

BLDEA'S

S.B. ARTS AND K.C.P. SCIENCE COLLEGE, VIJAYAPUR.



DEPARTMENT OF BOTANY

ONSITE TRAINING PROGRAMME-

ON

BREWERY TECHNIQUE AND WINE

MANUFACTURE.

(FOR THE ACADEMIC YEAR 2018-19)


Organized at

RICO WINERY PVT. LIMITED.

14 th NH-13, Kannal Post, Tq. /Dist. Vijayapur.
KARNATAKA-586119.

From 13/04/2019 To 16/04/2019.


IQAC, Co-ordinator
S.B.Arts & K.C.P.Science College,
Vijayapur.


Principal,
S.B.Arts & K.C.P. Science College,
BIJAPUR.

DEPARTMENT OF BOTANY

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ON

BREWERY TECHNIQUE AND WINE MANUFACTURE.

Organized From 13/04/2019 to 16/04/2019.

REPORT

AIM: To learn skill based technique on Brewery and Wine Manufacturing Process.

OBJECTIVES: To motivate the students to setup an Entrepreneurship in Brewery and Wine Manufacturing.

INTRODUCTION: It has an important for health and having many reasons like-

- ❖ Wine acts as digestive prophylaxis.
- ❖ Wine intake sharpens brain and protects the brain of elderly.
- ❖ Wine intake reduces osteoporosis and hip fracture.
- ❖ Moderate drinkers have less risk of developing type 2 diabetes.
- ❖ Wine reduces risk of blood clot related strokes and offers others coronary benefits.
- ❖ Intake of wine is associated with a reduced risk of lung cancer.
- ❖ Wine intake reduces heart-attack risk and other cardio-vascular Disease.
- ❖ Moderate consumption of wine (specially red) cuts the risk of colon cancer.
- ❖ Improves sleep Quality and develops immune system.
- ❖ Provide Vitamin-D to the Body.

- ❖ Moderate wine consumption makes you live longer and healthier.
- ❖ Less Likely to Develop Cataracts.

The Vijayapur area is rich in raw-materials and nearby places. It has the economically viability like transportation, labours, marketing. It can very good industrial setup in this area.

Wine manufacturing includes the following stages:-

- **Stage-1. Procurement and cleaning.**
- **Stage-2. Crushing and juice extraction.**
- **Stage-3. Fermentation.**
- **Stage-4. Filtration and Quality check.**
- **Stage-5. Bottling.**
- **Stage-6. Labeling and Packing.**
- **Stage-7. Marketing.**

Training Details:

DAY 1: 13/04/2019 Wednesday

Students were exposed to the stages 1 & 2. In this they were trained about procurement of raw materials, Cleaning and Crushing. They used pineapple varieties, grapes varieties like Black grapes and green. Grape varieties like Bangalore Blue and Siraj which were imported from Bangalore and Maharashtra.

DAY 2: 14/04/2019 Thursday

On second Day, they were trained about stage 3 of the process. It includes separation of skin, seeds from the fruits and fermentation process. They used different fruit varieties and maintaining parameters like temperature, maturation period, pH etc. Maturation period varies from Red wine or White wine as well as varieties raw materials used. It is usually about 6 months. The content of juice were transferred to different sized fermenters which are having 25,000k/l capacity. Every step was monitored by department of Excise.

DAY 3: 15/04/2019 Friday

On third day students were trained about Stage 4 (filtration & Quality check). This step has given the knowledge about filtration of fermented product to them. In this process a clear solution of juice manufactured and it will give the flavor to the Wine. At the end of the

Department of Biology
Sri Arun & KCP Science College
Chennai - 600 082

day they were trained about Quality checking and usually brewer will check the quality of product.

DAY 4:16/04/2019 Saturday

On this day the students were trained about the steps (5, 6 & 7) like Bottling, Labeling and Packing.

It includes the bottling where the matured (manufactured) wine is filled into cleaned bottles of different sizes using electronic machine. Labeling was done by pasting the printed stickers. At last, as the product contains alcohol the whole operation is monitored and controlled by Government of excise department. The finished product is marketed through the Govt. agency MSIL.

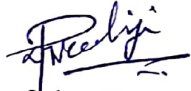
CONCLUSION:-

The four day Onsite Training Programme was more beneficiary to achieve the aim of the objective i.e. Brewery Technique and wine manufacturing process. The students were trained the various stages of brewing techniques and wine manufacturing process such as Procurement of raw materials, cleaning, crushing, juice extraction, fermentation, filtration, Quality check, bottling, labeling and marketing.

This Onsite Training Programme has motivated the students to take-up an entrepreneurship in the Wine Manufacture.


Principal,
S.B.Arts & K.C.P. Science College,
VIJAYAPUR.


IQAC, Co-ordinator
S.B.Arts & K.C.P.Science College,
Vijayapur.


Head of the Department
HEAD
Department of Botany
SB Arts & KCP Science College
VIJAYAPUR-586103.

To,

The Principal,
S.B.Arts & K.C.P.Science College,
Vijayapur.

SUB:Visit to Rico-winery on 3.2.2018

Sir,

As per the curriculum a visit to a biotechnology lab is organized for B.Sc.VIth sem CBZ students of Botany Dept.Smt.S.A.Malwade & Smt L.L.Malaghan are accompanying the students. The absence of above students from college may be treated as on field exercise.

This is for your kind information and necessary action.

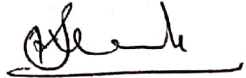

22/2/18
Head of the Department

Dr.Paramanna D
HEAD
Department of Botany
SB Arts & KCP Science College
VIJAYAPUR-586103.


IQAC, Co-ordinator
S.B.Arts & K.C.P.Science College,
Vijayapur.

Staff incharged

Prof.S.A.Malwade



Prof.L.L.Malaghan



Copy to

The HOD,Department of Zoology.

The HOD,Department of Chemistry.


Principal,
S. B. Arts & KCP Sc. College,
Bijapur

RICO WINERY PVT. LIMITED.

**14 th NH-13, Kannal Post, Tq. /Dist. Vijayapur.
KARNATAKA-586119.**

ONSITE TRAINING ATTENDANCE CERTIFICATE

This is to certify that, ~~57~~ students of B.Sc. VI Semester (CBZ students) from S B Arts and K C P Science College, Vijayapur have been undergone a ~~.....~~ ~~04~~ days training programme on processing of wine and brewing technology at our RICO WINERY PVT. LTD. industry from ~~13/03/2019~~ to ~~16/03/2019~~. They actively participated in the hands on training of wine manufacturing, and interacted with our Supervisor, who gave the necessary information and training to the students.

Date: 16/03/2019

Place: Kannal

Manager

RICO WINERY PRIVATE LIMITED
NH-13, Kannal Cross,
Post: KANNAL-586119
Tq:Dist: Vijayapur (Karnataka)

Enclosure:

1. The students list undergone training.

DEPARTMENT OF BOTANY

B.Sc.VI Semester -2019


ONSITE TRAINING PROGRAMME ON BREWERY TECHNIQUE & WINE PREPARATION

STUDENTS ATTENDANCE LIST


SL.NO	NAME	R.NO.	RCUB Reg.No.				
1	AAMIR SOHAIL . MULLA	168	S1622001	Mulle	Mulle	Mulle	Mulle
2	ABHISHEK . CHOUDHARI	220	S1622005	Abhe	Abhe	Abhe	Abhe
3	ADITYA . SALUNKE	176	S1622007	Aditya	Aditya	Aditya	Aditya
4	AKSHATA . PATTANAD	215	S1622031	AP	A.P	A.P	A.P
5	AKSHATA . SUGUR	106	S1622033	Sugy	Sugy	Sugy	Sugy
6	AMBADAS . HAMELPURE	359	S1622038	Amul	Amul	Amul	Amul
7	ANITA . CHOUDRI	316	S1622045	A.C	A.C	A.C	A.C
8	ANJANADEVI . KABBIN	355	S1622046	Ank	Ank	Ank	Ank
9	ASHARANI . MATHAPATI	85	S1622063				
10	ASHWINI . KSHATRI	102	S1622070	Bhau	Bhau	Bhau	Bhau
11	BHAGYASHRE . BIRADAR	23	S1622085	Bee	Bee	Bee	Bee
12	CHAITRA . NEELAGAR	322	S1622102	chitra	chitra	chitra	chitra
13	CHAITRA . MAYUR	193	S1622104	Chit	Chit	Chit	Chit
14	CHARANTAYYA . HIREMATH	362	S1622108	Char	Char	Char	Char
15	ANIL . CHAVAN	208	S1622110	Ahan	Ahan	Ahan	Ahan
16	DEEPTI . MASUTI	20	S1622120	Dee	Dee	Dee	Dee
17	DEVENDRA . BIRADAR	283	S1622121	Dev	Dev	Dev	Dev
18	DIVYA . BHAIKASHETTI	22	S1622125	Div	Div	Div	Div
19	GAJANAN . CHAKUNDI	164	S1622128	Gaja	Gaja	Gaja	Gaja
20	GAYATRI . KODEKAL	235	S1622132	Gay	Gay	Gay	Gay
21	HEMAVATI . KHANDEKAR	266	S1622144	Hem	Hem	Hem	Hem
22	KANYAKUMARI . HUTAGI	86	S1622156	Kan	Kan	Kan	Kan
23	KAVERI . CHOUDHARI	354	S1622161	Kav	Kav	Kav	Kav
24	LAKSHMAN . CHATTARAKI	360	S1622172	Lak	Lak	Lak	Lak
25	MAHANTESH . KARIKABBI	390	S1622185	Ma	Ma	Ma	Ma
26	MAHESH . PARASNAHALLI	361	S1622187	Ma	Ma	Ma	Ma
27	MALLANAGOUD . PATIL	358	S1622202	Mpa	Mpa	Mpa	Mpa
28	MALLAPPA . PATIL	282	S1622203	Mal	Mal	Mal	Mal

Continued - - -

SL.NO	NAME	R.NO.	RCUB Reg.No.				
29	MANOJ . DUDAGI	174	S1622214	MMS	MMS	MMS	MMS
30	AVINASHI . PARULEKAR	166	S1622244	AParule	AParule	AParule	AParule
31	PAVANAKUMAR .POLICEPATIL	167	S1622247	Patil	Patil	Patil	Patil
32	SUNIL . PAWAR	395	S1622251	Pawar	Pawar	Pawar	Pawar
33	POOJA . ANGADI	21	S1622252	Angadi	Angadi	Angadi	Angadi
34	PRANESHI . KANNOLLI	403	S1622277	PK	PK	PK	PK
35	SANDEEP . KUDIGANNOOR	240	S1622358	KS	KS	KS	KS
36	SANDEEP . RATHOD	171	S1622359	Rathod	Rathod	Rathod	Rathod
37	SANGAMESHI . MUDHOL	366	S1622361	Mudhol	Mudhol	Mudhol	Mudhol
38	SANTOSHI . NAYKODI	393	S1622366	Naykodi	Naykodi	Naykodi	Naykodi
39	SANTOSHI . MELINAMANI	411	S1622368	SM	SM	SM	SM
40	SHASHIKANT . RATHOD	239	S1622390	SR	SR	SR	SR
41	SHASHIKUMAR . BUDANUR	364	S1622391	SB	SB	SB	SB
42	SHILPA . DALWAI	236	S1622400	SD	SD	SD	SD
43	SHIVANAGOUD . BIRADAR	396	S1622408	SB	SB	SB	SB
44	SHIVARAJ . BAIRAMADI	363	S1622413	BS	BS	BS	BS
45	SHREYA . SHETTY	237	S1622423	SS	SS	SS	SS
46	SHWETA . KAMGOND	62	S1622437	SK	SK	SK	SK
47	SHWETA . BIJAPUR	217	S1622438	S4-Bijap	S4-Bijap	S4-Bijap	S4-Bijap
48	SOMANATH . BAGALAKOT	384	S1622453	SB	SB	SB	SB
49	SUNIL . PAWAR	207	S1622478	SP	SP	SP	SP
50	UTTAM . KAMBLE	356	S1622505	TK	TK	TK	TK
51	VEERESH . KULAGERI	263	S1622512	VK	VK	VK	VK
52	VIDYA . HIREMATH	258	S1622517	VH	VH	VH	VH
53	VIDYASHREE . GOTYAL	238	S1622519	VG	VG	VG	VG
54	VIJAYALAXMI . NAGARALLI	315	S1622524	VN	VN	VN	VN
55	VIJAYALAXMI . PATIL	202	S1622528	VP	VP	VP	VP
	VIKAS . JADHAV	165	S1622529	VJ	VJ	VJ	VJ
	VIRESH . TOTAD	391	S1622537	VT	VT	VT	VT


 HEAD OF THE DEPARTMENT
 HEAD
 Department of Botany
 S.B Arts & KCP Science College
 VIJAYAPUR-586103.
 Principal,
 S. B. Arts & KCP Sc. College,
 Bijapur

IQAC, Co-ordinator
 S.B.Arts & K.C.P.Science College,
 Vijayapur.

MANAGER

RICO WINERY PRIVATE LIMITED
 NH-13, Kannal Cross,
 Post: KANNAL-586119
 Tq:Dist: Vijayapur (Karnataka)

ATTENDANCE CERTIFICATE

Students of S B Arts and K C P Science College visited our winery on 3rd February 2018 along with staff members. The students were curious to know the processing of wine. Our supervisor gave necessary information to the students.

Date:- 03/02/2018


Time:- 1:00

Place:- Vijayapur



IQAC, Co-ordinator
S.B.Arts & K.C.P.Science College,
Vijayapur.

Manager



RICO WINERY PRIVATE LIMITED
NH-13, Kannal Cross,
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Principal,
S. B. Arts & KCP Sc. College,
Bijapur

DEPARTMENT OF BOTANY

Students involved in onsite-Training programme -
" Brewary technique and wine Manufacture "



STAGE ① & ②



STAGE ③



STAGE (4) & (5)



STAGE (6) & (7)