

**SHRI SHIVAJI EDUCATION SOCIETY AMRAVATI'S
SCIENCE COLLEGE, CONGRESS NAGAR, NAGPUR**

**UG Department of Microbiology
Skill Based Certificate Course: Fruit Processing & Wine Technology
Session 2023-2024
Course Coordinator Report**

Department of Microbiology, S.S.E.S. A's Science College, Congress Nagar, Nagpur organized has run the Skill based certificate course on "Fruit Processing & Wine Technology" was held from 17/7/2023 to 10/7/2023. A total of 80 students from the BSc First Year were admitted to the course having theory as well as practical classes. A guest lectures on this course was conducted under the chairmanship of Principal Prof. M.P. Dhore, Skill based course College-Coordinator- Prof. Atul Bobdey and Skill Course Coordinator- Dr. Pranita Gulhane. The lecture was on Fruit processing, Wine technology & related topics. This skill course helps to develop skills for the efficient production of jam, jelly and wine. It also helps to inculcate learning and earning spirit among students. Moreover, by processing raw agricultural products, the food processing sector is able to increase their value, resulting in higher returns for farmers and rural communities, thereby contributing to the Prime Minister's vision of doubling farmers' income. Winemaking involves a wide range of microbiota that greatly influences the quality of wine and may cause negative attributes of some wines. Thus, the detection, identification, and characterization of the wine microbiome, including genera, species, strains, and metabolites involved, is of crucial importance. This course helps to carry out large-scale production of jam, jelly and wine for commercial use. After successful completion of the course, the examination was conducted by offline mode with Multiple Choice Question- Objective mode. Certificates of qualifying the exam were distributed to the exam qualified students.

Action Taken: A skill development course in Fruit Processing and Wine Technology is designed to equip participants with the knowledge and practical skills needed to work effectively in the fruit processing and winemaking industries.



Preparation of Raisins from Grapes



Pranita Gulhane

Dr. Pranita Gulhane
Skill Based Course Coordinator



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:

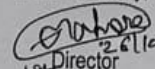
Details of the Course

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 Immunodiagnosics .	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.
Please communicate your acceptance within a month and submit the Initial Report
5. 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
Director

**SHRI SHIVAJI EDUCATION SOCIETY AMRAVATI'S
SCIENCE COLLEGE, CONGRESS NAGAR, NAGPUR
UG Department of Microbiology**

NOTICE

Date: 10/03/2023

All the students are informed that **U.G. Department of Microbiology** runs **Skill Based Certificate Course: Fruit Processing & Wine Technology** for the session 2023-24. Interested students of B.Sc. are requested to provide their names to the course Coordinator Dr. Pranita Gulhane or before 17/03/2023.



Dr. Pranita Gulhane
Skill Based Course Coordinator



U.G. DEPARTMENT OF MICROBIOLOGY, SCIENCE COLLEGE, CONGRESS NAGAR, NAGPUR

Accredited with CGPA of 3.51 at 'A+' Grade by NAAC, Bangalore
A College with Potential for Excellence
An Institutional Member of APQN
Recognized Center for Higher Learning & Research
A Mentor College under Paramarsh Scheme of UGC, New Delhi
A Mentor College under Paris Sparsh Scheme of Maharashtra State

Skill Based Certificate Course for the Session 2023-24 on Fruit Processing & Wine Technology

Skill Based Certificate Course: Fruit Processing & Wine Technology

Course Co-Ordinator: Dr. Pranita Gulhane

Course Introduction

Fruit Processing & Wine Technology course offers an in-depth exploration of the techniques, technologies, and principle involved in fruit processing and wine production. Students will gain hands-on experience and theoretical knowledge essential for careers in these industries, focusing on the science and art behind creating high-quality fruit products and wines.

Course Objectives

1. To develop skill for the efficient production of Wine.
2. To inculcate learn and earn spirit among students about fruit processing.
3. To increase the survival rate of many communities for they solely depend on wine production.
4. To carry out large scale production of dietary supplements for direct consumption of processed fruits.
5. To develop awareness among people to increase the shelf life of perishable fruits.

Registration Date: 10/03/2023

Prof. Atul Bobdey
Coordinator
Dept. of Microbiology

Prof. Mahendra Dhore
Principal
Science College, Nagpur

Dr. Pranita Gulhane
Course- Coordinator
Skill Based Course

UG Department of Microbiology

Skill Based Certificate Course: Fruit Processing & Wine Technology

(Session 2022-2023)

Course Co-Ordinator: Dr. Pranita Gulhane

Course Introduction

Fruit Processing & Wine Technology course offers an in-depth exploration of the techniques, technologies, and principle involved in fruit processing and wine production. Students will gain hands-on experience and theoretical knowledge essential for careers in these industries, focusing on the science and art behind creating high-quality fruit products and wines.

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 - 2.To inculcate learn and earn sprit among students about fruit processing.
 - 3.To increase the survival rate of many communities for they solely depend on wine production.
 - 4.To carry out large scale production of dietary supplements for direct consumption of processed fruits.
 - 5.To develop awareness among people to increase the shelf life of perishable fruits.
- **Instructional Strategies:** Theory class, Practical, Video clips, Models etc.
 - **Evaluation Strategies:** Oral discussions and Final MCQ examination

Course Outcomes:

By the end of this course, participants will be equipped with the comprehensive knowledge and practical skills needed to pursue careers in the fruit processing and winemaking sectors. They will be prepared to contribute effectively to production, quality control, research and development, and management roles within these dynamic industries.

Duration of course: Fifteen Weeks



Dr. Pranita Gulhane
Skill Based Course Coordinator

Module 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.



Dr. Pranita Gulhane
Course Coordinator





Dr. Amitabh Halder
IQAC Coordinator
Internal Quality Assurance Cell
(IQAC)
S. S. E. S. A. Science College
Congress Nagar, Nagpur.



Prof. Mahendra Dhore
Principal
Principal
S. S. E. S. Amravati's
Science College, Nagpur.

SYLLABUS

THEORY DURATION - 02 Hrs per week
 60 Hrs per Session
 EXAMINATION HRS. - 03 Hrs
 MAX. MARKS 80

APER 1 – Wine Technology, Wine Production and Wine Microbiology

CHAPTER	CONTENTS
	UNIT I
1 <i>100%</i>	<p>Introduction and establishment of vineyard garden.</p> <ul style="list-style-type: none"> - Climatic requirement for grapes cultivation. - Selection of soils, preparation of land - vineyard layout.
2 <i>X</i>	<p>Propagation and practices in vineyard garden.</p> <ul style="list-style-type: none"> (Propagation techniques-single root method and root stock method.) - Nutritional requirement of grape wine, optimum of PGR in propagation)
3 <i>plant protection</i>	<p>Plant protection</p> <ul style="list-style-type: none"> - Important diseases and pest of grapes. - Integrated pest management.
4	<p>Maturity indices preharvesting method and handling</p> <ul style="list-style-type: none"> - Maturity indices of Grape for wine industry. - Suitable methods of harvesting, precooling, grading, packing and transportation of grapes. - Methods of increasing sugar content in grapes.
5	<p>Shelf-life of fruits</p> <ul style="list-style-type: none"> - Criteria determining shelf-life of grapes.

CHAPTER	CONTENTS
	UNIT II
1	Introduction to Wine Technology - Wine is a fermented product. - Wine history ("old" and "new" world wine). - Classification of Wine - Wine quality (vintage, Terroir). - Wine and health (resveratrol, French paradox).
2	Transformation Grapes into Wine - Grape maturity. - Pre-fermentation actions (enzymes, skin contact...). <i>-> Waghwan.</i> - Artificial inoculation (yeast selection). - Alcoholic fermentation. <i>-> chandali.</i> - Malolactic fermentation. <i>-> simtan.</i>
3	Wine production flow charts : - White wine. - Red wine. - Rosé wine. <i>lively</i> - Sparkling wine. <i>Strong wine from southern Spain</i> - Port and sherry wine.
4	Wine fermentation technology - Use of Sulphur-di-Oxide. (pH influence). <i>-> Udite</i>

location of city with harbour
 4
 on cost

50

CHAPTER	CONTENTS
UNIT III	
1	Vintage and processing of grapes - Khasan, vintage & processing (Aishwarya)
2	Pre fermentation and white wine production - Khasan, Khan
3	Red wine-making - Ghoshal
4	Post fermentation measures - Sakshi
5	Post Fermentation process - Sakshi, Aishwarya.

CHAPTER	CONTENTS	MARKS	HOURS
UNIT IV			
1	- Chemical nature, origin and consequences of the Organoleptic defects → Ghoshal; Pranay.		
2	- The colloidal state and tartrate stability in wine →		
3	- Clarification and Filtration process → Ghoshal		
4	- Fining and fining agents → Sneha		
5	- Fining of wines → Chakrabarti.		

(16)

50

CHAPTER	CONTENTS
UNIT V	
1	Microbial spoilage - Diagnosis of spoilage - Identification of wine spoilage micro-organisms. (Aishwarya, Khan)
2	Oak and wine - Ghoshal, Aishwarya.

Practical:

1	Proximate composition of fruit juices: a) pH – by pH meter. b) Acidity – by titration. c) Moisture – Oven drying. d) Sugar – AOAC.
2	Preparation of soft drinks : a) Lemon water. b) Barley water (1)
3	Production of raisins from grapes (2) → Pg. No. 5
4	Production of organic manures from pomace of fruit industry
5	Procedure for preparation of jelly from any two fruits (apple, orange, pineapple, mixed fruits, mango, papaya etc.) → (4)
6	Preparation of marmalade → (5)
7	Preparation of lemon syrup. → (3) Pg. No. 7
8	Preservation of apple juice. → (6)

Note

1	A visit to the winery: Report submission
2	Seminar on wine microbiology (20) min / student



Pranita Gulhane

Dr. Pranita Gulhane
Skill Based Course Coordinator

UG Department of Microbiology
Certificate Course in Fruit Processing and Wine Technology
Session 2022-23
Teaching Plan (15 weeks)

Weeks	Day	Content
		Theory
1	1.1 (01)	Introduction and establishment of vineyard garden
	1.2 (02)	Propagation and practices in vineyard garden
	1.3 (03)	Propagation techniques- single root method and root stock method
2	1.4 (04)	Plant protection
	1.5 (05)	Important diseases and pest of grapes
	1.6 (06)	Integrated pest management
3	1.7 (07)	Maturity indices Pre-harvesting method and handling
	1.8 (08)	Suitable methods of harvesting, precooling, grading, packing and transportation of grapes
	1.9 (09)	Shelf-life of fruits
4	1.10 (10)	Introduction of Wine Technology
	1.11 (11)	Classification of Wine
	1.12 (12)	Transformation of grapes into wine
5	2.1 (13)	Wine fermentation technology
	2.2 (14)	Pre-fermentation actions
	2.3 (15)	Fruit juices squashes and cordials
6	2.4 (16)	Staining, filtration and clarification
	2.5 (17)	White wine
	2.6 (18)	Red wine
7	2.7 (19)	Rose wine
	2.8 (20)	Sparkling wine
	2.9 (21)	Port and Sherry Wine
8	2.1 (22)	Fruit juice: Preservation and carbonation
	2.11 (23)	Layout plan of a pomegranate juice plant
	2.12 (24)	Fruit beverages: preparation and preservation
9	3.1 (25)	Staining, filtration and clarification
	3.2 (26)	Fruit juice: Preservation and carbonation
	3.3 (27)	Citrus fruit juices
10	3.4 (28)	Scenario of citrus production in India
	3.5 (29)	Various products from citrus fruits. Self life monitoring of citrus juice
	3.6 (30)	Carbonated beverages from citrus

11	3.7 (31)	Citrus by-products: manufacture of citric acid, orange oil, marmalades, vinegar, pectin etc.
	3.8 (32)	Evaluation of banana for various product
	3.9 (33)	Composition of banana fruit and its nutritive value
12	3.10 (34)	Extraction of protein from banana leaves
	3.11 (35)	Cattle feed from banana fruits
	3.12 (36)	Utilization of juice of banana plant for energy production
13	3.13 (37)	Production of fiber from pseudo-stem of banana
		Practical
	1 (38)	Proximate composition of fruit juices: a) pH- by pH meter. b) Acidity- by titration c) Moisture- oven drying. d) Sugar- AOAC
	2 (39)	Preparation of soft drinks: a) Lemon water b) Barley water
14	3 (40)	Production of raisins from grapes.
	4 (41)	Production of organic manures from pomace of fruit industry
	5 (42)	Procedure for preparation of jelly from any two fruits (apple, orange, pineapple, mixed fruits, mango, papaya etc.
15	6 (43)	Preparation of marmalade
	7 (44)	Preparation of lemon syrup
	8 (45)	Preservation of apple juice



Pranita Gulhane

Dr. Pranita Gulhane
Skill Based Course Coordinator

UG Department of Microbiology
Skill Based Diploma Course- Fruit Processing & Wine Technology
Time Table

w.e.f. 17/03/2023

Day	Theory
Mon & Tue	(Biotech Lab) Theory 3:00 PM 5.00 PM
Wed	(Biotech Lab) Theory 3:00 PM 5.00 PM
Thu	(Biotech Lab) Practical, 3.00 PM – 5.00 PM



Dr. Pranita Gulhane
Skill Based Course Coordinator

ATTENDANCE SHEET (2023-24)

S.S.E.S.A's Science College, Congress Nagar, Nagpur

Skill Course Fruit Processing & Wine Technology

Class: Fruit Processing & Wine Technology

Theory/ Practical:

Month: April, March & May

Name of Lecturer: Dr. Pranita Gulbore

Sr. No	Name of Student	13/3/24	14/3/24	20/3/24	21/3/24	27/3/24	28/3/24	23/4/24	24/4/24	8/5/24	9/5/24
1.	Aasawari P. Naikwade	P	P	P	P	P	P	P	P	P	P
2.	Aishwarya S. Tinkhede	P	P	A	P	P	P	P	P	P	A
3.	Akanksha R. Bisen	P	P	P	A	P	P	P	P	P	P
4.	Akansha V. Meshram	P	P	P	P	P	P	P	P	P	P
5.	Ansul R. Patil	P	P	P	A	P	P	P	P	P	P
6.	Arpit A. Kambe	P	P	P	P	P	P	P	P	P	P
7.	Arya S. Walode	P	P	P	P	P	P	P	P	P	P
8.	Aryan M. Morghare	P	P	P	P	P	P	P	P	P	P
9.	Ashit N. Wasnik	P	P	A	P	P	P	P	P	P	P
10.	Asmita A. Wagh	P	P	P	A	P	P	P	P	P	P
11.	Astha A. Sakharwade	P	P	P	P	P	P	P	P	P	P
12.	Astha S. Wasnik	P	P	P	P	A	P	P	P	P	P
13.	Awanti S. Kothalkar	P	P	P	P	P	P	P	P	P	A
14.	Bhavesh S. Khobragade	P	P	P	A	P	P	P	P	P	P
15.	Bhavinee A. Umredkar	P	P	P	P	P	A	P	P	P	P
16.	Bhisvani M. Dhurve	P	P	P	P	P	P	P	P	P	P
17.	Divya S. Mude	P	P	P	P	P	P	P	P	P	P
18.	Divyali E. Meshram	P	P	P	P	A	P	P	P	P	P
19.	Durvesh N. Wankhede	P	P	P	P	P	P	P	P	A	P
20.	Dushant R. Borkar	P	P	P	P	P	P	P	P	P	P
21.	Gauri A. Kale	P	P	A	P	P	A	P	P	P	P
22.	Harshada W. Chikhalkar	P	P	P	P	P	P	P	P	P	P
23.	Henad A. Bhojar	P	P	P	P	P	P	P	P	P	P
24.	Hemakshi M. Kuthe	P	P	P	P	P	P	A	P	P	P
25.	Himanshi S. Raut	P	P	A	P	P	P	P	P	P	P

Dr. Pranita Gulbore
Dr. Pranita Gulbore

ATTENDANCE SHEET (2023-24)

S.S.E.S.A's Science College, Congress Nagar, Nagpur

Skill Course Fruit Processing & Wine Technology

Class: Fruit Processing & Wine Technology

Theory/ Practical:

Month: *March to July*

Name of Lecturer: *Dr. Pratik Sullwar*

Sr. No	Name of Student	15/03/24	16/03/24	19/03/24	20/03/24	26/03/24	27/03/24	01/04/24	02/04/24	03/04/24	08/04/24	15/04/24	16/04/24	22/04/24	23/04/24	24/04/24	29/04/24	30/04/24	01/05/24	06/05/24	07/05/24	08/05/24	13/05/24	14/05/24	15/05/24	18/06/24	19/06/24	11/07/24	02/07/24	03/07/24	08/07/24	09/07/24	10/07/24				
1.	Asawari P. Naikwade	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P		
2.	Aishwarya S. Tinkhede	P	P	A	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P		
3.	Akanksha R. Bisen	P	P	P	P	A	A	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	
4.	Akansha V. Meshram	P	A	P	P	P	P	A	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	
5.	Ansul R. Patil	P	A	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	
6.	Arpit A. Kambe	P	A	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	
7.	Arya S. Walode	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
8.	Aryan M. Motghare	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
9.	Ashtit N. Wasnik	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
10.	Asmita A. Wagh	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
11.	Astha A. Sakharwade	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
12.	Astha S. Wasnik	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
13.	Awanti S. Kohalkar	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
14.	Bhavesh S. Khobragade	P	P	A	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
15.	Bhavinee A. Umredkar	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
16.	Bhivani M. Dhurve	P	A	P	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
17.	Divya S. Mude	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
18.	Divyali E. Meshram	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
19.	Durvesh N. Wankhede	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
20.	Dushant R. Borkar	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
21.	Gauri A. Kale	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
22.	Harshada W. Chikhalkar	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
23.	Hemad A. Bhojar	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
24.	Hemakshi M. Kuthe	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
25.	Himanshi S. Raut	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P

Pratik Sullwar

SHRI SHIVAJI EDUCATION SOCIETY AMRAVATI'S
SCIENCE COLLEGE, CONGRESS NAGAR, NAGPUR

UG Department of Microbiology

EXAMINATION NOTICE

Date: 10/07/2023

All the students enrolled for **Skill Based Course: Fruit Processing & Wine Technology** for the session 2023-24 are informed that Theory and Practical Exam of the course is scheduled on 13/07/2023. All the appearing students are informed to remain present in Biotechnology Laboratory at 10:30 – 11:30AM AM for Theory Exam and at 12:30PM – 5:30PM for Practical Exam.



Dr. Pranita Gulhane
Skill Based Course Coordinator

S.S.E.S.A's Science College, Congress Nagar, Nagpur
DEPARTMENT OF MICROBIOLOGY
 Skill based Certificate Course: Fruit Processing & Wine Technology

Session 2023- 2024

Attendance Sheet for Theory Exam

Date 13-07-2024

Sr. No.	Roll Number	Name of Student	Student's Signature	Invigilator's Signature
1.	2023001	Aasawari P. Naikwade	<i>Aa</i>	<i>Agrawal</i>
2.	2023002	Aishwarya S. Tinkhede	<i>Aishwarya</i>	<i>Agrawal</i>
3.	2023003	Akanksha R. Bisen	<i>Akanksha</i>	<i>Agrawal</i>
4.	2023004	Akanksha V. Meshram	<i>Akanksha</i>	<i>Agrawal</i>
5.	2023005	Ansul R. Patil	<i>Ansul</i>	<i>Agrawal</i>
6.	2023006	Arpit A. Kambe	<i>Arpit</i>	<i>Agrawal</i>
7.	2023007	Arya S. Walode	<i>Arya</i>	<i>Agrawal</i>
8.	2023008	Aryan M. Motghare	<i>Aryan</i>	<i>Agrawal</i>
9.	2023009	Ashit N. Wasnik	<i>Ashit</i>	<i>Agrawal</i>
10.	2023010	Asmita A. Wagh	<i>ASMITA</i>	<i>Agrawal</i>
11.	2023011	Astha A. Sakharwade	<i>Astha</i>	<i>Agrawal</i>
12.	2023012	Astha S. Wasnik	<i>Astha</i>	<i>Agrawal</i>
13.	2023013	Awanti S. Kothalkar	<i>Awanti</i>	<i>Agrawal</i>
14.	2023014	Bhaves S. Khobragade	<i>Bhaves</i>	<i>Agrawal</i>
15.	2023015	Bhavinee A. Umredkar	<i>Bhavinee</i>	<i>Agrawal</i>
16.	2023016	Bhisvani M. Dhurve	<i>Bhisvani</i>	<i>Agrawal</i>
17.	2023017	Divya S. Mude	<i>Divya</i>	<i>Agrawal</i>
18.	2023018	Divyali E. Meshram	<i>Divyali</i>	<i>Agrawal</i>
19.	2023019	Durvash N. Wankhede	<i>Durvash</i>	<i>Agrawal</i>
20.	2023020	Dushant R. Borkar	<i>Dushant</i>	<i>Agrawal</i>
21.	2023021	Gauri A. Kale	<i>G.Kale</i>	<i>Agrawal</i>
22.	2023022	Harshada W. Chikhalkar	<i>Harshada</i>	<i>Agrawal</i>
23.	2023023	Hemad A. Bhojar	<i>Hemad</i>	<i>Agrawal</i>
24.	2023024	Hemakshi M. Kuthe	<i>Hemakshi</i>	<i>Agrawal</i>
25.	2023025	Himanshi S. Raut	<i>Himanshi</i>	<i>Agrawal</i>
26.	2023026	Isha P. Ambulkar	<i>Isha</i>	<i>Agrawal</i>
27.	2023027	Ishita C. Ramteke	<i>Ishita</i>	<i>PN Butle</i>
28.	2023028	Janhavi N. Burade	<i>Janhavi</i>	<i>PN Butle</i>
29.	2023029	Kanika Y. Ishwarkar	<i>Kanika</i>	<i>PN Butle</i>
30.	2023030	Ketaki A. Bhagwat	<i>Ketaki</i>	<i>PN Butle</i>
31.	2023031	Kartik V. Kadu	<i>Kartik</i>	<i>PN Butle</i>
32.	2023032	Khushi B. Raut	<i>Khushi</i>	<i>PN Butle</i>
33.	2023033	Khushi R. Kawde	<i>Khushi</i>	<i>PN Butle</i>
34.	2023034	Laxmi K. Goswami	<i>Laxmi</i>	<i>PN Butle</i>
35.	2023035	Leena B. Ghole	<i>Leena</i>	<i>PN Butle</i>
36.	2023036	Maithili N. Thakre	<i>Maithili</i>	<i>PN Butle</i>
37.	2023037	Maithili P. Madavi	<i>Maithili</i>	<i>PN Butle</i>
38.	2023038	Maitreyee K. Mankar	<i>Maitreyee</i>	<i>PN Butle</i>
39.	2023039	Manisha G. Lilhare	<i>Manisha</i>	<i>PN Butle</i>
40.	2023040	Manisha R. Roy	<i>Manisha</i>	<i>PN Butle</i>

41.	2023041	Mansi S. Binekar	Mansi Binekar	AS
42.	2023042	Mansi S. Garjalwar	Mansi	AS
43.	2023043	Mokshita H. Madan	Mokshita	AS
44.	2023044	Namrata O. Nagose	ABSENT	AS
45.	2023045	Nandini H. Wagde	ABSENT	AS
46.	2023046	Neha S. Sonarkar	Neha Sonarkar	AS
47.	2023047	Ojaswini R. Bhagat	Ojaswini	AS
48.	2023048	Om S. Bokse	ABSENT	AS
49.	2023049	Pranav C. Titarmare	ABSENT	AS
50.	2023050	Raunak K. Hiwarkar	Raunak	AS
51.	2023051	Renuka A. Titarmare	Renuka	AS
52.	2023052	Riya D. Bisen	Riya	AS
53.	2023053	Riya M. Rohankar	Riya	AS
54.	2023054	Rujuta R. Ramteke	Rujuta	AS
55.	2023055	Rutuja R. Meshram	ABSENT	AS
56.	2023056	Rutuja S. Ramteke	Rutuja	AS
57.	2023057	Sampada R. Ragit	Sampada	AS
58.	2023058	Samrudhi S. Masram	Samrudhi	AS
59.	2023059	Sanika C. Zade	Sanika	AS
60.	2023060	Sanika M. Bokade	Sanika	AS
61.	2023061	Sanskriti K. Purkam	Sanskriti	AS
62.	2023062	Sarwani A. Dahikar	ABSENT	AS
63.	2023063	Sejwal S. Uikey	Sejwal	AS
64.	2023064	Shravani M. Kalamkar	Shravani	AS
65.	2023065	Shruti R. Jain	Shruti	AS
66.	2023066	Simran V. Bode	ABSENT	AS
67.	2023067	Sneha S. Gaikwad	Sneha	AS
68.	2023068	Surbhi Y. Dahat	Surbhi	AS
69.	2023069	Tanmay P. Nagare	Tanmay	AS
70.	2023070	Tanvi Y. Samarth	Tanvi	AS
71.	2023071	Tilak S. Gonnade	Tilak	AS
72.	2023072	Tithi K. Bondre	Tithi	AS
73.	2023073	Vaibhav S. Jaronde	ABSENT	AS
74.	2023074	Vaidehi G. Anasane	Vaidehi	AS
75.	2023075	Vishakha S. Pandey	Vishakha	AS
76.	2023076	Yash P. Wasnik	Yash	AS
77.	2023077	Yash R. Jampalwar	Yash	AS
78.	2023078	Yashaswi P. Kolhe	ABSENT	AS
79.	2023079	Yashika P. Bagde	Yashika	AS
80.	2023080	Yugant L. Rakshak	Yugant	AS

In vigilance

- 1) Dr. Lankesh Bhaire
- 2) Ms. Shruti R. Agrawal
- 3) Ms. Manasi Gawande
- 4) Ms. Pallavi Butle
- 5) Dr. Tinku Kumar

Sign
 Lankesh
 13/07/24
 Agrawal
 13/07/24
 Butle
 13/07/24
 Kumar
 13/07/24



Gulhane
 13.07.24
 Dr. Pranita Gulhane

S.S.E.S.A's Science College, Congress Nagar, Nagpur
DEPARTMENT OF MICROBIOLOGY
Skill based Certificate Course: Fruit Processing & Wine Technology
Session 2023- 2024

Attendance Sheet for Practical Exam

Date 13-07-2024

Sr. No.	Roll Number	Name of Student	Student's Signature
1.	2023001	Aasawari P. Naikwade	<i>Aa</i>
2.	2023002	Aishwarya S. Tinkhede	<i>Aishwarya</i>
3.	2023003	Akanksha R. Bisen	<i>Akanksha</i>
4.	2023004	Akansa V. Meshram	ABSENT
5.	2023005	Ansul R. Patil	<i>Ansul</i>
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15.	2023015	Bhavinee A. Umredkar	<i>Bhavinee</i>
16.	2023016	Bhisvani M. Dhurve	<i>Bhisvani</i>
17.	2023017	Divya S. Mude	<i>Divya</i>
18.	2023018	Divyali E. Meshram	<i>Divyali</i>
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21.	2023021	Gauri A. Kale	<i>Gauri</i>
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23.	2023023	Hemad A. Bhojar	<i>Hemad</i>
24.	2023024	Hemakshi M. Kuthe	<i>Hemakshi</i>
25.	2023025	Himanshi S. Raut	ABSENT
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34.	2023034	Laxmi K. Goswami	<i>Laxmi</i>
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		Yugant L. Rakshak	Rakshak



Gulhane
13.07.24
Dr. Pranita Gulhane



Gulhane

Dr. Pranita Gulhane
Skill Based Course Coordinator

Rashtrasant Tukadoji Maharaj Nagpur University

Exam Name: Skill based Certificate Course Examination, Summer- 2023-24

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. At what depth vine establish itself and grow most of its structure.

- a) Top 12 inches, depth of 12 to 24 inches, depth of 24 to 36 inches.
- b) Top 20 inches
- c) Top 14 inches, depth 14 to 26 inches, depth of 26 to 38 inch.
- d) None of the above

2. The study of _____ production is known as viticulture.

- a) Raisins
- b) Grapes
- c) Vineyard
- d) Vine

3. Which location is always preferred for growing quality winegrapes

- a) Northeast facing hillsides
- b) Southeast facing hillsides
- c) Southwest facing hillsides
- d) Northwest facing hillsides

4. _____ soil produce small vines with less vigor.

- a) Fertile
- b) Infertile
- c) Deep soil
- d) Alluvial soil

5. What is the growing season?

- a) March to October
- b) October to March
- c) August to January
- d) January to August

6) _____ slope is perfect.

- a) Northeast facing
- b) Northwest facing
- c) Southeast facing
- d) Southwest facing

7) The temperature range for growing grapes is from _____ degree C.

- a) 10-25
- b) 15-40
- c) 20-50
- d) 15-35

8) High humidity after pruning favors the development of _____ diseases.

- a) Bacterial
- b) Fungal
- c) Both
- d) None

9) _____ is ideal pH range of soil.

- a) 6.5 - 8.0
- b) 6.0 - 9.0
- c) 5.5 - 7.5
- d) 5.0 - 8.0

10. _____ is a soil type of Andhra Pradesh.

- a) Red loams
- b) Red sandy soil
- c) Sandy loams
- d) Sandy clay loams

11. Which nutrient maximize floral development in Budbreak.

- a) Iron
- b) Boron
- c) Molybdenum
- d) Nitrogen

12. Phosphorus _____ in winter rest.

- a) Boost new leaf
- b) Boost bud growth
- c) Maintains long term productivity
- d) None

13. In the end of harvest _____ nutrient improve berry shape, size and sugar.

- a) Zinc
- b) Boron
- c) Iron
- d) Calcium

14. At what elevations grapes are successfully grown?

- a) 200 – 250 m above m.s.l
- b) 250 – 300 m above m.s.l
- c) 200 – 300 m above m.s.l
- d) None

15. Tamil Nadu has _____ type of soil.

- a) Red sandy
- b) Sandy loams
- c) Red loams
- d) Deep Black soil

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

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

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

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

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

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

19. 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

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

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

21. What is the moisture content of dried raisins?

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

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

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

23. 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

24. Role of sulphur dioxide in winemaking is -

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

25. Which of the following is better known as Breweries or Baker's Yeast?

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



Dr. Pranita Gulhane
Skill Based Course Coordinator

Rashtrasant Tukadoji Maharaj Nagpur University

Exam Name: Skill based Certificate Course Examination, Summer- 2023-24

Name of Subject: Fruit Processing & Wine Technology

Centre Name: Science College Congress Nagar, Nagpur

Answer Key

- 1) a) Top 12 inches, depth of 12 to 24 inches, depth of 24 to 36 inches.
- 2) c) Vineyard
- 3) c) Southwest facing hillsides
- 4) b) Infertile
- 5) a) March to October
- 6) d) Southwest facing
- 7) b) 15-40 degree C
- 8) b) Fungal
- 9) a) 6.5 – 8.0
- 10) b) Red sandy loams
- 11) c) Molybdenum
- 12) c) Maintains long term productivity
- 13) b) Boron
- 14) a) 200 – 250 m above m.s.l
- 15) c) Red loams
- 16) c) Specific temperature range
- 17) b) Single root method
- 18) b) Terroir
- 19) b) Dessert wine
- 20) b) Sulphur dioxide
- 21) b) 14 -16 %.
- 22) b) Maharashtra
- 23) c) To kill harmful bacteria
- 24) d) Both b and c
- 25) c) *Saccharomyces cerevisiae*



Pranita Gulhane

Dr. Pranita Gulhane
Skill Based Course Coordinator



Shri Shivaji Education Society, Amravati's
SCIENCE COLLEGE
 Congress Nagar, Nagpur-12 (M.S.), India



Accredited with CGPA of 3.51 at 'A+' grade by NAAC, Bangalore
 A "College with Potential for Excellence" identified by UGC New Delhi.
 Institutional Member of APQR
 Recognized Centre for Higher Learning and Research
 Mentor College under 'PARAMARSH Scheme', UGC, New Delhi

U.G. DEPARTMENT OF MICROBIOLOGY

Skill-Based Course

Course Exam Name: Fruit Processing & Wine Technology

Name of Student:

Vishakha Paundey

Roll No.:

Session: 2023-24

Test Date: 13/07/2023

Max. Marks: 50

INSTRUCTIONS FOR FILLING THE SHEET

- 1 This sheet should not be folded or crushed
- 2 Use only blue/ black ball point pen to fill the circles
- 3 Use of pencil is strictly prohibited
- 4 Circles should be darkened completely and properly
- 5 Cutting and erasing on this sheet is not allowed
- 6 Do not use any stray marks on the sheet
- 7 Do not use marker or white fluid to hide the mark

WRONG METHODS:



CORRECT METHOD:



Obtained Marks:

22

Invigilator Signature

	A	B	C	D		A	B	C	D		A	B	C	D		A	B	C	D		A	B	C	D
1	●	○	○	○	11	○	○	○	○	21	○	●	○	○	31	○	○	○	○	41	○	○	○	○
2	○	○	●	○	12	○	○	●	○	22	○	●	○	32	○	○	○	○	42	○	○	○	○	
3	○	○	●	○	13	○	●	○	○	23	○	●	○	33	○	○	○	○	43	○	○	○	○	
4	○	○	○	●	14	○	○	○	○	24	●	○	○	34	○	○	○	○	44	○	○	○	○	
5	○	○	●	○	15	○	○	○	●	25	○	○	●	35	○	○	○	○	45	○	○	○	○	
6	○	●	○	○	16	●	○	○	○	26	○	○	○	36	○	○	○	○	46	○	○	○	○	
7	○	●	○	○	17	○	○	○	●	27	○	○	○	37	○	○	○	○	47	○	○	○	○	
8	○	○	●	○	18	●	○	○	○	28	○	○	○	38	○	○	○	○	48	○	○	○	○	
9	○	○	○	●	19	○	●	○	○	29	○	○	○	39	○	○	○	○	49	○	○	○	○	
10	○	●	○	○	20	○	○	●	○	30	○	○	○	40	○	○	○	○	50	○	○	○	○	



Pranita Gulhane

Dr. Pranita Gulhane
 Skill Based Course Coordinator

Rashtrasant Tukadoji Maharaj Nagpur University

Exam Name: Skill based Certificate Course Examination, Summer- 2023-24

Name of Subject: Fruit Processing & Wine Technology Practical Exam

Medium: English

Marks Obtained:

Centre Name: Science College Congress Nagar, Nagpur

Name of Student:

Class:

Group:

Duration: 3hr

Max Marks: 40

Q.1 To prepare jelly from any seasonal fruit. 10

Q.2 To prepare lemon syrup. 10

Q.3 Viva-Voce 10

Q.4 Practical Record 10

Total Marks 40



Dr. Pranita Gulhane
Skill Based Course Coordinator

S.S.E.S.A's Science College, Congress Nagar, Nagpur

DEPARTMENT OF MICROBIOLOGY

Skill based Certificate Course: Fruit Processing & Wine Technology

Session 2023- 2024

Marklist

Sr. No.	Roll Number	Name of Student	Marks obtained out of 50 (Theory)	Marks obtained out of 40 (Practical)	Marks obtained out of 10 (Internal)	Total Marks 100	Grade
1.	2023001	Aasawari P. Naikwade	28	38	10	76	A
2.	2023002	Aishwarya S. Tinkhede	32	40	10	82	A+
3.	2023003	Akanksha R. Bisen	22	35	10	67	B+
4.	2023004	Akansha V. Meshram	AB	AB	AB	AB	AB
5.	2023005	Ansul R. Patil	30	40	10	80	A
6.	2023006	Arpit A. Kambe	26	36	10	72	A
7.	2023007	Arya S. Walode	26	36	10	72	B+
8.	2023008	Aryan M. Motghare	20	38	10	68	B+
9.	2023009	Ashit N. Wasnik	16	35	09	60	B
10.	2023010	Asmita A. Wagh	AB	AB	AB	AB	AB
11.	2023011	Astha A. Sakharwade	22	35	10	67	B+
12.	2023012	Astha S. Wasnik	26	38	10	74	A
13.	2023013	Awanti S. Kothalkar	16	35	09	60	B
14.	2023014	Bhavesh S. Khobragade	26	38	10	74	A
15.	2023015	Bhavinee A. Umredkar	26	38	10	74	A
16.	2023016	Bhisvani M. Dhurve	28	38	10	74	A
17.	2023017	Divya S. Mude	26	36	10	72	A
18.	2023018	Divyali E. Meshram	24	34	10	68	B+
19.	2023019	Durvesh N. Wankhede	24	34	10	68	B+
20.	2023020	Dushant R. Borkar	28	38	10	76	A
21.	2023021	Gauri A. Kale	22	35	10	67	B+
22.	2023022	Harshada W. Chikhalkar	24	34	10	68	B+
23.	2023023	Hemad A. Bhoyar	30	40	10	80	A

24.	2023024	Hemakshi M. Kuthe	18	35	09	62	B+
25.	2023025	Himanshi S. Raut	AB	AB	AB	AB	AB
26.	2023026	Isha P. Ambulkar	34	40	10	84	A+
27.	2023027	Ishita C. Ramteke	20	40	10	70	B+
28.	2023028	Janhavi N. Burade	24	40	10	74	A
29.	2023029	Kanika Y. Ishwarkar	22	35	10	67	B+
30.	2023030	Ketaki A. Bhagwat	18	36	09	63	B+
31.	2023031	Kartik V. Kadu	28	40	10	78	A
32.	2023032	Khushi B. Raut	26	38	10	74	A
33.	2023033	Khushi R. Kawde	26	36	10	72	A
34.	2023034	Laxmi K. Goswami	28	36	10	74	A
35.	2023035	Leena B. Gholve	26	36	10	72	A
36.	2023036	Maithili N. Thakre	26	38	10	74	A
37.	2023037	Maithili P. Madavi	26	35	10	71	A
38.	2023038	Maitreyee K. Mankar	20	38	10	68	B+
39.	2023039	Manisha G. Lilhare	10	35	08	53	B
40.	2023040	Manisha R. Roy	16	35	10	61	B+
41.	2023041	Mansi S. Binekar	18	36	10	64	B+
42.	2023042	Mansi S. Garjalwar	30	35	10	75	A
43.	2023043	Mokshita H. Madan	12	35	08	55	B+
44.	2023044	Namrata O. Nagose	AB	AB	AB	AB	AB
45.	2023045	Nandini H. Wagde	AB	AB	AB	AB	AB
46.	2023046	Neha S. Sonarkar	16	36	09	61	B+
47.	2023047	Ojaswini R. Bhagat	18	35	09	62	B+
48.	2023048	Om S. Bokse	AB	AB	AB	AB	AB
49.	2023049	Pranav C. Titarmare	AB	AB	AB	AB	AB
50.	2023050	Raunak K. Hiwarkar	20	40	10	70	B+
51.	2023051	Renuka A. Titarmare	18	35	09	62	B+
52.	2023052	Riya D. Bisen	30	40	10	80	A
53.	2023053	Riya M. Rohankar	14	38	09	61	B+
54.	2023054	Rujuta R. Ramteke	18	35	09	62	B+

55.	2023055	Rutuja R. Meshram	AB	AB	AB	AB	AB
56.	2023056	Rutuja S. Ramteke	24	38	10	72	A
57.	2023057	Sampada R. Ragit	24	38	10	72	A
58.	2023058	Samrudhi S. Masram	12	35	09	56	B
59.	2023059	Sanika C. Zade	14	35	09	58	B
60.	2023060	Sanika M. Bokade	22	38	10	70	B+
61.	2023061	Sanskruiti K. Purkam	20	36	10	66	B+
62.	2023062	Sarwani A. Dahikar	AB	AB	AB	AB	AB
63.	2023063	Sejwal S. Uikey	22	32	10	64	B+
64.	2023064	Shravani M. Kalamkar	12	35	10	57	B
65.	2023065	Shruti R. Jain	20	38	10	68	B+
66.	2023066	Simran V. Bode	AB	AB	AB	AB	AB
67.	2023067	Sneha S. Gaikwad	32	40	10	82	A+
68.	2023068	Surbhi Y. Dahat	28	38	10	76	A
69.	2023069	Tanmay P. Nagare	22	35	10	67	B+
70.	2023070	Tanvi Y. Samarth	28	38	10	76	A
71.	2023071	Tilak S. Gonnade	18	40	10	68	B+
72.	2023072	Tithi K. Bondre	26	38	10	74	A
73.	2023073	Vaibhav S. Jaronde	AB	AB	AB	AB	AB
74.	2023074	Vaidehi G. Anasane	20	36	10	66	B+
75.	2023075	Vishakha S. Pandey	22	40	10	72	A
76.	2023076	Yash P. Wasnik	26	36	10	72	A
77.	2023077	Yash R. Jampalwar	30	40	10	80	A+
78.	2023078	Yashaswi P. Kolhe	AB	AB	AB	AB	AB
79.	2023079	Yashika P. Bagde	34	40	10	84	A+
80.	2023080	Yugant L. Rakshak	36	40	10	86	A+



Pranita Gulhane

Dr. Pranita Gulhane
Skill Based Course Coordinator

**Shri Shivaji Education Society Amravati's
Science College, Congress Nagar, Nagpur**

Department of Microbiology

Session 2023-2024

Fruit Processing & Wine Technology

Date:- 15/03/2024-20/06/2024

Feedback Form

Que. 1 How would you rate the overall quality of the Skill Based Course: Fruit Processing & Wine Technology?

- A. Excellent
- B. Good
- C. Average

Que.2 How well did the Skill Based Course: Fruit Processing & Wine Technology content meet your expectations?

- A. Exceeded expectations
- B. Met expectations
- c. Below expectations

Que.3 How effective were the Skill Based Course: Fruit Processing & Wine Technology?

- A. Very Effective
- B. Effective
- c. Ineffective

Que.4 How likely are you to recommend Skill Based Course: Fruit Processing & Wine Technology to others?

- A. Very Likely
- B. Likely
- c. Unlikely

Que. 5 How satisfied are you with the Skill Based Course: Fruit Processing & Wine Technology?

- A. Very Satisfied
- B. Satisfied
- c. Dissatisfied

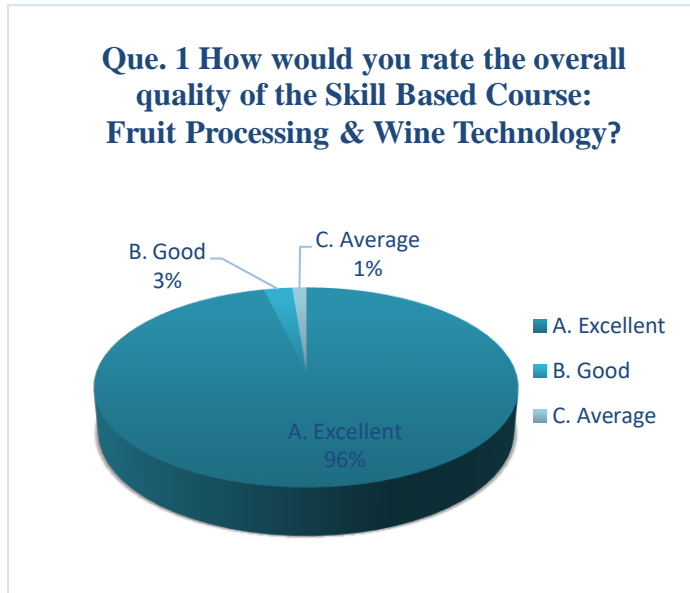


Dr. Pranita Gulhane
Skill Based Course Coordinator

Feedback Responses:

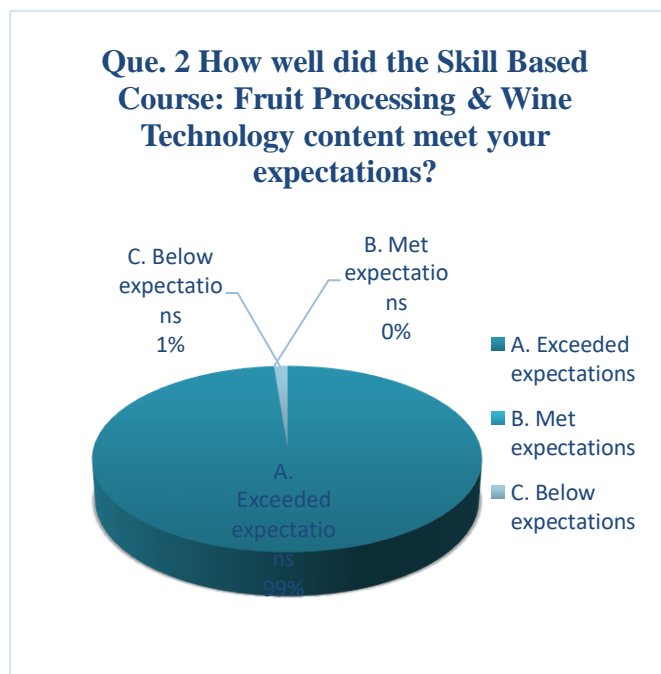
Que. 1 How would you rate the overall quality of the Skill Based Course: Fruit Processing & Wine Technology?

Rating	No. of Students	Percentage
Excellent	77	96%
Good	2	3%
Average	1	1%
Total	80	100%



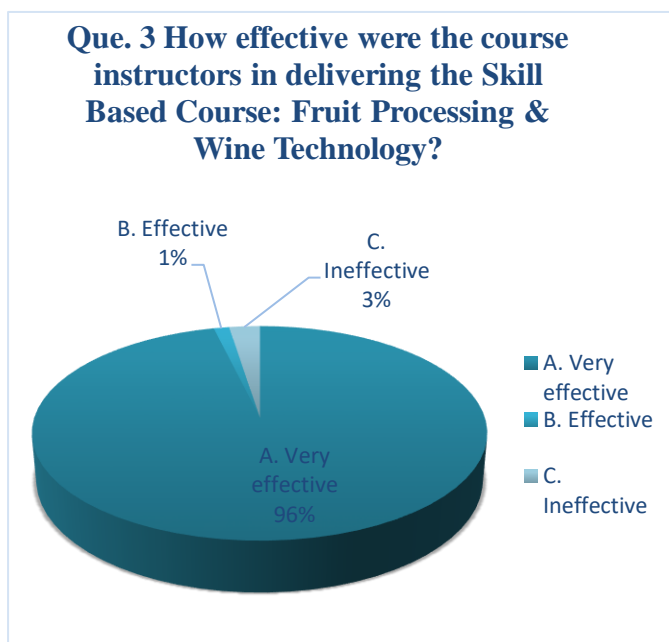
Que.2 How well did the Skill Based Course: Fruit Processing & Wine Technology content meet your expectations?

Rating	No. of Students	Percentage
Exceeded expectations	79	99%
Met expectations	0	0%
Below expectations	1	1%
Total	80	100%



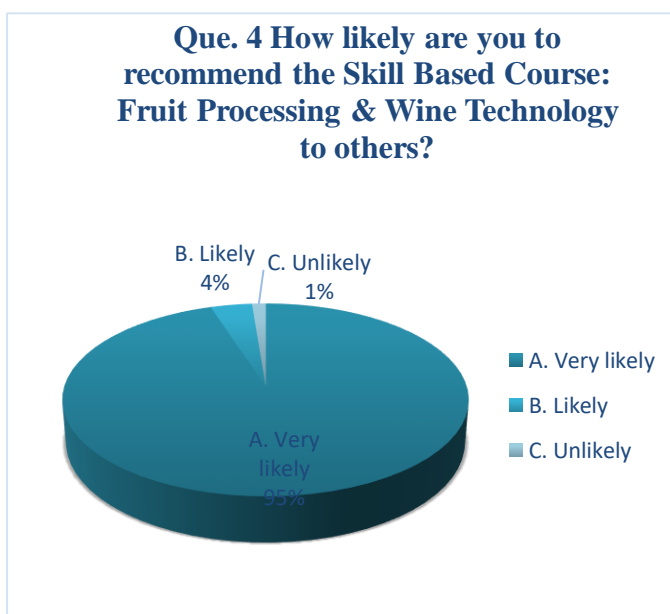
Que.3 How effective were the Skill Based Course: Fruit Processing & Wine Technology?

Rating	No. of Students	Percentage
VeryEffective	77	96%
Effective	1	1%
Ineffective	2	3%
Total	80	100%



Que.4 How likely are you to recommend the certificate Skill Based Course: Fruit Processing & Wine Technology to others?

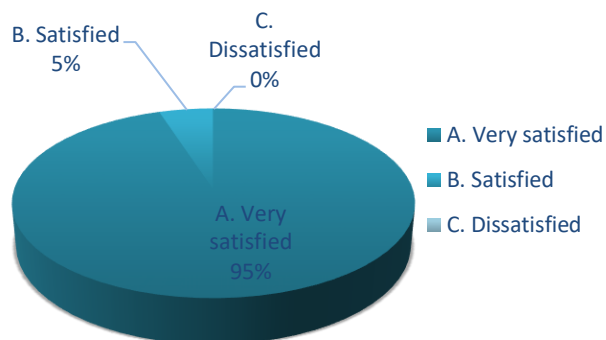
Rating	No. of Students	Percentage
VeryLikely	76	95%
Likely	3	4%
Unlikely	1	1%
Total	80	100%



Que. 5 How satisfied are you with the Skill Based Course: Fruit Processing & Wine Technology?

Rating	No. of Students	Percentage
Very Satisfied	76	95%
Satisfied	4	5%
Dissatisfied	0	0%
Total	80	100%

Que. 5. How satisfied are you with the practical sessions of the Skill Based Course: Fruit Processing & Wine Technology



Pranita Gulhane

Dr. Pranita Gulhane
Skill Based Course Coordinator

Amitabh Halder

Dr. Amitabh Halder

IQAC Coordinator

Internal Quality Assurance Cell (IQAC)

**S. S. E. S. A. Science College
Congress Nagar, Nagpur.**

Mahendra Dhole

Prof. Mahendra Dhole

Principal

Principal

**S. S. E. S. Amravati's
Science College, Nagpur.**