

Permission Letter

Date: 16 October 2021

Principal
S.S.K.A.C.S. College,
Gautamnagar, Kolpewadi

Subject: Permission to conduct **Short term Course** for F.Y.B.Sc.

Applicant: Department Of Botany

Respected Madam,

Department of Botany is willing to start the new certificate course on "**Fruit Processing**" for F.Y.B.Sc. Botany Students. This course is recommended by the steering committee of college. We are submitting all related documents with this letter.

You are requested to sanction the permission to conduct the "Fruit Processing" Short term course in Botany subject.

Thanking You

HOD



Allowed




Karmaveer Shankarrao Kale Education Society's
Sau. Sushilamai Kale Arts, Commerce and Science
College Gautamnagar
Tal- Kopargaon, Dist- Ahmednagar
ISO- 9001-2015 Certified



Contact No-02423-262612/299012

Website:<http://www.sskacs.kskes.in/#> Email- sskacscollege@yahoo.in

Date: 25 November 2021

NOTICE

“Fruit Processing Short term Course”

All the F.Y.B.Sc (BOTANY) students hereby inform that Fruit Processing Short term Course for the academic year 2020-21 will be start from 25th Feb. 2021 to 15th Mar. 2021. Those students who interested in Fruit Processing Short term Course are requested to submit their names within a week to HOD and also attend the lectures of such short term course.

This course will be helpful to provide knowledge about fruit processing. Syllabus and time table for this course displaced in departmental notice board.

Sign of H.O.D.

Sign of Principal

Principal

Sau. Sushilamai Kale Arts, Commerce
& Science College, Gautamnagar
Tal- Kopargaon, Dist- Ahmednagar (A. Nagar)

F.Y.B.Sc Fruit Processing Short term Course Student list 2021-22

Sr. No	NAME OF STUDENT	SIGNATURE
1.	AHERRAO KALYANI NIVRUTTI	Kalyani -
2.	CHAVHAN KANCHAN BHAUSAHEB	Chavhan K.B.
3.	GADAKH SAI NANASAHEB	Sai
4.	GADE PRATHAMESH PRAKASH	Prathamesh
5.	GAWALI TUSHAR DHANANJAY	Gawali T.D.
6.	GHUMARE PRITAM DAYYATRAY	Ghumare P.
7.	GHUMARE RHUTVIK SANJAY	Ghumare R.S.
8.	GOSAVI OM RAMESHWAR	Gosavi Om
9.	JADHAV ADITYA DNYANESHWAR	Jadhav A.D.
10.	JADHAV AJAY RAJENDRA	Jadhav A.R.
11.	JAGTAP GIRIJA GOPAL	Jagtap G.
12.	KADAM AKANSHA SHARAD	Kadam A.S.
13.	KADAM ANKITA DINKAR	Kadam A.D.
14.	KADAM PRAJAKTA SANJAY	Kadam P.S.
15.	KALE PRATIK ROHIDAS	Kale P.R.
16.	LOHAR KRUSHNA BHAUSAHEB	Lohar K.B.
17.	NVAGHARE SHRADDHA BHAGINATH	Nvaghare S.
18.	PAWA R ADITI KRISHNA	Pawar A.K.
19.	SHELKE ANIKET KRUSHNARAO	Shelke A.K.
20.	SHINDE DINESH NARENDRA	Shinde D.N.
21.	SHINDE SANKET UPENDRA	Shinde S.U.
22.	TIRSE PRANAV DATTATRAY	Tirse P.D.
23.	TIRSE RONIT ARJUN	Tirse R.A.
24.	TONDE KAVITA SANTOSH	Tonde K.S.
25.	TONDE POOJA RAJENDRA	Tonde P.R.
26.	UGALE SHUBHANGI SURESH	Ugale S.S.

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Principal

Sau. Sushilma Kale Arts, Commerce
& Science College, Gautamnagar
26, Kalne, Dist. Solapur (A. Nagar)

Sau. Sushilamai Kale Arts Commerce and Science College Gautamnager, Kolpewadi
Certificate Course Schedule and Syllabus

“Fruit Processing Short term Course” for F.Y.B.Sc Botany (2020-21)

Lecture:- 30

Day No.	Date	Chapters	Homework	Lecturer
Day 01	25/02/2021	Introduction:- Definition, Importance of Fruits & its marketing aspects.	Assignment No.01	Mr. Ghorpade A.P. Mr. Dr. Bhusare B.P
Day 02	26/02/2021	Preservation Technology:- Nature of the fruits in respect of their preservation. Different terms used in processing. Principle & techniques involved for different Fruit preservation.	Assignment No.02	Mr. Ghorpade A.P. & Mr. Kale A.D.
Day 03	27/02/2021	Canning operations on fruits:- Process flow diagram for canning.	Assignment No.03	Mr. Dr. Bhusare B.P. Mr. Ghorpade A.P.
Day 04	01/03/2021	Canning machineries:- Pre-treatment's before canning operations.	Assignment No.04	Mr. Kale A.D. & Mr. Ghorpade A.P.
Day 05	02/03/2021	Fruits drying/dehydration:- General methods of fruits drying/dehydration, sun drying, mechanical drying.	Assignment No.05	Mr. Dr. Bhusare B.P. Mr. Kale A.D.
Day 06	03/03/2021	Types of dryers, characteristics:- dried fruits.	Assignment No.06	Mr. Ghorpade A.P. & Mr. Kale A.D.
Day 07	04/03/2021	Principle of making:- jam and jellies as per availability of the fruits.	Assignment No.07	Mr. Dr. Bhusare B.P. Mr. Kale A.D.
Day 08	05/03/2021	Process:- flow diagram for jam and jellies, methods of production.	Assignment No.08	Mr. Ghorpade A.P. &
Day 09	06/03/2021	Indian Food Standard :- FSSAI for jam and jellies.	Assignment No.09	Mr. Dr. Bhusare B.P. Mr. Kale A.D.
Day 10	08/03/2021	Methods of preparation:- tomato ketchup, Chutney, sauce, puree, paste	Assignment No.10	Mr. Kale A.D. & Mr. Ghorpade A.P
Day 11	09/03/2021	Indian Food Standard :- FSSAI for tomato ketchup, Chutney, sauce, puree, paste.	Assignment No.11	Mr. Kale A.D. & Mr. Ghorpade A.P.
Day 12	10/03/2021	Marketing:- Fruit Products (dried, canned, processed, etc.)		Mr. Dr. Bhusare B.P. Mr. Ghorpade A.P.
Day 13	12/03/2021	Marketing:- Fruit Products (dried, canned, processed, etc.)	Assignment No.12	Mr. Kale A.D. & Mr. Ghorpade A.P.
Day 14	13/03/2021	Market survey procedures:- Marketing strategies. Methods of marketing feedback. Cost analysis & attractive packaging.	Assignment No.13	Mr. Kale A.D. & Mr. Ghorpade A.P.
Day 15	15/03/2021	Advertising procedure:-	Assignment No.14	Mr. Dr. Bhusare B.P. Mr. Kale A.D.

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 Sau. Sushilamai Kale Arts, Commerce
 & Science College, Gautamnagar
 Kolpewadi, Dist. Solapur (A. Nagar)

List of Assignment

Assignment No.	Question
Assignment No.01	1. Define fruit. 2. Write importance of fruits.
Assignment No.02	1. Write different types of fruits. 2. Which are the terms used in fruit processing?
Assignment No.03	1. What is Canning? 2. Draw flow diagram for canning process.
Assignment No.04	1. Describe in brief, i) sun drying ii) mechanical drying.
Assignment No.05	1. Describe types of dryers used in fruit processing industry.
Assignment No.06	1. Write the principal of making jam and jelly.
Assignment No.07	1. Draw flow diagram for jam. 2. Draw flow diagram for jellies
Assignment No.08	1. What is FSSAI? 2. What is the food slandered for jam and jelly?
Assignment No.09	1. Write the principal of making tomato ketchup, Chutney, sauce, puree, paste..
Assignment No.10	1. Draw flow diagram for ketchup 2. Draw flow diagram for sauce 3. Draw flow diagram for puree.
Assignment No.11	1. What is FSSAI? 2. What is the food slandered for tomato ketchup, Chutney, sauce, puree, paste?
Assignment No.12	1. What is marketing? 2. Describe various types of marketing.
Assignment No.13	1. Why market feedback is important? 2. What is the roll of packaging in marketing?
Assignment No.14	1. Write the Advertising procedure.

HOD


Sub. Teacher



 Principal

Sau. Sushilamai Kale Arts, Commerce
 & Science College, Gautamnagar
 Dr. Keshavnagar, Jal. Kopergaon (A. Nanded)

Attendance for Fruit Processing Short term Course

Sr. No	NAME OF STUDENT	DAY														
		1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
1.	AHERRAO KALYANI NIVRUTTI	P	P	P	P	P	P	P	A	P	P	P	P	P	P	P
2.	CHAVHAN KANCHAN B.	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P
3.	GADAKH SAI NANASAHEB	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
4.	GADE PRATHAMESH PRAKASH	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
5.	GAWALI TUSHAR DHANANJAY	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P
6.	GHUMARE PRITAM DAYYATRAY	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P
7.	GHUMARE RHUTVIK SANJAY	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P
8.	GOSAVI OM RAMESHWAR	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P
9.	JADHAV ADITYA DNYANESHWAR	P	P	A	P	P	P	P	P	P	P	P	P	P	P	P
10.	JADHAV AJAY RAJENDRA	A	P	P	P	P	P	P	P	P	P	P	P	P	P	P
11.	JAGTAP GIRIJA GOPAL	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
12.	KADAM AKANSHA SHARAD	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P
13.	KADAM ANKITA DINKAR	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
14.	KADAM PRAJAKTA SANJAY	P	P	P	P	P	A	P	P	P	P	P	P	P	P	P
15.	KALE PRATIK ROHIDAS	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P
16.	LOHAR KRUSHNA BHAUSAHEB	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
17.	NVAGHARE SHRADDHA B.	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
18.	PAWA R ADITI KRISHNA	P	P	P	P	A	P	P	P	P	P	P	P	P	P	P
19.	SHELKE ANIKET KRUSHNARAO	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
20.	SHINDE DINESH NARENDRA	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
21.	SHINDE SANKET UPENDRA	A	P	P	P	P	P	P	P	P	A	P	P	P	P	P
22.	TIRSE PRANAV DATTATRAY	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P
23.	TIRSE RONIT ARJUN	P	P	P	P	P	P	A	P	P	P	P	P	P	P	P
24.	TONDE KAVITA SANTOSH	P	P	P	P	P	P	P	P	P	A	P	P	P	P	P
25.	TONDE POOJA RAJENDRA	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P
26.	UGALE SHUBHANGI SURESH	P	P	P	P	P	P	P	P	P	P	P	P	P	P	P

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Sub. Teacher



Principal

Sau. Sushilamai Kale Arts, Commerce
& Science College, Gautamnagar
Kalyan (N. Nagar)

Botany Department Fruit Processing Short term Course Report (2020-21)

From 25th Feb. 2021 to 15th Mar. 2021 Department of Botany has organized and successfully completed the fruit processing short term course. This course will be helpful for student for learning the methods of processing, canning, and marketing of different fruit products. They also know about FSSAI standard. This will also helpful to students for getting knowledge of food safety, quality laws.

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Sau. Sushikamai Kale Arts, Commerce
& Science College, Gautamnagar
Po. Kolbewadi, Tal. Kopergaon (A. Nagar)



Karmaveer Shankarrao Kale Education Society's
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Gautamnagar

Tal- Kopargaon, Dist- Ahmednagar

ISO- 9001-2015 Certified

Contact No- 02423-262612/299012

Website: <http://www.sskacs.kskes.in/#> Email- sskacscollege@yahoo.in



CERTIFICATE

This is to certify that Mr./Ms. _____ has Successfully Completed three Month Certificate Course on “**Fruit Processing Short term Course**” organized by the Department of Botany, SSK Arts, Commerce and Science College, Gautamnagar. In the Academic Year 2021-2022 .

His/ her Participation in the Course is appreciated.

Allowed
[Signature]

H.O.D

[Signature]
Principal

Principal

Sau. Sushilamai Kale Arts, Commerce
& Science College, Gautamnagar
Tal- Kopargaon, Dist- Ahmednagar (A. Nagar)