity Report Skill Based Certificate Course Fruit Processing & Wine Technology (Session 2022-23)

The skill base certificate course syllabus for B.Sc. I, II and III appear students. Fifteen weeks' certificate course in FRUIT PROCESSING & WINE TECHNOLOGY. The examination of course shall comprise of one theory paper of three hours carries 50 marks and practical of one-hour duration carries 50 marks. Internal assessment for the course based on one theory paper of 10 marks shall be conducted by university approved teachers. 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	Internal assessment	Practical	
Certificate course in Fruit Processing & Wine Technology	1.Theory paper – Fruit processing and Wine technology 2.Practicals based on course	50	10		100
				40	
		Grand total			100

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

Based on assignment plus activity conducted on practical, the Internal Assessment marks are given for theory and practical. Objective mode of examination was conducted.

Intercollegiate workshop on “**Intellectual Learning Strategies & Skill Development**” on the occasion of **125th Birth Year Celebration of Dr. Panjabrao alias Bhausaheb Deshmukh, Centenary Year Celebration of R.T.M. Nagpur University & National Science Day** was organized by Department of Microbiology, S.S.E.S.A’s Science College, Nagpur on 4th March, 2023. The workshop was conducted under the chairmanship of Hon’ble Prof. Mahendra P. Dhore, Principal, Science College, Nagpur; Coordinator- Respected Prof. Atul D. Bobdey and Convener- Dr. Pranita B. Gulhane. Verbal Welcome to Hon’ble Dignitaries, Guest Speaker & Participants was done by Dr. Priya Fuke ma’am. The Presidential address was by Hon’ble Principal Prof. Mahendra Dhore Sir.

The workshop was conducted by **Dr. S. D. Patankar, Ex- Principal, SS Jaiswal College, Arjuni Morgaon**. Total 20 students were enrolled for the course. Questionnaire sessions were also conducted after the lecture. A total of 165 students have participated for the same and expressed the creativity in it. Vote of thanks was given by Ms. Deepthi Hynal ma’am. All the staffs of the organizing committee contributed for the success of the programme. Theory and Practical exam were conducted in offline mode having 50 M.C.Q. questions for theory exam were given while 50 marks practical exam was conducted. Internal assessment was done on the basis of regularity of students and visit to Mahatma Gandhi Institute for Rural Industrialization (MGIRI), Wardha on 04th November 2022.



Hon’ble Principal Sir felicitating the Resource person in Skill course workshop dt. 04/03/23





*On the Occasion of 125th Birth Year Celebration of
Dr. Panjabrao alias Bhausaheb Deshmukh,
Centenary Year Celebration of R.T.M. Nagpur University
& National Science Day*

**DEPARTMENT OF MICROBIOLOGY & BIOTECHNOLOGY,
SCIENCE COLLEGE, NAGPUR**

Organizes

Intercollegiate Workshop

On

Intellectual Learning Strategies & Skill Development

By

Dr. Sarita Mowade
Entrepreneur
SS Technovision & Ecosolutions
Nagpur

Dr. Sanjeev Patankar
National Coordinator
Microbiologists Society
India

Dr. Sunil Kokane
Product Specialist
HiMedia Laboratories Pvt. Ltd.
Mumbai

Participants: U.G./P.G. Science
Students

Venue: Conference Hall

Date: 04/03/2023
Time: 11.00 AM onwards

Registration Link:
<https://forms.gle/Ffk7vCkBSxodgTBF6>

Registration Fees: Rs. 200/-

Contact: 9096039162

Topics Covered

- Biofertilizers & Biopesticide Production Process
- Opportunities in Fruit Processing & Wine Technology
- Immunodiagnosics & Molecular Biology Techniques

Dr. Pranita Gulhane
Convener

Prof. Atul Bobdey
Coordinator

Prof. Mahendra Dhore
Chairman & Principal

Organizing Committee

Dr. Manpreet Kour

Ms. Madhuri Walvekar

Ms. Shivani Gohane

Ms. Mayuri Bhad

Ms. D. Deepthi Hynal

Dr. Priya Fuke

Ms. Sanchari Sarkar

Dr. Sapna Baghel



Join: <https://chat.whatsapp.com/Hri8Ufuwsx6JuwSt9EDwk3>

Website: <http://www.scnagpur.ac.in>

Educational Tour Report
Department of Microbiology
Fruit Processing & Wine Technology Skill Based Course

Visit of Skill based certificate course students was carried out at Mahatma Gandhi Institute for Rural Industrialization (MGIRI), Wardha on 04th November 2022. Internal assessment of those students was carried out on the basis of regularity of students and the educational tour visit at MGIRI, Wardha. Many Skills based mini projects regarding manufacturing of herbal products, use of cotton fibres yarning for clothes -making, bamboo craft as well as hand on training of sophisticated laboratory equipment's. Total 67 students visited the same with great enthusiasm.



MGIRI, Wardha Visit by Skill course students



Rashtrasant Tukadoji Maharaj Nagpur University, Nagpur

[Established by Government of Central Provinces Education Department by Notification No. 313 dated the 1st 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. FPWT - 01

Shri/Smt./Ku. Shreya Gujar is

awarded with Certificate on successful completion of the course titled

Fruit Processing and Wine Technology in

session 2022 - 23 under **Jeevan Shikshan Abhiyan** conducted for

45 hours from 05.09.2022 to 25.12.2022 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 B 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

Exam Name: Skill based Certificate Course Examination, Summer- 2022-23

Name of Subject: Fruit Processing & Wine Technology

Medium: English

Marks Obtained:

Centre Name: Science College Congress Nagar, Nagpur

Name of Student:

Class:

Group:

Duration: 1hr

Max Marks: 50

Note:

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

1. Suitable temperature for cultivation of grapes is

- a) 15 – 40oc
- b) 20 – 20oc
- c) 10 – 40oc
- d) 30 – 40oc

Ans: a) 15 – 40oc

2. What is the moisture content of dried raisins?

- a) 10 - 12 %
- b) 14 - 16 %
- c) 24 -28 %
- d) 28 -34 %

Ans: b) 14 -16 %.

3. Major maturity indices of table grapes are

- a) Sugar content
- b) Titratable acidity
- c) pH
- d) all of the above

Ans: d) all of the above

4. Which of the following is not a criterion to determine life of grapes?

- a) Maturity at harvest
- b) Rapid pre-cooling
- c) Low-moisture content

d) An effective Fumigation

Ans: c) Low-moisture content

5. Grapes are most susceptible to

a) Viral Diseases

b) Bacteria Diseases

c) Fungal Diseases

d) Helminth Diseases

Ans: c) Fungal Diseases

6. Time required for grapes to attain maturity is :-

- a) 60-150 days
- b) 40-90 days
- c) 90-140 days
- d) 100-160 days

Ans: a) 60-150 days

7. Carbonation of fruit juice includes addition of which gas

- a) O₂
- b) N
- c) H
- d) CO₂

Ans: d) CO₂

8. The country with highest citrus production is ?

- a) China
- b) Brazil
- c) India
- d) Sri-Lanka

Ans: b) Brazil

9. Which state is the largest producer of grapes in India

- a) Karnataka
- b) Tamil Nadu
- c) Maharashtra
- d) Andhra Pradesh

Ans: c) Maharashtra

10. Various products from citrus fruits include?

- a) Beverages
- b) Squash
- c) Jam
- d) All of the above

Ans: d) All of the above

11. Bananas are an excellent source of mineral

- a) Potassium
- b) Sodium
- c) Manganese
- d) Selenium

Ans: a) Potassium

12. The average range alcohol content of wine is about -

- a) 10 %
- b) 12 %
- c) 14 %
- d) 16 %

Ans: b) 12 %

13. Which of the following is better known as Brewer's or Baker's Yeast?

- a) *Candida tropicalis*
- b) *Trichosporon cutaneum*
- c) *Saccharomyces cerevisiae*
- d) *Schizosaccharomyces pombe*

Ans: c) *Saccharomyces cerevisiae*

14. Role of sulphur dioxide in winemaking is -

- a) Reduction of pH
- b) Antioxidant
- c) Antiseptic
- d) Both b and c

Ans: d) Both b and c

15. Bottled fruit juices bought from the market are clearer as compared to those made at home due to enzyme -

- a) Streptokinase
- b) Lipase
- c) Hydrolyseses
- d) Pectinase

Ans: d) Pectinase

16. What is the primary purpose of pasteurizing fruit juices?

- a) To improve flavor
- b) To increase sweetness
- c) To kill harmful bacteria
- d) To add nutrients

17. Which process is used to extract fibers from the pseudo stem of a banana plant ?

- a) Retting
- b) Decorticating
- c) Ginning
- d) Spinning

Ans: b) Decorticating

18. Which state in India is the leading producer of citrus fruits?

- a) Uttar Pradesh
- b) Maharashtra
- c) Punjab
- d) Assam

Ans: b) Maharashtra

19. What is the primary season for citrus harvesting in India?

- a) Winter
- b) Spring
- c) Summer
- d) Monsoon

Ans: a) Winter

20. What part of the banana plant is primarily used for fibre production?

- a) The fruit peel
- b) The pseudo stem
- c) The leaves
- d) The roots

Ans: b) The pseudo stem



Name of Teacher
Dr. Pranita Gulhane

