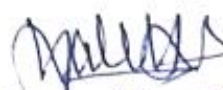


Rayat Shikshan Sanstha's
Dr. Patangrao Kadam Mahavidyalaya , Ramanandnagar (Burli),
Tal.-Palus, Dist. - Sangli.
Department of Chemistry
Value Added Certificate Course on
"Wine Technology"
2023-2024

Notice

Date 00/08/2023

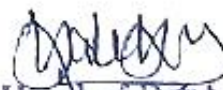
All the student are hereby informed that the "ValueAdded Certificate Course entitled on Analytical Methods in Chemistry" will be start from 00/08/2023. All studentshouldremain presentas per timetable.


Head of Dept.
Head of Department
Department of Chemistry
Dr. Patangrao Kadam Mahavidhyalaya
Ramanandnagar (Burli)

Rayat Shikshan Sanstha's
Dr. Patangrao Kadam Mahavidyalaya Ramanandnagar (Burli),
Value Added Certificate Course on
"Wine Technology"
Time Table (2023-24)

B.Sc. III Chemistry Time- 01:40 to 02:40 pm

Sr. No.	Day& Date	Name of the Lecturer	Sr. No.	Day& Date	Name of the Lecturer	Sr. No.	Day& Date	Name of the Lecturer
1	01.08.2023	Mr. Y. R. Sable	14	02.09.2023	Mr. D. A. Sasane	27	07.10.2023	Mr. K. S. kalekar
2	05.08.2023	Mr. D. P. Gawari	15	04.09.2023	Mr. K. S. kalekar	28	09.10.2023	Mr. Y. R. Sable
3	08.08.2023	Mr. D. A. Sasane	16	05.09.2023	Mr. Y. R. Sable	29	10.10.2023	Mr. D. P. Gawari
4	12.08.2023	Mr. K. S. kalekar	17	09.09.2023	Mr. D. P. Gawari	30	14.10.2023	Mr. D. A. Sasane
5	14.08.2023	Mr. Y. R. Sable	18	11.09.2023	Mr. D. A. Sasane	31	16.10.2023	Mr. K. S. kalekar
6	19.08.2023	Mr. D. P. Gawari	19	12.09.2023	Mr. K. S. kalekar	32	17.10.2023	Mr. Y. R. Sable
7	22.08.2023	Mr. D. A. Sasane	20	16.09.2023	Mr. Y. R. Sable	33	21.10.2023	Mr. D. P. Gawari
8	23.08.2023	Mr. K. S. kalekar	21	18.09.2023	Mr. D. P. Gawari	34		
9	25.08.2023	Mr. Y. R. Sable	22	23.09.2023	Mr. D. A. Sasane	35		
10	26.08.2023	Mr. D. P. Gawari	23	25.09.2023	Mr. K. S. kalekar	36		
11	29.08.2023	Mr. D. A. Sasane	24	26.09.2023	Mr. Y. R. Sable	37		
12	30.08.2023	Mr. Y. R. Sable	25	30.09.2023	Mr. D. P. Gawari	38		
13	31.08.2023	Mr. D. P. Gawari	26	03.10.2023	Mr. D. A. Sasane	-	-	-


Head of Dept.
Department of Chemistry
Dr. Patangrao Kadam Mahavidhyalaya
Ramanandnagar (Burli)

Rayat Shikshan Sanstha's
Dr. Patangrao Kadam Mahavidyalaya , Ramanandnagar (Burli),
Tal.-Palus, Dist. - Sangli.
Department of Chemistry
Value Added Certificate Course on
"Wine Technology"
Student List 2023-2024

Sr.No	Roll No	Name Of The Students
1	1851	Buchade Sakshi Dayanand (Anandi)
2	1852	Channe Aarti Dipak (Jyoti)
3	1853	Chavan Sumit Sunil
4	1854	Chinchane Sanika Hindurav (Mangal)
5	1855	Hogale Pramod Pandurang
6	1856	Ingale Shital Popat (Anandi)
7	1857	Jadhav Kiran Suresh
8	1858	Jadhav Shubham Rajaram (Vidya)
9	1859	Kabugade Nandini Sanjay (Nita)
10	1860	Kadam Sanket Maruti
11	1861	Koli Sanket Rajendra (Archana)
12	1862	Kumbhar Raj Dhanaji (Surekha)
13	1863	Lad Pranav Satish
14	1864	Madane Anjali Shankar (Niramala)
15	1865	Mahind Pratik Sambhaji
16	1866	Mohite Hrishikesh Bharat (Jayashri)
17	1867	Mohite Sanket Sanjay

18	1868	Mohite Vaishnavi Dadaso (Vaishali)
19	1869	More Suyash Sunil
20	1870	Nalawade Sarika Sanjay (Kanchan)
21	1871	Nalawade Saurabh Sunil (Surekha)
22	1872	Nerlekar Omkar Nandkumar (Anjana)
23	1873	Patil Dipali Prakash (Shobhatai)
24	1874	Patil Prashant Nandkumar (Suvarna)
25	1875	Patil Pruthviraj Dhananjay (Dipali)
26	1876	Patil Pruthviraj Pravin
27	1877	Patil Sahil Dhanaji (Usha)
28	1878	Patil Sudhir Hanmant (Seema)
29	1879	Pawar Sakshi Satish (Kavita)
30	1880	Pawar Sandesh Mahesh (Manasi)
31	1881	Pawar Sanika Ulhas (Vasudha)
32	1882	Pisal Digvijay Kailas (Manisha)
33	1883	Pisal Suraj Suresh (Anuradha)
34	1884	Salunkhe Shivanm Pravin (Pooja)
35	1885	Salunkhe Vishwajit Vijay (Ranjana)
36	1886	Sutar Namrata Suryakant (Kavita)
37	1887	Tirmare Kunal Mahendra (Varsha)
38	1888	Waingade Sahil Chandrakant (Savita)
39	1889	Yadav Prajval Sampatrao (Bharati)

Syllabus

WVT-101: Wine Technology (2 Credits) (30 lectures)

Theory 2 Credits

Unit-I

Wine making: Introduction to winemaking, important terminologies of wine.
Viticulture: Introduction to viticulture, important terminologies. Wine history ("old" and "new" world wine).

Unit-II

Traditional and Commercial winemaking practices: A comparative study. Raw materials and equipment use in wine production: crusher, press fermenter, pump and additives used in wines. Automation in wine industry: Importance of automation operation in wine industries. New concept in wine production – organic wine and biodynamic wine

Unit-III

Concept of wine clarity. Wine aroma - primary, secondary, tertiary aroma. off odors in wine– sulphur od or, oxidation, geranium, vegetative, corky. New trends I n the world of wine: Advantages and disadvantage of different closure (Screw cap, cork, Zork, synthetic cork, vino seal and crown caps) used for wine bottles.

Unit-IV

Classification of wine: Generic classification, varietal classification, Vinification classification and classification on the basis of chemical Constituents. Flow chart of white wine-production and recommended varieties. Flow chart of Red wine-production and recommended varieties. Flow chart of Sparkling wine-production and recommended varieties. Production of wine from fruits other than grapes (e.g. apple)

Unit-V

Project writing to different agencies, list of government and non-government agency.

WT-102: Lab. - Wine Technology (2 Credits) (30 hours)

1. Introduction to Wine technology Laboratory and common Wine technology Laboratory instruments e.g. Refractometer, Hydrometer Colorimeter, pH Meter, Distillation Unit, Chemical Balance etc.
2. To study threshold detection of acid taste.

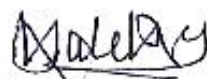
3. To study threshold detection of sweet taste.
4. To study threshold detection of bitter taste.
5. wine vinegar preparation from fruits, detail procedure -01
6. wine vinegar preparation from fruits, detail procedure -02
7. Study of aroma wheel.
8. GC and HPLC data analysis
9. Preparation of project proposals.

Project Report The structure of the project report shall be in the format is as follows:

1. The Cover Page - It should have || Title of the project || Name and address of Group Leader and team members || Name and address of Supervisor/Guide teacher
2. Abstract - 500 words
3. Contents
4. Introduction- Description on background of the study
5. Aims and Objectives
6. Relevance of the project work
7. Methodology

Reference Books:

1. Tesfaye, W., et al. " Wine vinegar: technology, authenticity and quality evaluation." Trends in food science & technology 13.1 (2002): 12-21.
2. Mas, Albert, et al. " Acetic acid bacteria and the production and quality of wine vinegar." The Scientific World Journal 2014 (2014).
3. Ciani, Maurizio. " Wine vinegar production using base wines made with different yeast species." Journal of the Science of Food and Agriculture 78.2 (1998): 290-294.
4. Understanding Wine Chemistry DOI:10.1002/9781118730720
5. Ronald S. Jackson (2002) Wine Testing a professional handbook
6. Ron s. Jockson (2000) Wine science principles practices & perception
7. Vine, Richard p (1997) Wine Appreciation
8. Emile Peynavd (1997) The taste of wine
9. Brue W. Zoecklein, Kenneth Fugelsang, Barry H. Gump Fred S. Nury (1999) Wine Analysis and production
10. C. S. Ough (1992) Wine making Basics
11. Roger B. Boulton (1996) Principles and practices of wine making
12. Emile Peynalld (1984) Knowing & making wine
13. Patrice Iland& Peter Gago (1997) Australian wine from the grasp vine to the glass



Head of Dept.
Department of Chemistry
Dr. Patangrao Kadam Mahavidhyalaya
Ramanandnagar (Burl)

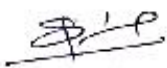
Rayat Shikshan Sanstha's
Dr. Patangrao Kadam Mahavidyalaya , Ramanandnagar (Burli),
Tal.-Palus, Dist. - Sangli.
Department of Chemistry

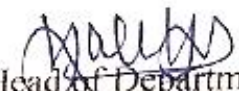
**Value Added Certificate Course on
"Wine Technology"**

2023-24

21.10.23

All the B.Sc III Students hereby informed that the Examination for Add On Course "Wine Technology" are held on 23 Oct 2023. At 12.00 pm to 2.00 pm

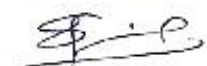

Course Incharge

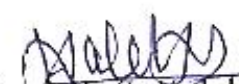

Head of Department
Head of Dept.
Department of Chemistry
Dr. Patangrao Kadam Mahavidhyalaya
Ramanandnagar (Burli)

Rayat Shikshan Sanstha's
Dr. Patangrao Kadam Mahavidyalaya, Ramanandnagar (Burli),
Tal.-Palus, Dist. - Sangli.
Department of Chemistry
Add On Course On Wine Technology
Examination 2023-24

Time Table

Sr No.	Date	Time	Day	Subject
1	23/10/2023	12.00 pm to 2.00 pm		Wine Technology


Mr. Y. R. Sable
Course incharge


Prof. K. S. Kalekar
Head of Department
Department of Chemistry
Dr. Patangrao Kadam Mahavidhyalaya
Ramanandnagar (Burli)

Rayat Shikshan Sanstha's
Dr. Patangrao Kadam Mahavidyalaya Ramanandnagar (Burli)
Department Of Chemistry
Subject- Add Value Added Certificate Course on
"Wine Technology"
Examination 2023-2024

DATE:-23/10/2023

Time:-12.00pm to 02.00pm

Day:- Monday

Marks:-50

1) All Question are Compulsory

Q. 1. Multiple Choice question

10 Marks

1. Which of the following is produced using *Monascus purpureus*.
 1. Statins
 2. Citric acid
 3. Ethanol
 4. Streptokinase
2. Which of the following type of fermentation is observed in yeasts.
 1. Acrylic fermentation.
 2. Alcoholic fermentation
 3. Lactic acid fermentation
 4. Pyruvic fermentation
3. Which of the following is the final electron acceptor of the lactic acid Fermentation.
 1. Lactic acid
 2. Oxygen
 3. Pyruvate
 4. NAD
4. Which product is not formed during fermentation?
 1. Lactate
 2. Carbon dioxide
 3. Ethanol
 4. Oxygen
5. Which among the following is not a vegetable or fruit-based fermented product?
 1. Vinegar
 2. Wine
 3. Sauerkraut
 4. Beer
6. Which if the following is one of the most commonly used fermented cereal.
 1. Wheat
 2. Rice
 3. Bread
 4. Yoghurt
7. Glucose molecule during the process of glycolysis is broken down into which of the following.
 1. Four pyruvic acid
 2. Two pyruvic acid
 3. Three pyruvic acid
 4. One pyruvic acid

8. Fermentation process takes place in the..
1. Presence of oxygen
 2. presence of nitrogen
 3. Presence of carbon
 4. Absence of oxygen
9. The least yield of ATP is observed can be observed in which of the following.
1. Fermentation
 2. Aerobic respiration
 3. Anaerobic respiration
 4. Same in (a), (b), and (c)
10. Anaerobic respiration by yeast results in the production of.
1. Wine and Beer
 2. CO₂
 3. Alcohol
 4. All of the above

Q.2. Attempt Any Four of the following

[20]

1. Describe preservation of yeast by oil overlay and soil storage method
2. Explain the methods for the prevention of microbial spoilage of wine.
3. Describe enrichment culture technique for screening of yeast strains.
4. Explain the technique of response surface methodology in media Optimization.
5. Explain the method of measurement and control of D.O in fermentation process.

Q.3. Attempt Any Two of the following

[20]

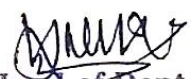
1. Describe management of grape garden under aberrant climatic conditions
2. Write generic classification of wine. Describe in detail white wine production With the help of flow chart.
3. Explain Economic significance of grape growing & wine making.

Rayat Shikshan Sanstha's
Dr. Patangrao Kadam Mahavidyalaya , Ramanandnagar (Burli),
Tal.-Palus, Dist. - Sangli.
Department of Chemistry
Add On Course
Value Added Certificate Course on
"Wine Technology"
Exam Presenty Report Date 23.10.23

2023-2024

Sr.No	Roll No	Name Of The Students	Sign
1	1851	Buchade Sakshi Dayanand	
2	1852	Channe Aarti Dipak	
3	1853	Chavan Sumit Sunil	
4	1854	Chinchane Sanika Hindurav	
5	1855	Hogale Pramod Pandurang	
6	1856	Ingale Shital Popat	
7	1857	Jadhav Kiran Suresh	
8	1858	Jadhav Shubham Rajaram	
9	1859	Kabugade Nandini Sanjay	
10	1860	Kadam Sanket Maruti	
11	1861	Koli Sanket Rajendra	
12	1862	Kumbhar Raj Dhanaji	
13	1863	Lad Pranav Satish	
14	1864	Madane Anjali Shankar	
15	1865	Mahind Pratik Sambhaji	
16	1866	Mohite Hrishikesh Bharat	
17	1867	Mohite Sanket Sanjay	

20	1870	Nalawade Sarika Sanjay	
21	1871	Nalawade Saurabh Sunil	
22	1872	Nerlekar Omkar Nandkumar	
23	1873	Patil Dipali Prakash	
24	1874	Patil Prashant Nandkumar	
25	1875	Patil Pruthviraj Dhananjay	
26	1876	Patil Pruthviraj Pravin	
27	1877	Patil Sahil Dhanaji	
28	1878	Patil Sudhir Hanmant	
29	1879	Pawar Sakshi Satish	
30	1880	Pawar Sandesh Mahesh	
31	1881	Pawar Sanika Ulhas	
32	1882	Pisal Digvijay Kailas	
33	1883	Pisal Suraj Suresh	
34	1884	Salunkhe Shivanm Pravin	
35	1885	Salunkhe Vishwajit Vijay	
36	1886	Sutar Namrata Suryakant	
37	1887	Tirmare Kunal Mahendra	
38	1888	Waingade Sahil Chandrakant	
39	1889	Yadav Prajval Sampatrao	


 Head of Dept.
 Department of Chemistry

5	8	12
---	---	----

Rayat Shikshan Sanstha's
Dr. Patangrao Kadam Mahavidyalaya Ramanandnagar (Burl)
Department Of Chemistry
Year 2023-2024
Value Added Course on
Wine Technology
Sep -2023 Attendance

[illegible]

35	1885	SALUNKHE VISHWAJIT VIJAY	Sal	Sal	Sal	Sal	Sal	Sal	Sal	Sal	Sal	Sal	Sal	Sal	Sal
36	1886	SUTAR NAMRATA SURYAKANT	Butar	Butar	Butar	Butar	Butar	Butar	Butar	Butar	Butar	Butar	Butar	Butar	Butar
37	1887	TIRMARE KUNAL MAHENDRA	Kumar	Kumar	Kumar	Kumar	Kumar	Kumar	Kumar	Kumar	Kumar	Kumar	Kumar	Kumar	Kumar
38	1888	WAINGADE SAHIL CHANDRAKANT	SAI	SAI	SAI	SAI	SAI	SAI	SAI	SAI	SAI	SAI	SAI	SAI	SAI
39	1889	YADAV PRAJVAL SAMPATRAO	Yadav	Yadav	Yadav	Yadav	Yadav	Yadav	Yadav	Yadav	Yadav	Yadav	Yadav	Yadav	Yadav

(Signature)
Head of Dept.

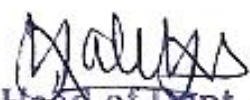
Department of Chemistry
Dr. Patangrao Kadam Mahavidhyalaya
Ramanandnagar (Burlil)

Rayat Shikshan Sanstha's
Dr. Patangrao Kadam Mahavidyalaya , Ramanandnagar (Burli),
 Tal.-Palus, Dist. - Sangli.
 Department of Chemistry
Value Added Certificate Course on
"Wine Technology" 2023-2024

Exam Result

Sr.No	Roll No	Name Of The Students	Obtained Marks
1	1851	Buchade Sakshi Dayanand	60
2	1852	Channe Aarti Dipak	62
3	1853	Chavan Sumit Sunil	70
4	1854	Chinchane Sanika Hindurav	60
5	1855	Hogale Pramod Pandurang	74
6	1856	Ingale Shital Popat	70
7	1857	Jadhav Kiran Suresh	68
8	1858	Jadhav Shubham Rajaram	70
9	1859	Kabugade Nandini Sanjay	84
10	1860	Kadam Sanket Maruti	72
11	1861	Koli Sanket Rajendra	68
12	1862	Kumbhar Raj Dhanaji	70
13	1863	Lad Pranav Satish	70
14	1864	Madane Anjali Shankar	76
15	1865	Mahind Pratik Sambhaji	72
16	1866	Mohite Hirshikesh Bharat	70
17	1867	Mohite Sanket Sanjay	76
18	1868	Mohite Vaishnavi Dadaso	84
19	1869	More Suyash Sunil	78
20	1870	Nalawade Sarika Sanjay	82

21	1871	Nalawade Saurabh Sunil	70
22	1872	Nerlekar Omkar Nandkumar	74
23	1873	Patil Dipali Prakash	78
24	1874	Patil Prashant Nandkumar	86
25	1875	Patil Pruthviraj Dhananjay	78
26	1876	Patil Pruthviraj Pravin	56
27	1877	Patil Sahil Dhanaji	70
28	1878	Patil Sudhir Hanmant	72
29	1879	Pawar Sakshi Satish	78
30	1880	Pawar Sandesh Mahesh	64
31	1881	Pawar Sanika Ulhas	82
32	1882	Pisal Digvijay Kailas	80
33	1883	Pisal Suraj Suresh	72
34	1884	Salunkhe Shivanm Pravin	78
35	1885	Salunkhe Vishwajit Vijay	72
36	1886	Sutar Namrata Suryakant	80
37	1887	Tirmare Kunal Mahendra	78
38	1888	Waingade Sahil Chandrakant	64
39	1889	Yadav Prajval Sampatrao	60


 Head of Dept.
 Head of Department
 Department of Chemistry
 Dr. Patangrao Kadam Mahavidhyalaya
 Ramanandnagar (Burli)

Rayat Shikshan Sanstha's
Dr. Patangrao Kadam Mahavidyalaya , Ramanandnagar (Burli),
Tal.-Palus, Dist. - Sangli.
Department of Chemistry
Add On Course "Wine Technology"
2023-2024

Programme Outcome

Outcome:

Career Opportunity

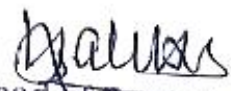
- Government sector in India –
- Agriculture departments –
- Agriculture Institute –
- Excise Department –
- Bureau of Indian Standards –
- Import Export Departments

International and national Brewing, Wine and Alcohol Industry –

- Vineyard management and marketing services –
- Research techniques -Technical assistance –
- Winery laboratory technicians –
- Wine marketing services –
- Quality control in Brewing and wine industry.

Self employment –

- Own Winery,
- Brewery –
- Winery consultant –
- Wine taster, Wine maker


Head of Dept.
Department of Chemistry
Dr. Patangrao Kadam Mahavidhyalaya
Ramanandnagar (Burli)



Rayat Shikshan Sanstha's

**Dr. Patangrao Kadam Mahavidyalaya Ramanandnagar (Burli),
Tal.- Palus, Dist. - Sangli.**

Reaccredited with 'A' Grade by NAAC (CGPA-3.02)

Department of Chemistry

Year: 2023-2024

Date 31/10/2024

Value Added Course On "Wine Technology"

The Department of Chemistry conduct the Value Added Course on (Self Finance course) "Wine Technology". The duration of this course is three months. In this year 39 students admitted for this course. The course is for the 50 marks. In this course we thought three papers viz.

Overall, the B.Sc. Part III students have a fundamental knowledge about wine and they have a relatively good knowledge of tasting. The new world region, the old-world region and wines tasting tend to be prevalent among them. These participants gain the wine knowledge mainly from the lectures by experts, internet and books, while they tend to enrich by visiting wineries, which is interesting in practice.

This course is successfully completed by the B.Sc. Part III students in the academic year 2023-2024.

Outcomes:

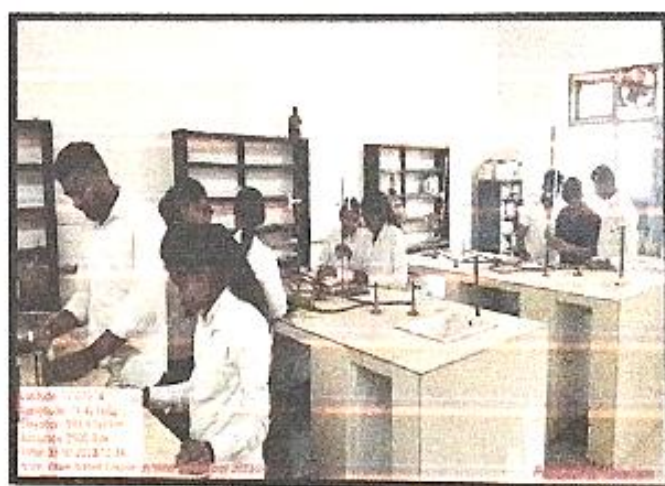
Career Opportunity

- Government sector in India -
- Agriculture departments -
- Agriculture Institute -
- Excise Department -
- Bureau of Indian Standards -
- Import Export Departments

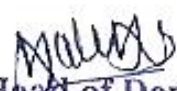
International and national Brewing, Wine and Alcohol Industry -

- Vineyard management and marketing services -
- Research techniques -Technical assistance -
- Winery laboratory technicians
- Wine marketing services -
- Quality control in Brewing and wine industry.

Photo Gallery



Student doing analysis of the some Samples by Filtration


Head of Dept.
~~Head of Department~~
Dr. Patangrao Kadam Mahavidhyalaya
Ramanandnagar (Burli)



Principal
Dr. Patangrao Kadam Mahavidyalaya,
Ramanandnagar (Burli)



Rayat Shikshan Sanstha's

Dr. PATANGRAO KADAM MAHAVIDYALAYA RAMANANDNAGAR (BURLI),

TAL: PALUS, DIST: SANGLI - 416 308

Reaccredited with 'A' Grade by NAAC (CGFA-3.02)

Department of Chemistry

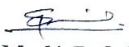
"Value Added Certificate Course On

Wine Technology"

2023-2024

CERTIFICATE

This is to certify that Mr. /Mrs. /Miss. _____ has
actively participated in Add On certificate Course, "**Wine Technology**" for B.Sc. Part III students conducted
by Department of Chemistry, Dr. Pantangrao Kadam Mahavidyalaya, Ramanandnagar (Burli) in the year 2023-
2024.


Mr. Y. R. Sable
Course Incharge


Prof. K. S. Kalekar
Head of Department

Prof. Dr. U. V. Patil
Principal