

Shri Shivaji Education Society Amravati's

Science College, Congress Nagar, Nagpur

Department of Microbiology

Skill Based Certificate Course: Fruit Processing & Wine Technology

Session 2023-2024



RASHTRASANT TUKADOJI MAHARAJ NAGPUR UNIVERSITY

(Established by Government of Central Provinces Education Department by Notification No. 513 dated the 1st of August 1923 & presently a State Universities governed by Maharashtra Universities Act No. VI of 2017)

DEPARTMENT OF LIFELONG LEARNING AND EXTENSION
Guru Nanak Bhavan, University Campus, Ambazari Bypass Road, Nagpur-440033 Phone: 2530860

Dr. Nishikant Raut, (Director)

Mob. No. 9422803768

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

No. DOLLE/464/23
Dated : 26. 10. 2023

Subject : Sanction for Conducting Short Term Courses under Jeevan Shikshan Abhiyan on No Grant Basis. (2023-24)

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:

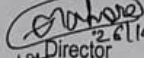
Details of the Course

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 Biofertilizer and Biopesticide Production.	Dr. Pranita.B. Gulhane.	45 hrs. T-37 hrs. P-08 hrs.	2	80	500/-	10%
2.	Certificate Course in Ground Water Exploration.	Dr. P .B . Zamarkar.	45 hrs. T-36 hrs. P-09 hrs.	2	100	500/-	10%
3.	Certificate Course in Mushroom Cultivation.	Dr. Rupali . H. Mahakhode.	40 hrs. T-20 hrs. P-20 hrs.	2	80	500/-	10%
4.	Certificate Course in Fruit Processing and Wine Technology.	Dr. Pranita B. Gulhane.	45 hrs. T-37 hrs. P-8 hrs.	2	80	500/-	10%
5.	Certificate Course in Environment and water Management.	Dr. Priyadashani N . Deshmukh.	45 hrs. T-30 hrs. P-15 hrs.	2	150	500/-	10%
6.	Certificate Course in Immunology and Immunodiagnostics .	Dr. Sapna. Baghel .	44 hrs. T-36 hrs. P-08 hrs.	2	80	500/-	10%

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

1. This sanction is valid for this particular Batch only.
2. Fees for the course should be charged as per the norms prescribed.
3. Expenditure on the course should be incurred as per norms.
4. Course should be started within a Month from the date of sanction.
5. Please communicate your acceptance within a month and submit the Initial Report
6. Submit the List of Students admitted in the excel format attached herewith.
6. Geotagged Photographs clicked during theory and practical classes have to be submitted along with the final report. Other than geotagged photographs will not be accepted.
7. Complete details and evidences (along with geotagged photographs) for theory & practical exam / assessment will have to be submitted. Guidelines for allotment of grades should be strictly followed.
8. After Completion of the course the dates for assessment /exam should be informed to the Department at least 10 days in advance.

Your's faithfully,


26/10/23
for Director

Skill Based Certificate Course- Fruit Processing & Wine Technology
List of the Students
(Session 2023-24)

Sr.No.	Name of Student	Signature
1.	Aryan M. Motghare	
2.	Bhavesh S. Khobragade	
3.	Bhavinee A. Umredkar	
4.	Durgesh N. Wankhede	
5.	Leena B. Gholse	
6.	Riya D. Bisen	
7.	Rutuja S. Ramteke	
8.	Sarwani A. Dahikar	
9.	Sanskruiti K. Purkam	
10.	Yashaswi P. Kolhe	
11.	Renuka A. Titarmare	
12.	Khushi B. Raut	
13.	Shruti R. Jain	
14.	Kartik V. Kadu	
15.	Nandini H. Wagde	
16.	Tilak S. Gonnade	
17.	Astha S. Wasnik	
18.	Surbhi Y. Dahat	
19.	Isha P. Ambulkar	
20.	Sejwal S. Uikey	
21.	Mansi S. Binekar	
22.	Maithili P. Madavi	
23.	Sanika M. Bokade	
24.	Sneha S. Gaikwad	
25.	Himanshi S. Raut	
26.	Samrudhi S. Masram	
27.	Mansi S. Garjalwar	
28.	Sampada R. Ragit	
29.	Parikshit D. Gotmare	
30.	Yash R. Jampalwar	
31.	Pranav C. Titarmare	
32.	Sanika C. Zade	

33.	Khushi R. Kawde	
34.	Gauri A. Kale	
35.	Shravani M. Kalamkar	
36.	Vaidehi G. Anasane	
37.	Hemakshi M. Kuthe	
38.	Tithi K. Bondre	
39.	Ishita C. Ramteke	
40.	Neha S. Sonarkar	
41.	Harshada W. Chikhalkar	
42.	Maitreyee K. Mankar	
43.	Tanvi Y. Samarth	
44.	Aishwarya S. Tinkhede	
45.	Vishakha S. Pandey	
46.	Arpit A. Kambe	
47.	Riya M. Rohankar	
48.	Maithili N. Thakre	
49.	Yugant L. Rakshak	
50.	Raunak K. Hiwarkar	
51.	Hemad A. Bhoyar	
52.	Aasawari P. Naikwade	
53.	Dushant R. Borkar	
54.	Yashika P. Bagde	
55.	Kanika Y. Ishwarkar	
56.	Mokshita H. Madan	
57.	Laxmi K. Goswami	
58.	Divyali E. Meshram	
59.	Divya S. Mude	
60.	Tanmay P. Nagare	
61.	Ashit N. Wasnik	
62.	Yash P. Wasnik	
63.	Ansul R. Patil	
64.	Om S. Bokse	
65.	Janhavi N. Burade	
66.	Akanksha R. Bisen	
67.	Arya S. Walode	
68.	Manisha R. Roy	
69.	Ojaswini R. Bhagat	
70.	Manisha G. Lilhare	
71.	Bhisvani M. Dhurve	
72.	Namrata O. Nagose	
73.	Rujuta R. Ramteke	

74.	Astha A. Sakharwade	
75.	Simran V. Bode	
76.	Awanti S. Kothalkar	
77.	Akansha V. Meshram	
78.	Prachi P. Thakur	
79.	Rutuja R. Meshram	
80.	Asmita A. Wagh	

Skill Based Certificate Course Fruit Processing & Wine Technology (Session 2023-24)

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	50	10		100
	2.Practicals based on course			40	
		Grand total			100

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



Rashtrasant Tukadoji Maharaj Nagpur University, Nagpur

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

Certificate

No.

Shri/Smt./Ku. Vishakha Pandey is

awarded with Certificate on successful completion of the course titled
Fruit Processing and Wine Technology in

session 2023-24 under Jeevan Shikshan Abhiyan conducted for
45 hours from 17/03/2024 to 13/05/2024 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

M. S. Gore

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

B. K. Bhatnagar

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

P. M. Patil

Director
Board of Lifelong Learning
and Extension, RTMNU, Nagpur