



Kopargaon Taluka Education Society's

**K. J. Somaiya College of Arts, Commerce & Science,
Kopargaon**

Mohiniraj Nagar, Kopargaon, Tal: Kopargaon, Dist: Ahmednagar Pin-423601

Certificate Course in Fruit Processing

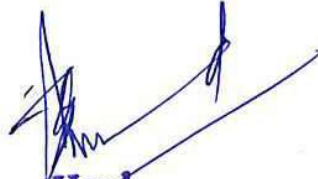
+ Course Code:	CC.020
+ Organized By:	Department of Botany
+ Date of Commencement:	08/01/2019.
+ Duration of Course:	01 Month / (Min. 30 Hrs.)
+ Course Coordinator:	Prof. R. S. Dhanwate



Kopergaon Taluka Education Society's
K.J. Somaiya College of Arts, Commerce & Science, Kopergaon- 423 601
Department of Botany

"Year-wise student enrolment of Short term Certificate course on Fruit processing".

Sr.No	Academic Year	No.of Students Enrolled
1	2018-19	1
2	2019-20	23
3	2020-21	31
4	2021-22	34
5	2022-23	25


Head
Department of Botany
K. J. Somaiya College, Kopergaon


Principal
K.J.Somaiya College
Kopergaon

Letter to IQAC for seeking permission for the Departmental certificate course on "Fruit Processing".

Dr.B.S.Gaikwad

Head, Department of Botany

K.J.Somaiya College, Kopargaon

Date-

To,

The Co-ordinator

IQAC

K.J.Somaiya College, Kopargaon

Subject-Regarding permission for the departmental certificate course.

Respected Sir,

The department of Botany desires to start a certificate course on "**Fruit Processing**" for enhancing the self-employability in our students, Also students who successfully complete the course will received a certificate issued by department of Botany.

Kindly give the permission for commencing course.

Thank you & look forward for kind cooperation.



Head

Department of Botany

Head

Department of Botany

K. J. Somaiya College, Kopargaon

Permission Letter from IQAC for Organizing Programme

From,
The IQAC Coordinator,
K. J. Somaiya College, Kopergaon

To,
Head, Department of Botany.

K. J. Somaiya College, Kopergaon

Subject: Permission for organizing certificate course in the
department of Botany.

Dear Sir,

As per your letter dated _____ IQAC grants the permission for
following activity:

Name of the Activity	certificate course in Mushroom cultivation.
Proposed Date and Time	
Venue	Department of Botany,
Name of the Resource Person /Coordinator	

You are requested to complete the documentation and submit it to IQAC
after programme within five working days.

Wish you all the best for programme.

Thank you.

Yours Sincerely,



विश्वविद्यालय अनुदान आयोग
UNIVERSITY GRANTS COMMISSION
मानव संसाधन विकास मंत्रालय, भारत सरकार
MINISTRY OF HUMAN RESOURCE DEVELOPMENT, GOVT. OF INDIA
बहादुर शाह ज़फर मार्ग, नई दिल्ली - 110 002
BAHAUDUR SHAH ZAFAR MARG, NEW DELHI - 110 002



F. No. 1-25/2018 (NSQF)/1177

Date: 30/07/2019

K. J. SOMAIYA COLLEGE OF ARTS, COMMERCE AND SCIENCE,

Sub: UGC approval to offer Skill Courses

Sir/Madam,

I am directed to convey the approval of the University Grants Commission (UGC) for offering the following programmes/courses for the academic session 2019-2020:

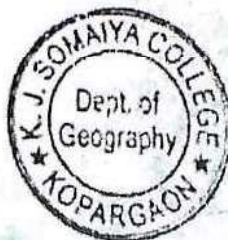
S.No.	Name of the Programme	Specialization
1	Diploma	DIPLOMA IN GEOINFORMATICS
2	Certificate	FRUIT PROCESSING

The Institution must adhere to the following guidelines:

1. The Institutions must adhere to relevant UGC guidelines as amended from time to time.
2. The Skill Component should be aligned to National Skill Qualification Framework in terms of Qualification Packs (QPs) and National Occupational Standards (NOSs) of Sector Skill Council.
3. The Institution may admit upto a maximum of 50 students per course in Certificate, Diploma, Advanced Diploma and B.Voc programmes; and upto a maximum of 20 students per course in M.Voc and PG Diploma programmes.
4. The Institutions will not run the courses on online/distance education mode and through franchise arrangements.
5. On commencement of the course/programme, details of the students admitted must be uploaded on the www.ugc.ac.in portal at the earliest.

With regards,

Received by
[Signature]
30/7/2019.



[Signature]
Dr. Mriganka Sekhar Sarma
(Education Officer)

Institute Id : 1177

[Signature]
(Chairman B.S.)

[Signature]
Principal
K.J. Somaiya College
Kopergaon

Date : 30-7-2019



विश्वविद्यालय अनुदान आयोग
UNIVERSITY GRANTS COMMISSION
मानव संसाधन विकास मंत्रालय, भारत सरकार
MINISTRY OF HUMAN RESOURCE DEVELOPMENT, GOVT. OF INDIA
बहादुर शाह ज़फर मार्ग, नई दिल्ली- ११० ००२
BAHAUDUR SHAH ZAFAR MARG, NEW DELHI-110 002



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With regards,


Head
Department of Botany
K. J. Somaiya College, Kopergaon


Dr. Mriganka Sekhar Sarma
(Education Officer)

Institute Id : 1177

Date : 30-7-2019



**Kopargaoon Taluka Education Society's
K. J. Somaiya College of Arts, Commerce and Science, Kopargaoon.
Department of Botany**

**Short Term Course on Fruit Processing
Syllabus**

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 .B.S. Yadav (Chairman)
2. Dr. B.S.Gaikwad (Head and Member)
3. Dr.G.S.Shinde (Member)
4. Prof R.S. Landge (Member)

Aims and Objectives of the syllabus:

Sl. No	PRACTICAL (60 Marks)	THEORY (40 Marks)
1	Procure seasonal fruits and vegetable products	Introduction: - Importance of Fruits and Vegetables & its marketing aspects. Preservation Technology:-Nature of the fruits & vegetables in respect of their preservation. Different terms used in processing. Principle & techniques involved for different Fruit & Vegetable preservation
2	Practice to operate Canning operations: Guava, Tomato	Canning operations on fruits and vegetables. Process flow diagram for canning. Canning machineries. Pre-treatment's before canning operations.
3	Drying carryout operations on fruits and vegetables using different dryers.	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
4	Practice to make jam, jellies, juices etc. Practice to prepare the jelly from fruits like Guava, Prepare jam and jelly, Test end point in jam and jelly	Principle of making jam and jellies as per availability of the fruits. □Process flow diagram for jam and jellies. Principle and methods of production. Indian Food Standard :- FSSAI
6	Prepare tomato ketchup, sauce, puree & paste	Methods of preparation of tomato ketchup, Chutney, sauce, puree, paste
9	Pack the given food products and seal	Marketing
10	Practice to cost the estimate e of different products. Marketing through	Market survey procedures. Marketing strategies. Methods of marketing feedback. Cost analysis & attractive packaging. □Advertising procedure.

Aims and Objectives of the Syllabus:

1. Students are expected to understand the principle of fruit processing technology.
2. They are expected to understand quality and availability of fruits in the market.
3. The practicals are implemented to understand the concepts and types of preservation methods. It would help in the development of practical skills of the students.
4. To inspire students to take fruit processing technology as a small-scale industry.
5. To understand the benefits and economics of fruit processing industry.
6. To develop interdisciplinary approach of the subject.
- 7.

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 ketchup, sauce, 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 on Burphy.
8. Preparation of Candies.
9. Packing, labeling and sealing of prepared fruit products.



Prin .Dr .B.S. Yadav

Principal
(Chairman)
K. J. Somaiya College of Arts
Commerce & Science, Kopergaon




Dr. B.S. Gaikwad

Head
(Head and Member)
Dep. of Botany
K. J. Somaiya College, Kopergaon



Dr.G.S.Shinde

(Member)



Prof R.S. Landge

(Member)



Kopargaon Taluka Education Society's
K. J. Somaiya College of Arts, Commerce and Science, Kopargaon.

Department of Botany

Important Notice

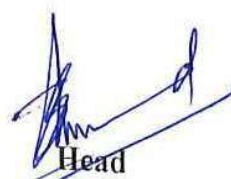
All *F.Y.B.Sc /S.Y.B.Sc & T.Y.BSc. (Botany)* Students are hereby inform that their short term course on **Fruit Processing** in this academic year 2019/20 is scheduled from **10/08/2019**. Course will be conducted at the Department of Botany. For such a course admission form will be available at the Department of Botany

Last date for feeling admission form is 05/08/2019

Note-

- Admission form available at Department of Botany.
- Certificate will be given after successfully completion of course.


Course Co-ordinator

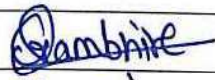
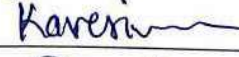
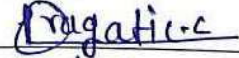
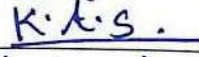
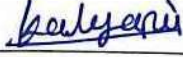
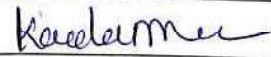


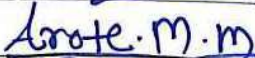

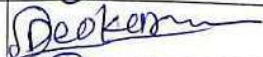
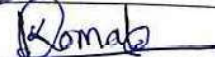
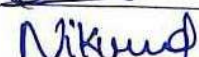
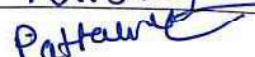

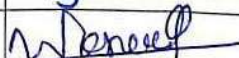
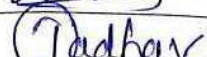
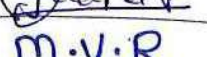

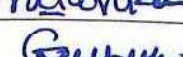

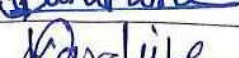
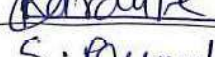

Head
Department of Botany
Head
Department of Botany
K. J. Somaiya College, Kopargaon

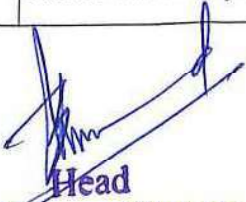
Kopargaon Taluka Education Society's
K.J. Somaiya College of Arts, Commerce & Science, Kopargaon- 423 601
Department of Botany

Short term course on "Fruit Processing"

Academic Year- 2019-20

STUDENT ENROLMENT LIST

Sr. No.	Name of the Student	Signature
1.	Gambhire Snehal Arun	
2.	Jadhav Kaveri Sunil	
3.	Chaudhari Pragati Bhausaheb	
4.	Kasar Ashwini Sunil	
5.	Limbhure Kalyani Maruti	
6.	Kadam Vaishnavi Vilasrao	
7.	More Ishwari Chandrakant	
8.	Narode Arti Gorakshyanath	
9.	Arote Mayuri Madhukar	
10.	Upadhye Shravani Vilas	
11.	Deokar Shraddha Dinkar	
12.	Sadaphal Komal Bhaskar	
13.	Nikumbh Shubhangi Sunil	
14.	Pathan Simran Akil	
15.	Jain Kajal Mahavir	
16.	Warkar Savita Jayram	
17.	Jadhav Bhagyashri Suresh	
18.	Magar Vaishnavi Ramesh	
19.	Chinke Rutvika Kailas	
20.	Gagare Komal Bandu	
21.	Tanapure Gita Dnyaneshwar	
22.	Kardile Vaishnavi Mahesh	
23.	Sabale Pratiksha Bapusaheb	


Head
Department of Botany
K. J. Somaiya College, Kopargaon


Principal
K.J. Somaiya College
Kopargaon

Kopargaon Taluka Education Society's
K.J. Somaiya College of Arts, Commerce & Science, Kopargaon- 423 601
Department of Botany

Short term course on "Fruit Processing"

Academic Year- 2019-20

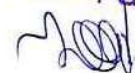
STUDENT ATTENDANCE

Sr. No.	Name of the Student	12/08/19	13/08/19	16/08	17/08	20/08	22/08	24/08	26/08	28/08	31/08/19
1.	GAMBHIRE SNEHAL ARUN	Gambhire	Gambhire	Gambhire	Gambhire	Gambhire	Gambhire	Gambhire	Gambhire	Gambhire	Gambhire
2.	JADHAV KAVERI SUNIL	Kaveri	Kaveri	Kaveri	Kaveri	Kaveri	Kaveri	Kaveri	Kaveri	Kaveri	Kaveri
3.	CHAUDHARI PRAGATI BHAUSAHEB	Pragati	Pragati	Pragati	Pragati	Pragati	Pragati	Pragati	Pragati	Pragati	Pragati
4.	KASAR ASHWINI SUNIL	K.A.S	K.A.S	K.A.S	Ab	K.A.S	Ab	K.A.S	K.A.S	K.A.S	K.A.S
5.	LIMBHURE KALYANI MARUTI	Kalyani	Kalyani	Ab	Kalyani	Kalyani	Kalyani	Ab	Kalyani	Kalyani	Ab
6.	KADAM VAISHNAVI VILASRAO	Ab	Kadarn	Kadarn	Ab	Kadarn	Kadarn	Ab	Kadarn	Kadarn	Ab
7.	MORE ISHWARI CHANDRAKANT	more	more	Ab	more	Ab	more	more	Ab	Ab	more
8.	NARODE ARTI GORAKSHYANATH	Ab	Arti	Arti	Arti	Ab	Arti	Ab	Arti	Ab	Ab
9.	AROTE MAYURI MADHUKAR	Artemm	Artemm	Artemm	Ab	Artemm	Artemm	Artemm	Artemm	Artemm	Ab
10.	UPADHYE SHRAVANI VILAS	Up	Up	Up	Up	Up	Ab	Up	Up	Up	Up
11.	DEOKAR SHRADDHA DINKAR	Deokar	Deokar	Deokar	Deokar	Deokar	Deokar	Deokar	Deokar	Deokar	Deokar
12.	SADAPHAL KOMAL BHASKAR	Komal	Komal	Ab	Komal	Komal	Komal	Ab	Ab	Komal	Komal
13.	NIKUMBH SHUBHANGI SUNIL	Nikumb	Nikumb	Ab	Nikumb	Nikumb	Nikumb	Nikumb	Nikumb	Ab	Nikumb
14.	PATHAN SIMRAN AKIL	Pathan	Pathan	Pathan	Pathan	Pathan	Ab	Pathan	Pathan	Pathan	Ab
15.	JAIN KAJAL MAHAVIR	Jain	Jain	Jain	Jain	Ab	Jain	Jain	Ab	Jain	Jain

Sr. No.	Name of the Student	12/08/19	13/08	14/08	17/08	20/08	22/08	24/08	26/08	28/08	31/08/19
16.	WARKAR SAVITA JAYRAM	Warkar	Warkar	Warkar	Warkar	Warkar	Warkar	Warkar	Warkar	Warkar	Warkar
17.	JADHAV BHAGYASHRI SURESH	Jadhav	Jadhav	Jadhav	Jadhav	Jadhav	Jadhav	Jadhav	Jadhav	Jadhav	Jadhav
18.	MAGAR VAISHNAVI RAMESH	M.V.R	M.V.R	Ab	M.V.R	M.V.R	Ab	M.V.R	M.V.R	M.V.R	M.V.R
19.	CHINKE RUTVIKA KAILAS	Chinke	Chinke	Chinke	Chinke	Chinke	Chinke	Chinke	Chinke	Chinke	Chinke
20.	GAGARE KOMAL BANDU	Gagare	Ab	AB	Gagare	Gagare	Gagare	Ab	Gagare	Gagare	Gagare
21.	TANAPURE GITA DNYANESHWAR	Tanpure	Tanpure	Tanpure	Ab	Tanpure	Tanpure	Tanpure	Tanpure	Tanpure	Tanpure
22.	KARDILE VAISHNAVI MAHESH	Ab	Kardile	Ab	Kardile	Kardile	Ab	Kardile	Kardile	Kardile	Kardile
23.	SABALE PRATIKSHYA BAPUSAHEB	S.pur	S.pur	S.pur	Ab	Ab	S.pur	S.pur	S.pur	S.pur	Ab.


Course Co-ordinator


Head
Department of Botany
K. J. Somaiya College, Kopergaon


Principal
K. J. Somaiya College
Kopergaon



Kopergaon Taluka Education Society's
K. J. Somaiya College of Arts, Commerce and Science, Kopergaon.

Department of Botany




Important Notice

All Students participated in short term course i.e. "Fruit Processing" are hereby inform that their exam on **Fruit Processing** is conducted on 03/07/2019

After successfully passing of an exam certificate will be provided to pass students.

Note-

- Attendance will compulsory.
- Exam is of 20 marks.
- Certificate will be given after qualifying the exam.


Course Co-ordinator


Head

Department of Botany
Head
Department of Botany
K. J. Somaiya College, Kopergaon



Kopergaon Taluka Education Society's
K.J. Somaiya College of Arts, Commerce & Science, Kopergaon- 423 601
Department of Botany

INTERNAL EXAMINATION ON FRUIT PROCESSING

TIME: 1 Hrs.

MAX MARKS: 20

Name of the student-.....

Class-

Que I. Choose the correct answer

Marks-20

1. Causative spoilage organisms of dried fruits and vegetables are

- a. Mould
- b. Yeast
- c. Bacteria
- d. All of them

2. Potassium Sorbate in fruits and vegetable preservation is most effective against

- a. Yeast
- b. Mould
- c. Mould & yeast
- d. Bacteria

3. Fruit flavour is complex of

- a. Taste and colour
- b. Taste and appearance
- c. Taste and aroma
- d. All of above

4. Plant hormone that plays a key role in the ripening and senescence of fruits and vegetables is

- a. Papain
- b. Auxins
- c. Ethylene
- d. None of the above

5. Storage life of fruits and vegetables is extended by keeping them in an atmosphere

- a. High in CO₂ & low in oxygen
- b. High in oxygen & low in CO₂
- c. At low temperature
- d. At high relative humidity

6. Organic acid as preservative are particularly effective against

- | | | | |
|-----------------|--------------|--------------|--------------|
| a. Putrefaction | b. Rancidity | c. Autolysis | d. Lipolysis |
|-----------------|--------------|--------------|--------------|

7. Potassium Sorbate in fruits and vegetable preservation is most effective against
- e. Yeast
 - f. Mould
 - g. Mould & yeast
 - h. Bacteria
8. Principle method to dehydrate coffee beans extract
- a. Tunnel drying
 - b. Drum drying
 - c. Spray drying
 - d. None of above
9. Ripening of fruit requires
- a. Hormone
 - b. Enzymes
 - c. CO₂
 - d. Oxygen
10. Main objective of vegetable blanching is
- a. Inactivation of bacteria
 - b. Inactivation of enzymes
 - c. Fixation of color
 - d. Removal of tissue gas


Head
Department of Botany
K. J. Somaiya College, Kopergaon

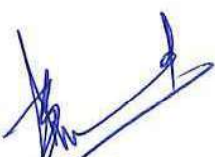

Principal
K.J. Somaiya College
Kopergaon

Kopargaoon Taluka Education Society's
K.J. Somaiya College of Arts, Commerce & Science, Kopargaoon- 423 601
Department of Botany

Short term course on "Fruit Processing" **Academic Year- 2019-20**

STUDENT MARK LIST

Sr. No.	Name of the Student	Marks out 20
1.	Gambhire Snehal Arun	15
2.	Jadhav Kaveri Sunil	17
3.	Chaudhari Pragati Bhausaheb	18
4.	Kasar Ashwini Sunil	17
5.	Limbhure Kalyani Maruti	18
6.	Kadam Vaishnavi Vilasrao	19
7.	More Ishwari Chandrakant	17
8.	Narode Arti Gorakshyanath	19
9.	Arote Mayuri Madhukar	18
10.	Upadhye Shravani Vilas	19
11.	Deokar Shraddha Dinkar	19
12.	Sadaphal Komal Bhaskar	20
13.	Nikumbh Shubhangi Sunil	20
14.	Pathan Simran Akil	19
15.	Jain Kajal Mahavir	19
16.	Warkar Savita Jayram	19
17.	Jadhav Bhagyashri Suresh	18
18.	Magar Vaishnavi Ramesh	18
19.	Chinke Rutvika Kailas	17
20.	Gagare Komal Bandu	19
21.	Tanapure Gita Dnyaneshwar	18
22.	Kardile Vaishnavi Mahesh	18
23.	Sabale Pratikshya Bapusaheb	18


Head
Department of Botany
K. J. Somaiya College, Kopargaoon


Principal
K.J. Somaiya College
Kopargaoon



Kopargaon Taluka Education Society's

K. J. Somaiya College of Arts, Commerce & Science,
Mohanirajnagar, Kopargaon, Dist: Ahmednagar.

Certificate Course in Fruit Processing

Report on completion of course



Department of Botany has been successfully completed the Course on Fruit Processing in duration of 30 days. In this said course 23 students has been admitted from the classes of FY BSc, SY BSc & TY BSc having a Botany subject.

The main objective behind the course is to develop the ability of self employability in our students to enhance their production skill, marketing skill & the knowledge of commercial value of Fruits.

Course Outcomes-

1. Students understand the principle of fruit processing technology.
2. They understand quality and availability of fruits in the market.
3. The practicals are implemented to understand the concepts and types of Preservation methods. It would help in the development of practical skills of the students.
4. To inspire students to take fruit processing technology as a small-scale industry.
5. Understand the benefits and economics of fruit processing industry.
6. Develop interdisciplinary approach of the subject.

Date-04/09/2019

Course Co-ordinator

Head

Department of Botany

Head

Department of Botany

K. J. Somaiya College, Kopargaon



Kopargaon Taluka Education Society's
K. J. Somaiya College of Arts, Commerce and Science, Kopargaon.

Department of Botany




Important Notice


All *F.Y.B.Sc /S.Y.B.Sc & T.Y.B.Sc. (Botany)* Students are hereby inform that their short term course on **Fruit Processing** in this academic year **2020/21** is scheduled from **04/05/20**.. Course will be conducted by Department of Botany on online mode. For such a course admission form will be available at your respective class whatsapp group as a Google form.

Last date for feeling Google form is **01/05/2020**

Note-

- Admission form link available at your whatsapp group.
- Certificate will be created on online mode after completion of course.


Course Co-ordinator


Head
Department of Botany
Head
Department of Botany
K. J. Somaiya College, Kopargaon

**Kopargaon Taluka Education Society's
K.J. Somaiya College of Arts, Commerce & Science, Kopargaon- 423 601
Department of Botany**


Short term course on "Fruit Processing" Academic Year- 2020/21

STUDENT ENROLMENT LIST

Sr. No.	Name of the Student	Signature
1.	Sarode Jayshri Changdev	
2.	Sonawane Priya Rohidas	
3.	Hon Jagruti Manraj	
4.	Chandanshiv Arti Sahebrao	
5.	Kurkute Sayali Dattatray	
6.	Vikhe Divya Dnyaneshwar	
7.	Mhalaskar Anita Vijay	
8.	Pawar Shubhangi Anil	
9.	Kolse Pooja Sunil	
10.	Kajale Pallavi Sitaram	
11.	Chavan Pooja Shivaji	
12.	Pachore Punam Sharad	
13.	Pingle Sakshi Ratnakar	
14.	Raktate Pratiksha Nandkumar	
15.	Sanap Tejasvini Vilas	
16.	Dighe Minakshi Sambhaji	
17.	Kekan Shital Rajendra	
18.	Hon Shivani Nilesh	
19.	Chaskar Ankita Balu	
20.	Girame Ankita Rajesh	
21.	Pangavhane Gayatri Bhausaheb	
22.	Dalkari Sakshi Krishna	
23.	Petkar Priti Anil	
24.	Pagare Pallavi Hemant	
25.	Najgad Pranavi Gorkshnath	
26.	Bibe Jayshri Popat	

27.	Bornare Priti Dattatray	
28.	Borhade Gitanjali Sanjay	
29.	Raktate Komal Babasaheb	
30.	Ghumare Nikita Dattatray	
31.	Shendge Rupali Balasaheb	




Head
 Department of Botany
 K. J. Somaiya College, Kopergaon


Principal
 K. J. Somaiya College
 Kopergaon

Kopargaon Taluka Education Society's
K.J. Somaiya College of Arts, Commerce & Science, Kopargaon- 423 601
Department of Botany

Short term course on "Fruit Processing"

Academic Year- 2020-21

STUDENT ATTENDANCE

Sr. No.	Name of the Student	04/05/20	05/05	06/05	08/05	11/05	13/05	14/05	18/05	19/05	22/5/20
1.	Sarode Jayshri Changdev	P	P	P	P	P	A	P	P	A	P
2.	Sonawane Priya Rohidas	P	P	A	P	P	A	P	P	P	A
3.	Hon Jagruti Manraj	A	P	P	P	P	P	A	P	P	P
4.	Chandanshiv Arti Sahebrao	P	A	P	P	P	A	A	P	P	P
5.	Kurkute Sayali Dattatray	A	P	P	A	P	P	P	P	P	P
6.	Vikhe Divya Dnyaneshwar	P	P	A	P	P	P	A	A	P	P
7.	Mhalaskar Anita Vijay	P	P	P	A	P	P	P	A	P	A
8.	Pawar Shubhangi Anil	P	P	A	P	P	P	P	P	P	A
9.	Kolse Pooja Sunil	P	A	P	P	P	P	P	P	P	P
10.	Kajale Pallavi Sitaram	P	P	P	P	A	A	P	P	P	P
11.	Chavan Pooja Shivaji	P	P	A	P	P	P	P	P	P	P
12.	Pachore Punam Sharad	P	P	A	A	P	P	P	P	P	P
13.	Pingle Sakshi Ratnakar	P	P	P	P	A	P	P	A	P	P
14.	Raktate Pratiksha Nandkumar	P	P	P	P	P	P	P	A	P	P
15.	Sanap Tejasvini Vilas	P	P	P	P	A	A	P	P	P	P

Sr. No.	Name of the Student	04/05	05/05	06/05	08/05	11/05	13/05	14/05	18/05	19/05	22/05/20
16.	Dighe Minakshi Sambhaji	P	P	P	P	P	A	A	P	P	P
17.	Kekan Shital Rajendra	P	P	P	P	P	P	P	P	A	A
18.	Hon Shivani Nilesh	A	P	P	P	P	P	P	P	A	P
19.	Chaskar Ankita Balu	P	P	P	P	P	P	P	P	P	P
20.	Girame Ankita Rajesh	A	P	A	P	P	P	P	P	P	P
21.	Pangavhane Gayatri Bhausaheb	P	P	P	P	P	P	P	P	P	P
22.	Dalkari Sakshi Krishna	P	P	A	A	P	P	P	P	P	A
23.	Petkar Priti Anil	P	A	P	P	P	P	P	P	P	P
24.	Pagare Pallavi Hemant	P	P	P	P	A	P	P	P	P	P
25.	Bornare Priti Dattatray	A	P	P	P	A	P	P	P	P	A
26.	Borhade Gitanjali Sanjay	P	P	P	P	P	P	P	A	P	P
27.	Raktate Komal Babasaheb	P	P	P	P	P	P	P	P	P	P
28.	Ghumare Nikita Dattatray	P	A	P	P	P	P	P	P	P	P
29.	Shendge Rupali Balasaheb	P	P	P	A	A	P	P	P	P	P
30.	Bornare Priti Dattatray	P	P	P	P	P	A	P	P	P	P
31.	Borhade Gitanjali Sanjay	A	A	P	P	P	P	P	P	P	A

R.S. Dhant

Course Co-ordinator

[Signature]
Head

Department of Botany
K. J. Somaiya College, Kopergaon

[Signature]
Principal
K.J. Somaiya College
Kopergaon



Kopergaon Taluka Education Society's
K. J. Somaiya College of Arts, Commerce and Science, Kopergaon.



Department of Botany


Important Notice

All Students participated in short term course i.e. "Fruit Processing" are hereby inform that their exam on **Fruit Processing** is conducted on Google form dated 26/05/2020

After successfully passing of an exam certificate will be provided to pass students.

Note-

- Attendance will compulsory.
- Exam is of 20 marks.
- Certificate will be generated after qualifying an exam.


Course Co-ordinator


Head

Department of Botany
Head
Department of Botany
K. J. Somaiya College, Kopergaon



**Kopergaon Taluka Education Society's
K.J. Somaiya College of Arts, Commerce & Science, Kopergaon- 423 601
Department of Botany**

INTERNAL EXAMINATION ON FRUIT PROCESSING

TIME: 1 Hrs.

MAX MARKS: 20

Name of the student-.....


Class-


Que I. Choose the correct answer

Marks-20

1. Principle method to dehydrate coffee beans extract
 - a. Tunnel drying
 - b. Drum drying
 - c. Spray drying
 - d. None of above
2. Ripening of fruit requires
 - a. Hormone
 - b. Enzymes
 - c. CO₂
 - d. Oxygen
3. Main objective of vegetable blanching is
 - a. Inactivation of bacteria
 - b. Inactivation of enzymes
 - c. Fixation of color
 - d. Removal of tissue gas
4. Causative spoilage organisms of dried fruits and vegetables are
 - a. Mould
 - b. Yeast
 - c. Bacteria
 - d. All of them
5. Fermentation involved in mango pickle production is
 - a. Butyric acid
 - b. Lactic acid
 - c. Acetic acid
 - d. Alcoholic
6. Potassium Sorbate in fruits and vegetable preservation is most effective against
 - a. Yeast
 - b. Mould
 - c. Mould & yeast
 - d. Bacteria

7. Organic acid as preservative are particularly effective against
- Putrefaction
 - Rancidity
 - Autolysis
 - Lipolysis
8. Storage life of fruits and vegetables is extended by keeping them in an atmosphere
- High in CO₂ & low in oxygen
 - High in oxygen & low in CO₂
 - At low temperature
 - At high relative humidity
9. Fruit flavour is complex of
- Taste and color
 - Taste and appearance
 - Taste and aroma
 - All of above
10. Plant hormone that plays a key role in the ripening and senescence of fruits and vegetables is
- Papain
 - Auxins
 - Ethylene
 - None of the above


Head
Department of Botany
K. J. Somaiya College, Kopergaon


Principal
K.J.Somaiya College
Kopergaon

**Kopargaon Taluka Education Society's
K.J. Somaiya College of Arts, Commerce & Science, Kopargaon- 423 601
Department of Botany**

Short term course on "Fruit Processing"


Academic Year- 2020-21

STUDENT MARK LIST



Sr. No.	Name of the Student	Marks out 20
1.	Sarode Jayshri Changdev	15
2.	Sonawane Priya Rohidas	17
3.	Hon Jagruti Manraj	18
4.	Chandanshiv Arti Sahebrao	17
5.	Kurkute Sayali Dattatray	18
6.	Vikhe Divya Dnyaneshwar	19
7.	Mhalaskar Anita Vijay	17
8.	Pawar Shubhangi Anil	19
9.	Kolse Pooja Sunil	18
10.	Kajale Pallavi Sitaram	19
11.	Chavan Pooja Shivaji	19
12.	Pachore Punam Sharad	20
13.	Pingle Sakshi Ratnakar	20
14.	Raktate Pratiksha Nandkumar	19
15.	Sanap Tejasvini Vilas	19
16.	Dighe Minakshi Sambhaji	19
17.	Kekan Shital Rajendra	18
18.	Hon Shivani Nilesh	18
19.	Chaskar Ankita Balu	17
20.	Girame Ankita Rajesh	19
21.	Pangavhane Gayatri Bhausaheb	18
22.	Dalkari Sakshi Krishna	18
23.	Petkar Priti Anil	18
24.	Pagare Pallavi Hemant	18

25.	Bornare Priti Dattatray	18
26.	Borhade Gitanjali Sanjay	18
27.	Raktate Komal Babasaheb	19
28.	Ghumare Nikita Dattatray	20
29.	Shendge Rupali Balasaheb	20
30.	Bornare Priti Dattatray	19
31.	Borhade Gitanjali Sanjay	18


Head
Department of Botany
K. J. Somaiya College, Kopargaon


Principal
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Kopargaon



Kopargaon Taluka Education Society's

K. J. Somaiya College of Arts, Commerce & Science,
Mohanirajnagar, Kopargaon, Dist: Ahmednagar.



Certificate Course in Fruit Processing

Report on completion of course

Department of Botany has been successfully completed the Course on Fruit Processing in duration of 30 days. In this said course 31 students has been admitted from the classes of FY BSc, SY BSc & TY BSc having a Botany subject.


The main objective behind the course is to develop the ability of self employability in our students to enhance their production skill, marketing skill & the knowledge of commercial value of Fruits.

Course Outcomes-

1. Students understand the principle of fruit processing technology.
2. They understand quality and availability of fruits in the market.
3. The practicals are implemented to understand the concepts and types of Preservation methods. It would help in the development of practical skills of the students.
4. To inspire students to take fruit processing technology as a small-scale industry.
5. Understand the benefits and economics of fruit processing industry.
6. Develop interdisciplinary approach of the subject.

Date-26/05/2020


Course Co-ordinator


Head
Department of Botany
Head
Department of Botany
K. J. Somaiya College, Kopargaon


Principal
K. J. Somaiya College
Kopargaon



Kopergaon Taluka Education Society's

K. J. Somaiya College of Arts, Commerce and Science, Kopergaon.

Department of Botany



Important Notice

All *F.Y.B.Sc / S.Y.B.Sc & T.Y.BSc. (Botany)* Students are hereby inform that their short term course on "Fruit Processing" in this academic year 2021/22 is scheduled from 01/09/2021 Course will be conducted at the Department of Botany. For such a course admission form will be available at the Department of Botany

Last date for feeling admission form is 07/09/2021.

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Note-

- Limited seats.
- Admission form available at Department of Botany.
- Certificate will be given after successfully completion of course.

R.S. Dhara

Course Co-ordinator

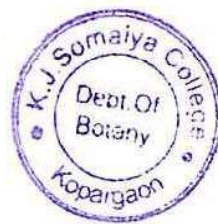
[Signature]
Head

Department of Botany

Head

Department of Botany
K. J. Somaiya College, Kopergaon

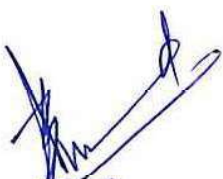
Kopargaoon Taluka Education Society's
K.J. Somaiya College of Arts, Commerce & Science, Kopargaoon- 423 601
Department of Botany
SHORT TERM COURSE ON FRUIT PROCESSING
Academic Year- 2021/22



STUDENT ENROLLMENT LIST

Sr. No.	Name of the Student	Signature
1.	Chikane Kalyani Sanjay	
2.	Kolhe Priti Ganesh	
3.	Hengade Shital Prakash	
4.	Rahane Komal Kisan	Komal
5.	Kadam Rutuja Vijay	
6.	Hon Rutuja Dharmnath	Ypd.
7.	Pawar Nikita Dadasaheb	Muuu
8.	Pawar Pratidnya Laxman	P.P.
9.	Dange Kanchan Kailas	grrr,
10.	Kudale Khushi Anand	AKK
11.	Bondkhal Priyanka Machhindra	mmu
12.	Kadam Samruddhi Suresh	Samruddhi
13.	Shingade Shrutika Ravindra	Srn,
14.	Bornare Priti Dattatray	Prm.
15.	Khalkar Anita Shrihari	lv.
16.	Gavhane Akshada Dattatray	G.A.
17.	Darekar Komal Navnath	Edm.
18.	Honde Puja Valmik	Puja
19.	Chaskar Shital Navanath	
20.	Pawar Pratibha Santosh	el.
21.	Hole Akanksha Uday	Hole
22.	Jeughale Rupali Nanasaheb	Puuu.
23.	Gore Samiksha Dilip	Gami
24.	Chavan Pratiksha Rajendra	all
25.	Jadhav Komal Sitaram	leee.

26.	Ladwanshi Prerana Jayesh	<u>Prerana</u>
27.	Shaikh Ayesha Wasim	<u>Shaikh</u>
28.	Wani Janki Rajendra	<u>Wani-J.</u>
29.	Jagtap Poonam Mahadeo	<u>Jagtap</u>
30.	Rokade Sonalika Bhimrao	<u>Rokade</u>
31.	Kolhe Akanksha Sunil	<u>Kolhe</u>
32.	Dushing Komal Sanjay	<u>D. Komal</u>
33.	Vahadane Dipali Babasaheb	<u>Dipali</u>
34.	Gawali Trupti Anil	<u>Trupti</u>


Head
 Department of Botany
 K. J. Somaiya College, Kopergaon


Principal
 K.J. Somaiya College
 Kopergaon

Kopargaon Taluka Education Society's
K.J. Somaiya College of Arts, Commerce & Science, Kopargaon- 423 601
Department of Botany



SHORT TERM COURSE ON FRUIT PROCESSING

Class-S.Y.B.Sc.&T.Y.B.Sc.

Academic Year-2021/22

STUDENT ATTENDANCE

Sr. No.	Name of the Student	07/09/21	08/09/21	09/09/21	13/09/21	14/09/21	19/09	21/09/21	22/09/21	23/09	24/09/21
1.	Chikane Kalyani Sanjay	Priti	Priti	Priti	Priti	Priti	Priti	Priti	Priti	Priti	Priti
2.	Kolhe Priti Ganesh	Don	Don	Don	Don	Ab	Don	Don	Ab	Don	Don
3.	Hengade Shital Prakash	Hus	Hus	Hus	Hus	Hus	Hus	Hus	Ab	Ab	Hus
4.	Rahane Komal Kisan	Komal	Komal	Komal	Komal	Ab	Komal	Komal	Komal	Komal	Komal
5.	Kadam Rutuja Vijay	Rutuja	Rutuja	Rutuja	Rutuja	Rutuja	Rutuja	Rutuja	Rutuja	Rutuja	Rutuja
6.	Hon Rutuja Dharmnath	Hrd	Hrd	Hrd	Hrd	Hrd	Hrd	Hrd	Hrd	Hrd	Ab
7.	Pawar Nikita Dadasaheb	Mee	Mee	Mee	Mee	Mee	Mee	Ab	Mee	Mee	Mee
8.	Pawar Pratidnya Laxman	P.P.	P.P.	P.P.	P.P.	P.P.	P.P.	P.P.	P.P.	P.P.	Ab
9.	Dange Kanchan Kailas	Qirca	Qirca	Qirca	Qirca	Qirca	Qirca	Qirca	Qirca	Qirca	Qirca
10.	Kudale Khushi Anand	AKK	AKK	AKK	AKK	AKK	AKK	AKK	AKK	AKK	AKK
11.	Bondkhal Priyanka Machhindra	Ab	Pmuc	Pmuc	Pmuc	Pmuc	Pmuc	Pmuc	Pmuc	Pmuc	Pmuc
12.	Kadam Samruddhi Suresh	Samrudi	Samrudi	Samrudi	Samrudi	Samrudi	Samrudi	Samrudi	Samrudi	Samrudi	Samrudi
13.	Shingade Shrutika Ravindra	Shm	Shm	Ab	Shm	Shm	Shm	Shm	Shm	Shm	Shm
14.	Bornare Priti Dattatray	Pmuc	Pmuc	Pmuc	Pmuc	Ab	Pmuc	Pmuc	Pmuc	Pmuc	Pmuc
15.	Khalkar Anita Shrihari	Don	Don	Don	Don	Don	Don	Ab	Don	Don	Don

Sr. No.	Name of the Student	07/09/21	08/09	09/09	13/09	14/09	17/09	21/09	22/09	23/09/21	24/09/21
16.	Gavhane Akshada Dattatray	G.A.	G.A.	G.A.	Ab	Ab	G.A.	G.A.	Ab	G.A.	G.A.
17.	Darekar Komal Navnath	G.A.	G.A.	G.A.	Ab	Ab	G.A.	G.A.	Ab	G.A.	G.A.
18.	Honde Puja Valmik	Puja	Puja	Puja	Ab	Ab	Puja	Puja	Puja	Ab	Ab
19.	Chaskar Shital Navanath	Shital	Shital	Shital	Ab	Ab	Shital	Shital	Shital	Ab	Ab
20.	Pawar Pratibha Santosh	Pratibha	Pratibha	Pratibha	Ab	Ab	Pratibha	Pratibha	Pratibha	Ab	Ab
21.	Hole Akanksha Uday	Akanksha	Akanksha	Akanksha	Ab	Ab	Akanksha	Akanksha	Akanksha	Ab	Ab
22.	Jeughale Rupali Nanasaheb	Rupali	Rupali	Rupali	Ab	Ab	Rupali	Rupali	Rupali	Ab	Ab
23.	Gore Samiksha Dilip	Samiksha	Samiksha	Samiksha	Ab	Ab	Samiksha	Samiksha	Samiksha	Ab	Ab
24.	Chavan Pratiksha Rajendra	Pratiksha	Pratiksha	Pratiksha	Ab	Ab	Pratiksha	Pratiksha	Pratiksha	Ab	Ab
25.	Jadhav Komal Sitaram	Komal	Komal	Komal	Ab	Ab	Komal	Komal	Komal	Ab	Ab
26.	Ladwanshi Prerana Jayesh	Prerana	Prerana	Prerana	Ab	Ab	Prerana	Prerana	Prerana	Ab	Ab
27.	Shaikh Ayesha Wasim	Ayesha	Ayesha	Ayesha	Ab	Ab	Ayesha	Ayesha	Ayesha	Ab	Ab
28.	Wani Janki Rajendra	Janki	Janki	Janki	Ab	Ab	Janki	Janki	Janki	Ab	Ab
29.	Jagatap Poonam Mahadeo	Poonam	Poonam	Poonam	Ab	Ab	Poonam	Poonam	Poonam	Ab	Ab
30.	Rokade Sonalika Bhimrao	Sonalika	Sonalika	Sonalika	Ab	Ab	Sonalika	Sonalika	Sonalika	Ab	Ab
31.	Kolhe Akanksha Sunil	Akanksha	Akanksha	Akanksha	Ab	Ab	Akanksha	Akanksha	Akanksha	Ab	Ab
32.	Dushing Komal Sanjay	Komal	Komal	Komal	Ab	Ab	Komal	Komal	Komal	Ab	Ab
33.	Vahadane Dipali Babasaheb	Dipali	Dipali	Dipali	Ab	Ab	Dipali	Dipali	Dipali	Ab	Ab
34.	Gawali Trupti Anil	Trupti	Trupti	Trupti	Ab	Ab	Trupti	Trupti	Trupti	Ab	Ab

Head

Department of Botany
K. J. Somaiya College, Kopergaon

Principal

K. J. Somaiya College
Kopergaon



Kopargaon Taluka Education Society's
K. J. Somaiya College of Arts, Commerce and Science, Kopargaon.



Department of Botany

Important Notice


All Students participated in short term course i.e. “**Fruit Processing**” are hereby inform that their exam on “**Fruit Processing**” is conducted on 04/09/2022

After successfully passing of an exam certificate will be provided to pass students.

Note-

- Attendance is compulsory.
- Exam is of 20 marks.
- Certificate will be given after qualifying the exam.


Course Co-ordinator


Head
Department of Botany
Head
Department of Botany
K. J. Somaiya College, Kopargaon



**Kopergaon Taluka Education Society's
K.J. Somaiya College of Arts, Commerce & Science, Kopergaon- 423 601
Department of Botany**

INTERNAL EXAMINATION ON FRUIT PROCESSING

TIME: 1 Hrs.

MAX MARKS: 20

Name of the student-.....

Class-

Q.1) Answer any 2 questions?

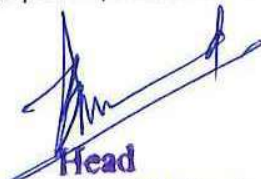
Marks-10

- a) What changes are observed in fruits and vegetables during ripening?
- b) Why are preservative used? Which preservatives are permitted in ready to serve fruit drink?
- c) What are essential oils? Give examples and state their uses.
- d) Describe any four methods used for grading fruits and vegetables

Que 2. Choose the correct answer

Marks-10

1. Principle method to dehydrate coffee beans extract
 - a. Tunnel drying
 - b. Drum drying
 - c. Spray drying
 - d. None of above
2. Ripening of fruit requires
 - a. Hormone
 - b. Enzymes
 - c. CO₂
 - d. Oxygen
3. Main objective of vegetable blanching is
 - a. Inactivation of bacteria
 - b. Inactivation of enzymes
 - c. Fixation of color
 - d. Removal of tissue gas
4. Causative spoilage organisms of dried fruits and vegetables are
 - a. Mould
 - b. Yeast
 - c. Bacteria
 - d. All of them
5. Fermentation involved in mango pickle production is
 - a. Butyric acid
 - b. Lactic acid
 - c. Acetic acid
 - d. Alcoholic


Head

**Department of Botany
K. J. Somaiya College, Kopergaon**

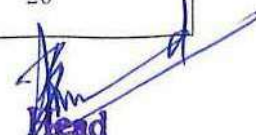

Principal
K.J. Somaiya College
Kopergaon

Kopargaon Taluka Education Society's
K.J. Somaiya College of Arts, Commerce & Science, Kopargaon- 423 601
Department of Botany
SHORT TERM COURSE ON FRUIT PROCESSING
Academic Year- 2021/22

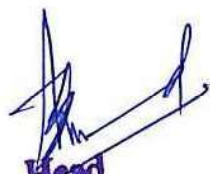


STUDENT MARK LIST

Sr. No.	Name of the Student	Marks out of 20
1.	Chikane Kalyani Sanjay	18
2.	Kolhe Priti Ganesh	19
3.	Hengade Shital Prakash	18
4.	Rahane Komal Kisan	17
5.	Kadam Rutuja Vijay	16
6.	Hon Rutuja Dharmnath	15
7.	Pawar Nikita Dadasaheb	19
8.	Pawar Pratidnya Laxman	20
9.	Dange Kanchan Kailas	19
10.	Kudale Khushi Anand	18
11.	Bondkhal Priyanka Machhindra	19
12.	Kadam Samruddhi Suresh	18
13.	Shingade Shrutika Ravindra	19
14.	Bornare Priti Dattatray	20
15.	Khalkar Anita Shrihari	18
16.	Gavhane Akshada Dattatray	19
17.	Darekar Komal Navnath	19
18.	Honde Puja Valmik	20
19.	Chaskar Shital Navanath	19
20.	Pawar Pratibha Santosh	18
21.	Hole Akanksha Uday	19
22.	Jeughale Rupali Nanasaheb	19
23.	Gore Samiksha Dilip	18
24.	Chavan Pratiksha Rajendra	19
25.	Jadhav Komal Sitaram	20


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26.	<i>Ladwanshi Prerana Jayesh</i>	19
27.	<i>Shaikh Ayesha Wasim</i>	18
28.	<i>Wani Janki Rajendra</i>	18
29.	<i>Jagatap Poonam Mahadeo</i>	17
30.	<i>Rokade Sonalika Bhimrao</i>	16
31.	<i>Kolhe Akanksha Sunil</i>	16
32.	<i>Dushing Komal Sanjay</i>	15
33.	<i>Vahadane Dipali Babasaheb</i>	16
34.	<i>Gawali Trupti Anil</i>	16


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Kopargaon Taluka Education Society's

K. J. Somaiya College of Arts, Commerce & Science,
Mohanirajnagar, Kopargaon, Dist: Ahmednagar.



Certificate Course in Fruit Processing

Report on completion of course

Department of Botany has been successfully completed the Course on Fruit Processing in duration of 30 days. In this said course 34 students has been admitted from the classes of FY BSc, SY BSc & TY BSc having a Botany subject.


The main objective behind the course is to develop the ability of self employability in our students to enhance their production skill, marketing skill & the knowledge of commercial value of Fruits.

Course Outcomes-

1. Students understand the principle of fruit processing technology.
2. They understand quality and availability of fruits in the market.
3. The practicals are implemented to understand the concepts and types of Preservation methods. It would help in the development of practical skills of the students.
4. To inspire students to take fruit processing technology as a small-scale industry.
5. Understand the benefits and economics of fruit processing industry.
6. Develop interdisciplinary approach of the subject.

Date-05/09/2022


Course Co-ordinator


Head
Department of Botany
Head
Department of Botany
K. J. Somaiya College, Kopargaon


Principal
K. J. Somaiya College
Kopargaon

2022-23



Kopergaon Taluka Education Society's

K. J. Somaiya College of Arts, Commerce and Science, Kopergaon.

Department of Botany

Important Notice

All *F.Y.B.Sc /S.Y.B.Sc & T.Y.BSc. (Botany)* Students are hereby inform that their short term course on "Fruit Processing" in this academic year 2022/23 is scheduled from ~~12/08/22~~ Course will be conducted at the Department of Botany. For such a course admission form will be available at the Department of Botany


Last date for feeling admission form is.....29/08/2022

Note-

- Admission form available at Department of Botany.
- Certificate will be given after successfully completion of course.


Course Co-ordinator




Head
Department of Botany
Head
Department of Botany
K. J. Somaiya College, Kopergaon

Kopargaon Taluka Education Society's
K.J. Somaiya College of Arts, Commerce & Science, Kopargaon- 423 601
Department of Botany

SHORT TERM COURSE ON FRUIT PROCESSING
Academic Year- 2022/23

STUDENT ENROLLMENT LIST



Sr. No.	Name of the Student	Signature
1.	Kharat Aarti Sudhakar	
2.	Badhe Shraddha Sakahari	
3.	Dighe Suvarna Chandrkant	
4.	Pachore Jyoti Babasaheb	
5.	Gunjal Pranjal Anil	
6.	Kangare Akanksha Rajendra	
7.	Thanage Pranjali Vijay	
8.	Kharde Komal Suresh	
9.	Turkane Shrutika Ramesh	
10.	Gaikwad Ashwini Balu	
11.	Gite Savita Dashrath	
12.	Anarthe Vaidehi Atmaram	
13.	Navale Rutuja Prakash	
14.	Gayke Dipali Govind	
15.	Shete Payal Sharad	
16.	Mahale Arati Sanjay	
17.	Kokate Sayali Madhukar	
18.	Jawale Bhakti Shamrao	
19.	Jawale Rutuja Arjun	
20.	Aher Snehal Ashok	
21.	Thombare Akshada Hemraj	
22.	Khalkar Vaishnav Balasaheb	
23.	Kolge Kishori Bhausahab	
24.	Kalwaghe Sejal Sudhir	
25.	Jagdale Sakshi Ganesh	

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K.J. Somaiya College of Arts, Commerce & Science, Kopergaon- 423 601

Department of Botany

SHORT TERM COURSE ON FRUIT PROCESSING

Class-S.Y.B.Sc.&T.Y.B.Sc.

Academic Year-2022/23

STUDENT ATTENDANCE

[illegible]

Sr. No.	Name of the Student	12/08	13/08	16/08	20/08	21/08	23/08	26/08	27/08	28/08	30/8/22
16.	Mahale Arati Sanjay	HE/08	HE/08	HE/08	HE/08	HE/08	HE/08	AB	HE/08	HE/08	HE/08
17.	Kokate Sayali Madhukar	Kokate	Kokate	Kokate	Kokate	Kokate	Kokate	Kokate	AB	Kokate	Kokate
18.	Jawale Bhakti Shamrao	Lawale	Lawale	Lawale	AB	Lawale	Lawale	Lawale	Lawale	Lawale	Lawale
19.	Jawale Rutuja Arjun	Lawale	Lawale	Lawale	Lawale	Lawale	Lawale	Lawale	Lawale	Lawale	Lawale
20.	Aher Snehal Ashok	Aher	Aher	Aher	Aher	AB	Aher	Aher	Aher	Aher	Aher
21.	Thombare Akshada Hemraj	Aher	Aher	Aher	Aher	Aher	Aher	Aher	Aher	Aher	Aher
22.	Khalkar Vaishnav Balasaheb	Lawale	Lawale	Lawale	Lawale	Lawale	Lawale	Lawale	Lawale	AB	Lawale
23.	Kolge Kishori Bhausaheb	Lawale	Lawale	AB	Lawale	Lawale	Lawale	Lawale	Lawale	Lawale	Lawale
24.	Kalwaghe Sejal Sudhir	Lawale	Lawale	Lawale	Lawale	Lawale	AB	Lawale	Lawale	Lawale	Lawale
25.	Jagdale Sakshi Ganesh	Lawale	Lawale	Lawale	Lawale	Lawale	Lawale	Lawale	Lawale	Lawale	Lawale

R.S. Dharmaraj
Course Co-ordinator

[Signature]
Head
Department of Botany
K. J. Somaiya College, Kopergaon

[Signature]
Principal
K.J. Somaiya College
Kopergaon



Kopergaon Taluka Education Society's
K. J. Somaiya College of Arts, Commerce and Science, Kopergaon.

Department of Botany

Important Notice


All Students participated in short term course i.e. "Fruit Processing" are hereby inform that their exam on **Fruit Processing** is conducted on 29/09/2023

After successfully passing of an exam certificate will be provided to pass students.

Note-

- Attendance will compulsory.
- Exam is of 20 marks.
- Certificate will be given after qualifying the exam.


Course Co-ordinator


Head
Department of Botany
Head
Department of Botany
K. J. Somaiya College, Kopergaon



Kopergaon Taluka Education Society's
K.J. Somaiya College of Arts, Commerce & Science, Kopergaon- 423 601
Department of Botany

INTERNAL EXAMINATION ON FRUIT PROCESSING

TIME: 1 Hrs

MAX MARKS: 20

Name of the student-.....


Class-

Que I. Choose the correct answer (Any 10)

Marks 20

1. Principle method to dehydrate coffee beans extract
 - a. Tunnel drying
 - b. Drum drying
 - c. Spray drying
 - d. None of above
2. Ripening of fruit requires
 - a. Hormone
 - b. Enzymes
 - c. CO₂
 - d. Oxygen
3. Main objective of vegetable blanching is
 - a. Inactivation of bacteria
 - b. Inactivation of enzymes
 - c. Fixation of color
 - d. Removal of tissue gas
4. Causative spoilage organisms of dried fruits and vegetables are
 - a. Mould
 - b. Yeast
 - c. Bacteria
 - d. All of them
5. Fermentation involved in mango pickle production is
 - a. Butyric acid
 - b. Lactic acid
 - c. Acetic acid
 - d. Alcoholic
6. Potassium Sorbate in fruits and vegetable preservation is most effective against
 - a. Yeast
 - b. Mould
 - c. Mould & yeast
 - d. Bacteria
7. Organic acid as preservative are particularly effective against

- a. Putrefaction
 - b. Rancidity
 - c. Autolysis
 - d. Lipolysis
8. **Storage life of fruits and vegetables is extended by keeping them in an atmosphere**
- a. High in CO₂ & low in oxygen
 - b. High in oxygen & low in CO₂
 - c. At low temperature
 - d. At high relative humidity
9. **Fruit flavour is complex of**
- a. Taste and color
 - b. Taste and appearance
 - c. Taste and aroma
 - d. All of above
10. **Plant hormone that plays a key role in the ripening and senescence of fruits and vegetables is**
- a. Papain
 - b. Auxins
 - c. Ethylene
 - d. None of the above



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Kopargaoon Taluka Education Society's
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Department of Botany

SHORT TERM COURSE ON FRUIT PROCESSING
Academic Year- 2022/23

STUDENT MARK LIST

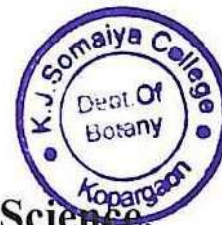


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16.	Mahale Arati Sanjay	19
17.	Kokate Sayali Madhukar	18
18.	Jawale Bhakti Shamrao	18
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Kopargaoon Taluka Education Society's



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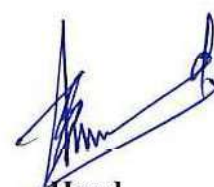
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Date- 30/09/2023 .


Course Co-ordinator


Head
Department of Botany
Head
Department of Botany
K. J. Somaiya College, Kopargaoon


Principal
K. J. Somaiya College
Kopargaoon



Kopergaon Taluka Education Society's

K.J. SOMAIYA COLLEGE OF ARTS, COMMERCE AND SCIENCE, KOPARGAON



Mohanirajnagar, Kopergaon, Dist. Ahmednagar - 423 601 (M.S.)

(Affiliated to Savitribai Phule Pune University, Pune, NAAC Re-Accredited 'A' Grade)
(An ISO 9001-2015 Certified Institute, Awarded as "Best College" by S.P.Pune University)

Certificate

This is to certify that Ms./ Mr. _____

has successfully completed the Certificate Course _____

_____ conducted by Department of Botany.

The said course was organised from _____ to _____


Head
Department of Botany
K.J. Somaiya College, Kopergaon

Co-Ordinator


Principal
K.J. Somaiya College
Kopergaon

Principal

Certificate