

**VASANTDADA SUGAR INSTITUTE
NOTICE
MSc WBAT (SEM -I AND III)**

Date: 11th September, 2019

Dear Students

This is to inform that Department of Alcohol Technology & Biofuels is arranging short term course on "Operation of various equipments in winery."

Eligibility: All admitted students of MSc WBAT -Semester I & III.

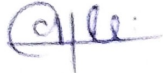
Course Fee: Free of cost

Duration: 30 hours

Start date: 9th October 2019

The interested students can enroll their names to Mr. V. P. Ghule, Course Co-ordinator up to 20th September 2019.

After successful completion of course, the certificate will be awarded.



**V. P. Ghule
Course coordinator**



**D. B. Ghule
Principal
Principal
Vasantdada Sugar Institute
Manjan (Bk), Tal. Haveli,
Dist. Pune - 412 307**

VASANTDADA SUGAR INSTITUTE
DEPARTMENT OF ALCOHOL TECHNOLOGY & BIOFUELS
SHORT TERM COURSE ON
“Operation of various equipments in winery”
Eligible students: MSc WBAT (SEM -I AND III)

Eligibility: All admitted students of MSc WBAT -Semester I & III.

Course Fee: The short-term course is free of cost

Duration: 30 hours

Start date: 09/10/2019 to 13/11/2019

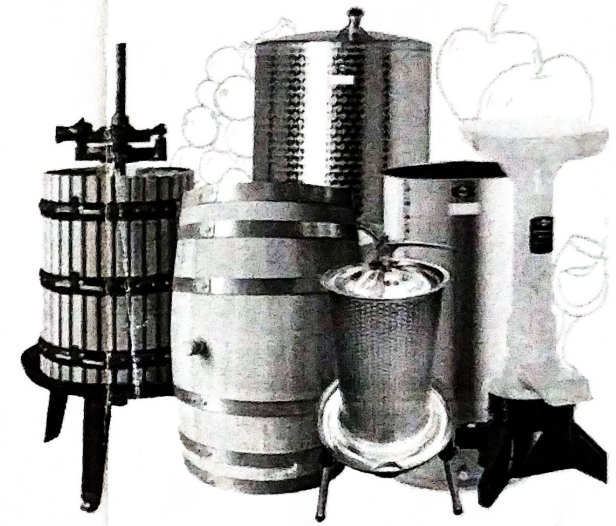
Objectives


- **To study the principles behind various equipments in winery**
- **Operation of use of crusher, destemmer, pneumatic press etc. In wine making**

Outcome:

After successful completion of the course on “Operation of various equipments in winery,” the students may get operational aspects of operation of various equipments useful in grape wine making. This will be helpful for getting job in winery as well as to start their own wine industry.

Course co-ordinator: Mr. V. P. Ghule
Technical Officer




Principal
Vasantdada Sugar Institute
Manjari (Bk.), Tal. Haveli,
Dist. Pune - 412 307



VASANTDADA SUGAR INSTITUTE

Manjari (Bk), Pune- 412307, Maharashtra

Title of Course	Operation of various equipments in winery	Course duration	30 Hours
Name of Co-coordinator	Mr. V. P. Ghule Department of Alcohol Tech. & Biofuels	Contact No	0202602350

Objectives

- To study the principles behind various equipments in winery
- Operation of use of crusher, destemmer, pneumatic press etc. In wine making

Syllabus	No. of lectures/Hours
▪ Introduction to various equipments in winery	3
▪ Basic principles of operation of Destemmer	3 (P)
▪ Basic principles of operation of Pneumatic press	3 (P)
▪ Basic principles of operation of Use of various pumps	3 (P)
▪ Operation of transfer of wine in fermenter	3 (P)
▪ Precaution during wine making	6
▪ Post fermentation activities	6
▪ Analysis of various parameters of wine	3 (P)
Total hours: 30	

Outcome:

After successful completion of the course on "Operation of various equipments in winery," the students may get operational aspects of operation of various equipments useful in grape wine making. This will be helpful for getting job in winery as well as to start their own wine industry.

Course coordinator



Principal
Principal

Vasantdada Sugar Institute
Manjari (Bk.), Tal. Haveli,
Dist. Pune - 412 307



VASANTDADA SUGAR INSTITUTE

Manjari (Bk), Pune- 412307, Maharashtra

Title of Course	Operation of various equipments in winery	Course duration	30 Hours
Name of Co-coordinator	Mr. V. P. Ghule Department of Alcohol Tech. & Biofuels	Contact No	0202602350

Objectives

- To study the principles behind various equipments in winery
- Operation of use of crusher, destemmer, pneumatic press etc. In wine making

Syllabus	No. of lectures/Hours	Date
▪ Basic principles of operation of various equipments in winery	3	9/10/2019 10/10/2019 11/10/2019
▪ Basic principles of operation of Destemmer	3 (P)	14/10/2019
▪ Basic principles of operation of Pneumatic press	3 (P)	15/10/2019
▪ Basic principles of operation of Use of various pumps	3 (P)	16/10/2019
▪ Basic principles of operation of Transfer of wine in fermenter	3 (P)	17/10/2019
▪ Precaution during wine making	6	18/10/2019 19/10/2019 21/10/2019 22/10/2019 23/10/2019 24/10/2019
▪ Post fermentation activities	6	4/11/2019 6/11/2019 5/11/2019 7/11/2019 8/11/2019 11/11/2019
▪ Basic principles of operation of Destemmer	3 (P)	13/11/2019
	Total hours: 30	

Outcome:

After successful completion of the course on "Operation of various equipments in winery," the students may get operational aspects of operation of various equipments useful in grape wine making. This will be helpful for getting job in winery as well as to start their own wine industry.

Course coordinator



Principal
Vasantdada Sugar Institute
Principal,
Manjari (Bk.), Tal. Haveli,
Dist. Pune - 412 307



VASANTDADA SUGAR INSTITUTE

Manjari (Bk), Pune- 412307, Maharashtra

VASANTDADA SUGAR INSTITUTE MSc WBAT (SEM -I AND III)

Title of the short-term course: "Operation of various equipments in winery."

Duration Of course: 30 Hours, 9 October, 2019 to 13 November 2019

Department of Alcohol Technology & Biofuels has organized short term course on "**Operation of various equipments in winery**" for the students of MSc WBAT -Semester I & III. The duration of course was 30 hours and it was conducted from 9 October, 2019 to 13 November 2019. The course was focused on applied aspects of operation of various equipments.

The introduction of course was given by course coordinator Mr. V. P. Ghule. They have highlighted the syllabus to be covered during course. Mr. D. B. Ghule, Principal has highlighted the importance of this course in wine making perspective to the students.

During the course the students were get knowledge regarding basic principles and operation of grape destemmer, pneumatic press, transfer of grape juice in fermenter and other various operations of equipments used in wine making.

The demonstration of various equipments were given by Mr. R. V. Burase & Mr. V. P. Ghule.

Total 48 students were enrolled for this course. The course was assessed by way of home assignment and oral. However, 41 students were successfully completed the course. The certificate of participation was distributed to the students who have successfully completed the course by the hand of Principal, VSI.

Outcome of course: Students gain the knowledge of operation of various equipments used in wine making and precaution to be taken during operation.



Principal
Vasantdada Sugar Institute
Manjari (Bk), Tal. Haveli,
Dist. Pune - 412 307



VASANTDADA SUGAR INSTITUTE
Manjari Bk. Tal. Haveli, Dist. Pune, Maharashtra, India.



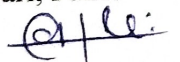
DEPARTMENT OF ALCOHOL TECHNOLOGY AND
BIOFUELS

Certificate

This is to certify that Mr./Ms./Mrs. _____ From _____
has actively participated and successfully completed with grade in the Add-on
Course based on '**Operation of various equipments in winery**' held between
09/10/2019 and 13/11/2019, (30 hours) organized by **Department of Alcohol
Technology & Biofuels** Manjari Bk. Tal. Haveli, Dist. Pune.

Date:

Place: Manjari, Pune.


Course Coordinator





Principal
Principal
Vasantdada Sugar Institute
Manjari (Bk.), Tal. Haveli,
Dist. Pune - 412 207



VASANTDADA SUGAR INSTITUTE

Manjari (Bk), Pune- 412307, Maharashtra

Name of Course: Operation of various equipments in winery

Academic Year: 2019-20

Department Name: Alcohol Technology & Biofuels

Duration from to: 09 October 2019 to 13 November 2019

Name of coordinator : V. P. Ghule

Course duration: 30 Hours,

Sr. No	Roll Number	Name of Student	Class	Signature
1.	WT201901	ABHIRUP NANDA	I	<i>Abhirup</i>
2.	WT201902	ATUL VAIDYA	I	<i>Atul</i>
3.	WT201903	BHALERAO ERA SHRISH	I	<i>Shrish</i>
4.	WT201904	BHOIR ABOLI SURYAKANT	I	<i>Aboli</i>
5.	WT201905	CHUMBHALE SAMPADA SUDHIR	I	<i>SS</i>
6.	WT201906	DHAMALE RUTUJA MANGESH	I	<i>Prad</i>
7.	WT201907	DHEPE ANAND GAUTAM	I	<i>Anand</i>
8.	WT201908	GADHAVE VAIBHAV DIGAMBAR	I	<i>Vibhav</i>
9.	WT201909	GAWANDE VIKRANT RAJENDRA	I	<i>Vikrant</i>
10.	WT201910	HARSHAVARDHAN SATISH BHOSALE	I	<i>Harsh</i>
11.	WT201911	KAKADE RUTUJA MAHADEV	I	<i>Kakade</i>
12.	WT201912	KHANDELWAL DARSHAN PRAKASH	I	<i>DP</i>
13.	WT201913	MOGARE SAMEER SUDHIR	I	<i>SSM</i>
14.	WT201914	PARVATE VISHAL RAGHUNATH	I	<i>VB</i>
15.	WT201915	PAWAR ANIKET VIJAY	I	<i>AVP</i>
16.	WT201916	RAUT VAIBHAV YOGIRAJ	I	<i>VR</i>
17.	WT201917	SARDA GUNJAN SHYAM	I	<i>Gun</i>
18.	WT201918	SHETE SURAJ RAJENDRA	I	<i>Suraj</i>
19.	WT201919	SHINDE APURWA JITENDRA	I	<i>Harde</i>
20.	WT201920	SURVASE JYOTIRAM VASANT	I	<i>Kirti</i>
21.	WT201921	SUYAWANSHI KIRTI SHARAD	I	<i>Kirti</i>
22.	WT201922	THORAT KETAN RAJA RAM	I	<i>Ketan</i>
23.	WT201923	VAIDYA PRASAD VILAS	I	<i>Vilas</i>
24.	WT201924	WAGH MADHURA SUDHIR	I	<i>Madhura</i>
25.	WT201801	IGOR IVAN ISAAC	I	<i>Igor</i>
26.	WT201802	NANAWARE OMKAR RAJU	III	<i>Omkar</i>





VASANTDADA SUGAR INSTITUTE
Manjari (Bk), Pune- 412307, Maharashtra

27.	WT201803	PARAB PRANIL RAMAKANT	III	P.P.D.
28.	WT201804	GUND ROHIT ADINATH	III	R.A. Ghule
29.	WT201805	NIKAM MAYUR RAMAKANT	III	P. Ghule
30.	WT201806	CHAVANKE RAJESHWARI MAHENDRA	III	Chav.
31.	WT201807	POKHARKAR SUPRIYA SHIVAJI	III	PK.
32.	WT201808	GARUD SANI SHAHAJI	III	S. Ghule
33.	WT201809	SHINDE AKSHAY SUBHASH	III	Ashinde
34.	WT201810	WANGIKAR NANDAKISHOR SATISH	III	Wang.
35.	WT201811	PARSEKAR SANTOSH MAHESH	III	S. Ghule
36.	WT201812	SHINDE MRUNALI SAMPATRAO	III	S. Ghule
37.	WT201813	CHINDHE ABHIJEET SUDHAKAR	III	Chin.
38.	WT201814	PATIL NEELKANTH PITAMBAR	III	NP
39.	WT201815	BANE SHRAVAISH GANPAT	III	S.P.P.
40.	WT201816	KALE SWAPNIL ARUN	III	Kale
41.	WT201817	SATHE LATIN BABASAHEB	III	Sathe
42.	WT201818	TAGAD AKSHAY VIJAY	III	VT.
43.	WT201819	VAHIL SHUBHAM ANIL	III	V.A.H.
44.	WT201820	KADAM SUPRIYA SANJAY	III	KS.
45.	WT201821	HEGADE AISHWARYA SANJAY	III	H.A.G.
46.	WT201822	VETAL AMOL SAMBHAJI	III	Vetal
47.	WT201823	UKIRDE ABHISHEK KALYANRAO	III	UKS
48.	WT201824	JAMES JOSEPH	III	J.J.

@/le:

V. P. Ghule
Course Coordinator



D. B. Ghule
Principal
Vasantdada Sugar Institute
Manjari (Bk.), Tal. Haveli,
Dist. Pune - 412 307

ROLI. NO	NAME OF STUDENT	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	Marks	Percentage Marks	
WT201804	GUND ROHIT ADINATH														A	B																	0	0
WT201805	NIKAM MAYUR RAMAKANT	✓	RAM	RAM	RAM	RAM	RAM	RAM	RAM	RAM	RAM	RAM	RAM	RAM	AB	RAM	RAM	RAM	RAM	RAM	RAM	RAM	RAM	RAM	RAM	RAM	RAM	RAM	RAM	RAM	RAM	RAM	39	27
WT201806	CHAVANKE RAJESHWARI MAHENDRA	✓	eh	eh	eh	eh	eh	eh	eh	eh	eh	eh	eh	eh	eh	eh	eh	eh	eh	eh	eh	eh	eh	eh	eh	eh	eh	eh	eh	eh	eh	eh	45	28
WT201807	POKHARKAR SUPRIYA SHIVAJI	✓	SUP	SUP	SUP	SUP	AB	SUP	SUP	SUP	AB	AB	SUP	SUP	SUP	AB	SUP	SUP	SUP	SUP	SUP	SUP	SUP	SUP	SUP	SUP	SUP	AB	SUP	SUP	SUP	SUP	40	25
WT201808	GARUD SANI SHAHAJI														A	B																	0	0
WT201809	SHINDE AKSHAY SUBHASH	✓	AK	AK	AB	AK	AK	AK	AB	AB	AK	AK	AK	AK	AK	AK	AB	AK	AK	AK	AK	AK	AK	AK	AK	AK	AK	AK	AK	AK	AK	AK	45	28
WT201810	WANGIKAR NANDAKISHOR SATISH	✓	W	W	W	W	W	W	W	W	W	W	W	W	W	W	W	W	W	W	W	W	W	W	W	W	W	W	W	W	W	W	40	25
WT201811	PARSEKAR SANTOSH MAHESH	✓	MSP	MSP	MSP	MSP	MSP	MSP	MSP	MSP	MSP	MSP	MSP	AB	MSP	MSP	MSP	MSP	MSP	MSP	MSP	MSP	MSP	MSP	MSP	MSP	MSP	MSP	MSP	MSP	MSP	MSP	38	27
WT201812	SHINDE MRUNALI SAMPATRAO														A	B																	0	0
WT201813	CHINDHE ABHIJEET SUDHAKAR		CAS	CAS	CAS	CAS	CAS	CAS	CAS	CAS	CAS	CAS	CAS	CAS	CAS	AB	CAS	CAS	CAS	CAS	CAS	CAS	AB	CAS	CAS	CAS	CAS	CAS	CAS	CAS	CAS	CAS	45	28
WT201814	PATIL NEELKANTH PITAMBAR		NP	NP	NP	NP	NP	NP	NP	NP	NP	NP	NP	AB	NP	NP	NP	NP	NP	NP	NP	NP	NP	NP	NP	NP	NP	NP	NP	NP	NP	NP	35	25
WT201815	BANE SHRAVAISH GANPAT		SH	SH	AB	SH	SH	SH	SH	AB	SH	SH	SH	SH	AB	SH	SH	SH	SH	SH	SH	SH	SH	SH	SH	SH	SH	SH	SH	SH	SH	SH	38	25
WT201816	KALE SWAPNIL ARUN														A	B																	0	0
WT201817	SATHE LATIN BABASAHEB		SAT	SAT	SAT	SAT	SAT	SAT	SAT	AB	SAT	SAT	SAT	SAT	SAT	SAT	SAT	SAT	SAT	SAT	SAT	SAT	SAT	SAT	SAT	SAT	SAT	SAT	SAT	SAT	SAT	SAT	38	25
WT201818	TAGAD AKSHAY VIJAY		VT	VT	VT	VT	VT	VT	VT	VT	VT	VT	VT	VT	VT	VT	VT	VT	VT	VT	VT	VT	VT	VT	VT	VT	VT	VT	VT	VT	VT	VT	38	27



ROLL NO	NAME OF STUDENT	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	Marks	Percentage
WT201819	VAHIL SHUBHAM ANIL	Se	Se	Se	Se	Se	A	Se	A	Se	Se	Se	Se	Se	A	Se	Se	Se	Se	Se	Se	Se	Se	Se	Se	Se	Se	Se	A	Se	42	25	
WT201820	KADAM SUPRIYA SANJAY	✓	Se	Se	Se	A	A	Se	Se	Se	Se	Se	Se	Se	Se	Se	Se	Se	Se	Se	Se	A	Se	Se	Se	Se	Se	Se	Se	Se	40	25	
WT201821	HEGADE AISHWARYA SANJAY	AH	AH	AH	AH	A	AH	AH	A	AH	AH	AH	AH	AH	AH	AH	AH	AH	AH	AH	AH	AH	AH	AH	AH	AH	AH	A	A	AH	40	25	
WT201822	VETAL AMOL SAMBHAJI	Am	Am	Am	Am	A	A	Am	Am	Am	Am	Am	Am	Am	Am	A	A	Am	Am	Am	Am	Am	Am	Am	A	Am	Am	Am	Am	Am	40	25	
WT201823	UKIRDE ABHISHEK KALYANRAO	UK	UK	UK												A	B														0	0	
WT201824	JAMES JOSEPH	JJ	JJ	JJ	A	JJ	A	JJ	JJ	JJ	JJ	JJ	JJ	JJ	A	JJ	JJ	JJ	JJ	JJ	JJ	JJ	JJ	JJ	JJ	A	JJ	JJ	JJ	JJ	44	40	
Teacher's Signature		CS	CS	CS	CS	CS	CS	CS	CS	CS	CS	CS	CS	CS	CS	CS	CS	CS	CS	CS	CS	CS	CS	CS	CS	CS	CS	CS	CS	CS	44	28	

[Handwritten Signature]
Coordinator:

[Handwritten Signature]
Principal:

Vasantdada Sugar Institute
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