

Education through...
RAYAT SHIKSHAN SANSTHA, SATARA
Maharashtra State (INDIA)

Founder - Padmabhushan Dr Karmaveer Bhaurao Patil, D.Lit.

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Website: www.rayatshikshan.edu E-mail: secretary@rayatshikshan.edu

Ref.No: २३१०६/२९०
Date: ३१/०६/२०१९

प्रति,
डॉ. बी. ए. कोबळे
प्राचार्य, राधा पाटील महाविद्यालय, कर्जत

विषय - महाविद्यालयीय भेट देऊन स्कील कोर्सेसचा आढावा घेणेबाबत. . .

उपरोक्त विषयास अनुसरून कळविण्यात येते की, संस्थेने स्कील डेव्हलपमेंट अंतर्गत विविध महाविद्यालयांमध्ये कोर्सेस व प्रशिक्षण केंद्र सुरु केलेली आहेत. त्यामध्ये BVG, FALI, BOSCH, MSSDS, PMKVY, DDU-GKY, COOPER, Mahindra Pride School, Jam Irrigation, Rayat Skill Foundation Courses (Skill & Short term) - प्रनोधिनीशी संलग्नित नसलेले), TCS, Tata Technology इत्यादी संस्था व कंपन्यांचे विविध कोर्सेस सुरु आहेत. त्याची महाविद्यालयनिहाय यादी सोबत जोडलेली आहे.

त्यानुसार आपण १) राधाबाई काळे महिला महाविद्यालय, अहमदनगर २) महाराजा जिवाजीराव शिंदे महाविद्यालय, श्रीगोंदा ३) एस.एस. जी. एम. कॉलेज, कोपरगाव या महाविद्यालयांमध्ये जाऊन वरील सर्व बाबींचा सविस्तर आढावा घ्यावा व वरील कोर्सेस कशा प्रकारे चालू आहेत, त्याबाबत खात्री करून घ्यावी. त्याचा सविस्तर अहवाल कोर्सनुसार घेऊन सोबत जोडलेल्या नमुन्यात संस्थेकडे ६ मे, २०१९ पर्यंत rayatsrproject@gmail.com या ईमेलवर सादर करावा. वरील महाविद्यालयात भेट देताना आपल्या महाविद्यालयातील स्कील कोऑर्डिनेटर यांना सोबत घेऊन जाणे.

(प्रि.डॉ.विजयसिंह सावंत)
सहसचिव (उ.शि.),
रयत शिक्षण संस्था, सातारा



SRT
20-4-19

सोबत : १) महाविद्यालयनिहाय कोर्स यादी
२) अहवाल नमुना

प्रति माहितीसाठी

मौ.चे.अरमन, रयत शिक्षण संस्था, सातारा

प्रति माहितीसाठी व योग्य त्या कार्यवाहीसाठी
प्राचार्य, राधाबाई काळे महिला महाविद्यालय, अहमदनगर
प्राचार्य, महाराजा जिवाजीराव शिंदे महाविद्यालय, श्रीगोंदा
प्राचार्य, एस.एस. जी. एम. कॉलेज, कोपरगाव

वर नमूद केल्यानुसार येणाऱ्या कमिटी सदस्यांना योग्य ते सहकार्य करून कोर्सजाबतची योग्य ती आवश्यक माहिती

उपलब्ध करून द्यावी.

S. S. G. M. Collage, Kopergaon

Inward No. 68

Date: 20/6/2019

Rayat Shikshan Santha's
**Shri Sadguru Gangageer Maharaj Science, Gautam Arts & Sanjivani
Commerce College, Kopargaon.**

Department of Botany
Short-term course 2018-2019

Sr. No.	No. of Courses conducts	Title of Course	Course Co-ordinator			Total participants	Fees per Student	Total amount in Rs.	Remark
			Name	Mob. No.	Email. Id.				
1.	One	Fruit Processing Technology	Dr. Davange S.B.	9975761707	sangitabotany@gmail.com	23	200	4600	




Head
Department of Botany
S.S.G.M. College, Kopargaon

Rayat Shikshan Santha's
Shri Sadguru Gangageer Maharaj Science, Gautam Arts & Sanjivani
Commerce College, Kopargaon, District Ahmednagar, 423601
Department of Botany

Short Term Course on Fruit Processing Technology
Board of Studies 2018-2019

Committee for framing syllabus for a Short term Certificate Course on "Fruit Processing Technology" to be conducted by Department of Botany was as follows:

1. Prin. Dr. S. R. Thopate (Chairman)
2. Dr. R. R. Sanap (Head and Member)
3. Mr. B. D. Verpe (Member)
4. Dr. N. V. Malpure (Member)
5. Dr. D. R. Wakchaure (Member, Ashwamedh Agrotech Ltd.)
6. Dr. M. V. Pachore (Alumni)




Head
Department of Botany
S.S.G.M. College, Kopargaon



Rayat Shikshan Sanstha's,
Shri Sadguru Gangageer Maharaj Science, Gautam Arts and Sanjivani Commerce
College, Kopergaon, District Ahmednagar, 423601

Department of Botany
Syllabus
Short Term Course: 2018-19
Fruit Processing Technology

Marks: 100 (T-40 & P- 60)

Total Lecture: 48

Section: I

Theory: 12 L

1. Introduction: Importance of Fruits and Vegetables & its marketing aspects.
2. Technology: Nature of the fruits & vegetables in respect of their preservation. Different terms used in processing. Principle & techniques involved for different fruit & vegetable preservation
3. Canning operations on fruits and vegetables. Process flow diagram for canning. Canning machineries. Pre-treatment's before canning operations.
4. Fruits and vegetable drying/dehydration: General methods of fruits & vegetable drying/dehydration, sun drying, mechanical drying. Types of dryers, characteristics of dried fruits and vegetables
5. Principle of making jam and jellies as per availability of the fruits. Process flow diagram for jam and jellies. Principle and methods of production.
6. Methods of preparation of tomato ketchup, burphy, candies, juices.
7. Marketing: Market survey procedures. Marketing strategies. Methods of marketing feedback. Cost analysis & attractive packaging. Advertising procedure.

Section: II

Practical: 36 L

1. Procure seasonal fruits and vegetable from market.
2. Drying operations of fruits and vegetables using different dryers.
3. Preparation of Jam.

4. Preparation of Jellies.
5. Preparation of Juices.
6. Preparation of Squashes.
7. Preparation of Burphy.
8. Preparation of Candies
9. Packing, labeling and sealing of prepared fruit products.



Head,
Department of Botany,
S.S.G.M. College, Kopargaon

1 + 2 + 3 + 4
1

Rayat Shikshan Santha's
Shri Sadguru Gangageer Maharaj Science, Gautam Arts & Sanjivani
Commerce College, Kopargaon.
Department of Botany
Short-Term Course-2021-2022
Subject- Fruit Processing Technology Class-T.Y.B.Sc. (Botany)
Admission list

Sr. No.	Name of the Students
1.	Ambadkar Jayashri Balasaheb
2.	Bhagwat Shubham Arjun
3.	Bhivsen Shilpa Kailas
4.	Bhoir Aarti Sanjay
5.	Gavhale Shubham Nandu
6.	Jadhav Gayatri Bapu
7.	Jadhav Renuka Kailas
8.	Kadam Komal Balasaheb
9.	Pagare Priya Dattatray
10.	Pawar Achal Bhausaheb
11.	Roham Sagar Dnyandeo
12.	Satote Aarti Raghunath
13.	Shinde Aishwarya Dilip
14.	Wagh Divya Kishor
15.	Ghoderao Saurabh Balasaheb
16.	Ghanghav Nikita Rajendra

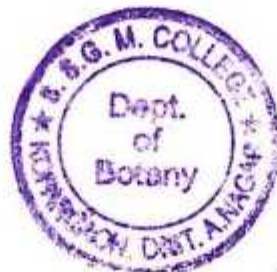
Dr. S. S. S.
Co-ordinator

Dr. S. S. S.
Head
Department of Botany
Shri Sadguru Gangageer Maharaj Science, Gautam Arts & Sanjivani
Commerce College, Kopargaon

Rayat Shikshan Sanstha's
S. S. G. M. College, Kopergaon

Short Term Course - Fruit processing technology
Class – T. Y. B. Sc. Botany
Student List

Sr. No.	Name of the Student	Category	Mobile No.	Email Id
1	Dabhade Jayashri Panditrao.	Maratha	9860725426	asutejdabhade1994@gmail.com
2	Gavhane Rutuja Sharad.	Kunbi	9623940125	rutujagavhane99@gmail.com
3	Gholap Sagar Machhindra.	Kunbi	9730183476	sagargholap01804@gmail.com
4	Ghumare Sushmita Sayaji.	Kunbi	9881034372	sushmitaghumare019@gmail.com
5	Girme Kalyani Sanjay.	Mali	8698525974	kalyanigirme@hotmail.com
6	Ingale Akshay Phula.	Bhil	9511711297	akshayingale@gmail.com
7	Kadam Kalyani Vijay.	Kunbi	7083571080	kalyanikadam25896@gmail.com
8	Kajale Pallavi Appasaheb.	Kunbi	8999206676	pallavikajale2901@gmail.com
9	Kurhe Saraswati Shivnath.	Lonari	8806045468	skurhe201800@gmail.com
10	Kute Dipali Machhindra.	Lonari	9822295512	dipalikute2255@gmail.com
11	Lokhande Jyotika.	Kunbi	8605354014	lokhandejyotika1998@gmail.com
12	Malik Dipali Tulshiram.	Kunbi	7066700403	dipalimalik1512@gmail.com
13	Malik Suvarna Arjun.	Maratha	9637594366	suvarnamalik2508@gmail.com
14	Narode Geetai Ramesh.	Maratha	8668259667	naroderamesh1968@gmail.com
15	Parkhe Poonam Vishnu	Dhangar	7385933140	poonamparkhe1999@gmail.com
16	Patel Arfeen Faruk.	Muslim	7620928082	arju2502@gmail.com
17	Ranshur Diksha Sudhakar.	Mahar	9270047652	diksharanshur2018@gmail.com
18	Sangale Madhuri Arun.	Vanjari	9075267514	madhurisangale71@gmail.com
19	Sanvatsarkar Pratiksha Jalinda.r	Lonari	9011829322	pratikshasanvatsarkar@gmail.com
20	Sarode Ankita Prakash.	Kunbi	8788795376	ankitasarode@gmail.com
21	Shinde Pratiksha Balasaheb.	Maratha	9049829080	pratiksha51407@gmail.com
22	Shinde Vanita Nivrutti.	Dhangar	9561317703	shindevanita568@gmail.com
23	Tiwari Anjali Trijog.	Brahmin	9422229366	anjalitrijogtiwari@.com




Head
Department of Botany
S. S. G. M. College, Kopergaon

Rayat Shikshan Santha's
**Shri Sadguru Gangageer Maharaj Science, Gautam Arts & Sanjivani
Commerce College, Kopargaon.**
Department of Botany
Short-Term Course-2018-2019

Subject-Fruit Processing Technology **Class-T. Y. BSc. (Botany)**

Information about Total admission and Date of Examination

Sr. No	Total number of admission			Total number of conducted lecture offline	Date of examination
	Total boys	Total girl	Total		
1.	03	22	25	17Theory + 15 practical=32	9/03/2019


Head

Department of the Botany

T.Y. B.Sc Botany
SHORT TERM COURSE
(Fruit Processing)

Sr .No	Name of the Student	Fee Collected (200/-)	Signature
1.	Kute Saraswati shivanath.	200/-	Kute...
2.	Lokhande Jyotika Laxman		Lokhande
3.	Sanvatsarkar pratiksha jalindar		Sanvatsarkar
4.	Shinde Pratiksha Balasabeb		Pratiksha
5.	Malik Dipali Tukshiram		Malik
6.	Malik suviena Anjun		Malik
7.	Sangate Madhuri Anun		Sangate
8.	shinde vanita Nivrutti	200/-	Shinde
9.	Narode Geetai Ramesh		Narode
10.	Kute Dipali Machhindra		Kute
11.	Gavhane Rutuja Sharad		Gavhane
12.	Birme Kalyani Sanjay		Birme
13.	Piwari Anjali Trifog		Piwari
14.	Parkhe Pankam vijaynu		Parkhe
15.	Sabole Ankita Prakash		Sabole
16.	Bitel Arfin Faruk	200/-	Bitel
17.	Kajale Pallavi APPASABEB.		Kajale
18.	Ranshree Diksha Sudhakar		Ranshree
19.	kadam kalyani vijay		Kadam
20.	ghumare sushmita sayaji		Sushmita
21.	Dabhade jayashree parditias		Dabhade
22.	Ingle Akshay Fulca		Ingle
23.	gholap sagara machhindra.		Gholap
24.			
25.			



प्र.प्राचार्य

डॉ. गाढे डी. पी.

एम.कॉम, एम.फील., पीएच.डी.

रयत शिक्षण संस्थेचे,

श्री सद्गुरु गंगागीर महायज्ञ सायन्स, गौतम आर्ट्स अँड संजीवनी कॉमर्स कॉलेज,

कोपरगांव, जि. अहमदनगर (महाराष्ट्र)

संस्थापक - पद्मभूषण डॉ. कर्मवीर भाऊराव पाटील, डी.लिट्.

• नॅक पुनर्मानांकन दर्जा - 'ब' • सावित्रीबाई फुले पुणे विद्यापीठ "सर्वोत्कृष्ट महाविद्यालय पुरस्कार" • ISO 9001 - 2008 प्रमाणित

जावक क्र. :

दिनांक : / / २०१८


दि.१०.१२.२०१८

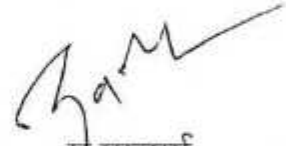
शॉर्ट टर्म कोर्सेस-

महाविद्यालयातील सर्व विभागप्रमुख व शॉर्ट टर्म कोर्स समन्वयक यांना सुचीत करण्यात येते की, चालु शैक्षणिक वर्षात (२०१८-१९) आपआपल्या विभागामार्फत घेण्यात येणाऱ्या शॉर्ट टर्म कोर्सेसचे कामकाज त्वरीत सुरु करून त्यांचा प्रगती आहवाल त्वरीत प्रा. नाईक आर.एस. यांचेकडे सादर करावा.

अहवालात खालील माहिती द्यावी.

- १) विद्यार्थ्यांची यादी.
- २) कोर्सची आतापर्यंत जमा झालेली फी.
- ३) कोर्सच्या तासीका होणाऱ्या सहकार्यांची यादी.
- ४) कोर्स पूर्ण होण्याची तारीख.
- ५) विद्यार्थ्यांची हजेरी / हजेरी पत्रकाची सत्यप्रत.


समन्वयक,
(सर्व शॉर्ट टर्म कोर्सेस)


प्र.प्राचार्य,
सं.ग.म.कॉलेज कोपरगाव.

Dr. Sawange -
do the needful -

14/12/18



प्र.प्राचार्य

डॉ. गाडे डी. पी.

एम.कॉम, एम.फील., पीएच.डी.

रयत शिक्षण संस्थेचे,

श्री सद्गुरु गंगागीर महाराज सायन्स, गौतम आर्ट्स अँड संजीवनी कॉमर्स कॉलेज,

कोपरगाव, जि. अहमदनगर (महाराष्ट्र)

संस्थापक - पद्मभूषण डॉ. कर्मवीर भाऊराव पाटील, डी.लिट्.

• नॅक पुनर्मानांकन दर्जा - 'ब' • सावित्रीबाई फुले पुणे विद्यापीठ "सर्वोत्कृष्ट महाविद्यालय पुरस्कार" • ISO 9001 - 2008 प्रमाणित

जावक क्र. :

दिनांक : / / २०१८

दि.१०.१२.२०१८

शॉर्ट टर्म कोर्सेस-

महाविद्यालयातील सर्व विभागप्रमुख व शॉर्ट टर्म कोर्स समन्वयक यांना सुचीत करण्यात येते की, चालु शैक्षणिक वर्षात (२०१८-१९) आपआपल्या विभागामार्फत घेण्यात येणाऱ्या शॉर्ट टर्म कोर्सेसचे कामकाज त्वरीत सुरु करून त्यांचा प्रगती आहवाल त्वरीत प्रा. नाईक आर.एस. यांचेकडे सादर करावा.

अहवालात खालील माहिती द्यावी.

- १) विद्यार्थ्यांची यादी.
- २) कोर्सची आतापर्यंत जमा झालेली फी.
- ३) कोर्सच्या तासीका होणाऱ्या सहकार्यांची यादी.
- ४) कोर्स पूर्ण होण्याची तारीख.
- ५) विद्यार्थ्यांची हजेरी / हजेरी पत्रकाची सत्यप्रत.

समन्वयक,
(सर्व शॉर्ट टर्म कोर्सेस)

प्र.प्राचार्य,
सं.ग.म.कॉलेज कोपरगाव.

Dr. Darsange -
do the needful -
14/12/18

Rayat shikshan sanstha's

Shri Sadguru Gangageer Maharaj Science, Gautam Arts and Sanjivani
commerce college, Kopergaon, Dist: Ahemednagar: 423601(M.S.) India

APPLICATION FORM

Short Term Course 2018-19

Name of the Course:

1. Full name in English(Block letters): Malik Suvaena Asjen
(Surname First)

2. Full Name in Devnagari (Surname First): Malik suvaena Asjen

3. Date of birth:

Age: 20 years

D	D	M	M	Y	Y	Y	Y
2	5	0	8	1	9	9	8

4. Sex: Male / Female

5. Name of the college: Shri Sadguru Gangageer Maharaj Science, Gautam Arts and
Sanjivani commerce college, Kopergaon, Dist: Ahemednagar: 423601(M.S.) India.

6. Address: At: Kagali, Post: shirgaon

7. Email: suvaena malik 2508@gmail.com

8. Mobile No: 9637594266

9. Faculty: science Class: IX BSC Caste - religion: Hindu - Maratha

10. Aim: short term course of food technology

11. Other: _____

Date: 12/1/19

Asjen
Signature of student

Prady
Co-ordinator

Prady
Principal,
S.S.G.M.College, Kopergaon.

Rayat shikshan sanstha's

Shri Sadguru Gangageer Maharaj Science, Gautam Arts and Sanjivani
commerce college, Kopergaon, Dist: Ahemednagar: 423601(M.S.) India

APPLICATION FORM

Short Term Course 2018-19

Name of the Course:

1. Full name in English(Block letters): SHINDE PRATIKSHA BALASHEB
(Surname First)
2. Full Name in Devnagari (Surname First): शिंदे प्रतिक्षा बालसाहेब
3. Date of birth: Age: 20 years

D	D	M	M	Y	Y	Y	Y
1	4	0	7	1	9	9	8

4. Sex: Male / Female
5. Name of the college: Shri Sadguru Gangageer Maharaj Science, Gautam Arts and
Sanjivani commerce college, Kopergaon, Dist: Ahemednagar: 423601(M.S.) India.
6. Address: A.P. - PADHEGAON, Tal - KOPARGAON
DIST - AHMEDNAGAR
7. Email: pratikshashinde1407@gmail.com
8. Mobile No: 8805728997
9. Faculty: Science Class: T.Y. B.Sc. Caste - religion: Hindu - Maratha
10. Aim: Short term course of food technology
11. Other:

Date: 31/12/2018

Pratiksha
Signature of student

Prady
Co-ordinator

Prady
Principal,
S.S.G.M.College, Kopergaon.

Rayat shikshan Sanstha's

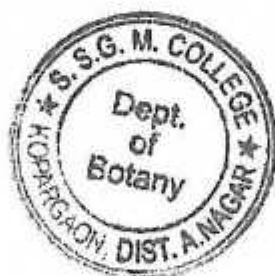
**Shri Sadguru Gangageer Maharaj Science, Gautam Arts and Sanjivani
Commerce College, Kopargaon, Dist: Ahemednagar: 423601**

Short Term Course 2018-19

Fruit and Vegetable Processing

Time -Table

Sr. No.	Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1.	7.55 -8.40	Practical	Practical				
2.	8.40-9.25	Practical	Practical				
3.	9.25-10.10	Practical	Practical	Theory	Theory	Theory	Theory
4.	10.10-10.55	Practical	Practical	Theory	Theory	Theory	Theory




Head
Department of Botany

Rayat Shikshan Sanstha's
S. S. G. M. College, Kopergaon
Short Term Course 2018 - 19
Fruit processing Technology

Student Presenty Record

Month-December-2018

Class-T. Y. B. Sc. Botany

Sr. No.	Name of the student	12/2018																		
		8	15	22	29	27	30													
1.	Dabhade Jayashri Panditeao	P	P	P	P	P	P	P												
2.	Dabhade Prasad Arun	A	A	A	A	A	A	A												
3.	Gavhane Rutuja Sharad	P	P	P	P	P	P	P												
4.	Gholap Sagar Machhindra	P	P	P	A	P	P	P												
5.	Ghumare Sushmita Sayaji	P	P	P	P	P	P	P												
6.	Girme Kalyani Sanjay	P	P	P	A	P	P	P												
7.	Ingale Akshay Phula	P	P	P	A	P	P	P												
8.	Kadam Kalyani Vijay	P	P	P	P	P	P	P												
9.	Kajale Pallavi Appasaheb	P	P	P	A	P	P	P												
10.	Kurhe Saraswati Shivnath	P	P	P	P	P	P	P												
11.	Kute Dipali Machhindra	P	P	P	P	P	P	P												
12.	Lokhande Jyotika	P	P	P	P	P	P	P												
13.	Malik Dipali Tulshiram	P	P	P	P	P	P	P												
14.	Malik Suvarna Arjun	P	P	P	P	P	P	P												
15.	Narode Geetai Ramesh	P	P	P	P	P	P	P												
16.	Parkhe Poonam Vishnu	P	P	P	A	P	P	P												
17.	Patel Arfeen Faruk	P	P	P	A	P	P	P												
18.	Ranshur Diksha Sudhakar	P	P	P	A	P	P	P												
19.	Sangale Madhuri Arun	P	P	P	A	P	P	P												
20.	Sanvatsarkar Pratiksha Jalinder	P	P	P	A	P	P	P												
21.	Sarode Ankita Prakash	P	P	P	A	P	P	P												
22.	Sayyad Shahista Munir	A	A	A	A	A	A	A												
23.	Shinde Pratiksha Balasaheb	P	P	P	A	P	P	P												
24.	Shinde Vanita Nivrutti	P	P	P	A	P	P	P												
25.	Tiwari Anjali Trijog	P	P	P	P	P	P	P												

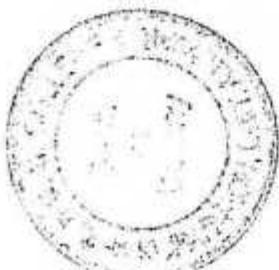
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Theory + Practical

Theory

Practical



[Signature]
Head
Department of Botany
S. S. G. M. College, Kopergaon

Rayat Shikshan Sanstha's
S. S. G. M. College, Kopergaon
Short Term Course 2018 - 19
Fruit processing Technology

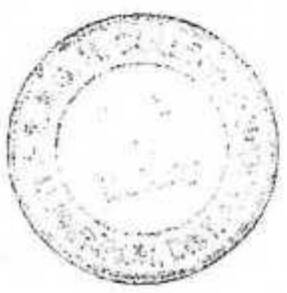
Student Presenty Record

Month-January-2019

Class-T. Y. B. Sc. Botany

Sr. No.	Name of the student	Class-T. Y. B. Sc. Botany																		
		2/1/2019	2/11/2019	14/1/2019	16/1/2019	12/1/2019	18/1/2019	19/1/19	24/1/19	29/1/19										
1.	Dabhade Jayashri Panditeao	P	P	P	P	P	P	P	P	P										
2.	Dabhade Prasad Arun	A	A	A	A	A	A	A	A	A										
3.	Gavhane Rutuja Sharad	P	P	P	P	P	P	P	P	P										
4.	Gholap Sagar Machhindra	P	P	P	P	A	A	P	P	P										
5.	Ghumare Sushmita Sayaji	A	A	A	A	A	A	A	A	A										
6.	Girme Kalyani Sanjay	P	P	P	P	P	P	P	P	P										
7.	Ingale Akshay Phula	P	P	P	P	P	P	P	P	P										
8.	Kadam Kalyani Vijay	P	P	P	P	P	P	P	P	P										
9.	Kajale Pallavi Appasaheb	A	A	A	A	A	A	P	P	P										
10.	Kurhe Saraswati Shivnath	P	P	P	P	P	P	P	P	P										
11.	Kute Dipali Machhindra	P	P	P	P	P	P	P	P	P										
12.	Lokhande Jyotika	P	P	P	P	P	P	P	P	P										
13.	Malik Dipali Tulshiram	P	P	P	P	P	P	P	P	P										
14.	Malik Suvarna Arjun	P	P	P	P	P	P	P	P	P										
15.	Narode Geetai Ramesh	P	P	P	P	P	P	P	P	P										
16.	Parkhe Poonam Vishnu	P	P	P	P	P	P	P	P	P										
17.	Patel Arfeen Faruk	P	P	P	P	P	P	P	P	P										
18.	Ranshur Diksha Sudhakar	P	P	P	P	P	P	P	P	P										
19.	Sangale Madhuri Arun	P	P	P	P	P	P	P	P	P										
20.	Sanvatsarkar Pratiksha Jalinder	P	P	P	P	P	P	P	P	P										
21.	Sarode Ankita Prakash	P	P	P	P	A	P	P	P	P										
22.	Sayyad Shahista Munir	A	A	A	A	A	A	A	A	A										
23.	Shinde Pratiksha Balasaheb	P	P	P	P	P	P	P	P	P										
24.	Shinde Vanita Nivrutti	P	P	P	P	P	P	P	P	P										
25.	Tiwari Anjali Trijog	P	P	P	P	P	P	P	P	P										

Theory
Practical
P P P P P P P P P P




 Department of Botany
 S.S.G.M. College, Kopergaon

Rayat Shikshan Sanstha's
S. S. G. M. College, Kopergaon
Short Term Course 2018 - 19
Fruit processing Technology

Student Presenty Record

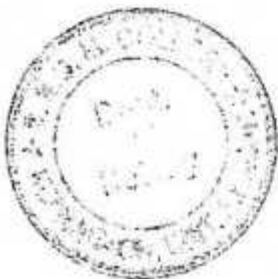
Month-February-2019

Class-T. Y. B. Sc. Botany

Sr. No.	Name of the student	2	4	9	11	16	18	23	24										
1.	Dabhade Jayashri Panditeao	P	P	P	P	P	P	P	P										
2.	Dabhade Prasad Arun	A	A	A	A	A	A	A	A										
3.	Gavhane Rutuja Sharad	P	P	P	P	P	P	P	P										
4.	Gholap Sagar Machhindra	P	P	P	P	P	P	P	P										
5.	Ghumare Sushmita Sayaji	P	A	P	P	P	P	P	P										
6.	Girme Kalyani Sanjay	P	P	P	P	P	P	P	P										
7.	Ingale Akshay Phula	P	P	P	P	P	P	P	P										
8.	Kadam Kalyani Vijay	P	P	P	P	P	P	P	P										
9.	Kajale Pallavi Appasaheb	P	P	P	P	P	P	P	P										
10.	Kurhe Saraswati Shivnath	P	P	P	P	P	P	P	P										
11.	Kute Dipali Machhindra	P	P	P	P	P	P	P	P										
12.	Lokhande Jyotika	P	P	P	P	P	P	P	P										
13.	Malik Dipali Tulshiram	P	P	P	P	P	P	P	P										
14.	Malik Suvarna Arjun	P	P	P	P	P	P	P	P										
15.	Narode Geetai Ramesh	P	P	P	P	P	P	P	P										
16.	Parkhe Poonam Vishnu	P	P	P	P	P	P	P	P										
17.	Patel Arfeen Faruk	P	P	P	P	P	P	P	P										
18.	Ranshur Diksha Sudhakar	P	P	P	P	P	P	P	P										
19.	Sangale Madhuri Arun	P	P	P	P	P	P	P	P										
20.	Sanvatsarkar Pratiksha Jalinder	P	P	P	P	P	P	P	P										
21.	Sarode Ankita Prakash	P	P	P	P	P	P	P	P										
22.	Sayyad Shahista Munir	A	A	A	A	A	A	A	A										
23.	Shinde Pratiksha Balasaheb	P	P	P	P	P	P	P	P										
24.	Shinde Vanita Nivrutti	P	P	P	P	P	P	P	P										
25.	Tiwari Anjali Trijog	P	P	P	P	P	P	P	P										

Theory
Practical

Theory
T
Practical



[Signature]
Head
Department of Botany
S.S.G.M. College, Kopergaon

Savitribai Phule Pune University of Pune

Rayat Shikshan Santha's

Shri Sadguru Gangageer Maharaj Science, Gautam Arts and Sanjivani
Commerce College, Kopargaon, Dist- Ahmednagar- 423601, (M.S) India

Department of Botany-2018-2019

Sub- Short Tem Course –Fruit and vegetable processing (Theory)

Date-09/03/2019

Marks- 40

Name of the Student

Q.1-Answer the following in two to three lines.

10Mk

1. What is Canning?
2. Write down on Preservative agent
3. What is mean by Food irradiation.
4. Portable indirect solar dryer
5. Enlist the methods of fruits and vegetable drying.

Q.2- Answer the following in briefly.

10Mks

1. Describe the working of Horizontal dryer.
2. Write down the principle of making Jam and jellies.

Q.3-Write short notes. (any two)

20Mks

1. Principle of food preservation.
2. Cellar root vegetable.
3. Procedure of tomato ketchup.

Rayat Shikshan Santha's
**Shri Sadguru Gangageer Maharaj Science, Gautam Arts & Sanjivani
Commerce College, Kopargaon.**

Department of Botany

Short-Term Course-2018-2019

Subject-Fruit Processing Technology Class-T. Y. BSc. (Botany)

Date- 13/08/2019

Final Mark- list

Sr. No.	Roll No.	Name of the student	Marks out of 40	Grade
1	8251	Dabhade Jayashri Panditeao	36	O grade
2	8252	Dabhade Prasad Arun	33	A
3	8253	Gavhane Rutuja Sharad	35	O
4	8254	Gholap Sagar Machhindra	32	A
5	8255	Ghumare Sushmita Sayaji	37	O
6	8256	Girme Kalyani Sanjay	36	O
7	8257	Ingale Akshay Phula	32	A
8	8258	Kadam Kalyani Vijay	34	A
9	8259	Kajale Pallavi Appasaheb	34	A
10	8260	Kurhe Saraswati Shivnath	34	A
11	8261	Kute Dipali Machhindra	33	A
12	8262	Lokhande Jyotika	36	O
13	8263	Malik Dipali Tulshiram	37	O
14	8264	Malik Suvarna Arjun	38	O
15	8265	Narode Geetai Ramesh	38	O
16	8266	Parkhe Poonam Vishnu	35	O
17	8267	Patel Arfeen Faruk	36	O
18	8268	Ranshur Diksha Sudhakar	35	O
19	8269	Sangale Madhuri Arun	35	O
20	8270	Sanvatsarkar Pratiksha Jalindar	34	A
21	8271	Sarode Ankita Prakash	36	O
22	8272	Sayyad Shahista Munir	39	O
23	8273	Shinde Pratiksha Balasaheb	35	O
24	8274	Shinde Vanita Nivrutti	33	A
25	8275	Tiwari Anjali Trijog	36	O

Co-ordinator

Dr. S.B. Darange
(Dr. S.B. Darange)

[Signature]
Head
Department of the Botany

Rayat Shikshan Sanstha's
SHRI SADGURU GANGAGIR MAHARAJ SCIENCE, GAUTAM ARTS AND SANJIVANI
COMMERCE COLLEGE, KOPARGAON. DIST. - AHMEDNAGAR.

Department of Botany

Photographs of Short term Course- Fruit Processing Technology -2018-2019

Class- T.Y.B.Sc.



Photographs of Short term Course- Fruit Processing Technology -2018-2019





"Education Through Self - Help is our Motto" Karmaveer
Rayat Shikshan Sanstha's

Shri Sadguru Gangageer Maharaj Science, Gautam Arts & Sanjivani Commerce College




Kopargaon, Dist. Ahmednagar (M.S.)

Short Term Course

CERTIFICATE OF COMPLETION

This is to Certify that Shri/Kum. Golap Rajee Machhidra
of Class B.Sc. has Completed Short Term Course in Fruit processing
Technology conducted by the department of Botany
during the academic year 2018 /2019


Course Co-ordinator


Co-ordinator


Principal


Principal
B.S.G.M.College
Kopargaon

Department of Botany-2018-2019

Class- T.Y.B.Sc- Botany

Subject- Feedback form of short term course

Name of the Course-Fruit Processing Technology

Feed back Date: 18/3/2019

Name of the student Jayshri Panditrao Dabhade

About the Course Information on the Respondent: (Tick (✓) Appropriately)

Questionary	Excellent	Very Good	Good	Satisfactory	Poor
1. Pace of the Teaching/lecture	✓	✓			
2. Were objectives of the course clear to you?					
3. Comment of the Subject	✓	. very			
4. The course contents compared with your expectations?	✓				
5. Level of preparation	✓	very			
7. Level of interaction	✓				
8. Others (please specify)		✓			

1. What aspects of the training could be improved?

→ As practical level

2. How do you hope to change your practice as a result of this Course?

→ Yes-very good.

3. What additional of this course would you like to have in the future?

→ Post harvest technology.


Sign of the Student

Department of Botany-2018-2019

Class- T.Y.B.Sc- Botany

Subject- Feedback form of short term course

Name of the Course-Fruit Processing Technology

Feed back Date: 18-3-2019

Name of the student Injke Akshay Fuler

About the Course Information on the Respondent: (Tick (✓) Appropriately)

Questionary		Excellent	Very Good	Good	Satisfactory	Poor
1.	Pace of the Teaching/lecture	✓				
2.	Were objectives of the course clear to you?	✓				
3.	Comment of the Subject	✓				
4.	The course contents compared with your expectations?	✓				
5.	Level of preparation	✓				
7.	Level of interaction	✓				
8.	Others (please specify)	✓				

1 What aspects of the training could be improved?

Institute

2. How do you hope to change your practice as a result of this Course?

→ very good

3. What additional of this course would you like to have in the future?

Post harvest technology

A. Injke
 Sign of the Student

Rayat Shikshan Santha's
**Shri Sadguru Gangageer Maharaj Science, Gautam Arts & Sanjivani
Commerce College, Kopargaon.**

Department of Botany
**Outcome of the Short term Course
Fruit Processing Technology**

The importance of this course, to fulfill the need of well-trained technician to Food Processing Industries and to promote self-employment for establishment of food processing industries.

To provide training to housewives, fruit and vegetable producers and to others to make them aware about the utilization of local products and to make changes in their food trend.

To maintain the quality and nutrition of processed food for the safe utilization of consumer.




Head
Department of Botany
S.S.G.M. College, Kopergaon
Department of Botany

S. S. G. M. Science, Gautam Arts &
Sanjivani Commerce College, Kopargaon

Fee Receipt R.No. 307

Name Morede Geedai R.

Class JyBz Roll No. _____

Sr.	Particulars	Rs.
I.	Journal/Brakage -	}
	I) Phy. Dept. -	
	ii) Chem. Dept. -	
	iii) Bio Dept. -	
II.	T.C. / L. C. Fee -	
III.	Fine -	
IV.	Other <u>Shoed - Team</u>	200
		200

Rs. in Words Two hundred

दि 23/3/2019 9

कॅशियर

S. S. G. M. Science, Gautam Arts &
Sanjivani Commerce College, Kopargaon

Fee Receipt R.No. 305

Name Mulik Dipali A.T.

Class JyBz Roll No. _____

Sr.	Particulars	Rs.
I.	Journal/Brakage -	}
	I) Phy. Dept. -	
	ii) Chem. Dept. -	
	iii) Bio Dept. -	
II.	T.C. / L. C. Fee -	
III.	Fine -	
IV.	Other <u>Shoed - Team</u>	200
		200

Rs. in Words Two hundred

दि 23/3/2019 9

कॅशियर

S. S. G. M. Science, Gautam Arts &
Sanjivani Commerce College, Kopargaon

Fee Receipt R.No. 308

Name Paekhe Poojaram V.

Class JyBz Roll No. _____

Sr.	Particulars	Rs.
I.	Journal/Brakage -	}
	I) Phy. Dept. -	
	ii) Chem. Dept. -	
	iii) Bio Dept. -	
II.	T.C. / L. C. Fee -	
III.	Fine -	
IV.	Other <u>Shoed - Team</u>	200
		200

Rs. in Words Two hundred

दि 23/3/2019 9

कॅशियर

S. S. G. M. Science, Gautam Arts &
Sanjivani Commerce College, Kopargaon

Fee Receipt R.No. 306

Name Mulik Juvanesha A.

Class JyBz Roll No. _____

Sr.	Particulars	Rs.
I.	Journal/Brakage -	}
	I) Phy. Dept. -	
	ii) Chem. Dept. -	
	iii) Bio Dept. -	
II.	T.C. / L. C. Fee -	
III.	Fine -	
IV.	Other <u>Shoed - Team</u>	200
		200

Rs. in Words Two hundred

दि 23/3/2019 9

कॅशियर

S. S. G. M. College, Kopargaon
Botany Department

T. Y. B. Sc. Botany
Roll Call = 2018 - 19
Short term course

Sr. No.	Roll No.	Name of the student	Amount
1	8251	Dabhade Jayashri Panditrao.	200=00 ✓
2	8253	Gavhane Rutuja Sharad.	200=00 ✓
3	8258	Kadam Kalyani Vijay.	200=00 ✓
4	8260	Kurhe Saraswati Shivnath.	200=00 ✓
5	8261	Kute Dipali Machhindra.	200=00 ✓
6	8263	Malik Dipali Tulshiram.	200=00 ✓
7	8264	Malik Suvarna Arjun.	200=00 ✓
8	8265	Narode Geetai Ramesh.	200=00 ✓
9	8266	Parkhe Poonam Vishnu.	200=00 ✓
10	8267	Patel Arfeen Faruk.	200=00 ✓
11	8268	Ranshur Diksha Sudhakar.	200=00 ✓
12	8270	Sanvatsarkar Pratiksha Jalindar.	200=00 ✓
13	8273	Shinde Pratiksha Balasaheb.	200=00 ✓
14	8274	Shinde Vanita Nivrutti.	200=00 ✓
15	8275	Tiwari Anjali Trijog.	200=00

Rayat Shikshan Santha's
**Shri Sadguru Gangageer Maharaj Science, Gautam Arts & Sanjivani
Commerce College, Kopergaon.**

Department of Botany
Short-term course 2018-2019

Sr. No.	No. of Courses conducts	Title of Course	Course Co-ordinator			Total participants	Fees per Student	Total amount in Rs.	Remark
			Name	Mob. No.	Email. Id.				
1.	One	Fruit Processing Technology	Dr. Davange S.B.	9975761707	sangitabotany@gmail.com	23	200	4600	




11/2/19
Department of Botany
S.S.G.M. College, Kopergaon

Preparation of jam

Ingredients:

1 kg papaya,

750gm sugar,

Pinch of Citric acid powder,

Two tea spoon butter.

Method:

- 1) Weigh the fruit accurately and wash thoroughly to remove the debris and unwanted material.
- 2) Peel the fruit and remove the seeds and crush fruit pulp in mixture for homogenization.
- 3) Boil the fruit pulp if necessary a small quantity of water is added to facilitate pulping. It is then cooked sufficiently to liberate pectin.
- 4) The pH of the fruit juice and pectin mixture should be 3.0 before sugar is added. pH can be adjusted by adding salt of citric or tartaric or sodium bicarbonate.
- 5) Add sugar in it.
- 6) The fruit sugar mixture is then boiled rapidly to concentrate the soluble solids.
- 7) To avoid excessive frothing during boiling, a small quantity of butter may be added to boiling mixture.
- 8) The finished jam should contain 30 to 50 percent invert sugar, to avoid crystallization of sugar in the jam during storage. For colorization add the edible colour.
- 9) Then Jam is ready for packing in cans, it should be filled hot closed cans and pasteurized for 30 minutes at 820°C to 850°C for long duration storage purpose.

Preparation of jam

Jam—Jam is prepared by boiling the fruit pulp with sufficient quantity sugar.

Content-

Fresh fruit, water, sugar, citric acid, colour, flavours.

Example—Mango fruit(jam processing).

Procedure

Firstly wash the fruits with water

||

Peel out the pulp of that fruit

||

Mixed the pulp with the sugar in a mixture

||

Add to preservative citric acid

||

Seal the bottle tightly and it is ready to used as soft drinks.

Preparation of Amla Candy and Amla juice

Ingredients

- 1kg - Amla
- 700gm - Sugar

Method

- Wash and dry amla with kitchen towel.
- Boil enough water in a vessel, add amla, boil for 2 minutes and drain excess water.
- Cut the amla in slices.
- Cover it with sugar, close the lid and set aside.
- Next day slices will float in sugar water.
- On the third day slices will settle at bottom.
- Now filter the slices and collect the syrup (store it in refrigerator and use it as avla Sherbet).
- Dry these filtered slices in sunlight for two days.
- Sprinkle sugar powder mixed with edible colour of your choice and store it in an air tight container.
- Enjoy the candies formed.



Amla candy



Amla juice



Amla Candy Recipe - How to make amla candy

Author: Nisha Madhulika

Recipe type: Miscellaneous Cuisine: Indian

Prep time: 10 mins Cook time: 20 mins Total time: 30 mins

Serves: 4

Ingredients

- Gooseberry – 1 kg (30-35)
- Sugar – 700 grams (3 ½ cup)

Instructions

1. Wash gooseberries thoroughly with water. Boil gooseberries for 2-3 minutes, Then drain out the excess water from it and allow it to cool down completely.
2. Separate its edges and place them in a bowl.
3. Add the sugar into the gooseberries. Cover the bowl and keep it aside as it is for 3 days.
4. After 3 days, strain out the gooseberries through a sieve. Spread them on a plate or a polythene sheet. Place it under the sun for 2 days so that it gets dried completely.
5. Add powdered sugar in the dries gooseberries candy. Mix it really well. Transfer it to a bowl. Amla candy is now ready.
6. Consume 5-6 delicious and nutritious gooseberry candy as it is dally. Give it to your kids as well. Store them in an air-tight container. Enjoy!

Recipe by Indian Good Food at <http://indiangoodfood.com/1364-aml-candy-recipe.html>

Guava Burfi

Guava can be preserved by preparing this sweet dish.

Time required: 30 minutes

Ingredients:

1 Cup Guava pulp

1 ½ Cup sugar

1tbsp Butter

A pinch of Citric acid

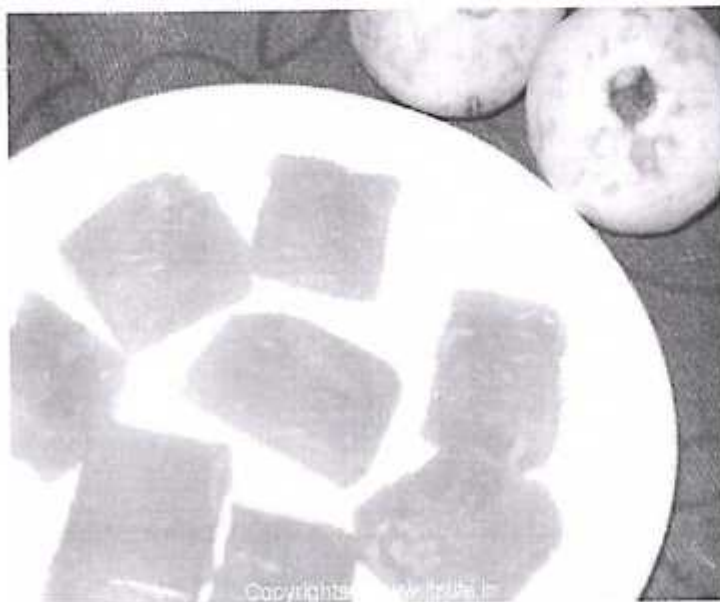
A pinch of salt

A drop of Red edible color (optional)

Method:

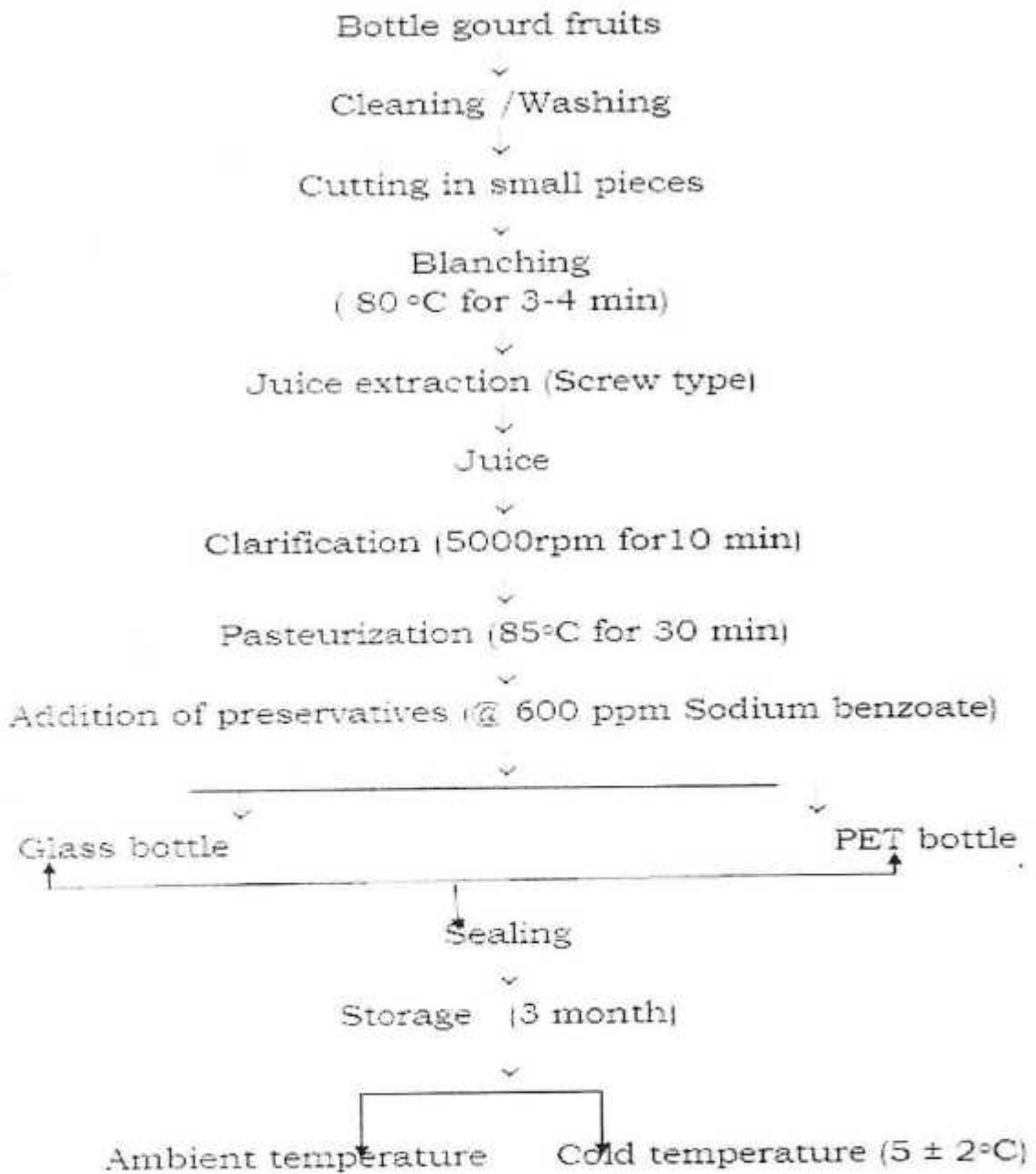
Select good, fully ripe, but firm Guava fruit of good quality and wash them. Cut the fruit into small pieces. Add an equal quantity of water and boil till the fruit become quite soft. Strain the pulp to separate the seeds and rough skins.

In thick bottomed vessel mix Guava pulp, Sugar and Butter. Cook until the mixture becomes a thick mass. Dissolve citric acid, Salt and Color in tablespoon of water and add this to mixture and mix well. Grease a plate with butter and spread mixture onto the plate. Let it cool .Cut into desired shapes and wrap each butter and store in clean dry containers.



Preparation of bottle gourd juice

Procedure for preparation of bottle gourd juice



Preparation of Lemon squash

Ingredients

- 1 litre - fresh Lemon juice
- 2 kg - Sugar
- 1 litre - water
- Few drops of yellow colouring
- 2 tsp - Lemon essence
- 3 g s - Potassium Meta By Sulphate (preservative-optional)
- Few fresh Mint leaves

How to Make Lemon squash

- Wash the lemons and squeeze the juice.
- Store the lemon juice in a steel container and keep in fridge.
- In a heavy bottomed steel vessel mix the sugar and water.
- Boil on a medium flame stirring continuously.
- After a boil, add 2 -3 tablespoon of lemon juice.
- Mix well.
- Continue boiling till 2 more boils.
- Remove from heat and cool completely.
- Add the lemon juice and mix well.
- Strain the syrup.
- Add the essence, colour and preservative.
- Pour into dry sterilised bottles.
- To serve:
- Pour 3-4 tbsp lemon squash in a tall glass and add sufficient water and crushed ice.
- Garnish with finely chopped mint leaves and a dash of rock salt if you like.

Rayat Shikshan Santha's
**Shri Sadguru Gangageer Maharaj Science, Gautam Arts & Sanjivani
Commerce College, Kopargaon.**
Department of Botany
APPLICATION FORM
Short Term Course 2021-2022

Photo

Name of the Course: Fruit Processing Technology

1. Full name in English (Block letters):.....
(Surname First)

2. Full Name in Devnnagari:.....

3. Date of birth:.....

4. Sex:.....

5. Name of the College:.....

6. Adress:.....

.....

7. Email:.....

8. Mobile No:.....

9. Faculty:.....

10. Aim:.....

11. Other:.....

Date

Signature of the student

Co-Ordinature

Principal
S. S. G. M. College, Kopargaon