

MOU between Department of Food Science and Technology, Shivaji
University, Kolhapur
and College of Non-conventional courses for Women, CSIBER Kolhapur

This Memorandum of Understanding (hereinafter referred to as MoU) is made on this 4th day of ... October ... 2019 BETWEEN Department of Food Science and Technology, Shivaji University, KOLHAPUR (hereinafter referred to as "FIRST PARTY"), an institution of higher learning established and governed under Maharashtra Universities Act 1994, whose address is at Department of Food Science and Technology, Shivaji University, Vidyanagar Kolhapur 416004

AND

College of Non-conventional courses for Women, CSIBER Kolhapur
(Other Party) hereinafter referred to as "SECOND PARTY", an shivaji university affiliated college, whose address is CSIBER Campus, Shivaji University road ,Kolhapur 416004
Phone number 0231-2535405

WHEREAS

- A. Food Science and Technology, Shivaji University, Kolhapur is an established Department which strives to enhance and strengthen its academic programs through teaching, research and collaborative arrangements with academic institutions and industries.
- B. CSIBER Trust's, College of Non-conventional courses for Women is approved by Govt. of Maharashtra and affiliated to shivaji university ,Kolhapur. The college runs a three year degree course in Food Technology and Management and Post Graduate Dip in Nutrition and Dietetics.


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College of Non-Conventional
Vocational Courses of Shivaji
University

- C. The Parties are desirous of entering into this MoU to declare their respective intentions and to establish a basis of cooperation and collaboration between the Parties upon the terms as contained herein.

1. AREAS OF CO-OPERATION

The Parties agree to collaborate efforts in the areas of:

- a) Collaborative research and project work
- b) Collaborative consultancy services
- c) Joint organization of workshops, seminars, conference and training programmes on the topics of common interest.
- d) Use of Laboratory facility to students and staff.
- e) Any other areas of co-operation as agreed to by the Parties from time to time.

2. DURATION AND TERMINATION

This MoU shall remain in effect for FIVE (5) years from the effective date or until terminated by either party with thirty (30) days written notice.

This MoU may be extended for a further period as may be agreed in writing by the Parties.

3. FINANCIAL ARRANGEMENTS

This MoU shall not give rise to any financial obligation to Shivaji University unless the University authorities approve it.

This MoU shall not give rise to any financial obligation to CNCVCW unless the Management authorities approve it.


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4. **CONFIDENTIALITY**

Each Party shall undertake to observe the secrecy of confidential information received from or supplied to the other Party during the period of implementation of this MoU or other agreements made pursuant to this MoU.

5. **SETTLEMENT OF DISPUTES**

Any difference or dispute between the Parties concerning the interpretation and/or implementation and/or application of any of the provisions of this MoU shall first be settled amicably through mutual consultation and/or negotiations between the Parties.

In the event of non-resolution, reference shall be made to a mediator jointly appointed by the Parties who shall mediate the dispute or difference in question.

6. **NON CONTRACTUAL NATURE OF RELATIONSHIP**

The Parties acknowledge that this MoU does not in any way give rise to any right or permission to use or to be associated with each Party's intellectual property. Any and every outcome of joint project work or projects shall be intellectual property of the party which initiated the project and shall be treated as confidential.

7. **REVISION, VARIATION AND AMENDMENT**

Either Party may request in writing a revision, variation or amendment of this MoU.

Any such revision, variation or amendment agreed to by the Parties shall be in writing and shall form part of this MoU.

Such revision, variation or amendment shall come into force on such date as may be determined by the Parties.

Any revision, variation or amendment shall not prejudice the implementation of any project, activity or co-operation arising from or based on this MoU before or up to the date of such revision, variation or amendment.


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Chennai Institute of Management
Vocational Centre for Women
Kotturam

8. SUPERVENING EVENTS

- 8.1 Each Party reserves the right for reasons of national security, national interests, public order or public health to suspend temporarily, either in whole in part, the implementation of this MoU which suspension shall take effect immediately after notification has been given to the other Party.
- 8.2 Notwithstanding sub-clause 8.1, should any other event occur which hinders or restricts the implementation of this MoU, the Parties shall use their best endeavour to agree upon such action, as may be necessary and equitable, to remove the cause of such event.

9. NOTICES

Every notice, request or any other communication required or permitted to be given pursuant to this MoU shall be in writing and delivered personally or sent by registered or certified post or via air mail or via courier or facsimile or by e-mail (which shall be acknowledged by the other Party) to the Parties at their address and facsimile number as stated below:

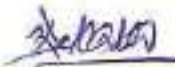
To :
Address : Registrar, Shivaji University , Kolhapur 0231-2609063

Attn to :
Address : Co-ordinator FST, Shivaji University, Kolhapur

Tel no. :

Attn to :
Address : Principal
CNCVCW, CSIBER, Kolhapur

Tel No. :


PRINCIPAL,
CNCVCW, CSIBER, Kolhapur
Vocational Education Department
Kolhapur


SIGNATORY ON BEHALF OF THE DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY, SHIVAJI UNIVERSITY, KOLHAPUR WITNESS WHEREOF, the undersigned, being duly authorized by their respective organizations, sign this MoU on the date as above written.

Signed by }
For and on behalf of }
Department of FST, }
Shivaji University Kolhapur]


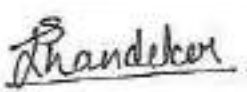

Registrar,
Shivaji University Kolhapur

AND

College of Non-conventional
Courses for Women


Principal, CNCVCW
CSIBER, Kolhapur

In the presence of


Coordinator, Food Science and Technology

Head
Dept. of Food Tech, CNCVCW


PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur.



महाराष्ट्र MAHARASHTRA

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अथ कारणासाठी न्यायी मुद्रांक शिरोही देना त्याची स्वयं कारणासाठी वपरत. मुद्रांक शिरोही देण्याबाबत ६ महिन्यात वपरणी बंधनकारक आहे

अनु. क्र. ०५५७ दि. १० MAY 2022
 मु. शु. रकम - 500/-
 दस्तावेजाचा प्रकार - AGREEMENT
 दस्तावेज नोंदणी करणारा आहेत का? होय/नाही -
 मिळवण्याचीये वर्णन -
 मुद्रांक विकत घेणाऱ्याचे नांव - Sanjay Satpute
 पत्ता - Office No. 505 & 506, Ekdant app. Erandwana, Pune-04
 दुसऱ्या पक्षकाराचे नांव - Anil Kulkarni
 हस्तक्षेप करणाऱ्याचे नांव व पत्ता - Dipak Kulkar, Puthwadi Pune-30

04 MAY 2022
 प्रथम मुद्रांक लिपीकार
 कोषागार पुणे करिळा ६

निरीन एन. गांधी (परवाना नं. २२०१०५५)
 शांभू सं. २९, केदार एमार्थर,
 कर्वेरोड, पुणे-३८ पत्रांक-२५४६३४८४ हस्तक्षेप/मुद्रांक विकत घेणाऱ्याची मदी

AGREEMENT

This Agreement ("Agreement") is entered on 1st day of April 2022 ("Effective Date"), between Bureau Veritas Industrial Services India Pvt. Ltd., a Company incorporated under the Companies Act, 1956, vide a certificate of incorporation, issued by the Registrar of Companies, Maharashtra, India, with CIN No. U749999MH1988PTC046117 having its registered office at 72 Business Park, 9th Floor, Marol Industrial Area, Opposite Seepz gate no 2, MIDC cross road C, Andheri (East), Mumbai 400 093. (hereinafter called the "BVIS" which expression shall, unless repugnant to the meaning or context include its successors and assigns) and College of Non-Conventional Vocational Courses for Women, Kolhapur affiliated Shivaji University. (hereinafter referred to as "CNCVCW") whose registered address is :- College of Non-Conventional Vocational Courses for Women, Shivaji University Road, Kolhapur 416 004.

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 College of Non-Conventional
 Vocational Courses For Women
 Kolhapur

Hereinafter, BVIS and CNCVCW are individually referred to as "Party" and collectively referred to as "Parties".
WHEREAS;

- 1) BVIS offers a wide range of training courses with instructors located all over India and globally as well. BVIS has developed/designed the Training Course by its team of industry experts. The training course is professional, progressive and updated with revisions to respective standards on a real time basis which enables and enhances the learning experiences of students/participants/delegates. (Herein after referred as "Customers") BVIS has been providing the Training Courses in In-house.
- 2) CNCVCW provides educational services to their students on various streams like Food safety, Interior designing, Fashion designing etc..
- 3) BVIS desires to enter into a business relationship for furthering its business prospects by way of integrating the selling/marketing capabilities of CSIBER in the areas of exploring markets for the BVIS's Training Courses.
- 4) CNCVCW may enter into, agreements with new and existing customers ("End Customers") on behalf of BVIS to deliver and implement BVIS's Training courses with BVIS's Tutors & Study Material and pursuant to which both the Parties shall enter into a mutually acceptable back to back statement of work ("SOW") with each other.

NOW THIS DEED WITNESSETH AND IT IS AGREED BY AND BETWEEN THE PARTIES HERETO AS FOLLOWS:

1) PURPOSE :

- (a) During the term of this Agreement, each Party agrees to perform its specific obligations hereunder and to act in good faith with respect to the other Party and in connection with any project/program pursued. To the extent required by a given project/program, each Party hereto shall combine its service offering with the other Party's service offering to offer a comprehensive solution to customers.
- (b) This Agreement must be signed by an authorized representative of each Party. BVIS shall have no obligation to commence performance of any Services until the Parties have executed this Agreement documenting the Services.

2) SCOPE OF WORK:

- (a) The scope of this agreement is limited to the courses delivered within India.
- (b) This Agreement is valid only for "In house" training courses. It means that these training courses not conducted specifically for CNCVCW, & these are not publically announced / publicized courses where people from any organization are free to attend.
- (c) Notwithstanding anything contained herein, BVIS shall be free to provide/conduct any "in house" training courses covered under this agreement at its free will.

3) TERM AND TERMINATION :

- (a) The term of this Agreement shall begin from the 1st Apr 2022 and continue till 31st Mar 2024 subject to Indian Laws. The Parties may renew this Agreement on the terms and conditions mutually acceptable to each other. However, either Party may terminate this Agreement, with or without cause, by giving a written notice of two (2) months to the other Party. After termination of this Agreement, no further Statement of Works SOWs may be placed under this Agreement. However, (a) any mutually executed SOWs, prior to the termination of this Agreement, shall continue until expired in accordance with the term of the SOW; and (b) such SOWs shall, through completion, remain subject to the terms of this Agreement.
- (b) During validity of this contract, either party shall, if required, run a midway review for any changes to be incorporated in the agreement subject to mutual consent of both the parties.

[Signature]

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4) **PRODUCT ENHANCEMENT :**

BVIS shall ensure that any Product updates which BVIS offers, from time to time, shall be intimated and extended and made available to CNCVCW as and when released by BVIS. After written intimation from BVIS, CNCVCW shall stop selling the older version to its customers.

5) **WARRANTY :**

- (a) BVIS warrants and covenants that it has the full right and legal authority to enter into and fully perform its obligations under this Agreement in accordance with its terms.
- (b) BVIS warrants and covenants that BVIS shall provide the Lead Tutor/Support Tutor, as applicable for the delivery of these courses and BVIS further warrants that the Lead Tutor/Support Tutor furnished by BVIS to perform the services has sufficient skills, knowledge and training to perform the services and the services shall be performed in a professional, first-class and workmanlike manner.
- (c) BVIS fully owns the courses covered by this agreement and shall maintain course registration with BVIS for these courses.
- (d) BVIS warrants and covenants that it shall comply with all laws, rules and regulations ("Laws") in the performance of this Agreement, and the Training Course/Study Material and its preparation shall comply with all Laws.
- (e) BVIS warrants and covenants that it has taken all authorizations and licenses for the Training Course/Study Material and the Training Course/Study Material shall not infringe any third party intellectual property rights.
- (f) CNCVCW, including CNCVCW's employees, representative and agents, shall not (i) engage in deceptive, misleading or unethical practices that are or might be detrimental to BVIS or any BVIS Service/Product, (ii) make false or misleading representations with regard to BVIS or any BVIS Service/Product, (iii) publish or employ, or cooperate in the publication or employment of any misleading or deceptive advertising material with regard to BVIS or any BVIS Service/Product, and (iv) make any representation, warranty or guarantee to Customers, potential Customers or individuals or entities within the industry with respect to the specifications, features or capabilities of BVIS or any BVIS Product that are inconsistent with the representations made by BVIS.

6) **RESPONSIBILITY & OBLIGATION:**

BVIS shall:

- (a) Provide lead tutors / support tutors as per BVIS norms.
- (b) Maintain registration of courses with BVIS.
- (c) Provide the course material to CNCVCW as per Sr No 9 below.
- (d) Ensure that BVIS certificates of achievement are awarded for successful delegates.
- (e) Ensure that certificates of attendance are provided for those delegates who do not pass the course.
- (f) Ensure that appropriate examination papers are provided to delegates for re-sit of those delegates who had not passed the examination the first time.

CSIBER shall:

- a) Market, organize and host the courses
- b) Register delegates.
- c) Manage all co-ordination and communication with the delegates (pre-course, collection of fees, handing over of certificates etc).
- d) Organize the course as per Sr. No 10 below.

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Jyoti

[Signature]

PRINCIPAL,
Office of Non-Conventional
Educational Courses For Women

7) **TUTOR QUALIFICATION :**

All tutors delivering the courses will be formally qualified by BVIS on the basis of the norms defined in BVIS's management system requirements.

8) **TRAINING COURSE SCHEDULING :**

- (a) CNCVCW shall schedule the "Inhouse" courses at least three months in advance. The course schedule shall be shown on the website of both the parties.
- (b) BVIS and CNCVCW are free to publicize the course event / training calendar in their respective websites. However the description of the course meeting the accreditation body requirements must be complied by CNCVCW as provided by BVIS.
- (c) For any course to be scheduled on an urgent basis, all efforts will be made by BVIS to provide tutor/s.
- (d) All courses scheduled by CNCVCW shall be, by default, maximum 20 delegate's for Internal Auditor courses and therefore, BVIS shall sign up a trainer for the said scheduled course.
- (e) In case CNCVCW desires to host the course with more than 20, CNCVCW shall convey for an additional BVIS's trainer at least 4 weeks in advance. In such cases, BVIS will make all efforts to arrange the second trainer.

9) **COURSE STUDY MATERIAL & COURSE RECORDS:**

- (a) BVIS shall provide adequate number of copies of the course material in hard copy format to CNCVCW and CNCVCW will organize for the logistics and distribution of these copies of the course material to delegates.
- (b) There shall be no changes made/alteration to BVIS's course material or delivery without prior written consent/permission of BVIS. The name of the course and course number, and BVIS's name shall be associated with each course including the course binders.
- (c) At the end of the course, CNCVCW shall submit all course records as per BVIS requirements.

10) **COURSE DELIVERY :**

The Course shall be delivered by the tutors in accordance with BVIS norms, which are based on BMS and BVIS requirements.

(a) The course venue arrangements shall include :

- A large training hall / room arranged as per "U" Shape or "Cluster shape" as requested by BVIS authorized executives / tutors to accommodate the expected number of delegates and tutors.
- There have to be one or two separate rooms for case studies, group discussions and role plays etc. If such facility may not be existed/ available, then the Main training hall shall be sufficiently big enough to be converted into the group discussion room with 5 to 6 round tables, one for each group at a suitable distance so as to avoid disturbance between the groups during exercises.
- Normal seating arrangements should ensure sufficient arm length/leg space for each delegate to be comfortable and at ease.
- LCD Multimedia Projector and Screen
- Overhead Projector, transparent plastic sheets and markers and / or
- Flipchart and markers, Flip Chart boards
- White board and markers
- VCR and TV (if required)
- Organise tea/coffee/refreshments/lunch during the course
- Any other equipment which may be needed.
- Organise for the logistics and distribution of the course material copies to delegates.
- Provide necessary infrastructure for the delivery of the course (Course Venue, LCD & OHP projector, adequate number of white boards, flip chart boards, stationery, etc)- Also see clause no. 6 of this agreement.

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PRINCIPAL,

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Operational Course For Women

Kolhapur.

- Organise for re-sit examinations for delegates who have not passed the course first time.
- BVIS reserves the right to follow BVIS's requirements related to audits and reviews of the course at the venue.
- All courses shall be conducted during normal working hours (approximately from 09:00 hrs to 19:00 hrs). Any deviation required for course timings or any other arrangements require written approval through the BVIS authorized office and the course shall not proceed until such approval is obtained.
- CNCVCW shall submit a list of training venues to BVIS at the beginning of each year.

11) DELEGATE ASSESSMENT AND EXAMINATION :

- The delegate assessment and examination shall be conducted in accordance with BVIS norms, which are based on BVIS requirements.
- Details of the continuous assessment and examination will be shared by the tutors in each course.
- Delegates who do not pass the continuous assessment shall be required to re-appear for the entire course; those who do not pass the examination can appear for a re-sit within 12 months of the course. Only one re-sit is permitted.

12) CERTIFICATE ISSUE :

- The delegates passing the course shall be awarded with a BVIS certificate of achievement, as per the approved BVIS design.
- The delegates not passing the course shall be awarded with a certificate of attendance with the BVIS logo as the course provider.

13) REMUNERATION AND OTHER FEES :

- CNCVCW shall pay BVIS the following sums as per the ANNEXURE A
 - For courses held within Kollhapur, expenses related to the transport, accommodation and local conveyance for the tutors would be borne by CNCVCW.
 - Both parties reserve the right to revise the fees from time to time, keeping in mind market factors, general inflation, costs, however any changes would be communicated & should be mutually agreed by both the parties in writing.

14) COMPLAINT HANDLING:

If any complaints are received at either BVIS or CNCVCW from organizations / participants, BVIS will formally register the complaints. The necessary analysis and corrective action will be taken either by BVIS or CNCVCW based on the responsibility and accountability of the activity on which the complaint has been raised.

15) INVOICING:

BVIS shall raise invoice with all applicable fees and charges in INR, after each course as per commercial terms stipulated under para 13 above. Invoice shall be paid by CNCVCW within 7 days from the DATE OF INVOICE. Payment received after this credit period will attract an interest @ 18 % p.a.

16) Other terms and conditions :

- BVIS shall inform CNCVCW, BVIS's requirements related to advertising and publicity of the courses and CNCVCW shall ensure compliance to the same.
- BVIS shall provide CNCVCW with BVIS' logo and its usage guidelines. CNCVCW shall use the BVIS' logo (in AS IS condition) in the promotional material developed for the Product.
- CNCVCW agrees that the course material provided by BVIS shall be used only for courses covered under the scope of this contract. These shall not be shared with any other agency/institution/organization in India or abroad. BVIS shall be free to terminate the agreement

unilaterally and pursue legal recourse, in case of violation of this clause is detected. CNCVCW's right to use the course material will cease at the termination of this agreement. CNCVCW shall be obliged to return all copies of material, to BVIS, in case of such termination.

- (d) At no point of time, CNCVCW shall seek soft copy of material from either tutors or any other entities. Such requests if made verbally or in writing shall be treated as breach of this contract and shall attract termination of this Agreement.
- (e) Neither party shall disclose any information relating to or belonging to the other, to any third party without written permission. This condition would survive the expiry or the termination of this agreement.
- (f) In the event of a difference in interpretation of this Agreement between BVIS and CNCVCW, an independent arbitrator, acceptable to both parties, shall give ruling in the matter. The ruling shall be binding on both the parties.
- (g) In case, wherein CNCVCW cancels or postpones the course and communicates the same in writing prior to 15 calendar days before the date of course commencement, BVIS shall not recover any fee. In case the cancellation or postponement is done within less than 15 calendar days of the scheduled commencement of the course, BVIS shall recover a cancellation charges @ 50 % of the full course fees.
- (h) Both Parties will nominate representatives who shall co-ordinate all communication between the Parties on planning and conduct of courses.
- (i) CNCVCW shall freely consent for witness of any course at any point of time by accreditation bodies for which BVIS will intimate CNCVCW in advance.
- (j) CNCVCW shall commit and deliver a minimum of 2 course of total 40 Students (Batch of 20 Students per course) for ISO 22001:2018 (FSMS) Internal Auditor Training Program/IMS (ISO 14001:2015, ISO 45001:2018) & ISO 21001:2018 within Kolhapur within the defined scope as per Clause No. 1 of this agreement, during the validity of this contract failing which BVIS has the right to terminate the contract. At other locations, both BVIS and CNCVCW will endeavor to conduct maximum number of courses, but both parties will share their training plans with each other so as not to jeopardize each other's business prospects.

17) Copyright :

- (a) BVIS shall prepare the course notes, case study materials, etc., for each course. All documentation relating to the course is copyright under the Indian Copyright Law and remains the sole property of BVIS. On ceasing of the Agreement, all materials in possession of CNCVCW, shall be returned to BVIS.
- (b) Such materials are to be used to assist the tutors in running the courses which are subject to this Agreement and are not to be made available in any verbal, visual, written or electronic form to third party individuals or organization for any reason without the prior written agreement of BVIS.
- (c) No ownership of any intellectual property rights to the Training and/or Study Material is transferred to hereunder, all of which rights shall remain with BVIS or the applicable third party owner. BVIS further retains all proprietary rights, including any patent rights, trade secret rights, copyrights and trademark rights in and to any data, records, processes, models, samples, software, designs, engineering details, schematics, drawings and other documentation pertaining to the Training and/or Study Material and which are provided to CNCVCW pursuant to this Agreement (the "Proprietary Information"). Reseller acknowledges and agrees that Reseller has no proprietary rights by virtue of this Agreement, except those contractual rights that are expressly set forth herein.
- (d) CNCVCW shall not alter, modify, reproduce or create derivative works from the Training and/or Study Material, the Software, books or any part thereof sold under this Agreement. CNCVCW shall not, directly or indirectly, sell the Training and/or Study Material to customers whom BVIS knows or has

reason to know intend to resell the Products. CNCVCW agrees not to reverse engineer, decompile, or disassemble the Training and/or Study Material or otherwise reduce the Training and/or Study Material/Software to human-perceivable form, or to encourage or assist third parties in doing so.

18) Force Majeure:

Either party shall not be liable in any respect should it be prevented from discharging its services as a result of any matter beyond its control which could not be reasonably foreseen.

19) Indemnity:

Each Party (Indemnifying Party) willfully and effectually indemnify the other Party (Indemnified Party) against all costs, claims, actions and demands arising from: -

- Claims from the neglect of obligations by the Indemnifying Party, its employees or agents;
- The use or misuse of any certificate provided by Bureau Veritas Industrial Services India in accordance with this Agreement; and
- Any breach of this Agreement by Indemnifying Party; and illness, injury or death to the Indemnified Party's subcontractors or suppliers, together with any of their employees, agents or directors ("group"); and Damage to or loss of property or equipment owned, leased or used by the group

20) LIMITATION OF LIABILITY

In no event shall either Party be liable for any incidental, indirect, special or consequential damages in connection with or arising from this Agreement. BVIS's maximum aggregate liability for a proven breach of this Agreement shall at no time exceed the value of the particular SOW of this agreement attracting such liability.

21) CONFIDENTIALITY OBLIGATIONS

- (a) All of the confidential or proprietary information which any Party to this Agreement ("Disclosing Party") furnishes or makes available to the other Party ("Receiving Party") or which Receiving Party observes, discovers, obtains and/or develops in during the performance of this Agreement shall be treated, maintained and held by the Receiving Party as confidential information of the Disclosing Party, whether furnished before or after the date of this Agreement, whether tangible or intangible and whatever form or medium provided ("Confidential Information"). Receiving Party shall not disclose or use any Confidential Information for any purpose other than in the performance of this Agreement without the Disclosing Party's prior written consent in each instance.
- (b) Notwithstanding the foregoing prohibition on disclosure, Receiving Party may disclose Confidential Information to its employees and counsel, if disclosure is required in connection with Receiving Party's provisioning of services under this Agreement and such persons agree in writing to be bound by the terms of this paragraph and to use Confidential Information only for the purposes expressed herein. If any such person discloses or uses Confidential Information in a manner not permitted hereunder, Receiving Party shall be liable therefore whether or not, at the time of such breach, the individual is employed by the Receiving Party. Receiving Party agrees, at its sole expense, to take all reasonable measures (including, but not limited to, court proceedings) to restrain its employees or former employees, as the case may be, from prohibited or unauthorized disclosure or use of Confidential Information. Receiving Party understands that Disclosing Party is not making any representation or warranty of any kind as to the accuracy or completeness of the Confidential Information disclosed hereunder. Disclosing Party shall not incur any liability on the basis of Receiving Party's use of Confidential Information.


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- (c) Receiving Party may also disclose Confidential Information if it is required to do so by applicable statute, rule, regulation or judicial or administrative process or order; provided, however, that Receiving Party shall promptly notify Disclosing Party of any such requirement so that Receiving Party or Disclosing Party or both may seek (i) to take legally available steps to narrow such request, (ii) to furnish only such portion of the Confidential Information as, in written opinion of counsel satisfactory to Disclosing Party, it is legally compelled to disclose, and (iii) to seek an appropriate protective order.
- (d) Upon the expiration or earlier termination of this Agreement, Receiving Party shall return all originals and copies of any Confidential Information to Disclosing Party or, with respect to copies, shall certify to Disclosing Party that all copies of Confidential Information in Receiving Party's control have been destroyed within ten (10) days after Disclosing Party's request. Expiration or earlier termination of this Agreement, or any other agreement between the Parties, shall not affect the restriction on disclosure or use of any Confidential Information disclosed hereunder.
- (e) In the event of a breach or threatened breach by Receiving Party of the provisions of this Section, Disclosing Party shall be entitled to an injunction or injunctions restraining Receiving Party from disclosing, in whole or in part, any such Confidential Information or from rendering any service to any third party to whom the Confidential Information, in whole or in part, has been disclosed or to whom Receiving Party is threatening to disclose the same and/or to compel specific performance of this Agreement, and Receiving Party agrees that it shall not oppose the granting of such relief to the extent permitted by applicable law, and Receiving Party hereby irrevocably waives any defense that it might have based on the adequacy of a remedy at law which might be asserted as a bar to such remedy of specific performance or injunctive relief. Receiving Party also agrees to reimburse Disclosing Party for all costs and expenses, including attorneys' fees, incurred by Disclosing Party in attempting to enforce the obligations of Receiving Party hereunder. Nothing herein shall be construed as prohibiting Disclosing Party from pursuing any other remedies available to Disclosing Party for such breach or threatened breach, including the recovery of damages. Any breach of this Section shall be a material breach of this Agreement.
- (f) The terms of this Agreement, but not its existence, shall be the Confidential Information of the parties. In that regard, during the term of this Agreement and for a period of five (5) years thereafter, neither Party shall disclose any terms or conditions of this Agreement to any third Party without the prior consent of the other Party. Notwithstanding the foregoing, each Party may disclose the terms and conditions of this Agreement to investment bankers, investors, and potential investors provided that each recipient is bound by similar obligations of confidentiality and non-use at least as protective as those set forth in this clause.

22) INDEPENDENT CONTRACTOR

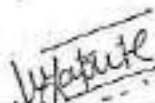
The Parties are acting as independent contractors, and not as an employee-employer or principal-agent, in rendering services hereunder. Either Party has no authority to make any commitment on behalf of other Party.

23) MISCELLANEOUS :

- (a) This Agreement constitutes the final, complete and exclusive understanding between the Parties with respect to its subject matter and supersedes all prior or contemporaneous agreements in regard thereto. The Parties have not relied upon any promises, warranties or undertakings other than those expressly set forth in this Agreement. Nothing in this Agreement shall give any person other than the Parties to this Agreement or their respective successors or assigns any legal or equitable right, remedy or claim under this Agreement.


PRINCIPAL,

College of Non-Commercial
Vocational Courses For Women
Kollhapur.



- (b) This Agreement cannot be amended or waived except by an agreement in writing signed by authorized representatives of both Parties and specifically referring to this Agreement.
- (c) The failure of either Party to object to or to take affirmative action with respect to any conduct of the other Party which is in violation of the terms hereof shall not be construed as a waiver thereof, nor of any subsequent breach or wrongful conduct. The rights and remedies set forth herein are intended to be cumulative, and the exercise of any right or remedy by either Party shall not preclude or waive its exercise of any other rights or remedies hereunder or pursuant to law or equity.
- (d) If any provision of this Agreement is deemed to be invalid or unenforceable by any court of competent jurisdiction, then the balance of this Agreement shall remain enforceable, and such invalid or unenforceable provision shall be enforced by such court to the maximum possible extent.
- (e) If either Party commences legal action to interpret or enforce the terms of this Agreement, the prevailing Party in such action shall be entitled to recover reasonable attorneys' fees and costs, including, without limitation, those costs incurred at the trial and appellate levels and in any bankruptcy, reorganization, insolvency or similar proceeding.
- (f) Neither Party shall assign its rights and/or obligations or delegate its duties under this Agreement without the prior written approval of the other Party and any attempted assignment or delegation without such approval shall be void and constitute a material breach. This Agreement shall be binding upon, and shall inure to the benefit of, the Parties hereto, and their respective successors and approved assigns.
- (g) This Agreement is governed under the laws of India and the courts at Mumbai shall have exclusive jurisdiction to adjudicate any dispute arising hereunder.

IN WITNESS WHEREOF, the Parties have executed this Agreement on the day and year indicated above.

Bureau Veritas Industrial Services (India) Pvt. Ltd.

Sign: [Signature]

Name: Sameer Pendse

Designation: Area Manager, Pune Office

Date: 20/05/2022

College of Non-Conventional Vocational Courses for Women, Kolhapur

Sign: [Signature]

Name: Dr. R.A. Shinde

Designation: Secretary and Managing Trustee,
CSIBER Trust

Date: 20/05/2022

[Signature]
PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur.



ANNEXURE A

SR.NO.	COURSE	NO.OF	COST PER	NO.OF DELEGATES	TOTAL AMOUNT
		BATCHES	DELEGATE		Incl of tax
1	QMS IA	1	1600	20	32000
2	IMS (EMS & OHSMS)	1	1800	20	36000
3	FSMS IA	2	1600	40	64000
4	ISO 21001 IA	1	1600	20	32000
				TOTAL	164000

Note :

- * i) In a batch if delegates are more than 20 no's . Additional Cost is Rs. 1600 per delegate .
- ii) In a batch if delegates are less than 20 no's . Total cost is Rs. 32000.

- # i) In a batch if delegates are more than 20 no's . Additional Cost is Rs. 1800 per delegate .
- ii) In a batch if delegates are less than 20 no's . Total cost is Rs. 36000.


PRINCIPAL,
College of Non-Conventional
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Kohlapur.

College of Non -Conventional Vocational Courses for Women, Kolhapur
Department of Food Technology - 2021-22

Tentative Budget for Internal Audit Training programme on FSMS- ISO- 22001:2018

Expenditure	No.of Students	Amount (Rs.)	Income	No.of Students	Fees (Rs)	Amount (Rs.)
Tutor Remuneration(BVCI) (Rs.1600/- per student)	40	64000	Expected Student	40	2600	104000
Travelling (To & From Pune) for 2 Resource persons		7000				
Lodging (For 2 days & 2 Resource persons)		8000				
Lunch, Tea,Dinner exp. (For 2 days & 2 Resource persons)		3000				
Misc.Exp.						
_Xerox		1600				
_High Tea for students		4000				
Surplus		16400				
Total	40	104000	Total	40		104000

Submitted to Respected Principal Sir.

Batil
11/04/2022
HOD

Department of Food Technology
CNCVCW, Kolhapur.

Shri...
PRINCIPAL,
College of Non-Conventional
Vocational Courses for Women
Kolhapur

...
16/4/2022



CSIBER Trust's

College of Non-Conventional Vocational Courses for Women, Kolhapur

A REPORT on " Programme on Internal Audit training"

Date: 1st, 2nd and 3rd March 2022

The training programme was organized three days by the Department of Environment Science College of Non-Conventional vocational Courses for Women (CNCVCW), Kolhapur on "Internal Auditor on Integrated Management System (EMS ISO 140001:2015 and OHSMS ISO 45001:2018)" with Bureau Veritas on 1st June to 3rd June 2022.

On the first day i.e. on 1st June 2022 welcome function for the tutor was organized for the tutor Mr. Kapil Hemnani.

Dr. A.R. Kulkarni inaugurated the function by Watering the plant, He felicitated Mr. kapil Hemnani by offering him the sapling also he gave the introduction of our college followed by Mr. Kapil Hemnani, who gave the brief information about the programme and schedule for the same.

On the last day of our training programme was the examination for the Internal Auditor. After all the examination we had a concluding session by the principal Dr. A. R. Kulkarni. Also Mr. Kapil Hemnani had shared his experience with us for the last three days training programme. After which on behalf of the department and students, vote of thanks was given by Asst. Prof Anagha Raut.

Total 23 number of members were participated in this training programme. And Our All the members who had participated in the programme were passed for the examination of Internal Auditor, Department had 100% result for this training programme. The three days training programme was successful.

The students were accompanied by Principal Dr. A. R. Kulkarni, Ms. Sayali Chavan, Ms. Anagha Raut, Ms. Pooja Sarolkar (Faculty from dept of Environment Science).

PRINCIPAL,

College of Non-Conventional
Vocational Courses For Women
Kolhapur.



कोल्हापूर : सायबर महाविद्यालयातील पर्यावरणशास्त्र विभागाचा निकाल शंभर टक्के निकाल लागला.

सायबर पर्यावरणशास्त्र विभागाचे यश

कोल्हापूर : सायबर महिला महाविद्यालयामधील पर्यावरणशास्त्र विभागाचा इंटरनल ऑडिटर प्रोग्रामचा शंभर टक्के निकाल जाहीर झाला. सायबर ट्रस्ट संचालित कॉलेज ऑफ नॉन कन्व्हेशनल व्होकेशनल कोर्सेस फॉर वूमनमधील पर्यावरणशास्त्र विभागातर्फे १ ते ३ जून ब्युरो वेरिटेस यांच्या सहयोगाने इंटरनल ऑडिटर ट्रेनिंग प्रोग्राम फॉर इंटिग्रेटेड मॅनेजमेन्ट सिस्टिम (इन्व्हयॉन्मेंटल मॅनेजमेन्ट सिस्टिम आणि ऑक्युपेशनल हेअल्थ अँड सेफ्टी मॅनेजमेन्ट सिस्टिम) घेतला होता. इंटरनल ऑडिटर ट्रेनिंग प्रोग्राम हा ग्रीन आणि इन्व्हयॉन्मेंट ऑडिट क्षेत्रातील महत्त्वपूर्ण अभ्यासक्रम असून, पर्यावरण शास्त्र विभागातील तेवीस विद्यार्थिनींचा शंभर टक्के निकाल जाहीर झाला आहे. सायबर संस्थेचे सेक्रेटरी व मॅनेजिंग ट्रस्टी डॉ. आर. ए. शिंदे व प्राचार्य डॉ. ए. आर. कुलकर्णी यांचे मार्गदर्शन लाभले.

News cutout for 100% result of Internal audit training Programme.


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Kolhapur.



Group Photograph for the training programme of internal auditor

NEVOS

PRINCIPAL,
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Vocational Courses For Women
Kolhapur.

List of students participated in Internal Audit Programme.

Sr.No	Name of students	Year
1	Adnure Kashmiri Anilkumar	III
2	Adure Dhaneshri Ganesh	III
3	Bhanwalkar Namrata Vijay	III
4	Gadkar Ankita Hemant	III
5	Ghotwadekar Yadav Mithila Mahesh	III
6	Gurav Pooja Suresh	III
7	Kadam Kiran Vilas	III
8	Kaingade Samruddhi Shivaji	III
9	Kamble Bhakti Nitin	III
10	Kambli Neha Kiran	III
11	Khan Jeba Usman	III
12	Killekar Sanika satishbabu	III
13	Kumbhar Suchita Gajanan	III
14	Nikam Hrutika charudatta	III
15	Oulkar Sakshi Sharad	III
16	Pandharbale Ambika Avinash	III
17	Yadav Priyanka Dinkar	III
18	Zanjage Sakshi Sandip	III
19	Zanjage Sanyogita Anil	III
20	Chile Samruddhi Sanjay	II
21	Gavali Rugveda Amar	II
22	Khot Aakansha Ramchandra	II
23	Narke Sejal Atul	II
24	Power Shrutika Ananda	II
25	Kamble Shreya	II



PRINCIPAL,
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Vocational Courses for Women
Kolhapur.

A

Report

On

INTERNAL AUDITOR TRAINING COURSE

Department of Food Technology,

CNCVCW, CSIBER

30th – 31st May 2022


PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur.



CSIBER Trust's
College of Non-Conventional Vocational Courses
for Women, Kolhapur

A Report on Internal Auditor Training Course

ISO 22000:2018 Food safety Management system Internal Auditor training course was conducted by Bureau Veritas under the M.O.U with College of Non-Conventional Vocational Course for Women, for the students of Department of Food Technology.

Bureau Veritas is most widely accredited body and also a global leader in accredited training.

The objective behind this training program was to provide professional certification to the students for career advancement.

The orientation program was conducted on 30th May 2022 at 10.00 a.m. in Radhabai Shinde Hall, CSIBER for the students of food technology department and M.Sc.(FST) Department of Technology students.

Total 41 students were present for orientation programme , Among 41 participants Under the MOU with Food Science Technology, DOT, Shivaji University, 3 students of M.Sc.(FST) from SUK had participated in this programme. The e-inauguration was held by the auspicious hands of Mr. Brajraj Sengar in presence of Mrs. Shruti Vadukiya a team from Bureau Veritas , Principal Dr. A.R. Kulkarni, HOD Mrs. Shweta A. Patil and all the faculty members.

Introduction of chief guest was done Ms. Sakshi M. Desai. The inauguration was followed by introduction of Bureau Veritas by Mr. Brajraj Sengar Sir, and Session by Mrs. Shruti Vadukiya and also Mr. Brajraj Sengar sir on ISO 22000:2018 Food safety Management system internal auditor training course.

There was a speech by Principal Dr.A.R.Kulkarni about the various courses offered by CNCVCW. Finally the vote of thanks was given by Ms. Swarada K. Deshpande

Two batches were formed. The training program was finalized from 30th May and 31st May 2022 for Batch I and Batch II, from 10.00 am to 6.00 pm in Hall number 1 of CSIBER and Radhabai Shinde Hall CSIBER Respectively. Copy of the training schedule is enclosed.

At the end of training an exam was conducted by Bureau Veritas for the participants. Few photographs of the event are enclosed.

The students were highly satisfied by the Internal Auditor training course

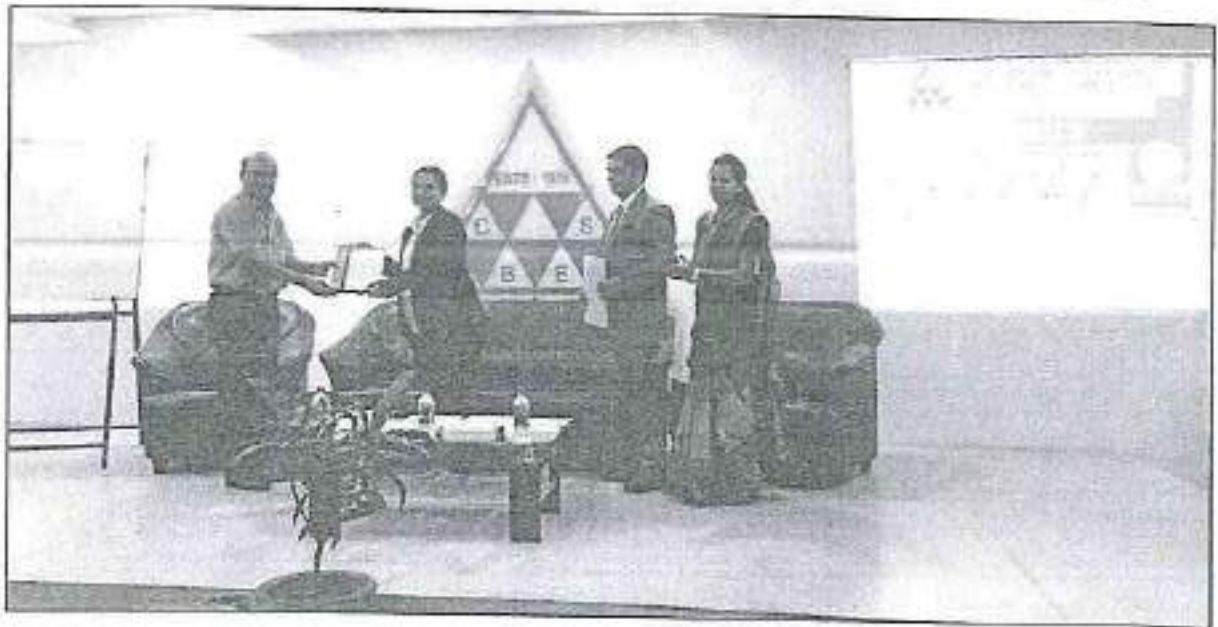

Ms. Sakshi M. Desai
Assistant Professor.


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Vocational Courses For Women
Kolhapur.


Mrs. Shweta A. Patil
Head of Department of Food Technology



Felicitation of Mr. Brajaraj Sengar by Principal Dr. A.R. Kulkarni

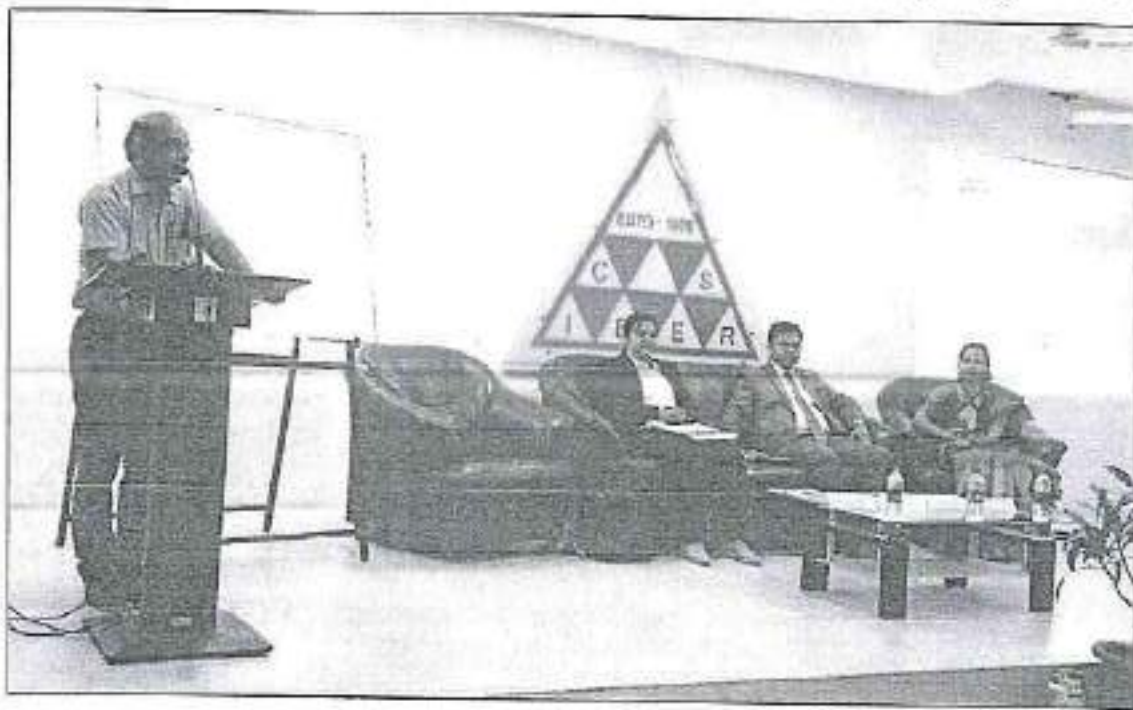


Felicitation of Mrs. Shruti Vadukiya by Principal Dr. A.R. Kulkarni

Dr. A.R. Kulkarni
PRINCIPAL,
Faculty of Non-Conventional
Medical Courses For Women
Kolhapur.



Mr. Brajraj Sengar briefing about Food auditor Training Programme



Dr. A. R. Kulkarni addressing the students

[Handwritten signature]

Miss. Sakshi M. Desai
Assistant Professor.

[Handwritten signature]

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College for Convention of
Vocational Courses For Women
Kolhapur.

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Mrs. Shweta A. Patil
Head of Department of Food Technology

College of Non-Conventional Vocational Courses for Women, Kolhapur
Department of Food Technology 2021-2022

List of Students for Internal Audit Training Programme on FSMS- ISO 22000:2018

M.Sc. Food Science and Nutrition-I

Sr. No.	Name of Student	Fee	Date	Sign
1.	Manasi Kiran Sarnaik	2600/- paid	21/5/22	<i>[Signature]</i>
2.	Nikita Nikhilraj Samudhre	2600/- paid	21/5/22	<i>[Signature]</i>
3.	Sonali Ashok Patil	2600/- paid	16/05/22	<i>[Signature]</i>
4.	Bhavana Shgamsundar Agrawal	2600/- Paid	12/05/22	<i>[Signature]</i>
5.	Rasika sudam Yadav	2600/- paid	21/5/22	<i>[Signature]</i>
6.	Aarti Sanjay Jambure	2600/- paid	16/05/22	for <i>[Signature]</i>
7.	Sayali Pandarinath Patil	2600/- paid	17/05/22	<i>[Signature]</i>
8.	Samreen Nazir Mulla	2600/- paid	16/05/22	<i>[Signature]</i>
9.	Vaishnavi Shrikant Patil	2600/- Paid	14/05/22	<i>[Signature]</i>
10.	Shriya Udaysingh Pardeshi	2600/- paid	14/05/22	<i>[Signature]</i>
11.	Mrunal Mahesh Powar	2600/- paid	16/05/22	<i>[Signature]</i>
12.	Sakshi Ashok Chikane	2600/- paid	18/05/22	<i>[Signature]</i>
13.	Mrunal Krushnat Patil			
14.	Sayama Yasin Nalband	2600/- paid	16/05/22	<i>[Signature]</i>
15.	Rajnandini Shivaji Teli			
16.	Megha Nandkumar Barge	2600/- paid	17/05/22	<i>[Signature]</i>
17.	Aishwarya Ravindra Bhangade Nikita Abhay Chopade	2600/- paid	16/05/22	<i>[Signature]</i>
18.	Rutuja Deepak More	2600/- paid	19/05/22	<i>[Signature]</i>
19.	Shrushti Amrut Vankudre			
20.	Anushka Amol Kalgaonkar			

~~21. Priyanka Tot (CDT, 500) 2600/- paid 16/05/22~~

Sonalna Powar
Manasi Suryawanshi
Ishwari Shelake
Supriya Swami

-
-
-
-

B.Sc. - II

[Signature]
PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur.

**Internal Audit Training Course for food safety and
Management system based on 22000:2018**

(Attendance-Batch-I) by Tutor :

Date - 30th May 2022

Ms. Shreuti Vadukiya

Sr.No	Name	Sign
1.	Manasi Kiran Sarnaik	
2.	Nikita Nikhilraj Samudre	
3.	Sonali Ashok Patil	
4.	Bhavana Shgamsunda Agrawal	
5.	Rasika Sudam Yadav	
6.	Aarati sajay Jambure	
7.	Sayali Pandarinath Patil	
8.	Samreen Nazir Mulla	
9.	Vaishnavi ShrikantPtil	
10.	Shriya Udaysingh Pardeshi	
11.	Mrunal Mahesh Powar	
12.	Sakshi Ashok Chikane	
13.	Sayama Yasin Nalbqnd	
14.	Megha Nandkumar Bodge	
15.	Nikita Abhay Chopade	
16.	Rutuja Deepak More	
17.	Priyanka Khot (M.Sc. FST SUK)	
18.	Saniya Naikwadi (M.Sc. FST SUK)	
19.	Divya Jangam (M.Sc. FST SUK)	
20.	Revati Mane	

Name of Head: Ms. Shweta A. Patil

Sign-

PRINCIPAL,

College of Non-Conventional
Vocational Courses for women
Kolhapur

**Internal Audit Training Course for food safety and
Management system based on 22000:2018**

(Attendance- Batch-II) By Tutar -

Date - 30th May 2022

Mr. Brajraj Sengari

Sr.No	Name	Sign
21.	Pranjali Ramesh Patil	<u>Patil</u>
22.	Siddhi Marut Patil	<u>Patil</u>
23.	Shruti Rajendra Jadhav	<u>Jadhav</u>
24.	Aishwaraya Deepak Powar	<u>Powar</u>
25.	Sakshi Sanjay Gangwani	<u>Gangwani</u>
26.	Shreya Anil Sutar	<u>Sutar</u>
27.	kshitija Pramod Patil	<u>Patil</u>
28.	Nilam Mahadev Shenavi	<u>Shenavi</u>
29.	Utkarsha Rajendra Budhale	<u>Budhale</u>
30.	Manali Gujar	<u>Gujar</u>
31.	Swap nali Deshpande	<u>Deshpande</u>
32.	Anagha Atul Powar	<u>Powar</u>
33.	Mrunal Kumbhojkar	<u>Kumbhojkar</u>
34.	Misabab Tamboli	<u>Tamboli</u>
35.	Ketaki Phadnis	<u>Phadnis</u>
36.	Nisha Savardekar	<u>Savardekar</u>
37.	Gayatri Ambargi	<u>Ambargi</u>
38.	Supriya Swami	<u>Swami</u>
39.	Ishwari Shelake	<u>Shelake</u>
40.	Manasi Suryawavshi suryawavshi	<u>Suryawavshi</u>
41.	Sunayana Powar	<u>Powar</u>

Name of Head: Ms. Shweta A Patil

Sign-

Patil

Shweta A Patil

PRINCIPAL,

College of Non-Conventional
Vocational Courses For Women
Kolhapur.

**Internal Audit Training Course for food safety and
Management system based on 22000:2018**

(Attendance- Batch-II) By Tutor:

Date - 31st May 2022

Mr. Brajraj Sengupta

Sr.No	Name	Sign
21	Pranjali Ramesh Patil	<i>[Signature]</i>
22	Siddhi Marut Patil	<i>[Signature]</i>
23	Shruti Rajendra Jadhav	<i>[Signature]</i>
24	Aishwaraya Deepak Power-Pawar	<i>[Signature]</i>
25	Sakshi Sanjay Gangwani	<i>[Signature]</i>
26	Shreya Anil Sutar	<i>[Signature]</i>
27	kshitija Promod Patil	<i>[Signature]</i>
28	Nilam Mahadev Shenavi	<i>[Signature]</i>
29	Utkarsha Rajendra Budhale	<i>[Signature]</i>
30	Manali Gujar	<i>[Signature]</i>
31	Swap nali Deshpande	<i>[Signature]</i>
32	Anagha Atul Powar	<i>[Signature]</i>
33	Mrunal Kumbhojkar	<i>[Signature]</i>
34	Misabah Tamboli	<i>[Signature]</i>
35	Ketaki Phadnis	<i>[Signature]</i>
36	Nisha Saverdekar	<i>[Signature]</i>
37	Gayatri Ambargi	<i>[Signature]</i>
38	Supriya Swami	<i>[Signature]</i>
39	Ishwari Shelake	<i>[Signature]</i>
40	Manasi Suryawavshi suryawanshi	<i>[Signature]</i>
41	Sunayana Powar	<i>[Signature]</i>

Name of Head: Ms. Shweta A Patil

Sign- *[Signature]*

[Signature]
PRINCIPAL,

College of Nutrition and
Dietetics
K. J. Somaiya Institute of
Postgraduate Studies
V. N. Vastani

**Internal Audit Training Course for food safety and
Management system based on 22000:2018**

(Attendance-Batch-I)

Date - 31st May 2022

By Tutor:

Ms. Shweta Vadukriya

Sr.No	Name	Sign
1	Manasi Kiran Sarnaik	
2	Nikita Nikhilraj Samudre	
3	Sonali Ashok Patil	
4	Bhavana Shigamsunda Agrawal	
5	Rasika Sudam Yadav	
6	Aarati sajay Jambure	
7	Sayali Pandarinath Patil	
8	Samreen Nazir Mulla	
9	Vaishnavi Shrikant Patil	
10	Shriya Udaysingh Pardeshi	
11	Mrunal Mahesh Power	
12	Sakshi Ashok Chikane	
13	Sayama Yasin Nalbond	
14	Megha Nandkumar Barge	
15	Nikita Abhay Chopade	
16	Rutuja Deepak More <small>Deepak</small>	
17	Priyanka Khot	
18	Saniya Naikwadi	
19	Divya Jangam	
20	Revati Mane	

Name of Head: Ms. Shweta A Patil

Sign-

PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur.

**Internal Audit Training Course for food safety and
Management system based on 22000:2018**

(Attendance- Batch-II) By Tutor :

Date - 30th May 2022

By Tutor :
Mrs. Brajraj Dengari
Sign

Sr.No	Name	Sign
21.	Pranjali Ramesh Patil	<i>Patil</i>
22.	Siddhi Marut Patil	<i>Patil</i>
23.	Shruti Rajendra Jadhav	<i>Jadhav</i>
24.	Aishwaraya Deepak Powar	<i>Powar</i>
25.	Sakshi Sanjay Gangwani	<i>Gangwani</i>
26.	Shreya Anil Sutar	<i>Sutar</i>
27.	kshitija Pramod Patil	<i>Patil</i>
28.	Nilam Mahadev Shenavi	<i>Shenavi</i>
29.	Utkarsha Rajendra Budhale	<i>Budhale</i>
30.	Manali Gujar	<i>Gujar</i>
31.	Swap nali Deshpande	<i>Deshpande</i>
32.	Anagha Atul Powar	<i>Powar</i>
33.	Mrunal Kumbhojkar	<i>Kumbhojkar</i>
34.	Misbah Tamboli	<i>Tamboli</i>
35.	Ketaki Phadnis	<i>Phadnis</i>
36.	Nisha Savardekar	<i>Savardekar</i>
37.	Gayatri Ambargi	<i>Ambargi</i>
38.	Supriya Swami	<i>Swami</i>
39.	Ishwari Shelake	<i>Shelake</i>
40.	Manasi Suryawavshi Suryawanshi	<i>Suryawanshi</i>
41.	Sunayana Powar	<i>Powar</i>

Name of Head: *Mrs. Shweta A. Patil*

Sign- *Patil*

Shweta A. Patil

PRINCIPAL,
College of Food Technology
Western Districts, Solapur
Maharashtra

**Internal Audit Training Course for food safety and
Management system based on 22000:2018**

(Attendance- Batch-II) By Tutor:

Date - 31st May 2022

By Tutor: *Mr. Brajraj Sengar*

Sr.No	Name	Sign
21	Pranjali Ramesh Patil	<i>[Signature]</i>
22	Siddhi Marut Patil	<i>[Signature]</i>
23	Shruti Rajendra Jadhav	<i>[Signature]</i>
24	Aishwaraya Deepak Power-Pawar	<i>[Signature]</i>
25	Sakshi Sanjay Gangwani	<i>[Signature]</i>
26	Shreya Anil Sutar	<i>[Signature]</i>
27	kshitija Promod Patil	<i>[Signature]</i>
28	Nilam Mahadev Shenavi	<i>[Signature]</i>
29	Utkarsha Rajendra Budhale	<i>[Signature]</i>
30	Manali Gujar	<i>[Signature]</i>
31	Swap nali Deshpande	<i>[Signature]</i>
32	Anagha Atul Powar	<i>[Signature]</i>
33	Mrunal Kumbhojkar	<i>[Signature]</i>
34	Misabab Tamboli	<i>[Signature]</i>
35	Ketaki Phadnis	<i>[Signature]</i>
36	Nisha Savardekar	<i>[Signature]</i>
37	Gayatri Ambargi	<i>[Signature]</i>
38	Supriya Swami	<i>[Signature]</i>
39	Ishwari Shelake	<i>[Signature]</i>
40	Manasi Suryawavshi suryawavshi	<i>[Signature]</i>
41	Sunayana Powar	<i>[Signature]</i>

Name of Head: *Ms. Shweta A Patil*

Sign- *[Signature]*

[Signature]
PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur

**Internal Audit Training Course for food safety and
Management system based on 22000:2018**

(Attendance-Batch-I)

Date - 31st May 2022

By Tutor:

Mrs. Shruti Vadubija

Sr.No	Name	Sign
1	Manasi Kiran Samaik	<i>[Signature]</i>
2	Nikita Nikhilraj Samudre	<i>[Signature]</i>
3	Sonali Ashok Patil	<i>[Signature]</i>
4	Bhavna Shyamunda Agrawal	<i>[Signature]</i>
5	Rasika Sudam Yadav	<i>[Signature]</i>
6	Aarati sajay Jambure	<i>[Signature]</i>
7	Sayali Pandarinath Patil	<i>[Signature]</i>
8	Samreen Nazir Mulla	<i>[Signature]</i>
9	Vaishnavi Shrikant Patil	<i>[Signature]</i>
10	Shriya Udaysingh Pardeshi	<i>[Signature]</i>
11	Mrunal Mahesh Powar	<i>[Signature]</i>
12	Sakshi Ashok Chikane	<i>[Signature]</i>
13	Sayama Yasin Nalbond	<i>[Signature]</i>
14	Megha Nandkumar Barge	<i>[Signature]</i>
15	Nikita Abhay Chopade	<i>[Signature]</i>
16	Rutuja Deepak More	<i>[Signature]</i>
17	Priyanka Khot	<i>[Signature]</i>
18	Saniya Naikwadi	<i>[Signature]</i>
19	Divya Jangam	<i>[Signature]</i>
20	Revati Mane	<i>[Signature]</i>

Name of Head: *Ms. Shiveta A Patil*

Sign: *[Signature]*

[Signature]
PRINCIPAL,
 Maharashtra State Open University
 Maharashtra State Open University
 Pune

COLLEGE OF NON-CONVENTIONAL VOCATIONAL COURSES FOR WOMEN

Date : 30/05/2022

B.Sc.(FTM) , M.Sc.(FSN) - Beaurio of Veritas Training Prog. Fees Details

Sr.No	Receipt no.	Name	Course	Pay mode	Fees	Sign.
1	FI-2022-192	SARNAIK MANASI KIRAN	M.Sc.(FSN)-I	Cash	2600	
2	FI-2022-193	SAMUDRE NIKITA NIKHILRAJ	M.Sc.(FSN)-I	Cash	2600	
3	FI-2022-194	PATIL SONALI ASHOK	M.Sc.(FSN)-I	Cash	2600	
4	FI-2022-195	AGARWAL BHAWANA SHAMSUNDAR	M.Sc.(FSN)-I	Cash	2600	
5	FI-2022-196	YADAV RASIKA SUDAM	M.Sc.(FSN)-I	Cash	2600	
6	FI-2022-197	JAMBURE ARTI SANJAY	M.Sc.(FSN)-I	Cash	2600	
7	FI-2022-198	PATIL SAYALI AL VAISHNAVI	M.Sc.(FSN)-I	Cash	2600	
8	FI-2022-199	MULLA SAMREEN NAZIR	M.Sc.(FSN)-I	Cash	2600	
9	FI-2022-200	PATIL VAISHNAVI SHRIKANT	M.Sc.(FSN)-I	Cash	2600	
10	FI-2022-201	PARDESHI SHRIYA UDAYSINH	M.Sc.(FSN)-I	Cash	2600	
11	FI-2022-202	POWAR MRUNAL MAHESH	M.Sc.(FSN)-I	Cash	2600	
12	FI-2022-203	CHIKANE SAKSHI ASHOK	M.Sc.(FSN)-I	Cash	2600	
13	FI-2022-204	NALBAND SAYAMA YASIN	M.Sc.(FSN)-I	Cash	2600	
14	FI-2022-205	BARGE MEGHA NANDKUMAR	M.Sc.(FSN)-I	Cash	2600	
15	FI-2022-206	CHOPADE NIKITA ABHAY	M.Sc.(FSN)-I	Cash	2600	
16	FI-2022-207	MORE RUTUJA DIPAK	M.Sc.(FSN)-I	Cash	2600	
17	FI-2022-208	KHOT PRIYANKA	-	Cash	2600	
18	FI-2022-209	NAJKAWADI SANIYA	-	Cash	2600	
19	FI-2022-210	JANGAM DIVYA	-	Cash	2600	
20	FI-2021-1556	MANE REVATI RAJENDRA - 21/04	B.SC.(FTM)-III	Cash	2600	
21	FI-2022-212	PATIL PRANJALI RAMESH	B.SC.(FTM)-III	Cash	2600	
22	FI-2022-213	PATIL SIDDHI MARUTI	B.SC.(FTM)-III	Cash	2600	
23	FI-2022-214	JADHAV SHRUTI R.	B.SC.(FTM)-III	Cash	2600	
24	FI-2022-215	PAWAR AISHWARYA DIPAK	B.SC.(FTM)-III	Cash	2600	
25	FI-2022-216	GANGWANI SAKSHI SANJAY	B.SC.(FTM)-III	Cash	2600	
26	FI-2022-217	SUTAR SHREYA ANIL	B.SC.(FTM)-III	Cash	2600	
27	FI-2022-218	PATIL KSHITIJ PRAMOD	B.SC.(FTM)-III	Cash	2600	
28	FI-2022-219	SHENAVI NILAM MAHADEV	B.SC.(FTM)-III	Cash	2600	
29	FI-2022-220	BUDHALE UTKARSHA RAJENDRA	B.SC.(FTM)-III	Cash	2600	
30	FI-2022-221	GUJAR MANALI DEEPAK	B.SC.(FTM)-III	Cash	2600	
31	FI-2022-222	DESHPANDE SWAPNALI SANJAY	B.SC.(FTM)-III	Cash	2600	
32	FI-2022-223	POWAR ANAGHA ATUL	B.SC.(FTM)-III	Cash	2600	
33	FI-2022-224	KUMBHOJKAR MRUNAL MAHESH	B.SC.(FTM)-III	Cash	2600	
34	FI-2022-225	TAMBOLI MISBAH SAMID	B.SC.(FTM)-III	Cash	2600	
35	FI-2022-226	PHADNIS KETKI SANJAY	B.SC.(FTM)-III	Cash	2600	
36	FI-2022-227	SAVARDEKAR NISHA VIJAY	B.SC.(FTM)-III	Cash	2600	
37	FI-2022-228	AMBARGI GAYATRI SUDHAKAR	B.SC.(FTM)-III	Cash	2600	
38	FI-2022-229	SWAMI SUPRIYA SOMASHEKHAR	B.SC.(FTM)-II	Cash	2600	
39	FI-2022-230	SHELAKE ISHWARI JAYKUMAR	B.SC.(FTM)-II	Cash	2600	
40	FI-2022-231	SURYAWANSHI MANASI KESHAV	B.SC.(FTM)-II	Cash	2600	
41	FI-2022-232	POWAR SUNAYANA PRAKASH	B.SC.(FTM)-II	Cash	2600	
		Total			106600	

PRINCIPAL

College of Non-Conventional
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Kolhapur



CSIBER Trust's
College of Non-Conventional Vocational Courses for
Women, Kolhapur

Department of Food Technology: 2021-22

A REPORT ON INDUSTRY INSTITUTE INTERACTION

Department of Food Technology have organised Industry Institute Interaction program on 18th April 2022 for the Food Technology students at Radhabai Shinde Hall CSIBER.

Objectives behind organizing the Industry Institute Interaction are-

- 1) To give industrial exposure to faculty members and students, thus enabling them to tune their knowledge to cope with the industrial culture.
- 2) To have closer linkage and to promote research suited to industry needs and consultancy which creates a sense of owing among students.
- 3) To identify the areas for executive development programs with respect to advances in recent technology.
- 4) To assist the departments in establishing rapport with industries for taking up minor and major projects.
- 5) To bring out MoUs and agreements between institutes and industries and to promote various forms of interactions.

Program inaugurated with 'Watering the plant' by all the dignitaries. Mrs. Shweta Patil, Head of department briefed about the program. Principal Dr. A.R Kulkarni gave the Presidential speech.

Mr. Chirag Mehta, Director at Quality Control, Mehta Dairies (Sphurti), Kolhapur was the Chief Guest for the program. He is into the Dairy Business since the year 2000. He looks after the development, quality, safety policies of the company.

The Speaker for the first session was Dr. Sharmilee Mane. She is Director, Y.D. Mane Research Centre for Agricultural and Rural Development, Founder and CEO, PureMe Organics Private

CSIBER Trust's
COLLEGE OF NON CONVENTIONAL VOCATIONAL COURSES FOR WOMEN, KOLHAPUR
Fashion Design Department- Time Table 2021-22
With effect from 5th May 2022

TIME	MONDAY			TUESDAY			WEDNESDAY			THURSDAY			FRIDAY			SATURDAY		
	F.Y.	S.Y.	T.Y.	F.Y.	S.Y.	T.Y.	F.Y.	S.Y.	T.Y.	F.Y.	S.Y.	T.Y.	F.Y.	S.Y.	T.Y.	F.Y.	S.Y.	T.Y.
9.00 To 9.45 am	CS TC	BC OG	AD JH	GC (Pr) AP	TWP PK	CAD SN	CS TC	AD (Pr) AC	WC PK	CS TC	TWP PK	CFR (Pr) AP	ST AP	AD AC	FM SN	AD AC	TIT PK	FM SN
9.45 To 10.30 am	ST AP	TWP PK	APQC SN	GC (Pr) AP	EVS SG	FM SN	ITS JH	AD (Pr) AC	FM SN	PD SN	AD (Pr) AC	GFR (Pr) AP	TAD AC	GC (Pr) JH	WC PK	PD SN	CC AP	GC (Pr) PK
10.30 TO 11.15 am	ITS JH	EVS SG	MGT SP	GC (Pr) AP	BC OG	MGT SP	ST AP	BC OG	AD JH	ITS JH	AD (Pr) AC	GFR (Pr) AP	PD SN	GC (Pr) JH	MGT SP	ITS JH	AD AC	GC (Pr) PK
11.15 To 12.00 noon	PD (Pr) AP	TIT PK	CAD (Pr) OG	GC (Pr) AP	AD AC	APQC SN	TAD AC	CC AP	APQC SN	TAD (Pr) AC	TIT PK	GFR (Pr) AP	ND (Pr) PK	GC (Pr) JH	AD (Pr) AC	TAD AC	PL (Pr) AP	GC (Pr) PK
12.00 TO 12.45 pm	RECESS																	
12.45 TO 1.30 pm	PD (Pr) AP	TIT (Pr) PK	CAD (Pr) OG	GC (Pr) AP	TWP (Pr) AC	WC PK	ST (Pr) JH	TWP PK	CAD SN	TAD (Pr) AC	CC AP	AD JH	ND (Pr) PK	GC (Pr) JH	AD (Pr) AC	ITS (Pr) JH	PL (Pr) AP	GC (Pr) PK
1.30 TO 2.15 pm	PD (Pr) AP	TIT (Pr) PK	CAD (Pr) OG	GC (Pr) AP	TWP (Pr) AC	Library	ST (Pr) JH	TIT PK	Sports	TAD (Pr) AC	BC (Pr) OG	APQC SN	Library	GC (Pr) JH	AD (Pr) AC	ITS (Pr) JH	PL (Pr) AP	Project/ Display
2.15 TO 3.00 pm	Langua ge	Library	CAD (Pr) OG	Langua ge	TWP (Pr) AC	Project/ Display	ST (Pr) JH	AD AC	Sports	BC (Pr) OG	CAD SN	ND (Pr) PK	Sports	AD (Pr) AC	ITS (Pr) JH	PL (Pr) AP	Project/ Display	

Shyati
Time Table Coordinator

Farah
HOD Fashion Department

Shelina
PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur.

Diksha
Principal

TIME TABLE FOR DEPARTMENT OF INTERIOR DESIGN 2021-2022 SEM II, IV, VI & VIII

Effective from 5th May 2022

TIME	MONDAY				TUESDAY				WEDNESDAY				THURSDAY				FRIDAY				SATURDAY			
	B.I.D-I	B.I.D-II	B.I.D-III	B.I.D-IV	B.J.D-I	B.J.D-II	B.I.D-III	B.I.D-IV	B.A.D-I	B.I.D-II	B.I.D-III	B.I.D-IV	B.I.D-I	B.I.D-II	B.I.D-III	B.I.D-IV	B.I.D-I	B.J.D-II	B.I.D-III	B.I.D-IV	B.J.D-I	B.J.D-II	B.I.D-III	B.I.D-IV
09:00am - 09:45am	LD-II	LD-IV	PRT	P.R	G.R-II	T.S-IV	PRT	D.E-III	T.I.D-II	G.R-IV	PRT	P.R	LD-II	H.III	PRT	P.R	G.R-II	L.C.I	PRT	P.R	H.II	I.S-II	PRT	P.R
	P.K	A.K		A.M	V.J	G.Y		A.K	P.K	V.J		A.M	P.K	T.B		A.M	V.J	T.B		G.Y	T.B	A.K		A.M
09:45am - 10:30am	LD-I	LD-IV	PRT	P.R	G.R-II	T.S-IV	PRT	D.E-III	T.I.D-II	G.R-IV	PRT	P.R	LD-II	LD-IV	PRT	P.R	G.R-II	L.C.I	PRT	P.R	T.S-II	L.C.I	PRT	P.R
	P.K	A.K		A.M	V.J	G.Y		A.K	P.K	V.J		A.M	P.K	A.K		A.M	V.J	T.B		G.Y	G.Y	T.B		A.M
10:30am - 11:15am	LD-I	LD-IV	PRT	P.R	G.R-II	T.S-IV	PRT	P.R	T.I.D-II	G.R-IV	PRT	P.R	LD-II	LD-IV	PRT	P.R	H.II	I.S-II	PRT	P.R	T.S-II	L.C.I	PRT	P.R
	P.K	A.K		A.M	V.J	G.Y		A.M	P.K	V.J		A.M	P.K	A.K		A.M	T.B	A.K		G.Y	G.Y	T.B		A.M
11:15am - 12:00pm	LD-I	LD-IV	PRT	P.R	G.R-II	T.S-IV	PRT	P.R	T.I.D-II	G.R-IV	PRT	SPORT	LD-II	LD-IV	PRT	P.R	H.II	I.S-II	PRT	P.R	T.S-II	H.III	PRT	P.R
	P.K	A.K		A.M	V.J	G.Y		A.M	P.K	V.J			P.K	A.K		A.M	T.B	A.K		G.Y	G.Y	T.B		A.M
12:00am - 12:45pm	LUNCH BREAK																							
12:45pm - 01:30pm	LD-II	LD-IV	PRT	P.R	G.R-II	T.S-IV	PRT	P.R	Comp-I	G.R-IV	PRT	P.R	LD-II	LD-IV	PRT	P.R	Comp-I	ENV	PRT	P.R	T.S-II	ENV	PRT	P.R
	P.K	A.K		A.M	V.J	G.Y		A.M	O.G	V.J		A.M	P.K	A.K		A.M	O.G	S.C		G.Y	G.Y	S.C		A.M
01:30pm - 2:15pm		Comp-I	PRT	D.E-III	H.II	Comp-II	PRT	P.R	Comp-I	G.R-IV	PRT	P.R	SPORT	LD-IV	PRT	D.E-III	Comp-I	H.III	PRT	P.R	T.S-II	I.S-II	PRT	
		O.S		A.K	T.B	O.G		A.M	O.G	V.J		A.M		A.K		A.K	O.G	T.B		G.Y	G.Y	A.K		
2:15pm - 3:00pm	LD	SPORT		D.E-III	LD	Comp-II		P.R	SPORT	LIB		D.E-III	LIB				SPORT	Comp-I		LIB				
				A.K	O.G			A.M				A.K						O.G						

BID I YEAR SUBJECTS

G.R-I - Graphics II
 T.I.D-I - Theory of Interior Design
 LD - Interior Design-II
 H.I-I History of Interior-I
 T.S-II Technical skills-II
 Comp-I Computer-I

SUBJECT TEACHERS

Ar. Varsha Jandkar
 ID. Priya Kandalkar
 ID. Priya Kandalkar
 ID. Tejaswini B
 Ar. Guruprasad Yernalkar
 Mr. Onkar Ghadge

BID II YEAR SUBJECTS

COMP - Computer III
 T.S-IV - Technical skills IV
 L.C.I - Lighting and colour in Interior
 G.R-I - Graphics IV
 H.I-III History of Interior-III
 I.S - Interior Services -II
 LD - Interior Design-IV
 ENV-

SUBJECT TEACHERS

Onkar G.
 Ar. Guru Yernalkar
 ID. Tejaswini B
 Ar. Varsha Jandkar
 ID. Tejaswini B
 Ar. Asmita Korgaonkar
 Ar. Asmita Korgaonkar
 Sanyal Chauhan

BID IV YEAR SUBJECTS

P.R - Project Report
 D.E-I - Design Elective III
 D.E-I - Design Elective IV

SUBJECT TEACHERS

Ar. Amari N Mestry
 Ar. Asmita Korgaonkar
 Ar. Asmita Korgaonkar

BID III YEAR SUBJECTS

Practical Training

HOD

Ar. Amari N Mestry

HOD

Department of Interior Design
 CNCVCW, Kolhapur

NOTE : TIME TABLE FOR OFFLINE LECTURE

PRINCIPAL,

College of Non-Conventional
 Vocational Courses For Women
 Kolhapur.

Principal


Dr. A. R. Kulkarni

College of Non-Conventional Vocational Courses for Women, Kolhapur.

Department of Food Technology and Management (B.Sc. FTM)

TIME TABLE 2021 – 2022, W.E.F. 21 /03/2022

TIME	MONDAY			TUESDAY			WEDNESDAY			THURSDAY			FRIDAY			SATURDAY		
	FY	SY	TY	FY	SY	TY	FY	SY	TY	FY	SY	TY	FY	SY	TY	FY	SY	TY
10:15-11:00	Lab Course-I (DS) & Lab Course-II (SMD)	FB-I (SKD)	APT-II (NJ)	Lab Course-III (AR)	ENV (AR)	BC-II (SKD)	HN-II (SMD)	FB-II (ASR)	Lab Course-X (DS)	FC-II (DS)	Lab Course-V (NJ) & Lab Course-VII (SKD)	FQS-II (ASR)	HN-II (SMD)	Lab Course-VI (DS)	ENG (TC)	FC-II (DS)	FB-II (ASR)	Lab Course-VII (NJ) & Lab Course-IX (SKD)
11:00-11:45		Library	BC-II (SKD)		PPFV-II (SMD)	Library	PFP-I (SKD)	FP-I (NJ)		PPF-II	Sports	HN-I (NJ)	Library		FC-I (ASR)	Library		
11:45-12:30		FP-I (NJ)	FQS-II (ASR)		FP-I (NJ)	BT-II (DS)	FC-I (ASR)	FB-I (SKD)		COMP-II (OG)	BT-II (DS)	COMP-I (OG)	FQS-II (ASR)		COMP-II (OG)	PPFV-II (SMD)		
12:30-1:15	RECESS																	
1:15-2:00	Lab Course-I (SKD) & Lab Course-II (NJ)	PPFV-I (DS)	Project	Lab Course-IV (OG)	FB-II (ASR)	APT-II (NJ)	ENG (TC)	PPFV-I (DS)	Lab Course-X (SMD)	COMP-I (OG)	Lab Course-V (SMD) & Lab Course-VII (ASR)	ENG (TC)	ENG (TC)	Lab Course-VI (DS)	Sports	ENG (TC)	PPFV-I (DS)	Lab Course-VII (NJ) & Lab Course-IX (ASR)
2:00-2:45		FP-II (SMD)	ENG (TC)		FB-I (SKD)	BT-II (DS)	HN-I (NJ)	EVS (AR)		ENG (TC)	APT-II (NJ)	COMP-II (OG)	BC-II (SKD)		COMP-I (OG)	FP-II (SMD)		
2:45-3:30		Sports	-		PPFV-II (SMD)	-	PFP-I (SKD)	-		PFP-I (SKD)	-	HN-I (NJ)	-		PPF-II	FP-II (SMD)		
3:30-4:15	Foreign Language	-	-	Foreign Language	-	-	FC-II (DS)	-	-	HN-II (SMD)	-	-	FC-I (ASR)	-	-	LIB/ PFP-II	-	-


Mrs. Shweta A. Patil
Head of Department


PRINCIPAL,
College of Non-Conventional
Vocational Courses for Women
Kolhapur


Dr. A.R. Kulkarni
Principal, CNCVCW

CSIBER Trust's
College of Non-Conventional Vocational Courses for Women
Dept. of Environment Science
Timetable for B.Sc. Environmental science – III 2021-2022 Semester -V
Classroom No -29
With Effect From -15th November 2021

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
10.15-11.00	E2 I SAC	E1 I PSS	E1 I PSS	E2 I SAC	E1 I PSS	E2 I SAC	
11.00-11.45	E2 II SAC	E1 II PSS	E1 II PSS	E2 II SAC	E1 II PSS	E2 II SAC	
11.45-12.30	E1 I PSS	E2 I SAC	E2 II SAC	E1 II PSS	English TC	English TC	
12.30-1.15	Lunch Break						
1.15-2.00	English TC	Practical (PSS)	Assignment /project Library spots	Practical (SAC)	Assignment /project library Semiar	Sports seminar	
2.00-2.45	Seminar						
2.45-3.30							


Subjects:

DSC E1 I – Land and Water Management -I
DSC E1 II - Land and Water Management- II
DSC E2 I – Wild life Management -I
DSC E2 II – Wild life Management -II
ENG- English

Faculty:

PSS- Pooja S.Sarolkar
PSS- Pooja S.Sarolkar
SAC- Sayali A.Chavan
SAC- Sayali A.Chavan
TC- Tejaswini Chille


Sayali A.Chavan
Co-Ordinator


Dr. A.R. Kulkarni
Principal

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Kollhapur.

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College Of Non-Conventional Vocational Courses for Women

Department of B.A Multimedia

Time Table for **B.A Multimedia** – III 2021-2022 Semester – VI

Classroom/ Lab Number – 08

With Effect From – 05th May 2022

Period	Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
I	09:00 to 09:45	NRE II (VA)	2D3D (OG)	2D3D (OG)	2D3D (PR) (OG)	NRE II(PR) (VA)	RCA II (DK)
II	09: 45 to 10:30	NRE II (VA)	2D3D (OG)	2D3D (PR) (OG)	2D3D (PR) (OG)	NRE II(PR) (VA)	RCA II (DK)
III	10:30 to 11:15	LIB	DE I (PR) (RT)	PME II (DK)	PME II (DK)	LIB	RCA II (PR) (DK)
	11:15 to 12:00	DE II (RT)	DE I (PR) (RT)	PME II (DK)	PME II (DK)	VPT II (PR) (DK)	RCA II (PR) (DK)
IV	12:00 to 12:45	BREAK					
V	12:45 to 01:30	DE II (RT)	DE I (PR) (RT)	VPT II (DK)	VPT II (DK)	VPT II (PR) (DK)	RCA II (PR) (DK)
VI	01:30 to 02:15	DE II (RT)	Project	VPT II (DK)	VPT II (PR) (DK)	RCA II (DK)	Sport

(2D3D) 2D & 3D Animation I

(NRE) News Reporting & Editing I

(DE I) Digital Editing I

(RCA I) Realistic Concept of Animation & Special Effects I

(VPT I) Video Production Techniques I

(PME I) Project Management & Estimation I

OG - Omkar Ghatage

VA- Vandana Ahuja

RT - Raghunath Topkar

DK - Dhanashri Kamble

DK - Dhanashri Kamble

DK - Dhanashri Kamble



Raghunath Topkar

Co- Ordinator



Dr. A.R. Kulkarni

Principal


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 Vocational Courses For Women
 Kolhapur.

CSIBER Trust's

College Of Non-Conventional Vocational Courses for Women

Time Table for B. Com (Bank Management) – Part 1 Semester – II

W.E.F – 04.04.2022

Class Room: 34

Period	Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
I	09:00 to 09:45	A/C (RRD)	A/C (RRD)	A/C (RRD)	A/C (RRD)	ECO (SAP)	ECO (SAP)
II	09:45 to 10:30	POM (SAP)	CB (KMK)	CB (KMK)	POM (SAP)	ACB (KMK)	ACB (KMK)
III	10:30 to 11:15	CB (KMK)	POM (SAP)	POM (SAP)	CB (KMK)	ECO (SAP)	ACB (KMK)
IV	11:15 to 12:00	IM (TRC)	IM (TRC)	IM (TRC)	IM (TRC)	ACB (KMK)	ECO (SAP)
12.00 to 12.45 Break							
V	12:45 to 01:30	-	-	LIB	-	LIB	SPORTS
VI	03:45 to 04:30	Foreign Language	Foreign Language	-	-	-	-

SUBJECT NAME

FACULTY NAME

(A/C) Accountancy Paper- I

RRD – Radhika R. Desai

(POM) Principles of Marketing

SAP – Shamal A. Pawar

(ECO) Business Economics Paper- II

SAP – Shamal A. Pawar

(IM) Impression Management- II

TC – Tejaswini R. Chile

(CB) Bank Management Paper- III

KMK – Kshitija M. Kulkarni

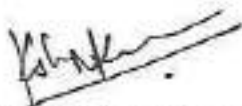
(Central Banking)

(ACB) Bank Management Paper- IV

KMK – Kshitija M. Kulkarni

(Agriculture and Co-operative Banking)

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Ms. Kshitija Kulkarni
Class Co- Ordinator



Ms. Shamal Pawar
Department Co- Ordinator



Dr. A.R. Kulkarni
Principal

**5.1.3 Capacity building and skills enhancement initiatives taken by the institution include the following**

- Soft skills
- Language and communication skills
- Life skills (Yoga, physical fitness, health and hygiene)
- ICT/computing skills

Name of the capability-building and skills enhancement initiatives	Year of implementation	Number of students enrolled	Name of the agencies involved with contact details
Workshop on "The Covid Care Program" Organized by Art of Living Foundation	2021	10	Art of Living, Kolhapur, Mrs. Leena Pandit, 7722002449
Organized Covid19 Free Vaccination Drive in association with Kolhapur Municipal Corporation, Kolhapur.	2021	68	Savitri Bai Fule Hospital, Kolhapur., 02312641062
Foreign Language Orientation Programme	2021	160	Apurva Deshpande(976055363), Shravani Kulkarni(8123713111), Snehal Shetye(9421220069)
Organized Covid19 Free Vaccination Drive in association with Kolhapur Municipal Corporation, Kolhapur.	2022	54	Savitri Bai Fule Hospital, Kolhapur., 02312641062
Seven Days Craft Demonstration workshop under the "Capacity Building Programme"	2022	112	Karveer Handicrafts Producer Company Ltd., Government of India., 9225136244
A Seminar on the occasion of the celebration "Poshan Pakhwada - Good Nutrition Practices and Nutrient Requirement for Children"	2022	58	Dr. Neelam Jirge, 9689258855


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5.1.3 Capacity building and skills enhancement initiatives taken by the institution include the following

- Soft skills
- Language and communication skills
- Life skills (Yoga, physical fitness, health and hygiene)
- ICT/computing skills

Name of the capability-building and skills enhancement initiatives	Year of implementation	Number of students enrolled	Name of the agencies involved with contact details
World Health Day celebration with Jal Neti Training	2022	37	Yog Vidya Dhama Kolhapur., President Mr. Rohit Gavali, 794733555
Workshop on "Coral Draw"	2022	45	Mr. Raghunath Topkar, 9890729194
Countdown of 8th International Yoga Day- Guest Lecture and Yoga Demonstration	2022	52	Dr. A.R. Kulkarni, 7588470146
Three days' workshop on heartfulness meditation	2022	56	Dr. Vrushali Nejdar, 976653538
Celebration of 8th International Yoga Day	2022	35	Dr. A.R. Kulkarni, 7588470146
Seminar on Enlighten the people regarding Organ Donation	2022	67	Dr. Neelam Jirge, 9689258855


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**CSIBER TRUST'S
COLLEGE OF NON-
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COURSES FOR WOMEN,
KOLHAPUR**



NATIONAL SERVICE SCHEME



A REPORT ON

**"WORKSHOP ON
THE COVID CARE PROGRAMME
ORGANIZED BY
ART OF LIVING FOUNDATION"**

FROM

19TH TO 21ST JULY 2021

[Signature]
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Date: 22-07-2021

CSIBER Trust's CNCVCW and Art of Living Foundation organized a collaborative workshop on 'The Covid Care Program' for the faculty members of the CSIBER Trust's institute from 19th July to 22nd July 2021, from 07.00 pm to 08.00 pm in online (Google Meet) mode. Art of Living sessions were conducted in a series of three protocols consisting of asanas, meditations, and breathing exercises or pranayamas to improve people's immunity, boost their mental resilience, and provide peace of mind. Yoga, breathing exercises, and meditation significantly reduce fear and anxiety thereby maintaining good physical and mental health. The 30 minutes protocols of Asanas, Pranayama & Meditation were delivered in three categories:

1. For a healthy population in order to help them build overall immunity and lung capacity.
2. Supportive intervention of effective breathing exercises and stretches for patients with mild symptoms either at home or in hospitals.
3. Supporting rehabilitation and recovery during Post Covid.

As per the above protocol, a 3-day program of immunity enhancement was conducted for faculty by Mrs. Leena Pandit and Ms. Tanuja Sardesai. These sessions helped participants to achieve a relaxed state of mind that enables healing and regeneration. This event was coordinated by Ms. Tejaswini Chile (Asst. Prof. of Communication Skills and NSS Coordinator).



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A list of the attendees attached herewith:

**Workshop Attendance
The Covid Care Programme
Organized by Art of Living Foundation
From 19th to 21st July 2021**

Sr. No.	Staff Name
1.	Dr. A.R. Kulkarni
2.	Mrs. Jyoti R. Hiremath
3.	Mr. Adarsh Prabhakar Chavan
4.	Mrs. Pradnya Prashant Kapdi
5.	Mrs. Archana Ramesh Patil
6.	Mrs. Ashwini S. Rabagkar
7.	Mrs. Shweta A. Patil
8.	Mrs. Neelam R. Jiruge
9.	Ms. Yogta Mirajkar
10.	Ms. Tejaswini Rajendra Chile

By,

NSS Coordinator,
Asst. Prof. Ms. Tejaswini R. Chile,
Programme Officer
National Service Scheme
College of Non-Conventional
Vocational Courses For Women
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CSIBER TRUST'S COLLEGE OF NON- CONVENTIONAL VOCATIONAL COURSES FOR WOMEN, KOLHAPUR



NATIONAL SERVICE SCHEME



A REPORT ON

"VACCINATION DRIVE IN COLLABORATION WITH KMC, KOLHAPUR"

DATED: 27th OCTOBER 2021



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Date: 02nd November 2021.

In view of the Covid-19 pandemic, The Government of Maharashtra had started a week-long vaccination drive for college students from 25th Oct to 2nd Nov 2021, under the campaign, 'Mission Yuva Swasthya'. The teachers and students will be inoculated as part of the drive. Keeping in this view the CSIBER Trust's CNCVCW NSS unit has organized a Vaccination Drive for college students, their parents, teaching and non-teaching staff, to keep them protected from the coronavirus on 27th October 2021 on the college campus from 10 am to 4 pm in collaboration with Kolhapur Municipal Corporation, Kolhapur. 67 students, parents, and staff members including teaching and administrative members were given Covishield as vaccine first and second doses as per their vaccination schedule. Later on, they were asked to follow the suggestions as per the doctor's advice.

Firstly, the CNCVCW NSS members have taken an online survey before the vaccination drive to collect data, so that the vaccination drive will be organized appropriately. 395 students have participated in this online survey conducted through Google Form.

In the formal function the welcome and introduction of the chief guest Mrs. Shilpa Darekar. (Dy. Commissioner, KMC, Kolhapur) the medical officers of Savitribai Phule Hospital Dr. Ruksar Momin and team, Principal, HOD's and teaching and non-teaching members were given by Ms. Tejaswini R. Chile (Asst. Prof., Dept. of Communication & NSS Coordinator)

Principal, Dr. A.R.Kulkarni felicitate the chief guest Mrs. Shilpa Darekar. (Dy. Commissioner, KMC, Kolhapur) has E-inaugurated the drive. Ms. Tejaswini R. Chile (Asst. Prof., Dept. of Communication & NSS Coordinator) and Mrs. Archana Patil (Asst. Prof. of Dept. of Fashion Design and Chairman of NSS committee) has felicitated the medical team.

In a presidential speech, Mrs. Shilpa Darekar. (Dy. Commissioner, KMC, Kolhapur) said that it's a great initiative taken by CNCVCW, Kolhapur towards students' health she also gives best wishes for the vaccine drive. Thereafter, Principal, Dr. A.R.Kulkarni replied by saying thank you and also asking for more vaccine drive campaigns in the future. Mrs. Archana Patil (Asst. Prof. of Dept. of Fashion Design and Chairman of NSS committee) has concluded the program with a vote of thanks.

The Medical Officer of Savitribai Phule Hospital Dr. Ruksar Momin had supported this program. The medical team worked from 10 am to 4 pm on the campus for a vaccination drive. The team was very cooperative.

- The total expenses for the special vaccination drive were Rs. 4350
- 800Rs. = Flex - 02 (size 4 x 6)
 - 3000Rs. = Lunch, Breakfast, Tea, Biscuits, water Bottles, glucose d powder
 - 200Rs. = Mask, Sanitiser, and First aid box
 - 350Rs. = 02Boquate, 05Roses

.....
4350Rs. = Total Expenditure

- Attachments:**
1. Attendance
 2. Photos of the program
 3. News Cutting
 4. Banner
 5. Expenditure Bills

Shilpa Darekar
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A-List of present staff and non-teaching staff members and photographs are attached here.



Principal, Dr. A.R.Kulkarni felicitate the chief guest Mrs. Shilpa Darekar, (Dy. Commissioner, KMC, Kolhapur).



Ms. Tejawini R Chite (Asst. Prof., Dept. of Communication & NSS Coordinator) and Mrs. Archana Patil (Asst. Prof. of Dept. of Fashion Design and Chairman of NSS committee) has felicitated the medical team.

Arched
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Mrs. Shilpa Darekar, (Dy. Commissioner, KMC, Kolhapur) the medical officers of Savitribai Phule Hospital Dr. Ruksar Momin and team, Principal, HOD's and teaching and non-teaching members inaugurated the Vaccine Drive.



A health worker of Savitribai Phule Hospital Kolhapur inoculates a dose of COVID-19 vaccine to CSIBER college students

Shilpa Darekar
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News Cutting:

'सायबर'मध्ये बुधवारी मोफत लसीकरण

कोल्हापूर : सायबर ट्रस्ट कॉलेज ऑफ नॉन कॉन्व्हेशनल व्होकेशनल कोर्सेस फॉर वुमन्स, राष्ट्रीय सेवा योजना आणि महानगरपालिका यांच्या संयुक्त विद्यमाने बुधवारी (दि. २७) सकाळी १० ते दुपारी ४ या वेळेत मोफत कोव्हिडशिल्ड लसीकरण मोहिमेचे आयोजन केले आहे.

The news appeared in Daily Pudhari on 26th October 2021

News Link:

<http://sp9.live/index.php?news=10>

The News link appeared in the Sp9 channel on 27th October 2021

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Program schedule:

**CSIBER TRUST'S
COLLEGE OF NON-CONVENTIONAL VOCATIONAL COURSES
FOR WOMEN, KOLHAPUR.**
In association with Kolhapur Municipal Corporation
Organizes Covid 19 Free Vaccination Drive
On 27th October 2021

Welcome to Chief Guest, Medical Officers, and KMC Team, Principal, HODs, Faculty Members:	Ms. Tejaswini R. Chile (Asst. Prof., Dept. of Communication & NSS Coordinator) at 10:30 am-10:32 am
Felicitatation of Chief Guest:	Dr.A.R.Kulkarni. Principal of CNCVCW, Kolhapur. At 10:32am- 10:34am
E-ignoration of Drive:	Mrs. Shilpa Darekar (Dy. Commissioner, Kolhapur.) at 10:34am-10:35am
Introduction of a President:	Mrs. Yogita Mirajkar. (Asst. Prof., Dept. of Food Technology) At 10:35am- 10:40am
Speech by President:	Mrs. Shilpa Darekar (Dy. Commissioner, Kolhapur.) at 10:40 am-10:55 am
Speech by Principal Sir:	Dr.A.R.Kulkarni. Principal of CNCVCW, Kolhapur. At 10:55am- 11:05am
Vote of Thanks:	Mrs. Archana R. Patil. (Asst. Prof., Dept. of Fashion Design) at 11:05am-11:10 am


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Digitale Flex:



CSIBER TRUST'S

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for Women, Kolhapur.

COVID 19 FREE VACCINATION DRIVE

On 27th October, 2021

Organized by: National Service Scheme of CNCVCW, Kolhapur.

VENUE: CNCVCW CAMPUS, KOLHAPUR.

TIME: 10am to 05pm

Note: Carry I-card and Aadhar Card.

On the spot registration available.

Ms. Tejaswini
Chile
NSS - Coordinator

Mrs. Jyoti
Hiremath
IQAC - Coordinator

Dr. A. R. Kulkarni
Principal,
CNCVCW, Kolhapur

Dr. R. A. Shinde
Secretary & Managing Trustee
CSIBER TRUST, Kolhapur

Flex:



सायबर ट्रस्ट संचालित
कॉलेज ऑफ नॉन-कॉन्व्हेंशनल व्होकेशनल कोर्सेस फॉर वूमेन आणि
कोल्हापूर महानगरपालिका यांच्या संयुक्त विद्यमाने

कोविड 19 मोफत लसीकरण मोहीम

दिनांक : 27 ऑक्टोबर 2021

आयोजक : राष्ट्रीय सेवा योजना, सी एन सी व्ही सी इन्स्यू, कोल्हापूर.

स्थळ : सी एन सी व्ही सी इन्स्यू कॅम्पस, कोल्हापूर.

वेळ : सकाळी 10.00 ते 4.00

टोप : ओळख पत्र आणि आधार कार्ड सोबत आणायचे. ■ तातकात काय नोंदणीची शीट उपलब्ध आहे.

प्रमुख पाहुणे

सौ शिल्पा दरेकर

उपायुक्त, कोल्हापूर महानगरपालिका,



डॉ. तेजस्विनी चिले
एन एस एस - समन्वयक

डॉ. आर. कुलकर्णी
प्रमुख, सी एन सी व्ही सी इन्स्यू

डॉ. आर. शिंदे
सेक्रेटरी आणि मॅनेजिंग ट्रस्टी, सायबर ट्रस्ट,
कोल्हापूर

Dr. A. R. Kulkarni

PRINCIPAL,

College of Non-Conventional
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Kolhapur

Flayer:



आयुष्यं दत्तं शरीरं शीघ्रं तस्मै कर्तव्यं निरुपगतं शरीरं शीघ्रं तस्मै कर्तव्यं नृणां
आयुष्यं शरीरस्य स्वस्थता प्रतिस्थापयितुं सर्वे प्रयत्नः



कॉलेज ऑफ नॉन कन्वेंशनल
वोकेशनल कोर्सेस फॉर वुमेन

१८ मार्च २०२१ को आयोजित किया जाएगा

प्रवेशिका

विषय आयोजित करेंगे

दिनांक

दुबारा २० अक्टोबर २०२१ को करेंगे

वेब साइट १०८ १०८



पता: सत्यम कॉलेज, कोरस, कोरसपुर

वेबसाइट

<http://www.collegeforwomen.org>

By:

NSS Coordinator,

Asst. Prof. Ms. Tejaswini R. Chile,
Programme Officer

National Service Scheme
College of Non-Conventional
Vocational Courses For Women

कोरसपुर

प्राचार्य

कॉलेज ऑफ नॉन कन्वेंशनल
वोकेशनल कोर्सेस फॉर वुमेन, कोरसपुर



Dr. RASHINDE
Secretary & Managing Trustee

Ref. No: CNCVCW/2021-22/ 2654

Date: 19/10/2021

To,
The Deputy Municipal Commissioner,
Kolhapur Municipal Corporation, Kolhapur

Subject: Request for Covid 19 vaccination drive in our college

Respected Madam,

College of Non-Conventional Vocational Courses for Women (CNCVCW), Kolhapur is affiliated to Shivaji University Kolhapur and also approved by Government of Maharashtra since 1994. We are offered the programmes such as B.A.(DMFC), BID (4 Years), B.Sc.(FTM), PGDND (1 Year), B.A.(MM), B.Sc.(Env. Sc.), B.com (Bank Mgt.) and B.Com (Business Mgt.).

CNCVCW College is a first college of its kind under Shivaji University, Kolhapur offering non-conventional education with an objective of women empowerment. Total enrollment for the academic year 2021-22 is about 600. As on today, about 20% students have taken both doses, 71% have taken single dose and 9% are not yet vaccinated.

In this regard we request you to kindly make the provision of atleast 100 doses of Covishield in our college campus as per the telephonic conversation (27th October 2021).

Thanking You,



Yours faithfully,

A. R. Kulkarni

Dr. A. R. Kulkarni

Principal

College of Non-Conventional
Vocational Courses For Women
Kolhapur.

[Signature]
PRINCIPAL,
College of Non-Conventional
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Kolhapur

Shirone
21/10/2021
at 11.30 A.M.

CSIBER TRUST'S
COLLEGE OF NON-CONVENTIONAL VOCATIONAL COURSES FOR WOMEN, KOLHAPUR.
NATIONAL SERVICE SCHEME
STAFF ATTENDANCE

Name of the programme: Covid 19 Free Vaccination Drive Date: 27th October 2021

Sr. no.	Staff Name	Sign
1.	Dr. A. R. Kulkarni	<i>[Signature]</i>
2.	Mrs. Jyoti R Hiremath	<i>[Signature]</i>
3.	Mrs. Pradnya P. Kapadi	<i>[Signature]</i>
4.	Mr. Adarsh Chavan	<i>[Signature]</i>
5.	Mrs. Archana R. Patil	<i>[Signature]</i>
6.	Mrs. Sayali N. Naik	<i>[Signature]</i>
7.	Mrs. Shweta A. Patil	<i>[Signature]</i>
8.	Dr. Neelam S. Jirage	<i>[Signature]</i>
9.	Mrs. Ashwini Raibagkar	<i>[Signature]</i>
10.	Mrs. Yogita R. Mirajkar	<i>[Signature]</i>
11.	Ms. Nikita Jarag	<i>[Signature]</i>
12.	Ms. Sakshi Desai	<i>[Signature]</i>
13.	Ms. Divya Satpute	<i>[Signature]</i>
14.	Ms. Swarada Deshpande	<i>[Signature]</i>
15.	Mr. Amare Mestry	<i>[Signature]</i>
16.	Mr. Guruprasad Yernalkar	<i>[Signature]</i>
17.	Mrs. Priya Kandalkar	<i>[Signature]</i>
18.	Ms. Asmita Korgaonkar	<i>[Signature]</i>
19.	Ms. Varsharani Jamdar	<i>[Signature]</i>
20.	Ms. Tejaswri Birajdar	<i>[Signature]</i>
21.	Ms. Sayali Chavan	<i>[Signature]</i>
22.	Ms. Pooja Sarolkar	<i>[Signature]</i>
23.	Ms. Anagha Raut	<i>[Signature]</i>
24.	Ms. Shamal Pawar	<i>[Signature]</i>
25.	Ms. Radhika Desai	<i>[Signature]</i>
26.	Ms. Kshitija Kulkarni	<i>[Signature]</i>
27.	Mr. Raghunath Topkar	<i>[Signature]</i>
28.	Ms. Dhanashri Kumbhe	<i>[Signature]</i>
29.	Ms. Tejaswini Chile	<i>[Signature]</i>
30.	Mrs. Anuradha Kumbhar	<i>[Signature]</i>
31.	Mr. Mandar Vijapur	<i>[Signature]</i>
32.	Mrs. Shilpa Ghevade	<i>[Signature]</i>
33.	Mrs. Rameshwari Gunjkar	<i>[Signature]</i>
34.	Mr. Omkar Ghatage	<i>[Signature]</i>

[Signature]

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Kolhapur

साथव कॉलेज

Page No. _____
Date 28-10-2024

क्र.सं.	ज.नं.	लाभाश्रित नाव	वय	18 ते 44		45 ते 59		Above 60	
				I	II	I	II	I	II
1	10-80	फुलब मुभा वलवान	30	✓					
2		लक्ष्मी प्रभाद मोदी	30		✓				
3		विद्या रणछिंद मंगे	22	✓					
4		यश जाकुडे	24		✓				
5		धनंजी शिवराम कांबळे	23		✓				
6		निलम मिदगे	36		✓				
7		अर्चना रमेश पाटील	39		✓				
8		अविनाश पोपट चव्हाण		✓					
9		विनोद विजय पाटील	21		✓				
10		विजय जरावण पाटील	57				✓		
11		श्री देवी राजेश हनराव	40		✓				
12	11-05	राजीव सखुडत	45				✓		
13		सायली मांजरी	28		✓				
14		हेमंत मंगल दोळसे	25		✓				
15		नम्रता उदय बायलगे	25		✓				
16		सुतार विजय वनचंटे	30		✓				
17		शीतल विजय दामोदर	47		✓		✓		
18		विश्वजीत विजय दामोदर	23		✓				
19		स्वीप कृष्णा मनीरकर	36		✓				
20		उषा अरुण रामेधोलम	38		✓				
21		रमेश रामचंद्र दाटगे	58		✓		✓		
22		सिदधी आमंदा जाधव	25		✓				
23		गौतमी पुंजाराय सडोलेकर	21		✓				
24		ओंकार रमेश दाटगे	25		✓				
25		मंगेश सपरे	34		✓				
26		थोमीता मंगेश सपरे	31		✓				
27		पैशवर्षा मिस्त्री	21		✓				
28		रमेश शिवराम पाटील	45		✓		✓		

Signature
प्राचार्य
कॉलेज ऑफ नॉन कन्व्हेंशनल
एज्युकेशन



अ. क्र.	भाषाश्रमिचे नाव	वय	18 ते 44		45 ते 59		Above 60
			I	II	I	II	
29	पद्मा पाटील	60					
30	त्रिलोक मिसत्री	30	✓				✓
31	शावर देशपांडे	24		✓			
32	नीहाल मांगोरे	21		✓			
33	प्रियांका साळोखे	36		✓			
34	प्रेरणा जाधव	18	✓				
35	तोहीत म्हातार	28	✓				
36	अस्मिता शिंदे	21		✓			
37	नीरज नाईक	31		✓			
38	पंकज नाईक	31		✓			
39	सायली नाईक	28		✓			
40	मीशीला घोडवेकर	19		✓			
41	अंशिका पांडरबाबे	19		✓			
42	सचिन जगताप	49				✓	
43	गौरी नामो	25	✓				
44	प्रशांत सुर्यवंशी	32	✓				
45	सिद्धा पाटील	21		✓			
46	रोहीणी मळुस्कर	31		✓			
47	शाशीकांत मळुस्कर	38		✓			
48	दिप्ती कुंभार	20	✓				
49	वनीता पाटील	45		✓			
50	विशाल पाटील	24		✓		✓	
51	शुमिता कुमारी	30	✓	✓			
52	रमेश माळी	63					✓
53	अश्वत कुलकर्णी	23		✓			
54	प्रार्थना जाधव	21	✓	✓			
55	अभिभव पाटील	23		✓			
56	सुकुमार बाबू	28		✓			
57	महेश असोबा दडोरे	18		✓			

Signature
प्राचार्य



अ. क्र	नामाश्रयार्थी नाव	वय	18 ते 44		45 ते 59		Above 60	
			I	II	I	II	I	II
58	सायली सांगीरे	25		✓				
59	वैशाखी ज्ञानेन जगताप	45			✓			
60	शमीक बाबुराव दुबासखर्	45				✓		
61	श्रीदेवी गजिव कुमशाल	40		✓				
62	साक्षी शहा	19	✗	✓				
63	शुद्धा मोबरे	21		✓				
64	समीना बागवान	20		✓				
65	संजय पाटील	41				✓		
66	प्रावण बहीरशह	19		✓				
67	रेखा जोशी	43				✓		

Shinde
9552345871

Shinde

प्राचार्य

कॉलेज ऑफ नॉन कॉन्व्हन्शनल
मॅनेज्मेंट कॉर्सेस फॉर वुमेन, कोल्हापूर



Timestamp	Enter your Name	Age	Mobile Number	Adhar Number	
10/23/2021 13:12:00	sayali neeraj naik ✓		26	9011037953	554723750879
10/23/2021 13:14:03	Neeraj Dilip Naik ✓		31	8275262522	385078789293
10/23/2021 13:15:09	Ms. Sayali Sanjay Mangore ✓		25	7972141506	712225064605
10/23/2021 13:15:37	Pankaj Dilip Naik ✓		31	7875693218	722579361884
10/23/2021 15:01:46	Marisha Madhukar Mali		25	9067209348	973270458206
10/23/2021 19:32:55	Achimanyu Patil ✓		23	9834010242	561147438411
10/23/2021 22:00:34	Laxmiprasad Moghe ✓		47	9918531586	903177221488
10/23/2021 22:29:24	Sadiya Sameer Mujawar		19	7972096462	871186667196
10/24/2021 6:41:23	Priyanka vinayak sekokhe ✓		35	8600218181	692282760802
10/24/2021 10:04:39	Sai Shivaji Patil ✓		19	9307112014	957796750099
10/24/2021 13:55:25	Asawan power ✓		29	7276505343	4620 2039 3159
10/24/2021 18:23:11	Swarupa Raviraj Power ✓		39	9970111911	6375966596011
10/24/2021 18:24:13	Swarupa Raviraj Power ✓		39	9970111911	6375966596011
10/24/2021 18:50:36	Shreyas Madhukar mali		21	7203920406	332831801287
10/24/2021 19:38:15	Asawan power ✓		29	7276505343	4620 2039 3159
10/24/2021 20:16:35	Past Siddhi Maruti ✓		21	9373838589	354402151163
10/24/2021 21:45:45	Mulla Suhana Shakil		19	9973379793	317197621593
10/25/2021 7:26:15	Pranali Prasad Deshpande		23	8658292220	401009917415
10/25/2021 9:43:32	Prarthana Jeevan javir ✓		21	8272337966	295994779246
10/25/2021 12:25:45	Gautami Eknath Sedotkar ✓		21	7875643322	689806639719
10/25/2021 12:38:08	Dhaneshni Shivram Kamble ✓		23	9527903577	681728214464
10/25/2021 12:59:52	Aharva Mahan Kulkarni ✓		22	7589462111	339731174119
10/25/2021 13:51:26	Ms Namrata Uday Galdole		25	8459475274	707923098470
10/25/2021 15:06:03	Ramesh Haribhau Mali		60	8390049530	514854679473
10/25/2021 15:26:08	Swatiya malgan		23	8830729103	734003130905
10/25/2021 18:34:08	Samiuddinpatade0@gmail.com ✓		18	8177835218	432462820815
10/26/2021 10:53:29	Sechin Jagtap ✓		49	9880126801	464778846382
10/26/2021 10:56:55	Valshali Jagtap ✓		44	9850126801	967574358439
10/26/2021 11:49:49	Rajiv Baburao Hunashal ✓		45	9950424918	289216549091
10/26/2021 11:55:11	Shrudevi Rajiv Hunashal ✓		40	9950424918	914079607750

Principals

Principals
PRINCIPAL,
 College of Non-Conventional
 Vocational Courses For Women
 Kolhapur



Timestamp	Enter your Name	Age	Mobile Number	Adhar Number
✓ 10/22/2021 15:35:49	omkar Ramesh Ghatge		25 7020578900	762365142017
10/22/2021 15:38:58	Pranali Rajendra Wareke		20 7840904390	278640705649
10/22/2021 15:39:05	Yashashri patil		20 7219737835	749671533430
✓ 10/22/2021 15:40:37	siddhi Annda Jadhav		25 7020906159	217733582537
10/22/2021 15:49:50	Anita Jadhav		48 7020906159	229681286711
10/22/2021 16:00:29	Aamita pujari		18 6788527071	708417283648
✓ 10/22/2021 16:07:22	Ramesh Ramchandra Ghatge		59 9795049100	247727800737
✓ 10/22/2021 16:08:43	Aishwarya Rajendra Mestry		27 9021401495	632824008344
10/22/2021 16:16:25	Swatiya melgen		23 8830729103	734003130906
10/22/2021 16:47:13	KASHMIRA SUBHEDAR		21 8421870305	943882444114
10/22/2021 17:05:02	Shreya Vrushabhnanath upadhye		19 9309951677	857028252824
10/22/2021 17:22:42	Tejaswi sahebanso katkar		19 8787616564	6370 8104 9848
10/22/2021 17:28:35	Shruti maraker		20 9022805072	667432211876
✓ 10/22/2021 18:04:11	Paoli Manasi Mahadev		18 9834802656	265172160643
✓ 10/22/2021 18:20:55	Sagar sanjay Deshpande		24 8080539396	285734974913
10/22/2021 18:39:11	Bhawsini Agrowal		21 7058336247	292384252246
10/22/2021 18:40:47	lahwari jaykumar shelake		20 7489850835	84081117716
✓ 10/22/2021 20:14:48	Ambika Avinash pandharbale		20 9922831654	4339 3887 1334
✓ 10/22/2021 20:50:07	Mithila Mahesh Ghotwadakar Yadav		19 7447726484	642480521673
10/22/2021 21:12:00	Radhyye Balasaheb patil		20 9422859831	731894810241
✓ 10/22/2021 21:30:52	Neelam Swapnil Jirage		35 9686258865	460313023416
✓ 10/22/2021 22:24:23	Sureshi Anil daddikar		19 7822875099	309550750427
10/22/2021 23:34:50	SHINDE AISHWARYA MOHAN		20 8306197612	642034449424
✓ 10/23/2021 8:04:02	Ruturaj ghalge		28 9960696267	977558589854
10/23/2021 9:40:56	Anil bayaji Daddikar		48 9837218221	218985258501
✓ 10/23/2021 10:20:00	Mrs Archana Rameshi Patil		39 9623090906	926717198166
10/23/2021 10:31:00	manasvi shrikant Devatale		20 7795095019	354990948007
10/23/2021 11:08:05	Shreya sanjay patil		18 80108 84157	825199490745
10/23/2021 11:31:41	Hemant Bharat Salokhe		25 8208548001	466697821885
10/23/2021 12:22:46	Aanchal Jaisinghani		20 9078957033	835368997478
10/23/2021 12:44:10	Nesraj naik		31 8275262622	365078789293

Devede

Devede
PRINCIPAL,
 College of Non-Conventional
 Vocational Courses For Women
 Kolhapur



Timestamp	Enter your Name	Age	Mobile Number	Adhar Number
10/26/2021 13:57:27	Sakshi Sandeep Shaha	-	21	8388994147 2621 1581 3926
10/26/2021 15:32:17	Neha Sandeep Shaha		44	8623865953 806107985521
10/26/2021 18:17:50	Vishwajot Dabholkar ✓		23	7020469342 52455387395
10/26/2021 20:20:23	Sheetal Dabholkar ✓		47	7020469342 724853043205
10/26/2021 22:49:49	Aanchal Jaisinghani ✓		20	9075567033 835368997478
10/27/2021 5:34:27	Mahar Dandage ✓		18	8156690933 484628175812
10/27/2021 8:36:49	Rahul ✓		22	9518532152 20200023478
10/27/2021 9:41:10	Rahul kakare ✓		22	9518532152 20200023478
10/27/2021 10:19:40	Shraddha Nandkumar Bobhate ✓		19	7388601287 410027896155
10/27/2021 10:26:20	Laxmiprasad jayant moge ✓		48	98519631586 2265860535657
10/27/2021 12:30:08	Hrushika nikam ✓		20	8978746121 548419401742

MB Pawade

99 222 36149

Kakale
PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur

Date - 12/11/2021

Notice

All the students are hereby informed that Orientation Program on Foreign Languages is scheduled on 13th November 2021 from 10.30 am to 12.00 noon in Seminar Hall. Program will be conducted offline as well as online. Link will be share at 10.00 am.

[Signature]
12/11/2021

Coordinator
Add on Course Committee

Copy to HoDs for information and cooperation

- 1) Mrs. Shweta A Patil *[Signature]*
12/11/2021
- 2) Dr. Neelam Jirge/c *[Signature]*
12/11/21
- 3) Ms. Fadlika Desai *[Signature]*
- 4) ~~Dr. Anaswari D Kumbhar~~
Ms. Jyoti R Hirmath *[Signature]*
12/11/21
- 5) Mrs. Archana R. Patil *[Signature]*
12/11/2021
- 5) Arman. H. Musky *[Signature]*
12/11/2021

[Signature]
PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur.

Date 15/11/21

Notice

All the students are hereby informed that Orientation Program On Foreign Language is scheduled on 15th November, 2021 from 11.00am to 11.45am in seminar hall. Program will be conducted offline as well as online. Link will be shared at 10.30am.

[Signature]
15/11/21
Co-ordinator

Add-on course committee

Copy to HOD's for information and cooperation

- 1) Mrs. Shweta A Patil *[Signature]*
- 2) Mrs. Jyoti. R. Hinerwall *[Signature]*
15/11/21
- 3) Anam, Nishy. *[Signature]*
15/11/21

[Signature]
Principal
College of Non-Degree Studies
Vocational Courses and Programs
Kollhapur

Day - 2 15/11/21

- 1) Supriya Anil Phulpagar.
- 2) Chitralekha Shashikant Dhumal
- 3) Shweta Ajit Bagade
- 4) Devika Dilip Alase
- 5) Sakshi Dhanaji Shevale
- 6) Namrata Ninad Ursutte
- 7) Poojya Poojita Poojekar
- 8) Sankalp Seemran Santosh

Fashion

Phulpagar

Dhumal

Alase

D. Alase

Sakshi

Namrata

Pooj.

SS Sankalp

PGDND Batch 2021-2022

Roll NO -

- 25 - Dr. Tejaswi Patil
- 04 - Dr. Nikita Chandak
- 27 - Asawari Poojari
- Samrudhi Kulkade
- Sidhhi

Patil

Chandak

Poojari

Kulkade

PRINCIPAL
College of Non-School and
Vocational Courses, P. W. Road,
Kothrud

ORIENTATION PROGRAM FOR FOREIGN LANGUAGE

DAY 2 - 15/11/21

NAME

B.I.D

SIGN.

1. Srushti Desai
2. Vedika Jadhav
3. Aepita Patil
4. Rutuja Butar
5. Shwari Rajursikar
6. Dhanvantari mane.
7. Bhagyashri Bhausahab patil
8. Bhakti Vijay patil
9. Zoya Mehamood Rakhani
10. Safiya Salim Shaikh
11. Sidya A. Mane
12. Shwetali Magar
13. Sakshi R. Oswal
14. Mansi Manik Patil
15. Trupti Anil Shedge
16. Pradnya Prashant Maladkare
17. Shweta Rajendra Male
18. Sandhya Ashok Khot
19. Padmashri D. Koshid.
20. Kaushalya A. Mote.
21. Sakshi S. Harge
22. Ziya M. Patel
23. Apshwarya B. Mane
24. Srushti R. Pattanshetti
25. Seema M. Jadhav
26. Shrushti Jangam
27. Amruta S. Tiwari
28. Sanjana Sunil Khot
29. Pachi D. Kadam
30. Nishikantha S. ...

- Desai
Jadhav
Patil.
Butar.
Rajursikar
Dhanvantari
B. B. Patil
B. V. Patil
Mane
Shaikh
Mane
Shwetali Magar
Mansi
Patil
A. Shedge
Maladkare
Male
Khot
Koshid.
Mote.
Harge
Patel
Mane
Pattanshetti
Jadhav
Jangam
Tiwari
Khot
Kadam
Nishikantha


PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur.

orientation program for foreign language

Day - 1 - 13/11/21

Fashion

Sr No.	Name	Sign.
1.	Priyanka Mahadev Bhavar	<u>Priyanka</u>
2.	Urmari Santosh Bhavali	<u>Urmari</u>
3.	Rutuja Rajendra Mane	<u>Rutuja</u>
4.	Rajashri Dilip Medsing	<u>Rajashri</u>
5.	Mohini Vijay Galunkhe	<u>Mohini</u>
6.	Manishga Umesh Patil	<u>Manishga</u>
7.	Vaishnavi Keshava Ugale	<u>V.K. Ugale</u>
8.	Mandula Yuvraj Patil	<u>Mandula</u>
9.	chetana tanaji patil	<u>Patil</u>
10.	Shreya Dhanyaji Jadhav	<u>Shreya</u>
11.	Sankpal Seemran Santosh	
12.	Pandage Prajita prabhakar	S.S. Sankpal
13.	Vaishnavi Rajendra Nerlikar	<u>Vaishnavi</u>
14.	Vaibhavi Anil Solankure	<u>Vaibhavi</u>
15.	Shweta Ajit Bagade	<u>Shweta</u>
16.	Madhuri Shivaji Jadhav	<u>Madhuri</u>
17.	Prashasti Tanaji Pawale	<u>Pawale</u>
18.	Wagadande Geeta Rajendra	<u>Geeta</u>
19.	Rutuja Damodar patil	<u>Rutuja</u>
20.	Rakshita V. Dhevale	<u>Rakshita</u>
21.	shambhavi M. Patil	<u>Patil</u>
22.	Janhavi H. Patel	<u>Patil</u>
23.	Shravani V. Chindake	<u>Shravani</u>
24.	Shete Sajali Rajesh	<u>Shete</u>
25.	More Nikita Ramesh	<u>More</u>
26.	Diksha Prashant Kambli	<u>Diksha</u>

Xolam
PRINCIPAL,
 College of Non-Conventional
 Vocational Courses For Women
 Kolhapur.

Orientation Program for Foreign Language
 Day - 1 - 13/11/21 Food

- 1) Patil Manasi Mahadev - Patil
- 2) Sale Rohini Mahadev - Sale
- 3) Priya Mukesh Parmari - Priya
- 4) Sakshi Prakash Patil - Sakshi
- 5) Samruddhi Sanjay Pawar - Samruddhi
- 6) Poonam Sachin Ingale - P.S. Ingale
- 7) Sanika Pandurang Mankapure - Sanika
- 8) Tejaswini Milind Kumbhar - Tejaswini
- 9) Shreya Arun Indulkar - Shreya
- 10) Sejal Vijaykumar Oswal - Sejal
- 11) Juilee Narendra Nanivadekar - Juilee

DAY 2 15/11/21

FOOD

1. Tejaswini Milind Kumbhar
2. Shreya Arun Indulkar
3. Krishna Amit Shelar
4. Sanika Pandurang Mankapure
5. Poonam Sachin Ingale
6. Mansi Dilip Kamble
7. Sayali Babasa Chougale
8. Rutika Rajendra Kubade
9. Sanika Ananda Patil
10. Tanjila Vasim Momin
11. Poochi Prakash Patil
12. Priya - Mukesh - Parmari
13. Pujaakta. Gajanan. Bhosale
14. Rutuja Bapusa Kanugade
15. Manasi Mahadev Patil.
16. Shreya Sanjay Chougale

- Tejaswini
Indulkar
Kshelar
Sanika
P.S. Ingale
Mankapure
Chougale
R.R. Kubade
Patil
Shreya
Bhosale
Rutuja
Patil
Bhosale

Shelar
 PRINCIPAL,
 College of Non-Conventional
 Vocational Courses For Women
 Kolhapur.

- 17) Rohini Mahadev Sale Patil
- 18) Sejal Vijaykumar Aswal Sejal
- 19) Shravani Shrikant Kulkarni S.
- 20) Saniko Vasant Patil
- 21) Manali Bajirao Palange Patil
M. Palange
- 22) Pratiksha Sunil Kamble Kamble
- 23) Shreya Sanjay Patil Patil
- 24) Rajashri Dilip Medsinge Medsinge FD
- 25) Musal Aina Wahid-Lal Musal
- 26) Rutuja Rajendra Mane Rutuja
- 27) Vaishnavi Krishna Ugale V.K. Ugale
- 28) Mohini Vijay Salunkhe Salunkhe
- 29) Unamani Santosh Bharali Bharali
- 30) Shete Gayatri Rajesh Shete
- 31) Shravani Vidyadhar Chindake Chindake
- 32) Nilcita Ramesh Morre Morre
- 33) Diksha Prashant Kamble
- 34) Kakade Samruddhi Sandeep Kakade
- 35) Naskar Siddhi Sanjeev Naskar
- 36) Disha Vinod Govesali Govesali
- 37) Rutika Sanjay Haldel Haldel
- 38) Anjum Dilawat Mulla Anjum
- 39) Shital Ajitsing Rajpat Rajpat
- 40) Dharaishai Jitendra Sangad Sangad
- 41) Rucha Mahesh Jashi Jashi
- 42) Arthi Ashok Pawar Arthi
- 43) Prerona Prakash Mali Mali
- 44) Manisha Umesh Patil Patil
- 45) Anurita Sanjay Tiwari Anurita BID
- 46) Bakase Vaishnavi Falindra Bakase BID
- 47) Jangam Shweta Mangesh Jangam
- 48) Namrata Bandurang Mane Mane
- 49) Manasi Ravindra Tambankar Manasi
- 50) Samruddhi Milind Tipugade Tipugade

ORIENTATION PROGRAM FOR FOREIGN LANGUAGE

DAY 2 - 15/11/21

NAME	B.I.D SIGN.
1. Srushti Desai	<u>S Desai</u>
2. Vedika Jadhav	<u>V Jadhav</u>
3. Aepita Patil	<u>A Patil</u>
4. Rutuja Butar	<u>R Butar</u>
5. Shwari Rajursikar	<u>S Rajursikar</u>
6. Dharvanti Mane	<u>D Mane</u>
7. Bhagyashri Bhausahab patil	<u>B B. Patil</u>
8. Bhakti Vijay patil	<u>B. V. Patil</u>
9. Zoya Mehamood Rakhani	<u>Z Mehamood</u>
10. SaFiya Salim Shaikh	<u>S Shaikh</u>
11. Vidya R. Mane	<u>V Mane</u>
12. Shwetali Magar	<u>S Magar</u>
13. Sakshi R. Oswal	<u>S Oswal</u>
14. Mansi Manik Patil	<u>M Patil</u>
15. Tripti Anil Shedage	<u>T Shedage</u>
16. Pradnya Prashant Maladkar	<u>P Maladkar</u>
17. Shruya Rajendra Mali	<u>S Mali</u>
18. Sandhya Ashok Khot	<u>S Khot</u>
19. Padmasri D. Koshid	<u>P Koshid</u>
20. Kaushalya A. Mote	<u>K Mote</u>
21. Sakshi S. Harge	<u>S Harge</u>
22. Ziya M. Patil	<u>Z Patil</u>
23. Aishwarya B. Mane	<u>A Mane</u>
24. Srushti R. Patanshetti	<u>S Patanshetti</u>
25. Seema M. Jadhav	<u>S Jadhav</u>
26. Shubhi Jangam	<u>S Jangam</u>
27. Amruta S. Tiwari	<u>A Tiwari</u>
28. Sanjana Sunil Khot	<u>S Khot</u>
29. Priya D. Kadam	<u>P Kadam</u>

Kadam
 Priya D. Kadam
 15/11/21


Date 20/11/21


Notice

All the students are hereby informed that Foreign Languages Classes are scheduled on every Monday and Tuesday from next week onwards from 3:30pm to 4:15pm.

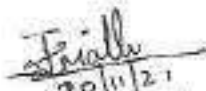
Along with this, students of 2nd year of all department who have already enrol there name for Foreign Languages can attain the respective classes for this academic year 2021-2022 in the above scheduled time.

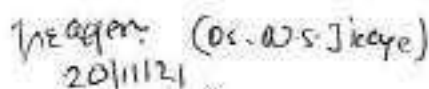
So as, Staff members of respective department who have keen interest in any of the Foreign Languages can enrol themselves for the same.


Chairman 20/11/21
Add-on course committee

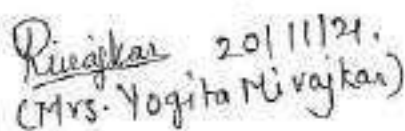

Co-ordinator
Add-on course committee

Copy to HOD's for information and cooperation


20/11/21
Mrs. J. R. Hireratti


20/11/21
Dr. A. S. Jikaye


20/11/2021


20/11/21
Mrs. Yogita Mivajkar


PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur.



**CSIBER TRUST'S
COLLEGE OF NON-
CONVENTIONAL VOCATIONAL
COURSES FOR WOMEN,
KOLHAPUR
NATIONAL SERVICE SCHEME**



**A REPORT ON
ON THE OCCASION OF COMMEMORATION DAY OF
LATE DR. A. D. SHINDE
ORGANIZED
"VACCINATION DRIVE IN COLLABORATION
WITH
KOLHAPUR MUNICIPAL CORPORATION, KOLHAPUR"
Dated: 03rd February 2022**



[Signature]
PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur



Date: 04th February 2022.

On the occasion of Commemoration Day of Late Dr.A. D. Shinde of CSIBER Trust's theCNCVCW NSSunit has organized a Vaccination Drive on 03rd Feb. 2022 on the college campus from 10, am to 02 pm in collaboration with Kolhapur Municipal Corporation, Kolhapur (Annexure 01).

The NSS members have taken an online survey before the vaccination drive to collect data, with the objective to know the status of Covid-19 Vaccination with regards to i) Date of first vaccination, ii) Due date for 2nd vaccination, iii) Precaution dose, so that the vaccination drive will be organized approximately. Above, 190 students participated in this online survey conducted through the Google Form (Annexure 02).

The Medical Officer of Savitribai Phule Hospital Dr. Ruksar Momin had supported this program. The health worker of Savitribai Phule Hospital Mrs. Rekha Jadhav and Mrs. Vanisha Shinde worked from 10 am to 02 pm in the campus for a vaccination drive. The team was very cooperative.

Total 54 students, parents, and teaching and non-teaching staff members were given Covishield as vaccine first, second, and precaution doses as per their vaccination schedule. Later on, they were asked to follow the suggestions as per the doctor's advice (Annexure 03).

The use of face masks is now emerging as one of the main pillars in keeping away the COVID-19. In this view, the distribution of masks has been done without violating the rules of social distancing by the NSS Unit.

NSS volunteers were actively participated to conduct this drive smoothly.

Photos of the Vaccination Drive are attached herewith (Annexure 04).

- Attachments:**
1. Flyer/Banner
 2. Survey Data
 3. Attendance
 4. Photos of the program

[Signature]
PRINCIPAL,
 College of Non-Conventional
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 Kolhapur



Flyer:

Annexure: 01

कोरोना ऑफ नॉन कॉन्व्हेन्शनल कोविडसमन कोविडस फॉर मुमना
महाम संघ संघना अलि कोलहापुर महानगरपालिका कोटा संकुच विद्यालये

**मोफत कोविड 19
लसीकरण शिबिर**

दि.: 03 फेब्रुवारी 2022 रोजी
ठिकाण: नॉन कॉन्व्हेन्शनल मुमना कोलेज, सायबर, कोलहापुर.
वेळ: सकाळी 10:00 ते दुपारी 02:00 वाजेपर्यंत

Flex:

CSIBRT TRUST'S
College of Non-Conventional Vocational Courses
for Women, Kolhapur.

**COVID 19
FREE VACCINATION DRIVE**
On Commemoration day of Late Dr. A. D. Shinde
03rd February 2022

Organized by: National Service Scheme of CNCVCW, Kolhapur.
In collaboration with Kolhapur Municipal Corporation

Venue: CNCVCW Campus, Kolhapur.
Time: 10:00 am to 02:00 pm

Note: Carry I Card and Aadhar Card.
On the spot registration available.

Ms. Tejaswini R. Chite NSS Coordinator	Mrs. Archana R. Patil NSS Chairperson	Dr. A. R. Kulkarni Principal, CNCVCW, Kolhapur	Dr. R. A. Shinde Secretary and Managing Trustee, CSIBRT Trust, Kolhapur
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Dr. A. R. Kulkarni
PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur

Vaccination Drive Survey Data



Full Name	Birth date	Phone No.	Types of Vaccina	Which Dose you Require	If 2 Dose mention the Due date	If Booster, mention the due date
Neha Kambli	7/29/2001	+918605076124	Covaxin	Booster		
Pooja Suresh Gurav	8/13/2000	9823592567	Covishield	2 Dose	6/15/2021	
Anushka Patil	2/13/2002	9552548166	Covishield	1 Dose, 2 Dose		
Asmita surendra pujan	11/11/2003	8788627071	Covishield	2 Dose	11/29/2021	
Priyanka Manoj Choudher	6/17/2003	9899721050	Covishield	2 Dose	2/4/2022	
Sagarika umaji bhosale	2/29/2002	9322649076	Covishield	2 Dose	12/22/2021	
Neha Subhash suryawans	6/20/2003	8793494470	Covishield	1 Dose, 2 Dose		12/24/2021
Pratiksha Mahadev Drvak	7/29/2002	9322256392	Covishield	1 Dose		11/15/2021
Pratiksha Mahadev Devak	7/29/2002	9322256392	Covaxin	2 Dose	12/12/2021	
Prajakta laxman joshi	3/25/2003	9403027229	Covishield	Booster		12/12/2021
Gauri Ashok Teli	8/27/2001	9011308547	Covishield	Booster	11/8/2021	9/7/2022
Sanyogita Anil Zanlaga	11/22/2001	9423972981	Covishield	2 Dose	10/18/2021	
TIRTHA MANOJ MOLE	4/26/2004	9309874811	Covaxin	Booster	12/21/2021	1/31/2022
Sejal Vijaykumar Oswal	4/28/2000	7796526877	Covishield	2 Dose	2/20/2022	
Kokate Sujata Sambhaji	1/21/2003	8010147881	Covishield	Booster		1/5/2022
Shruti sanjay mail	10/30/2000	07350330205	Covishield	1 Dose, 2 Dose		
Prajakta Gajanan Bhosale	5/2/2003	9421506033	Covishield	2 Dose		
Pruthi Ajay Savakar	5/17/2004	9673477989	Covaxin	1 Dose		
Nikhita dattaram chavan	2/19/2003	9404532215	Covishield	1 Dose, 2 Dose		
Manasi Mahadev Patil	6/3/2003	9834802558	Covishield	2 Dose	7/7/2021	
Kokate Sujata Sambhaji	1/21/2003	8010147881	Covishield	2 Dose		
Manasi Piraji Malavakar	3/12/2003	8307279156	Covishield	2 Dose	11/12/2021	
Patil prachi prakash	9/30/2003	8237993108	Covishield	Booster		
Manasi Piraji Malavakar	3/12/2003	9307279156	Covishield	2 Dose, Booster	11/13/2021	
Rutuja Shiveji Mhasavaka	12/15/2001	8421036787	Covishield	2 Dose		
Rutuja Shiveji Mhasavaka	12/15/2001	8421036787	Covishield	2 Dose	1/8/2022	
Aasavari Shilewani	10/24/2002	8788236301	Covishield	Booster	1/8/2022	
Sanika Pandurang Manka	6/9/2003	9679747181	Covishield	2 Dose	2/28/2022	
Aasavari Shilewani	10/24/2002	8788236301	Covishield	Booster	1/13/2022	
Devalkar Vishakha Nivruti	4/4/2003	9588464602	Covishield	Booster	2/28/2022	
Rutuja Bapuso Karugade	3/5/2002	9579341116	Covishield	2 Dose	8/9/2021	5/5/2022
Vaishnavi Sattyewant Kar	4/16/2003	9699474574	Covishield	1 Dose	11/8/2021	8/8/2022
Vaishnavi shrikant patil	9/24/2000	9168420019	Covishield	2 Dose		
Vankudre Shrushti Amrut	10/8/1998	9545871104	Covishield	2 Dose		
Aditi Chetan khade	7/2/2021	8830428161	Sputnik		11/12/2021	
Manali Bajirao Palange	5/22/2002	8669758282	Covishield	2 Dose	1/21/2022	
Aditi Chetan khade	7/2/2022	8830428161	Sputnik	Booster	11/13/2021	
Prileg Vishwanath Hankar	8/18/2002	8007717478	Covishield	2 Dose	12/2/2021	
RUTIKA RAJENDRA KUMBHAR	11/14/2002	9371265086	Covishield	1 Dose, 2 Dose	11/13/2021	
Prileg Vishwanath Hankar	8/18/2002	8007717478	Covishield	Booster	12/13/2021	
Sayali Ganpati Patil	9/7/2002	8767747579	Covishield	Booster	11/29/2021	
Samruddhi Salyajeet Saw	7/5/2004	7020422785	Covishield	2 Dose	12/13/2021	
Chandek Nikita Bajarang	8/7/1993	9603690551	Covishield	1 Dose	9/17/2021	
Sanskriti Gosavi	3/21/2001	8893838395	Covishield	Booster		
Samruddhi Salyajeet Saw	7/5/2004	7020422785	Covishield	Booster	9/30/2021	
Mohini mohan Bhosale	3/11/1970	9511286260	Covishield	1 Dose	3/1/2022	11/1/2022
Aishwarya Rajesh kirve	1/5/2000	7887445529	Covishield	2 Dose	12/18/2021	
KHALILE SANMATI BHUSAR	9/20/2002	9325245253	Covishield	2 Dose		
Dipli Madhukar Kumbhar	3/24/2001	9284569276	Covishield	Booster		
Padmashri deepak kashid	11/1/2002	9579855225	Covishield	2 Dose	2/16/2022	
Sargur fiza salim	12/30/2000	8010781471	Covishield	2 Dose	1/10/2022	
Patil Ruchita Shital	12/25/1999	7448171617	Covishield	2 Dose	11/27/2021	3/1/2022
Kiran Vijaykumar Gaikwad	6/9/1996	9322464480	Covishield	Booster		
Shruti Bhikaji Kolmire	6/30/2002	7588544098	Covishield	2 Dose		
Bhailad Vaishnavi Sunil	10/10/1996	09028540861	Covishield	2 Dose	12/14/2021	
Shruti Bhikaji Kolmire	6/30/2002	7588544098	Covishield	2 Dose	12/6/2021	
Pratiksha Mane	6/22/1999	7744828437	Covishield	2 Dose	8/7/2021	
Kiran Vijaykumar Gaikwad	6/9/1996	9322464480	Covishield	2 Dose	12/6/2021	
Srushti Pradeep Desai	10/8/2003	7766072254	Covishield	Booster		
Srushti patil	10/2/2002	7676070844	Covishield	2 Dose	12/14/2021	6/14/2022
Thomako Prajka Ankush	2/28/1997	8626081073	Covishield	1 Dose, 2 Dose	11/20/2021	
Vishakha Manuti Shinde	9/20/2000	9112314251	Covishield	2 Dose		
Apoorva Anil Matade	4/6/2002	9322830127	Covishield	Booster	1/13/2022	
Jangam shruti mangesh	4/25/2004	9307119340	Covishield	2 Dose		
Shruti Ghotane	6/25/2002	8421177233	Covishield	1 Dose	12/12/2021	
				1 Dose, 2 Dose	12/29/2021	


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Vaccination Registration

Annexure 03

Sr. No.	Name	Mobile Number
1.	Dr. R. A. Sunde	96044109
2.	Mr. C. C. Khatavane	9881455444
3.	Saleshi Desai	8830703908
4.	Suresh S. Kolugade	9657844885
5.	Rajvardhan Desai	8668658370
6.	Poonam S. Mhetre	9921066599
7.	Niruti S. Dvalkar	9860057030
8.	Mohini Bhosale	8010420085
9.	Makarand Suresh Dongare	9373229100
10.	Shailaja Bhalchandra Joshi	9145137372
11.	Priyanka Choudhari	968899721050
12.	Ravindra Dattajirao Hawaldar Bhole	9922417608
13.	Mukesh Manoj Choudhari	96889721050
14.	Guruprasad Yemalkar	9404559833
15.	Mansi Chohan	9872269640
16.	Amar Mestry	9860703327
17.	Amrapali Gaikwad	9730116079
18.	Manav Rahul Gaikwad	9657723171
19.	Netra Belekar	9607635349
20.	Anjali Ramchandra Akhale	9860920268
21.	Ashvini Guruprasad Yemalkar	8698464869
22.	Ashok D. Kulkarni	8975745605
23.	Mandar Subhash Vijapurse	9822227385
24.	Ramchandre Shridhar Aphle	7387506341
25.	Vidya Mane	8767141544
26.	Amruta Tiwari	9322975584
27.	Arpita Patil	9021228589
28.	Gajanan Raibagkar	8805595900
29.	Zeba Khan	9156861334
30.	Tarulata Jawale	9867683320

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31.	Raveti Mane	9822440947
32.	Tasmin Choche	9763144223
33.	Lata A Kumbhar	955254892
34.	Aftnath Raosabe Naik	9922115591
35.	Ritesh Mane	7219368191
36.	Ravindra Hiremath	9960837272
37.	Samreen Mulla	9689917553
38.	Pratik Aatkare	7709776173
39.	Rohit Jagtap	7875817727
40.	Siddesh Gurav	8999576490
41.	Sushma Subhash Patilkar	9921969700
42.	Ruth Prutha A. Sarekar	9673477989
43.	Sunanda Dubadikar	9881373205
44.	Vaishali Jagtap	9721921169
45.	Ashwini Raibagkar	8805595900
46.	Somudhi Patade	8177835218
47.	Manasi Malvelkar	9301279156
48.	Sonia Rajputi	9225803331
49.	Rahul Wagh	8080682762
50.	mreuchhula atigare	9881372953
51.	Subhash Chougule	9420135257
52.	Ramesh Mali	8390049530
53.	Manisha Mali	9067209348
54.	Najir Mulla	9011352083
55.		
56.		
57.		
58.	आविरीबाई शिंदे	
59.	शुभ	
60.	लेखाधिकारी	शुभ 03/03/2022
61.		
62.		
63.		
64.		

शुभ



Photos of the event:



The Managing Trustee of CSIBER, Kolhapur Dr. R. A. Shinde while, taking precaution dose of Covishield in the college.



Mrs. Vanisha Shinde, health worker of Savitribai Phule Hospital, Kolhapur inoculates a dose of COVID-19 vaccine to CSIBER college students.

Dr. A. A. Desai
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Kolhapur

ESTD
1984
KOLHAPUR
CNCVCW



NSS Committee members and Volunteers giving the guidelines of Drive.



Principal Dr. A.R. Kulkarni while distributing the mask to the Fashion Design Department

By,

Tejaswini Chile

NSS, Coordinator,
Asst. Prof. Ms. Tejaswini Chile,
Programme Officer
National Service Scheme
College of Non-Conventional
Vocational Courses For Women
Kolhapur

A.R. Kulkarni

PRINCIPAL,
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Kolhapur



Ref.No.CNCVCW/2021-22/2754

Date: 24/01/2022

To,
Medical Officer,
Savitribai Phule Hospital,
Kolhapur

Subject: Request for Covid-19 Vaccination Drive in our College

Respected Madam,

We would like to bring to your kind notice that, our college is conducting three years full time degree program i.e. B.A.(DMFC), B.Sc.(FTM), B.com (Bank Mgt.), B.Com (Business Mgt.), B.Sc.(Envt. Sci.), B.A. (MM), BID (4Years), PGDND (1 Year), and M. Sc. (Food Sci. & Nutrition, 2Years). CNCVCW is a first college of its kind under Shivaji University, Kolhapur offering non-conventional education with an objective of women empowerment. Total enrollment for the academic year 2021-22 is about 635.

In this regard, we request you to kindly make the provision of atleast 50 doses of Covishield first, second and booster dose in our college campus on Thursday, 3rd February 2022 from 10.00 am to 2.00 pm.

Thanking you.

Yours Faithfully

Dr. A. R. Kulkarni
Principal

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**CSIBER TRUST'S
COLLEGE OF NON-CONVENTIONAL VOCATIONAL COURSES FOR WOMEN, KOLHAPUR.
NATIONAL SERVICE SCHEME
STAFF ATTENDANCE**

Name of the programme: Commemoration Day
Vaccination Drive CampDate: 03rd Feb 2022

Sr. no.	Staff Name	Sign
1.	Dr. A. R. Kulkarni	
2.	Mrs. Jyoti R Hiremath	
3.	Mrs. Pradiya P. Kapadi	
4.	Mr. Adarsh Chavan	
5.	Mrs. Archana R. Patil	
6.	Mrs. Sayali N. Naik	
7.	Mrs. Shweta A. Patil	
8.	Dr. Neelam S. Jirage	
9.	Mrs. Ashwini Raibagkar	
10.	Mrs. Yogita R. Mirajkar	
11.	Ms. Nikita Jarag	
12.	Ms. Sakshi Desai	
13.	Ms. Divya Satpute	
14.	Ms. Swarada Deshpande	
15.	Mr. Amarr Mestry	
16.	Mr. Guruprasad Yernalkar	
17.	Mrs. Priya Kandalkar	
18.	Ms. Asmita Korgaonkar	
19.	Ms. Varsharuni Jandkar	
20.	Ms. Tejashri Birajdar	
21.	Ms. Sayali Chavan	
22.	Ms. Pooja Sarolkar	
23.	Ms. Anagha Raut	
24.	Ms. Shamal Pawar	
25.	Ms. Radhika Desai	
26.	Ms. Kshitija Kulkarni	
27.	Mr. Raghunath Topkar	
28.	Ms. Dhanashri Kamble	
29.	Ms. Tejaswini Chile	
30.	Mrs. Anuradha Kumbhar	
31.	Mr. Mandar Vijapure	
32.	Mrs. Shilpa Ghevade	
33.	Mrs. Rameshwari Gunjkar	
34.	Mr. Omkar Ghatage	

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**CSIBER TRUST'S
COLLEGE OF NON-CONVENTIONAL
VOCATIONAL COURSES FOR WOMEN,
KOLHAPUR.**



**A REPORT ON
"SEVEN DAYS CRAFT DEMONSTRATION WORKSHOP UNDER THE
CAPACITY BUILDING PROGRAM"
ON THE OCCASION OF WOMEN'S DAY**

ORGANIZED BY

FASHION DESIGN DEPARTMENT

IN COLLABORATION WITH

**KARVEER HANDICRAFTS PRODUCER COMPANY LTD., SPONSORED BY
DEVELOPMENT COMMISSIONER(HANDICRAFTS), MINISTRY OF TEXTILES,
GOVERNMENT OF INDIA.**



Mehar

**PRINCIPAL,
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Kolhapur.**

... on Page No. 2

Date:

WORKSHOP REPORT

The CSIBER Trust's CNCVCW, Kolhapur, Fashion Designing Department, and Karveer Handicrafts Producer Company Ltd, sponsored by Development Commissioner(handicrafts), Ministry of Textiles, Government of India jointly, organized workshop on "Jewellery making, Baskets making, Pottery making, Terracotta and Kolhapuri Chappals on the occasion of International Women's Day on Tuesday 08th March to 14th March 2022 in the College quadrangle and DPC lab.

This seven-day craft demonstration training program was organized for students as well as staff members of the Fashion Designing Department. In this workshop, the students got knowledge about how to make traditional Indian jewellery and how to make use of the same techniques in the making of contemporary jewellery. The basic purpose of this workshop was to impart the required specialized training from Artisans who are engaged in the handicrafts industry for success in export markets. Accessories designing is one of the core subject of Fashion Designing for which the students make use of their knowledge in making various accessories used in Fashion Industry.

The program was inaugurated by lighting the lamp by the Dignitaries of the program including the Principal and Professors of CNCVCW, Kolhapur. The inauguration program was held on 08th March and the chief guest was Mrs. Vedantika Mane (President of Adishakti Sanstha, Kolhapur), who briefed the students about how to make use of skills of artisans and understanding the design to make new contemporary articles, accessories, etc. Mural Artist Ms. Chinar Bhingarde, spoke about the use of murals and paintings in designing garments and accessories. Shree Manohar Handicraft Promotion Officer Ministry of Textiles who gave information about various programs organized and also various skills under which this artisan get an opportunity to earn and indulge with various designers for new creativity, also he gave an idea about various subsidies and schemes of Government which can be availed in making of products. In continuing the chief guest also spoke about their experience in the field of handicrafts and how many opportunities are available in this field. Mrs. Aparna Chavan (chairman) Mr. Aatish Chavan (Director), Handicrafts Producer Company Ltd. gave a brief idea about how these skills can be



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incorporated by the designing students into the making of various types of accessories which is of great demand in today's international market.

During this workshop, online sessions of various speakers accessory designers were conducted every day, like Mrs. Parul Agrwal (Kabbish) gave a brief about her accessory designer jewellery which she has designed accessories using terra Kotta, Pot jewelry.

Mrs. Arti Gehlot (Kirgiti) has given an idea about making different types of bags and apparel using handicraft techniques of the remotest parts of India.

Ms. Akshita Gangwal (Aakaar) focused on remoulding crafts using natural dyes in making accessory products.

Ms. Manya Pandit (Studio Trataka) briefed the students about how to make use of traditional handicrafts into contemporary products like accessories lampshades etc.

Ms. Aastha Choudhary (Craftspire) has done innovative programs like costumes jewellery handbags using traditional Indian embroideries and crafts and designs made by artisans from various clusters.

In this workshop artisans like Mr. Dattatrya Satpute Artisans of Kolhapuri Chappals showed the students difference between pure leather and artificial leather and how products could be developed making use of these leathers, he taught the students how to make Kolhapuri Chappals and different types of braiding techniques in leather for designing Hand accessories and Chappals. The Jewellery artisans Mrs. Priti Jirge, Mrs. Savita Patil, and Ms. Amruta Patil taught the students various types of jewellery using traditional Kolhapuri accessories also how to make braids using beads and threads. Mr. Swapnil Kumbhar, the Pottery artist taught the students about the use of terracotta clay in the making of various types of pots and jewellery using terracotta. The basket-making artist Ms. Naj Khalifa taught the students and staff members about different types of weaves that can be used in basket weaving.

In the valedictory speech, Dr. A.R. Kulkarni motivated the student participants about the role of Youth in preserving our heritage and the importance of the Kolhapuri tradition in the making of Handicraft articles and artisans. In the end, the students gave feedback and also received the certificates.


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The students of the Fashion Designing Department and other departments participated with great enthusiasm and interest in this workshop. The Head of Fashion Designing Department Mrs. Jyoti Hiremath, Principal Dr.A.R.Kulkarni and the Managing Trustee Dr.R.A.Shinde of CSIBER Trust have supported the organization of the successful workshop.

Photos of the workshops are attached herewith.



[Signature]
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Kolhapur

Newspaper cutting:

कौशल्य विकास कार्यशाळा उत्साहात

कोल्हापूर : 'आत्मनिर्भर होण्यासाठी महिलांनी विविध कौशल्य आत्मसात करावीत,' असे आवाहन आदिशक्ती संस्थेच्या अध्यक्ष वेदांतिका माने यांनी येथे केले. कॉलेज ऑफ नॉन कन्व्हेंशनल व्होकेशनल कोर्सेस फॉर वूमनमधील फॅशन डिझाईन विभाग व करवीर हॅंडिक्राफ्ट प्रोड्यूसर कंपनी यांच्या संयुक्त विद्यमाने सातदिवसीय "कौशल्य विकास" कार्यशाळेत त्या बोलत होत्या. यावेळी चिनार भिंगाडें उपस्थित होत्या. प्रा. श्रीधर वैद्य यांनी आढावा घेतला. प्रा. ज्योती हिरेमठ, अध्यक्षा अपर्णा चव्हाण उपस्थित होते. सहायक संचालक चंद्रशेखर सिंग, संचालक आतिष चव्हाण यांचे सहकार्य, तर सायबरचे व्यवस्थापकीय संचालक डॉ. आर. ए. शिंदे व प्राचार्य डॉ. ए. आर. कुलकर्णी यांचे प्रोत्साहन मिळाले.

The news appeared in Daily "Sakal" on dated 11th March 2022.

By,



Asst. Prof. Mrs. PradnyaKapadi



PRINCIPAL,

College of Non-Conventional
Vocational Courses For Women
Kolhapur.

Fwd: Observation of Poshan Pakhwada from 21st March to 4th April,2022 -reg

External

Inbox

N

National Service Scheme Shivaji University, Kolhapur

Tomorrow, 2:09 PM (0 minutes ago)

to All, Schools., Abhay, Director, adakesurekha7

----- Forwarded message -----

From: NSSRD Pune

Sir/ Madam,

It is to inform that like every Poshan Pakhwada will be celebrated from 21st March to 4th April,2022.

Guidelines received from Ministry of Women & Child Development New Delhi & letter from Directorate of NSS New Delhi is attached herewith for reference.

You are therefore requested to inform all NSS units in your jurisdiction to celebrate Poshan Pakhwada from 21st March to 4th April,2022 as per the suggested activities in the enclosed guidelines . Brief report along with action photographs & short video clips may please be submitted to this office by email for onward submission to the Ministry. Action photographs & short video clips of the activities organised may please be shared in official whats app groups of NSS Maharashtra & Goa state as well as uploaded in social media handles of your university/ Council.

D CARTHIGUEANE
Regional Director (Maharashtra & Goa)
Regional Directorate of N.S.S. - PUNE

Shri. Abhay Jaibhaye,
Director, N.S.S.
Shivaji University, Kolhapur
Email : director.nss@unishivaji.ac.in
Mob.: 91-9404883801
Office Landline : 0231-2609176

CNCVCW, Kolhapur
Inward No. 2040
Date : 29.3.22
Directed to: NES
Remarks :

Principal C.S.

Principal
College of Non-Conventional
Vocational Courses For Women
Kolhapur.



CSIBER TRUST'S COLLEGE OF NON- CONVENTIONAL VOCATIONAL COURSES FOR WOMEN, KOLHAPUR.



NATIONAL SERVICE SCHEME



A REPORT ON

POSHAN PAKHWADA-2022



Integrated Nutrition Support Programme Mission Poshan 2.0

Mission Poshan 2.0 is India's flagship programme to improve nutritional outcomes for children, adolescents, pregnant women and lactating mothers by leveraging technology, a targeted approach and convergence.



Integration of Traditional and Modern Practices for Healthy India



04th April 2022

Kelkar

PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur



Date: April 05, 2022

The Ministry of Women and Child Development is celebrating the 4th Poshan Pakhwada from 21st March to 4th April, 2022. For the celebration of Poshan Pakhwada, the emphasis is on two broad areas viz. identification & celebration of Healthy Child, and integration of modern and traditional practices for healthy India within the thematic areas around Poshan MITRA (Modern, IT based, Traditional & Regional Activities).

In this view the CSIBER Trust's College of Non-Conventional Vocational Courses for Women NSS Unit organized a seminar on the occasion of the celebration "Poshan Pakhwada - Good Nutrition Practices and Nutrient Requirement for Children" on 04th April 2022 at Smt. Radhabai Shinde English Medium School, Kolhapur. The purpose of the seminar was to spread awareness of Good Nutrition Practices to the children. A total number of Fifty-eight participants (students and staff) took part in the seminar with great enthusiasm.

The Chief Guest of the program the principal of the MSW Department Dr. Deepak Bhosle inaugurated the program. The guest speaker of the program Asst. Prof. Dr. Neelam Jirge laid a speech on the need for a balanced diet for a happy and healthy life. All faculties shared their views and experiences on this occasion. NSS Coordinator Asst. Prof. Ms. Tejaswini Chile organized the whole program. The program ends with a vote of thanks proposed by Asst. Prof. Mrs. Yogita Mirajkar.

Neelam
PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur



Photos of the program:



By:

Tejaswini Chile

Asst. Prof. Ms. Tejaswini Chile
(NSS Coordinator)
Programme Officer
National Service Scheme
College of Non-Conventional
Vocational Courses For Women
Kolhapur

Principal

PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur

CSIBER TRUST'S
COLLEGE OF NON-CONVENTIONAL VOCATIONAL COURSES FOR WOMEN, KOLHAPUR.
NATIONAL SERVICE SCHEME
STAFF ATTENDANCE

Name of the programme: "Poshan Pakhwada"

Date: 04th April 2021

Sr. no.	Staff Name	Sign
1.	Dr. A. R. Kulkarni	<i>[Signature]</i>
2.	Mrs. Jyoti R Hiremath	<i>[Signature]</i>
3.	Mrs. Pradnya P. Kapadi	<i>[Signature]</i>
4.	Mr. Adarsh Chavan	<i>[Signature]</i>
5.	Mrs. Archana R. Patil	<i>[Signature]</i>
6.	Mrs. Sayali N. Naik	<i>[Signature]</i>
7.	Mrs. Shweta A. Patil	<i>[Signature]</i>
8.	Dr. Neelam S. Jirage	<i>[Signature]</i>
9.	Mrs. Ashwini Raibagkar	<i>[Signature]</i>
10.	Mrs. Yogita R. Mirajkar	<i>[Signature]</i>
11.	Ms. Nikita Jarug	<i>[Signature]</i>
12.	Ms. Sakshi Desai	<i>[Signature]</i>
13.	Ms. Divya Satpute	<i>[Signature]</i>
14.	Ms. Swarada Deshpande	<i>[Signature]</i>
15.	Mr. Amarr Mestry	<i>[Signature]</i>
16.	Mr. Guruprasad Yernalkar	<i>[Signature]</i>
17.	Mrs. Priya Kandalkar	<i>[Signature]</i>
18.	Ms. Asmita Korgaonkar	<i>[Signature]</i>
19.	Ms. Varsharani Jansdar	<i>[Signature]</i>
20.	Ms. Tejashri Birajdar	<i>[Signature]</i>
21.	Ms. Sayali Chavan	<i>[Signature]</i>
22.	Ms. Pooja Sarolkar	<i>[Signature]</i>
23.	Ms. Anagha Raut	<i>[Signature]</i>
24.	Ms. Shamaal Pawar	<i>[Signature]</i>
25.	Ms. Radhika Desai	<i>[Signature]</i>
26.	Ms. Kshitija Kulkarni	<i>[Signature]</i>
27.	Mr. Raghunath Topkar	<i>[Signature]</i>
28.	Ms. Dhanashri Kamble	<i>[Signature]</i>
29.	Ms. Tejaswini Chile	<i>[Signature]</i>
30.	Mrs. Amradha Kumbhar	<i>[Signature]</i>
31.	Mr. Mandar Vijapure	<i>[Signature]</i>
32.	Mrs. Shilpa Ghevade	<i>[Signature]</i>
33.	Mrs. Rameshwari Gunjekar	<i>[Signature]</i>
34.	Mr. Omkar Ghatage	<i>[Signature]</i>

[Signature]
PRINCIPAL,
 College of Non-Conventional
 Vocational Courses For Women
 Kolhapur



CSIBER TRUST'S
COLLEGE OF NON-CONVENTIONAL VOCATIONAL
COURSES FOR WOMEN, KOLHAPUR

Annexure IV

Date: 06-04-2022



We are celebrating World Health Day collaboration with Yoga Dham, Kolhapur on 7th April 2022. Yoga Dham members are going to give training on Jal Niti and some other beneficial simple yoga.

All faculty members and administrative staff are invited for the programme.

Venue: Open Space

Timing: 9.30 am

Anuradha
Mrs. Anuradha A Kumbhar
Coordinator - Day Observing Committee

- 1) Office:
- 2) Library: *PSBhar*
- 3) Food and PG Department: *K. S. Desai*
- 4) Fashion Department: *Shik*
- 5) Interior Department:
- 6) B. Sc. Environment: *Jyoti*
- 7) B. Com. Bank Management: *PSDesai*
- 8) Multimedia: *Anuradha*

Anuradha
PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur.



CSIBER Trust's
College of Non-Conventional Vocational Courses for
Women, Kolhapur
A REPORT ON WORLD HEALTH DAY CELEBRATION

World Health Day was one of the first official acts of the World Health Organization, which came into force on 7th April 1978. The first World Health day was celebrated on 22nd July 1949 and the date was subsequently changed to 7th April. World Health day 2022 theme is "Our Planet, Our Health". Amid the ongoing pandemic and pollution growing on planet, diseases like cancer, asthma and heart diseases are increasing rapidly. World Health Organization aims to focus global attention on the urgent actions needed to "keep humans and planet healthy."

College of Non-Conventional Vocational Courses for Women, Kolhapur has celebrated the World Health Day on 7th April 2022 by organising One Day Training Programme on Jal-Neti for teaching and non-teaching faculty members as one of the preventive measure against corona virus infection. Jal Neti training was imparted by the expertise from Yoga Vidya Dhama, Kolhapur (Maharsashtra).

Yoga Dhama president Mr. Ramesh Dhkarsh, Secreatry Mr. Prakash Patil, Joint Secretary Mr. Ravindra Tamhankar and Manager Mr. Rohit Gavali were present as the instructors. They gave information on health benefits of performing the Jal Neti and some other body cleansing methods like Sutra Neti with the demonstration of the Jal Neti procedure. Jal Neti Pots were distributed free of cost among the faculty members by Yoga Vidya Dhama, Kolhapur. All together 37 teaching and non-teaching staff members have performed the Jal Neti under the guidance of Yoga Vidya Dhama Experts. (Annexure I). Photographs of the same event are enclosed as Annexure II.

Introduction of the guest was given by Dr. Neelam Jirage. Mrs. Shweta Patil proposed vote of thanks.

Neelam Jirage
 Dr. Neelam Jirage
 Chairman
 Day Observing Committee

Prakash Patil
 PRINICIPAL,
 College of Non-Conventional
 Vocational Courses for Women,
 Kolhapur

Prakash Patil

CSIBER Trust's
College of Non-Conventional Vocational Courses for Women, Kolhapur.
One Day Training Programme on- JAL NETI
Organised by-
YOGA VIDYA DHAMA Kolhapur (Maharashtra)
Attendance

	Staff Name	Signature
1	Dr. A. R. Kulkarni	
2	Mrs. Jyoti R Hiremath	<i>Jyoti Hiremath</i>
3	Mr. Adarsh P. Chavan	<i>Adarsh P. Chavan</i>
4	Mrs. Pradnya P. Kapadi	<i>Pradnya P. Kapadi</i>
5	Mrs. Archana R. Patil	<i>Archana R. Patil</i>
6	Mrs. Sayali N. Naik	<i>Sayali N. Naik</i>
7	Mrs. Shweta A. Patil	<i>Shweta A. Patil</i>
8	Dr. Neelam S. Jirage	<i>Neelam S. Jirage</i>
9	Mrs. Ashwini Raibagkar	<i>Ashwini Raibagkar</i>
10	Mrs. Yogita R. Mirajkar	<i>Yogita R. Mirajkar</i>
11	Ms. Anagha Raut	<i>Anagha Raut</i>
12	Ms. Nikita Jarag	
13	Ms. Sakshi Desai	<i>Sakshi Desai</i>
14	Ms. Divya Satpute	<i>Divya Satpute</i>
15	Ms. Swarada Deshpande	<i>Swarada Deshpande</i>
16	Mr. Amarr Mestry	<i>Amarr Mestry</i>
17	Mr. Guruprasad Yernalkar	<i>Guruprasad Yernalkar</i>
18	Mrs. Rameshwari Gunjekar	<i>Rameshwari Gunjekar</i>
19	Mrs. Priya Kandalkar	<i>Priya Kandalkar</i>
20	Ms. Asmita Korgaonkar	<i>Asmita Korgaonkar</i>
21	Ms. Varsharani Jamdar	
22	Ms. Tejashri Birajdar	<i>Tejashri Birajdar</i>
23	Ms. Sayali Chavan	<i>Sayali Chavan</i>

[Signature]
PRINCIPAL,
 College of Non-Conventional
 Vocational Courses For Women

24	Ms. Pooja Sarolkar	
25	Ms. Shamal Pawar	
26	Ms. Radhika Desai	<i>Desai</i>
27	Ms. Kshitija Kulkarni	<i>Kulkarni</i>
28	Mr. Raghunath Topkar	<i>Topkar</i>
29	Ms. Dhanashri Kamble	<i>Kamble</i>
30	Ms. Tejaswini Chile	<i>Chile</i>
31	Mr. Omkar Ghatage	<i>Ghatage</i>
32	Mr. B.S Gore	<i>Gore</i>
33	Mrs. Anuradha Kumbhar	<i>Kumbhar</i>
34	Mrs. Pratibha Kamble	<i>Kamble</i>
35	Mr. Mandar Vijapure	<i>Vijapure</i>
36	Mrs. Shilpa Ghevade	<i>Ghevade</i>
37	Mrs. Anuradha Bhosale	<i>Bhosale</i>

ACCEPTED
 P. S. Kulkarni
 President, District Women
 Association, District for Women
 Kalyan

Demonstration of Yoga by the Yoga Vidya Dham Experts



Demonstration of Jal Neti by Yoga Vidya Dham Experts



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Kolhapur

SIBER Trust's
**College of Non-Conventional
Vocational Courses for Women,
Kolhapur.**

**Department of Fashion Design
Report on Coral Draw workshop on 18th April, 2022**

A workshop on CORAL DRAW was organized on 18/04/2022 (Monday) at 11.00 am by students of B.A (DMFC) III rd year. The guest speaker for this event was Mr. Raghunath Topkar.

The main topic of workshop was "use of CORAL DRAW in fashion design" which was organized to know more about the CORAL DRAW software, its uses, tools and effects given in this software. Workshop also imparts knowledge regarding Design and illustrate croquis, flat specification-sheets, different types of silhouettes and pattern drafting that can be done by using CORAL DRAW software.

The objective of this activity was to understand & know about the use of CORAL DRAW in fashion design and how to design and draft by using different tools.

Total 45 Students from III rd year attended the workshop.



Mrs. Pradnya P. Kapdi
Class Co-ordinator



Mrs. Jyoti R. Hiremath
Head of the Fashion Design Department



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Kolhapur.

Photos of the programme



Speaker giving introduction about CORAL DRAW



Practical demonstration for the tools of CORAL DRAW

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PRINCIPAL,
College of Man-Don Regional
National Science For Women
Kilgus

---on page No. 13

Photos of the Programme CORAL DRAW



Practical demonstration for the tools of CORAL DRAW


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Kollhapur.

Attendance

College of Non-Conventional Vocational Courses for Women,

SIBER Trust, Kolhapur

B.A. (DM & FC) III 2021-22

Coral Draw Workshop
18/4/22

Name of the Teacher: MAS. Pradnya Karali
Student's Attendance

Subject: Use of CORAL DRAW in Fashion Design.

Roll No.	Name of Student	Date	Time								Total
		18/4/22	11:00								
1	Awati Shivani Sanjay										
2	Badgajar Snehal Rajendra										
3	Bakare Purva Pradeep										
4	Chavan Laxmi Shivaji			A							
5	Chinchwade Saharsha Vivek										
6	Chopade Jotika Ravindra										
7	Datta Nikita Dulalchandra										
8	Dhole Shrutika Rajendra										
9	Dinde Janavi Vijay										
10	Dongare Snehal Ramesh										
11	Ghagare Shivani Subhash										
12	Gholap Shraddha Sanjay			A							
13	Godse Mukta Shrinivas			M.S.H							
14	Gosavi Snehal Rangrao										
15	Hegade Gayatri Rajendra										
16	Jadhav Megha Ramesh										
17	Jadhav Pratiksha Ramesh										
18	Jagdale Sayali Amol										
19	Jain Pooja Sunilkumar										
20	Jain Sonal Sunilkumar			A							
21	Jitree Shraddha Narayan										
22	Kadam Prarthana Anand										
23	Kagale Apurva Subhash										
24	Kambli Asmita Ashwinikumar			A							
25	Koshti Prajakta Dnyaneshwar										
26	Ladage Pratiksha Vijaykumar										
27	Lohar Akanksha Shivaji										
28	Madane Vishnavi Mithu										
29	Mahajan Tina Shivkumar										
30	Malgan Swaliya Kabir										
31	Mare Pradnya Nishikant										
32	Mhamane Sakshi Balaso										
33	Mhatugade Harshada Prakash										
34	Palkar Siddhi Prashant			A							
35	Palshetkar Shivani Tulsidas										

M. Karali
PRINCIPAL,

College of Non-Conventional
Vocational Courses For Women,
Kolhapur.



CSIBER TRUST'S
COLLEGE OF NON-CONVENTIONAL
VOCATIONAL COURSES FOR WOMEN,
KOLHAPUR



NATIONAL SERVICE SCHEME

Date: 13th May 2022

NOTICE

**COUNTDOWN OF 8TH INTERNATIONAL YOGA DAY TO BEGIN
WITH YOGA MAHOTSAV**

As per the received letter from the Higher Technical Education Department, Mantralaya the CNCVCW NSS Unit is organizing a **Guest Lecture cum Yoga Demonstration** on the occasion of Countdown of 8th International Yoga Day, to begin with, **Yoga Mahotsav-2022** on 14th May 2022 from 09 am to 11 am at **Basement Hall**. All the NSS Volunteers of the CNCVCW are hereby informed to attend the seminar actively.

By:

Tejaswini Chile

Asst. Prof. Ms. Tejaswini Chile

NSS Coordinator
Programme Officer
National Service Scheme
College of Non-Conventional
Vocational Courses For Women
Kolhapur

[Signature]

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CSIBER TRUST'S
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VOCATIONAL COURSES FOR WOMEN,
KOLHAPUR

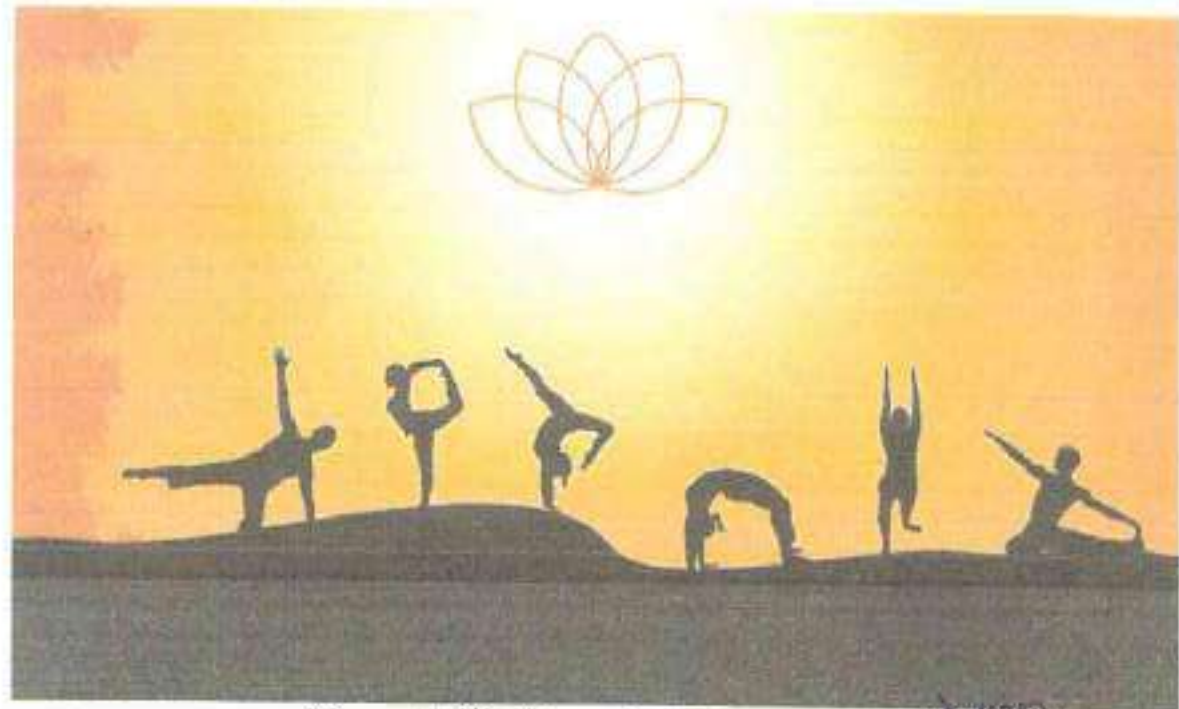


NATIONAL SERVICE SCHEME

A REPORT ON

COUNTDOWN OF 8TH INTERNATIONAL YOGA DAY TO
BEGIN WITH YOGA MAHOTSAV

75
आज़ादी का
अमृत महोत्सव



On 14th May 2022

[Signature]
PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur



Date: 16th May 2022

As per the letter received from the Higher Technical Education Department, Mantralaya, CSIBER Trust's CNCVCW, Kolhapur NSS Unit organized a Guest Lecture and Yoga Demonstration on the occasion of Countdown of 8th International Yoga Day, to begin with, Yoga Mahotsav-2022 on 14th May 2022 from 09 am to 10 am at Basement Hall. (Annexure 01)

The basic objective of this event is to give a wider promotion and publicity to various dimensions of Yoga and its utility and also to promote the 100 days countdown campaign to IDY-2022 for Health, Well-being, and World Peace. This event formally marked the beginning of the journey towards 8th IDY -2022, a journey towards freedom from disease, stress, and depression.

The event was inaugurated by NSS Coordinator Ms. Tejaswini Chile by welcoming, Principal Dr. A. R. Kulkarni, HOD of all departments, Teaching, and non-teaching staff, and NSS Volunteers. Asst. Prof. Mrs. Yogita Mirajkar introduced the Chief Guest Principal Dr. A. R. Kulkarni. (Annexure 02) He briefed the students about History of Yoga, and, gave information about its numerous health benefits, fitness as well as stress management. He demonstrated twenty-five asanas (Annexure 03) and told how yoga can be an instant relief from stress, and a cure for many diseases. Also, one of the NSS Volunteers Vaishnavi Sutar Demonstrated some asanas.

The NSS Coordinator Ms. Tejaswini Chile underlined the need of opting yoga as a way of life for an individual's own benefit. She expressed hope to continue such a campaign for a healthy society through the art and science of yoga. Asst. Prof. Ms. Divya Satpute proposed a vote of thanks.

Fifty-two NSS Volunteers and Thirty staff members participated in the program.

Attachments:

1. Letter
2. Programme schedule
3. A list of asanas
4. Attendance
5. Photos of the programme


PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur

सेवा में,

एन.एस.एस. कार्यक्रम समन्वयक
महाराष्ट्र और गोवा में

सर/मैडम,

अंतर्राष्ट्रीय योग दिवस 2022 पर सभी को भेजी गई कार्य योजना के अनुसार, काउंट डाउन योग कार्यक्रम के संबंध में एन.एस.एस. नई दिल्ली निदेशालय से प्राप्त पत्र की प्रति कृपया इसके साथ संलग्न हैं। IYD-2022 की काउंट- डाउन के एक भाग के रूप में आयुष दिशा-निर्देश के अनुसार युवा कार्यक्रम और खेल मंत्रालय दो विशिष्ट तिथियों को कार्यक्रम का आयोजन कर रहा है। इन गतिविधियों को आयोजित करने की तिथियां 21 जून 2022 को अंतर्राष्ट्रीय योग दिवस के साथ 14 मई और 20 जून 2022 हैं।

सुझावात्मक गतिविधियाँ इस प्रकार हैं

- 1) सामान्य योग प्रोटोकॉल अभ्यास
- 2) योग विराम (वर्ड-ब्रेक) अभ्यास
- 3) विशेषज्ञों द्वारा योग पर व्याख्यान ✓
- 4) योग कार्यशालाएँ
- 5) योग प्रदर्शन
- 6) योग संबंधी प्रतियोगिताएँ
- 7) कोई अन्य संबंधित प्रचार गतिविधियाँ

अतः आपसे अनुरोध है कि आपके अधिकार क्षेत्र की सभी एन.एस.एस. इकाइयों को कृपया 14 मई और 20 जून, 2022 एवं 21 जून 2022 को अंतर्राष्ट्रीय योग दिवस पर गतिविधियों का आयोजन करने के लिए कहा जाए, जैसा कि ऊपर बताया गया है और तस्वीरों के साथ आयोजित गतिविधियों की एक समेकित रिपोर्ट इस कार्यालय को nss@unishivaji.ac.in परस्तुत की जाए। एक्शन फोटोग्राफ / वीडियो क्लिप सभी आधिकारिक सोशल मीडिया हैंडल के साथ-साथ आधिकारिक व्हाट्सएप ग्रुप पर भी अपलोड किए जा सकते हैं।

डी. कर्तिकेयन



क्षेत्रीय निदेशक (महाराष्ट्र एवं गोवा)
क्षेत्रीय निदेशालय एन.एस.एस. - पुणे

- Thanks with warm regards.
NSS Cell,
Higher & Technical Education Department,
Mantralaya.


PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur.

CNCVCW, Kolhapur

Inward No. 2169
Date : 22/5/2022
Directed to : NSS
Remarks : Pl. discuss

 Principal O. S.  Clerk

Shri. Abhay Jaibhaye,
Director, N.S.S.
Shivaji University, Kolhapur
Email : director.nss@unishivaji.ac.in
Mob.: 91-9404883801
Office Landline : 0231-2609176



(Annexure 02)



**CSIBER TRUST'S
COLLEGE OF NON-CONVENTIONAL
VOCATIONAL COURSES FOR WOMEN,
KOLHAPUR**



NATIONAL SERVICE SCHEME

Organized A Guest Lecture
On the Occasion of

**COUNTDOWN OF 8TH INTERNATIONAL
YOGA DAY TO BEGIN WITH YOGA MAHOTSAV**

On Saturday, 14/05/2022
Program Schedule

Welcome to Principal, HODs, Faculty Members, NSS Volunteers	Asst. Prof. Ms. Tejaswini Chile. NSS Coordinator
Introduction of Principal	Asst. Prof. Mrs. Yogita Mirajkar Department of Food Technology and Science
Presidential Speech	Dr. A. R. Kulkarni Principal CNCVCW
Yoga Session	Dr. A. R. Kulkarni Principal CNCVCW
Vote of Thanks:	Asst. Prof. Ms. Divya Satpute Department of Food Technology and Science


PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur

सेवा में,

एन.एस.एस. कार्यक्रम समन्वयक
महाराष्ट्र और गोवा में

सर/मैडम,

अंतर्राष्ट्रीय योग दिवस 2022 पर सभी को भेजी गई कार्य योजना के अनुसार, काउंट डाउन योग कार्यक्रम के संबंध में एन.एस.एस. नई दिल्ली निदेशालय से प्राप्त पत्र की प्रति कृपया इसके साथ संलग्न हैं। IYD-2022 की काउंट-डाउन के एक भाग के रूप में आयुष दिशा-निर्देश के अनुसार युवा कार्यक्रम और खेल मंत्रालय दो विशिष्ट तिथियों को कार्यक्रम का आयोजन कर रहा है। इन गतिविधियों को आयोजित करने की तिथियां 21 जून 2022 को अंतर्राष्ट्रीय योग दिवस के साथ 14 मई और 20 जून 2022 हैं।

सुझावात्मक गतिविधियाँ इस प्रकार हैं

- 1) सामान्य योग प्रोटोकॉल अभ्यास
- 2) योग विराम (वार्ड-ब्रेक) अभ्यास
- 3) विशेषज्ञों द्वारा योग पर व्याख्यान
- 4) योग कार्यशालाएँ
- 5) योग प्रदर्शन
- 6) योग संबंधी प्रतियोगिताएँ
- 7) कोई अन्य संबंधित प्रचार गतिविधियाँ

अतः आपसे अनुरोध है कि आपके अधिकार क्षेत्र की सभी एन.एस.एस. इकाइयों को कृपया 14 मई और 20 जून, 2022 एवं 21 जून 2022 को अंतर्राष्ट्रीय योग दिवस पर गतिविधियों का आयोजन करने के लिए कहा जाए, जैसा कि ऊपर बताया गया है और तस्वीरों के साथ आयोजित गतिविधियों की एक समेकित रिपोर्ट इस कार्यालय को nss@unishivaji.ac.in प्रस्तुत की जाए। एक्शन फोटोग्राफ / वीडियो क्लिप सभी आधिकारिक सोशल मीडिया हैंडल के साथ-साथ आधिकारिक व्हाट्सएप ग्रुप पर भी अपलोड किए जा सकते हैं।

श्री कार्तिकेयन

क्षेत्रीय निदेशक (महाराष्ट्र एवं गोवा)
क्षेत्रीय निदेशालय एन.एस.एस. - पुणे

- Thanks with warm regards.
NSS Cell,
Higher & Technical Education Department,
Mantralaya.

Shri. Abhay Jaibhaye,
Director, N.S.S.
Shivaji University, Kolhapur
Email : director.nss@unishivaji.ac.in
Mob.: 91-9404883801
Office Landline : 0231-2609176

Adato
PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur.

CNCVCW, Kolhapur
Inward No. 2164
Date : 22/5/22
Directed to: N.S.S.
Remarks : Pl. dis. nss
Principal O.S. Clerk

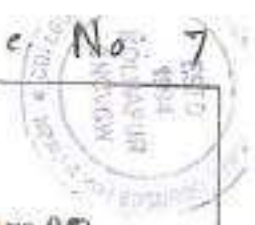


(Annexure 03)

A list of Asanas demonstrated by Chief Guest Dr. A. R. Kulkarni:

Sr. No.	Name of the Asana
1.	Surya namaskar
2.	Padma Asan
3.	Basthrika
4.	Kapalbharti
5.	Butterfly
6.	Bahay Pranayama
7.	Agnisar
8.	Bhujai Pranayama
9.	Breathing
10.	Neck exercises
11.	Eye exercises
12.	Anulom-Vilom (lung)
13.	Saebhasan
14.	Bhujangasan
15.	Dhanurasan
16.	Markatasan
17.	Pawan Muktasan
18.	Hallasan
19.	Sawangasan
20.	Markatasan
21.	Shawasan
22.	Brhamari
23.	Omkar
24.	Meditation
25.	Waghrasan

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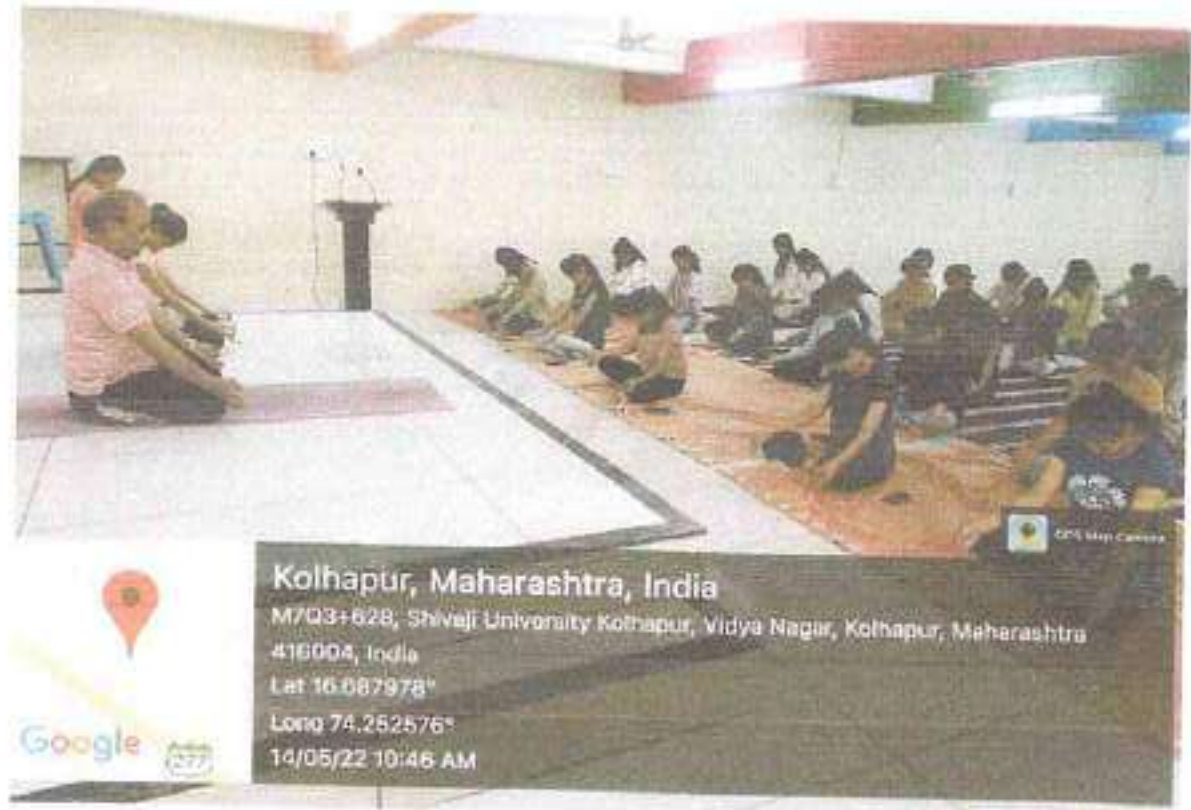
(Annexure 05)

Photos of the Event:



Kolhapur, Maharashtra, India
M7Q3+828, Shivaji University Kolhapur, Vidya Nagar, Kolhapur, Maharashtra
416004, India
Lat 16.687978°

Asst. Prof. Mrs. Yogita Mirajakar addressed the Chief Guest



Kolhapur, Maharashtra, India
M7Q3+828, Shivaji University Kolhapur, Vidya Nagar, Kolhapur, Maharashtra
416004, India
Lat 16.687978°
Long 74.252576°
14/05/22 10:46 AM

[Signature]
PRINCIPAL,
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Vocational Courses for Women,
Kolhapur.



Dr. A. R. Kulkarni while demonstrating various Asanas

Xelove
PRINCIPAL
College of Non-Conventional
Medicine, Shivaji University
Kolhapur



NSS Volunteer Vaishnavi Sutar while demonstrating Garudasan

By,

Tejaswini Chile

Asst. Prof. Ms. Tejaswini Chile.
(NSS Coordinator)
Programme Officer
National Service Scheme
College of Non-Conventional
Vocational Courses For Women
Kolhapur

[Signature]

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Kolhapur

BMM - III

- 1) Pratiksha B. Padwal. Patil
- 2) Soniya T. Pawar. Patil
- 3) Saaleen J. Nadaf. Patil
- 4) Aishwarya S. Deshmukhe. Patil
- 5) Rutuja B. Kolugade. Patil
- 6) ~~Janhavi H. Patil~~

Page No. 10

BFTM - I

- Manoj Mahadev Patil. Patil
- Chitralecha Dhumal. Patil
- Priya HanKare. Patil



Patil
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College of Arts, Science and
Vocational Courses For Women
Kolhapur

- 1) Shreya Dattatray Kodam
- 2) Nikita Ravsaheb Patil
- 3) Shrushti V. Kantkar
- 4) Payal. D. Achantani
- 5) Yogita. V. Howlades
- 6) Janhavi H. Patel
- 7) Diksha P. Kamble
- 8) Shravani V. Chindake

BFTT 2nd / 20

— II —

— II —

BDFE - I

— II —

— II —

— II —

— II —

Page No.



Payal

Yogita

Patel

Patel

Chindake

A. K. S.

PRINCIPAL,

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BMM-III

- 1) Pratiksha B. Padwal. Pratish
- 2) Soniya T. Pawar. Sonika
- 3) Sazleen J. Nadaf. Sazleen
- 4) Aishwarya S. Deshmukhe. Ashel
- 5) Rutuja B. Kolugade. Rutuja
- 6) ~~Janhavi H. Patel~~

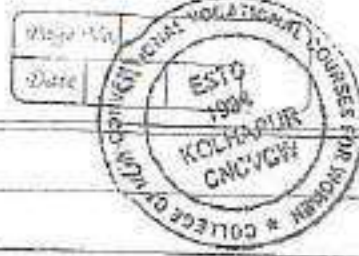
Page No. 1

BFTM-I

- Manasi Mahadev Patil. Manasi
- chitralekha Dhumal - Chitra
- Pritee Honkore - Pritee

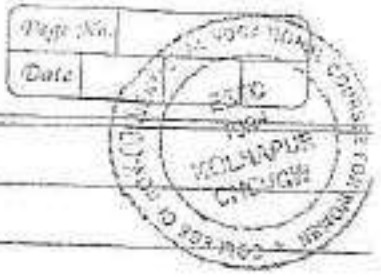
Principal
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Kolhapur

3/22 CNCVCW



1	Payal. D. A chandani	Jaiglo
2	Safiya Shaikh	Ahate
3	Shwetal Magar	Shr.
4	Sakshi Oswal	Seo.
5	Pritya Patil	Patil
6	Sakshi Jadhav	Jadhav
7	Seema Jadhav	Fadli
8	Seemara	S.S. Satep
9	Rajashri Malsing	S.S. Satep (Malsing)
10	Chitrakha	Patil
11	Nedika Jadhav	Jadhav
12	Srushti Desai	Desai
13	Arpita Patil	Patil
14	Shwari Rajurkar	R.
15	Rutuja Sutar	Sutar
16	Shreya Chougale	Chougale
17	Shreya Kulkarni	K.
18	Samruddhi Pawar	Pawar
19	Pranali Rane	Rane
20	Vaishnavi Khandke	Khandke
21	Srushti Aragu	Aragu
22	Aparna Negandhi	Negandhi
23	Aradhana Bhosale	Bhosale
24	Siddhi Shinde	Shinde
25	Ruchita Patil	Patil
26	Sakshi Kolar	Sakshi
27	Shambhavi Patil	Patil
28	Janishga Patil	Patil
29	Mehini Salunkhe	Salunkhe
30	Uhamani Barah	Barah
31	Beganka Bhawar	Bhawar

[Signature]
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- 32 Sayali Mengane ~~SMN~~
- 33 Tanisha Bidkar ~~Bidkar~~
- 34 Anjali M. Bongale ~~Anjali~~
- 35 Devika D. Sawant ~~Devika~~
- 36 Akshata khat ~~Akshata~~

Akshata
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Kolhapur.



CSIBER TRUST's

College of Non-Conventional Vocational Courses for Women, Kolhapur

Countdown of 8th International Yoga Day

To Begin with Yoga Mahotsav

Resource Person

Dr. A. R. Kulkarni

Principal,

CNCVCW, Kolhapur

Ms. Tejaswini Chile

**Coordinator, NSS,
CNCVCW, Kolhapur**

Mrs. Archana Patil

**Chairman, NSS,
CNCVCW, Kolhapur**

Dr. R. A. Shinde

**Secretary & Managing Trustee
CSIBER Trust, Kolhapur**

Date: 14th May 2022

Venue: Basement Hall

Time: 9.00 am

PRINCIPAL,

**College of Non-Conventional
Vocational Courses For Women
Kolhapur.**

CSIBER TRUST'S
COLLEGE OF NON-CONVENTIONAL VOCATIONAL COURSES FOR WOMEN, KOLHAPUR,
NATIONAL SERVICE SCHEME
STAFF ATTENDANCE

Name of the programme: Countdown of 08th International Yoga Day
Date: 14th May 2022

Sr. no.	Staff Name	Sign
1.	Dr. A. R. Kulkarni	<i>[Signature]</i>
2.	Mrs. Jyoti R Hiremath	<i>[Signature]</i>
3.	Mrs. Pradnya P. Kapadi	<i>[Signature]</i>
4.	Mr. Adarsh Chavan	<i>[Signature]</i>
5.	Mrs. Archana R. Patil	<i>[Signature]</i>
6.	Mrs. Sayali N. Naik	<i>[Signature]</i>
7.	Mrs. Shweta A. Patil	<i>[Signature]</i>
8.	Dr. Neelam S. Jirage	<i>[Signature]</i>
9.	Mrs. Ashwini Raibagkar	<i>[Signature]</i>
10.	Mrs. Yogita R. Mirajkar	<i>[Signature]</i>
11.	Ms. Nikita Jarag	<i>[Signature]</i>
12.	Ms. Sukshi Desai	<i>[Signature]</i>
13.	Ms. Divya Satpute	<i>[Signature]</i>
14.	Ms. Swarada Deshpande	<i>[Signature]</i>
15.	Mr. Amarr Mestry	<i>[Signature]</i>
16.	Mr. Guruprasad Yernolkar	<i>[Signature]</i>
17.	Mrs. Priya Kandalkar	<i>[Signature]</i>
18.	Ms. Asmita Korgaonkar	<i>[Signature]</i>
19.	Ms. Varshamini Jamdar	<i>[Signature]</i>
20.	Ms. Tejaswri Birajdar	<i>[Signature]</i>
21.	Ms. Sayali Chavan	<i>[Signature]</i>
22.	Ms. Pooja Sarolkar	<i>[Signature]</i>
23.	Ms. Anagha Raut	<i>[Signature]</i>
24.	Ms. Shamal Pawar	<i>[Signature]</i>
25.	Ms. Radhika Desai	<i>[Signature]</i>
26.	Ms. Kshitija Kulkarni	<i>[Signature]</i>
27.	Mr. Raghunath Topkar	<i>[Signature]</i>
28.	Ms. Dhanashri Kamble	<i>[Signature]</i>
29.	Ms. Tejaswini Chile	<i>[Signature]</i>
30.	Mrs. Anuradha Kumbhar	<i>[Signature]</i>
31.	Mr. Mandar Vijapure	<i>[Signature]</i>
32.	Mrs. Shilpa Ohevade	<i>[Signature]</i>
33.	Mrs. Rameshwari Gunjekar	<i>[Signature]</i>
34.	Mr. Omkar Ghatage	<i>[Signature]</i>

[Signature]
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Vocational Courses For Women,
Kolhapur.



CSIBER TRUST'S
COLLEGE OF NON-CONVENTIONAL
VOCATIONAL COURSES FOR WOMEN,
KOLHAPUR



NATIONAL SERVICE SCHEME

A REPORT ON
THREE-DAY WORKSHOP ON
"HEARTFULNESS MEDITATION"

On the 23rd, 24th and 25th of May 2022




PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur



Date: 26th May 2022

Objectives of the workshop:

1. To introduce the participants to the practice of 'Heartfulness meditation.
2. To help apply the theoretical understanding of Heartfulness practises in meditation.

Resource Person:

1. Mr. Nitin Bhosale, Heartfulness Trainer, India
2. Mrs. Archana Bhosale, Heartfulness Trainer, India
- 3 Mrs. Vrushali Nejdar, Heartfulness Trainer, India
4. Mrs. Girija Kulkarni, Heartfulness Trainer, India

Participants: 56 participants (B. Sci. Food Technology II year and Bachelor of Interior Design II)

Methodology: CSIBER Trust's CNCVCW, Kolhapur NSS Unit conducted a series of three-day Meditation, Prayer, and Cleaning of a body and mind on the 23rd 24th and 25th of May 2022 from 02:15 pm to 03.30 pm. The participants were oriented to practice heartfulness meditation, through the PowerPoint presentations and interactive demo sessions by the facilitators. The workshop ended with a positive feedback session between the facilitators and participants.

Outcome: The feedback of participants reflects the following points:

- The sessions helped participants to gain a connection with their minds and body.
- They learned a different type of meditation which is easy to practice on an everyday basis.


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**College of Non-Conventional Vocational Courses for Women,
SIBER Trust, Kolhapur
B.Sc. (FTM) II 2021-22**

Name of the Teacher:

Subject: *Heartfulness Meditation*

Roll No.	Name of Student	Date	23/5	24/5	25/5/22	Total
		Time	2-3:10	2-3:10	2-3:10	
1	Bandar Utkarsha	A	<i>CB</i>	A		
2	Chavan Shweta Dattatray	P	A	P		
3	Chougule Nayana Nivas	A	A	A		
4	Chougule Shreya Malagonda	A	<i>Shreya</i>	A		
5	Daddikar Surabhi Anil	A	A	A		
6	Dhanawade Siddhalaxmi Shivraj	A	A	A		
7	Ghatage Akanksha Madan	P	<i>AK</i>	P		
8	Ingavale Tirtha Bharat	P	<i>Tirtha</i>	P		
9	Jadhav Ashlesha Anil	P	<i>Ashlesha</i>	A		
10	Jadhav Sakshi Vinod	P	A	A		
11	Joshi Divya Diganbar	P	A	A		
12	Kadam Shreys Dattatray	P	<i>Shreys</i>	A		
13	Kamble Riya Vijay	A	<i>Riya</i>	A		
14	Karkar Shrushti Vikramsinh	P	<i>Shrushti</i>	P		
15	Kavathekar Mahek Riyaj	A	<i>Mahek</i>	A		
16	Khalipha Sanam Shikandar	A	<i>Sanam</i>	A		
17	Kulkarni Vaishnavi Mukund	A	A	A		
18	Lingayat Shivani Ekanath	A	A	A		
19	Mahajan Rutuja Shivaji	P	<i>Rutuja</i>	A		
20	Makandar Muskan Milan	A	<i>Muskan</i>	A		
21	Mane Pratiksha Baburao	A	A	A		
22	Maralkar Shruti Sujit	A	<i>Shruti</i>	A		
23	Mhetre Manasi Sachin	P	<i>Manasi</i>	A		
24	More Pradnya Balkrishna	A	<i>Pradnya</i>	P		
25	Mujawar Sadiya Sameer	A	A	A		
26	Oswal Krisha Kishor	A	A	A		
27	Paste Sejal Prakash	A	<i>Sejal</i>	A		
28	Patil Ayuti Sachin	A	<i>Ayuti</i>	A		
29	Patil Chaitrali Anil	P	<i>Chaitrali</i>	A		
30	Patil Chaitrali Pavankumar	P	<i>Chaitrali</i>	A		
31	Patil Gouri Yuvraj	A	<i>Gouri</i>	A		
32	Patil Nikita Ravsaheb	P	<i>Nikita</i>	A		
33	Patil Pradnya Eknath	A	<i>Pradnya</i>	A		
34	Patil Pranali Padamakar	P	<i>Pranali</i>	A		
35	Patil Radnyee Balasaheb	P	<i>Radnyee</i>	A		

S. Patil
PRINCIPAL,
College of Non-Conventional Vocational Courses for Women,
SIBER Trust, Kolhapur

**College of Non-Conventional Vocational Courses for Women,
SIBER Trust, Kolhapur
BID II 2021-22**

Name of the Teacher:

Subject: COMMON ATTENDANCE

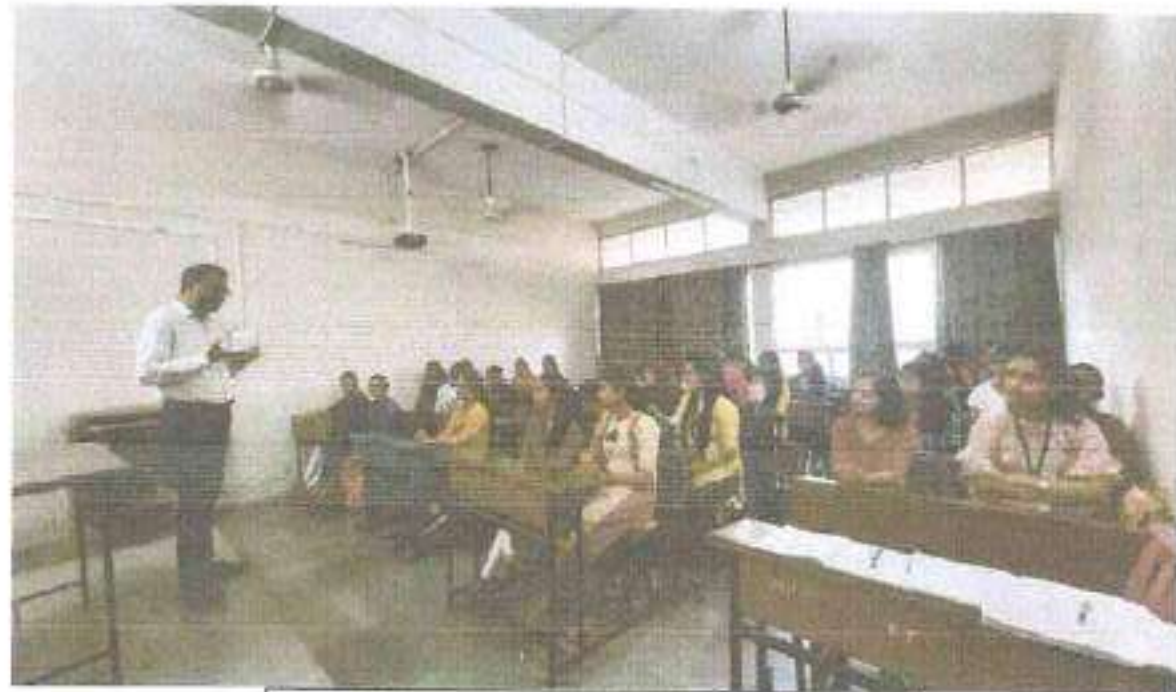
Roll No.	Name of Student	Date	23/5/22	24/5/22	25/5/22	Total
		Time				
1	Awate Divya Tanaji					
2	Baravkar Snehal Sonyabapu					
3	Bhattad Vaishnavi Sunil					
4	Deshpande Vilasini Rahul					
5	Gavali Sakshi Shridhar					
6	Ghag Swarupa Dattatray					
7	Ghotane Shruti Dhanaji					
8	Gurav Sanika Rajendra					
9	Jadhav Pradnya Rajendra					
10	Jadhav Siddhi Manohar					
11	Jadhav Supriya Satish					
12	Kamble Prajka Ramesh					
13	Khadake Shruti Mahesh					
14	Khalile Sanmati Bhushan					
15	Khandagale Mrunal Shrikant					
16	Kothare Neha Appasaheb					
17	Kotmire Shruti Bhikaji					
18	Kulkarni Mrunmai Pramod					
19	Kulkarni Vaishnavi Rajendra					
20	Kumbhar Dipti Madhukar					
21	Kumthekar Vaishnavi Ravindra					
22	Kurade Shreya Anil					
23	Londhe Pratiksha Parshuram					
24	Mane Pradnya Rajendra					
25	Matade Apoorva Anil					
26	Patilwan Siddhi Sanjay					
27	Patel Jinal Navin					
28	Patil Anuja Amar					
29	Patil Mansi Balasaheb					
30	Patil Sakshi Maruti					
31	Patil Shraddha Kakasaheb					
32	Patil Srushti Chandrashekhar					
33	Patil Vaibhavi Uday					
34	Patil Vaishnavi Vasant					
35	Pednekar Vaishnavi Prashant					

(Signature)
Principal,
College of Non-Conventional Vocational Courses for Women,
Kolhapur

Photos of the programme:

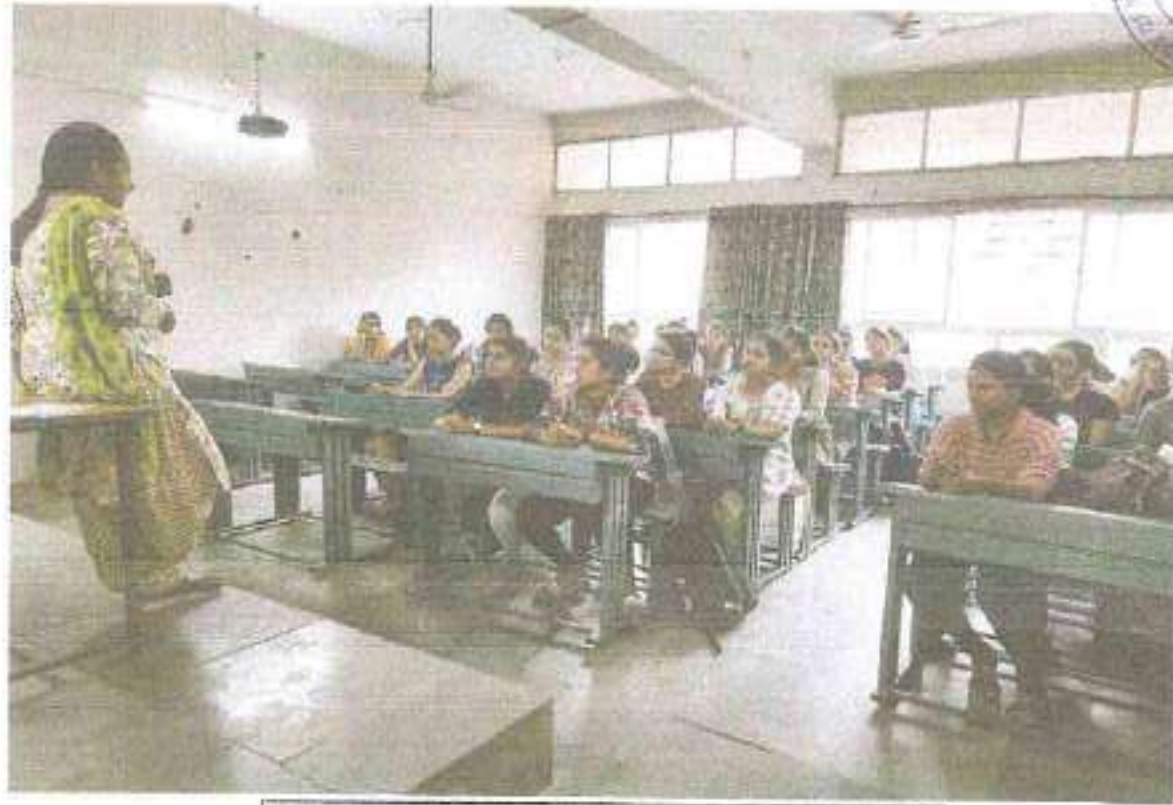


Mrs. Archana Bhosale addressed the students



Mr. Nitin Bhosale addressed the students

Aravind
PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur



Mrs. Vrushali Nejdar addressed the students

By,

Asst. Prof. Ms. Tejaswini Chile.

(NSS Coordinator)

Programme Officer

National Service Scheme

College of Non-Conventional

Vocational Courses For Women

Kolhapur

PRINCIPAL,
College of Non-Conventional
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Kolhapur



UNIVERSITY GRANTS COMMISSION

Guidelines for Institutional Fitness Plan in the Higher Educational Institutions

Whereas fitness has always been an integral part of our life;

Whereas modern technologies have led to a sedentary lifestyle and the modern conveniences have diminished the demand for physical activities;

Whereas junk food/fast food have contributed to an unhealthy lifestyle;

Whereas lifestyle diseases are on the rise due to lifestyle disorder;

Whereas the government has given fitness a national priority to motivate every person to come up to sound physical standards; and

Whereas the educational institutions are uniquely placed to promote fitness and well-being among students, teachers and staff in the Higher Educational Institutions (HEIs).

The University Grants Commission hereby issues the following guidelines to promote a campaign for fitness in the Higher Educational Institutions (HEIs):

Guidelines

Scope of Guidelines:

- (a) These guidelines are applicable to all Higher Educational Institutions (HEIs) in the Country
- (b) They encourage HEIs (universities and colleges) to adopt policies and practices towards fitness and well being of students and staff.

Implementation of Fitness plan:

All HEIs need to accord high priority to physical and mental fitness of students, faculty and staff in the campus. They should evolve a mechanism for implementation and monitoring of such activities. The following indicative guidelines/steps may be taken in this regard:

1. Incorporating provisions of healthcare and wellness initiatives in the objectives of the institution.
2. Physical fitness period or time slots may be incorporated into the academic calendar of the institutions. The physical fitness time slots may be staggered throughout the day to enable all students to participate.
3. All the students, staff and teachers should be encouraged to devote minimum one hour per day on fitness activities such as exercise, yoga, meditation, walking, cycling, aerobics, dance, traditional regional martial arts etc.


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4. Institutions should prepare Fitness Leaders to mentor students for physical Fitness. Services of student volunteers from the institutions, faculty members, instructors, ex-servicemen, and other volunteers may be obtained on voluntary basis. Health icons and motivational speakers on health and fitness to address students in campus should be invited.
5. Top leadership of the institution and professors may actively participate with students and staff in fitness activities such as cycling, running, aerobics, walkathon, marathon, yoga, meditation activities etc. on a periodic basis to lead by example.
6. Proper utilization of existing infrastructure, encouraging students to climb stairs, walk at least 10000 steps a day, use cycles within campus by creating cycling zones, availing gymnasium facilities etc.
7. Addressing the emotional concerns of students to promote mental health. Awareness or sensitisation workshops on depression, anxiety and stress management may be organized for faculty and students.
8. Providing guidance regarding balanced nutritional diet, distribution of pamphlets and information material on the subject.
9. Frequent organization of sports activities (at least once in a quarter) and encourage students to participate in such activities.
10. Annual health check-ups by volunteer health doctors or voluntary organisations to monitor health & fitness of students, faculty and staff.
11. Data pertaining to health and fitness activities of institutions should be placed on the website. Exemplary performers may be selected subsequently for National level awards.


PRINCIPAL,
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Kothapur.



ABOUT US

A young adult spends the majority of their day involved in their university and university related activities. These pursuits may be academic or extracurricular but are heavily motivated and influenced by the values of the institution and the interest of the students. It is also a well-known fact that India produces some of the world's brightest students - who go forward in their lives to become stellar engineers, doctors, architects, and a plethora of other professionals. Our students aspire to become world leaders in their respective fields and in order to support this aspiration it is our responsibility to teach them to regulate their mental and physical abilities.

With the willing of all the people on campus toward the Heartfulness initiative would like to propose a series of offerings to establish a peaceful, harmonious setting across university campuses in India. The Heartful campus program is designed to evoke peace, harmony, and well-being amongst all campus dwellers using meditation as the fundamental tool. We have a range of offerings starting with the senior leaders of the institution who set the direction, the faculty who are directly involved with the students, the students themselves, the administrative staff who keep the institution running, the counselors who are directly concerned about the mental well-being of the students, and the parents who send their wards to the institution with lot of hope and faith.

Heartfulness Education Trust (HET) comes under the umbrella of a group of organizations, including Sri Ram Chandra Mission (SRCM), Sahaj Marg Spirituality Foundation (SMSF) and Heartfulness Institute (HI), all working towards the common cause of social transformation by offering self-development meditation tools for individual change.

OUR OFFERINGS

HELM- HEARTFULNESS ENABLED LEADERSHIP MASTERY

Target Audience: Students
Offerings: Start-Up, Discover, Develop, Cooper, Dedicate
Internships: Immersion Programs, Wellness Centre

LEADERSHIP CONCULAVE

Target Audience: Vice Chancellors, Rectors, etc.
Duration: 1 day
Objectives: Understand the relationship between meditation & education. Create a vision & blueprint for rollout.

HEARTFULNESS MEDITATION WORKSHOP

Target Audience: Parents/Admin Staff
Duration: 3 days
Objectives: Introduce the experience of Heartfulness meditation. Highlight benefits to overall health, well-being.

INSPIRE

Target Audience: Faculty
Duration: 5 days
Objectives: Inspire the faculty to become reflective teacher
Duration: 7 days
Objectives: Assist faculty to integrate meditative aspects into course design.

INNER WELL BEING WORKSHOP

Target Audience: Counselors/Peer Counselors
Duration: 3 days
Objectives: Introduce the experience of Heartfulness Meditation. Provide techniques to help students relax and deal with their situation in a calm manner.

**HEARTFULNESS INITIATIVE
 HEARTFUL CAMPUS PROGRAM HAS
 BEEN CONDUCTED**



CSIBER TRUST'S
COLLEGE OF NON-CONVENTIONAL VOCATIONAL COURSES FOR WOMEN, KOLHAPUR.
NATIONAL SERVICE SCHEME
STAFF ATTENDANCE

Name of the programme: Three days - Workshop
Healthfulness Meditation Date: 23rd 24th 25th
May 2021

Sr. no.	Staff Name	Sign
1.	Dr. A. R. Kulkarni	Ab
2.	Mrs. Jyoti R Hiremath	Ab
3.	Mrs. Pradnya P. Kupadi	Kupadi
4.	Mr. Adarsh Chavan	Ab
5.	Mrs. Archana R. Patil	Patil
6.	Mrs. Sayali N. Naik	Ab
7.	Mrs. Shweta A. Patil	Patil
8.	Dr. Neelam S. Jirage	Jirage
9.	Mrs. Ashwini Raibagkar	Raibagkar
10.	Mrs. Yogita R. Mirajkar	Ab
11.	Ms. Nikita Jorag	Jorag
12.	Ms. Sakshi Desai	Ab
13.	Ms. Divya Satpute	Satpute
14.	Ms. Swarada Deshpande	Ab
15.	Mr. Amarr Mestry	Mestry
16.	Mr. Guruprasad Yernalkar	Yernalkar
17.	Mrs. Priya Kandalkar	Ab
18.	Ms. Asmita Korgaonkar	Ab
19.	Ms. Varsharani Jamdar	Ab
20.	Ms. Tejasvi Birajdar	Birajdar
21.	Ms. Sayali Chavan	Ab
22.	Ms. Pooja Sarolkar	Ab
23.	Ms. Anagha Raut	Ab
24.	Ms. Shamal Pawar	Ab
25.	Ms. Radhika Desai	Ab
26.	Ms. Kshitiya Kulkarni	Ab
27.	Mr. Raghunath Topkar	Ab
28.	Ms. Dhanshri Kamble	Ab
29.	Ms. Tejaswini Chile	Chile
30.	Mrs. Anuradha Kumbhar	Ab
31.	Mr. Mandar Vijapure	Ab
32.	Mrs. Shilpa Ghevade	Ab
33.	Mrs. Rameshwari Gunjkar	Ab
34.	Mr. Omkar Ghastage	Ab

[Signature]

PRINCIPAL,
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Kolhapur



CSIBER TRUST'S
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KOLHAPUR



NATIONAL SERVICE SCHEME



On 21ST June 2022 - YOGA for HUMANITY

Venue: CNCVCW Basement Hall Time: 9:00 am to 10:00 am

A REPORT ON

"8TH INTERNATIONAL YOGA DAY"



[Signature]

PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur

Date: 21st June 2022

Yoga's significance in our lives cannot be overstated. It has proven to be a blessing in a world that is struggling to cope with a fast-paced lifestyle and the negative consequences of the Covid-19 pandemic. Yoga asanas have wowed people all around the world. As a result, the International Day of Yoga is significant in our lives.

International Yoga Day is observed every year on June 21 to raise awareness about this ancient practice and to celebrate the physical and spiritual prowess that yoga has brought to the world. Yoga is a practice that plays an important role in relaxing the mind and body and boosting people's immune systems.

The idea of the International Day of Yoga was first proposed by Prime Minister Narendra Modi in 2014. The first International Day of Yoga was celebrated the next year on June 21. The day is recognized by the United Nations. The theme for this year's International Day of Yoga is 'Yoga for Humanity'. It focuses on how yoga may help people achieve holistic health.

Today, on 21st June 2022, CSIBER Trust's CNCVCW celebrated the 8th International Yoga Day from 09 am to 10 am at the Basement Hall. It was attended by thirty-five Professors and administrative staff with great enthusiasm.

The event began with a brief introduction on Yoga Day by NSS Coordinator Ms. Tejaswini Chile by welcoming the guest of honour Principal Dr. A. R. Kulkarni as Yoga Instructor. The session began by seeking the blessings of the Almighty by chanting the prayer by Asst. Prof. Ms. Swarda Deshpande. The yoga instructor, Principal Dr. A.R. Kulkarni, took the yoga session with great dedication. The teachers and administrative staff participated with full interest, enthusiasm, and eagerness. Asanas starting with warming up and stretching were followed by a series of Padmasana, Sukhasana, Tadasana, and Bhujang Asana and ending with Garudasana. Exercises for relieving stress, reducing joint pain, and enhancing the flexibility of the back were also done for the benefit of the teachers.

The program concluded with the Sankalpa and Shanti path. In a nutshell, the event was a great success and reflected the theme "Yoga for Humanity". The 8th International Yoga Day celebrations ended with a huge success under the supervision of the NSS Coordinator Ms. Tejaswini Chile and NSS Chairperson Mrs. Archana Patil.

The function ended with a vote of thanks by Mrs. Anuradha Kumbhar Coordinator of the Day Observing Committee.


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Kolhapur

PRAYER:

ॐ संगच्छध्वं संवदध्वं
सं वो मनांसि जानताम्
देवा भागं यथा पूर्वे
सञ्जानाना उपासते । ।

ॐ Saṅgacchadhvaṃ saṁvadadhvaṃ
saṁ vo manāṁsi jānatām
devā bhāgaṃ yathā pūrve
sañjānānā upāsate ||

Sankalpa:

- I commit, to make myself into a healthy, peaceful, joyful and loving human being. Through every action of mine, I will strive to create a peaceful and loving atmosphere around me. I strive to break the limitations of who I am right now and include the entire world as my own. I recognize the kinship of my own life with every other life. I recognize the unity of all there is.


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Kolhapur

SHANTI PATH:

ॐ सर्वे भवन्तु सुखिनः, सर्वे सन्तु निरामयाः ।
सर्वे भद्राणि पश्यन्तु, मा कश्चिद्दुःखभाग्भवेत् ।
ॐ शान्तिः शान्तिः शान्तिः ॥

ॐ *Sarve Bhavantu Sukhinah,*
Sarve Santu Nirāmayah
Sarve Bhadrani Paśyantū,
Maa Kascit Duhkha Bhāgbhavet
ॐ *Shantih Shantih Shantih*

सब सुखी हो, सब निरोग हो ।
सब निरामय हो, सबका मंगल हो,
कोई दुखी: न हो ।

May All become Happy, May All be Free from Illness.

May All See what is Auspicious, May no one Suffer.

Om Peace, Peace, Peace.


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Kolar

CSIBER TRUST'S
COLLEGE OF NON-CONVENTIONAL VOCATIONAL COURSES FOR WOMEN, KOLHAPUR.
NATIONAL SERVICE SCHEME
STAFF ATTENDANCE

Name of the programme: 8th International Yoga Day Date: 27th Jun 2021

Sr. no.	Staff Name	Sign
1.	Dr. A. R. Kulkarni	A R Kulkarni
2.	Mrs. Jyoti R Hiremath	J Hiremath
3.	Mrs. Pradnya P. Kapodi	Kapodi
4.	Mr. Adarsh Chevan	A Chevan
5.	Mrs. Archana R. Patil	Archana R. Patil
6.	Mrs. Sayali N. Naik	Sayali N. Naik
7.	Mrs. Shweta A. Patil	Shweta A. Patil
8.	Dr. Neelam S. Jirage	Neelam S. Jirage
9.	Mrs. Ashwini Raibagkar	Ashwini Raibagkar
10.	Mrs. Yogita R. Mirajkar	Yogita R. Mirajkar
11.	Ms. Nikita Jarug	Nikita Jarug
12.	Ms. Sakshi Desai	Sakshi Desai
13.	Ms. Divya Satpute	Divya Satpute
14.	Ms. Swarada Deshpande	Swarada Deshpande
15.	Mr. Amarr Mestry	Amarr Mestry
16.	Mr. Guruprasad Yemalkar	Guruprasad Yemalkar
17.	Mrs. Priya Kandalkar	Priya Kandalkar
18.	Ms. Asmita Korgaonkar	Asmita Korgaonkar
19.	Ms. Varsharani Jamdar	Varsharani Jamdar
20.	Ms. Tejashri Birajdar	Tejashri Birajdar
21.	Ms. Sayali Chavan	Sayali Chavan
22.	Ms. Pooja Sarolkar	Pooja Sarolkar
23.	Ms. Anagha Raut	Anagha Raut
24.	Ms. Shamal Pawar	Shamal Pawar
25.	Ms. Radhika Desai	Radhika Desai
26.	Ms. Kshitija Kulkarni	Kshitija Kulkarni
27.	Mr. Raghunath Topkar	Raghunath Topkar
28.	Ms. Dhanashri Kamble	Dhanashri Kamble
29.	Ms. Tejaswini Chile	Tejaswini Chile
30.	Mrs. Anuradha Kumbhar	Anuradha Kumbhar
31.	Mr. Mander Vijapure	Mander Vijapure
32.	Mrs. Shilpa Ghevade	Shilpa Ghevade
33.	Mrs. Rameshwari Gunjekar	Rameshwari Gunjekar
34.	Mr. Omkar Ghatage	Omkar Ghatage


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CSIBER TRUST'S
COLLEGE OF NON-CONVENTIONAL VOCATIONAL COURSES FOR WOMEN,
KOLHAPUR.
NATIONAL SERVICE SCHEME
STAFF ATTENDANCE

Sr. no.	Staff Name
1.	Dr. A. R. Kulkarni
2.	Mrs. Jyoti R Hiremath
3.	Mrs. Pradaya P. Kapadi
4.	Mrs. Archana R. Patil
5.	Mrs. Sayali N. Naik
6.	Mrs. Shweta A. Patil
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18.	Ms. Varsharani Jamdar
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23.	Ms. Shamal Pawar
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28.	Ms. Tejaswini Chile
29.	Mrs. Anuradha Kumbhar
30.	Mr. Mandar Vijapure
31.	Mrs. Shilpa Ghevade
32.	Mrs. Rameshwari Gunjkar

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 Kolhapur

Photos of the event:



NSS Coordinator Ms. Tejaswini Chile welcoming the Guest and participants



Asst. Prof. Ms. Swarda Deshpande reciting the



Principal Dr. A. R. Kulkarni demonstrating the asanas




Dr. A. R. Kulkarni
PRINCIPAL
College of Non-Degree
Vocational Courses For Women
Kolhapur



Teachers and administrative staff participated with enthusiasm, and dedication



GPS Map Camera



Kolhapur, Maharashtra, India
Vice Chancellor House, MH SH 277, Shri Chhatrapati Shahu Maharaj University, Vidya
Nagar, Kolhapur, Maharashtra 416004, India
Lat 16.68544°
Long 74.253697°
21/06/22 09:41 AM

Teachers and administrative staff doing the meditation

[Handwritten Signature]
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Vocational Courses For Women
Kolhapur



Mrs. Anurudha Kumbhar proposing a vote of thanks

By,

Asst. Prof. Ms. Tejaswini Chile
NSS Coordinator
Programme Officer
National Service Scheme
College of Non-Conventional
Vocational Courses For Women
Kolhapur.

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Vocational Courses For Women
Kolhapur



CSIBRT TRUST'S
**College of Non-Conventional Vocational
Courses for Women, Kolhapur.**

CNCVCW celebrates International Yoga Day



On 21ST June 2022 - YOGA for HUMANITY

Venue: CNCVCW Basement Hall

Time: 9:00 am to 10:00 am

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Vocational Courses For Women
Kolhapur

Page No: 19



**CSIBER TRUST'S
COLLEGE OF NON-CONVENTIONAL
VOCATIONAL COURSES FOR WOMEN,
KOLHAPUR.**



NATIONAL SERVICE SCHEME

Date: 11th August 2022



Name of the programme: Seminar

Day and Date: Thursday, 11th August 2022.

Organizing Committee: NSS Unit

Time: 09:00 am

Topic/Theme: Seminar on Enlighten the people regarding Organ Donation

Resource Person: Dr. Neelam Jirge

Beneficiaries: Thirty-two

Brief Summary:

The NSS wing of CNCVCW, Kolhapur celebrated Kranti Din under Azadi Ka Amrit Mahotsav programmes on 09th August 2022 as per the received guidelines of the Government of Maharashtra and Shivaji University, Kolhapur. On this occasion, a lecture by an Ex-Serviceman Hawaldar Mr. Rajendra Mane was organized. The programme was inaugurated by, Chief Guest Mr. Rajendra Mane, The Principal Prof. (Dr). V. S. Dhekale, NSS Chairperson Mrs. Archana Patil, IQAC Coordinator Mrs. Jyoti Hiremath and NSS Programme Officer Ms. Tejaswini Chile with lighting the lamp. The NSS Volunteer Ms. Vidya Mane gave an introductory speech about the programme and introduced the Hon'ble Guest, Hon'ble Mr. Rajendra Mane shared his experience of his military service. He appealed to the students to serve in the Indian Defense Service. After the speech of the Chief Guest Prof. (Dr). V. S. Dhekale Principal gave a presidential speech. He inspired students to develop respect for soldiers, a sense of gratitude and patriotism. After the presidential speech as per guidelines, all the dignitaries and participants sang the National Anthem collectively at 11.00 am. The NSS Programme Officer Ms. Tejaswini Chile expressed a vote of thanks. There were thirty-two participants who benefited from this programme.

Dhekale

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सायबर ट्रस्ट संचलित, कॉलेज ऑफ नॉनकन्व्हेन्शनल
व्होकेशनल कोर्सेस फॉर वुमेन,
कोल्हापूर.
राष्ट्रीय सेवा योजना



75
आज़ादी का
अमृत महोत्सव
आयोजित व्याख्यान
दि. ११ ऑगस्ट २०२२
कार्यक्रम पत्रिका

स्वागत	सकाळी ०९:०० - ०९:०५
रोपट्याला पाणी घालून कार्यक्रमाची सुरुवात	सकाळी ०९:०५ - ०९:१०
कार्यक्रमाची प्रस्तावना	सकाळी ०९:१० - ०९:१२
पाहुण्यांचा सत्कार व स्वागत	सकाळी ०९:१२ - ०९:१४
पाहुण्यांची ओळख	सकाळी ०९:१४ - ०९:१६
दैहदान रक्तदान व नेत्रदान या विषयावर प्रबोधन - डॉ. निलम जिरगे	सकाळी ०९:१६-०९:५०
अध्यक्षीय मनोगत प्रा. डॉ. व्ही. एस. ठेकळे (प्राचार्य, सी.एन. सी.व्ही.सी. डब्ल्यु., कोल्हापूर.)	सकाळी ०९:५० - १०:००
आभार प्रा. तेजस्विनी चिल्ले (राष्ट्रीय सेवा योजना कार्यक्रम अधिकारी, सी.एन. सी.व्ही.सी. डब्ल्यु., कोल्हापूर.)	सकाळी १०:००

[Signature]
PRINCIPAL,
College of Non-Conventional
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Kolhapur.

Date: 11th August 2022



Name of the programme: Seminar on Enlighten the people regarding Organ Donation

Photos of the Programme:



Felicitation of the Chief Guest Dr. Neelam Jirge on 11th August 2022



Chief Guest Dr. Neelam Jirge presenting ppt on Organ Donation on 11th August 2022

Date: 11th August 2022



Name of the programme: Seminar on Enlighten the people regarding Organ Donation



Chief Guest Dr. Neelam Jirge while Enlighten the audience regarding Organ Donation

By,

Tejaswini Chile

Asst. Prof. Ms. Tejaswini Chile
Programme Officer
National Service Scheme
College of Non-Conventional
Vocational Courses For Women
Kolhapur

V. S. Dhekale

(Prof. (Dr.) V. S. Dhekale)
PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur.





Ref: CNCVCW/2022-23/28

Date: - 11/08/2022

To,
Dr. Neelam Jirage,
Asst. Professor & Coordinator PGDND,
CNCVCW, Kolhapur

Subject:- Letter of thanks.

Respected Sir,

We are grateful to you for guiding our students on 75 Years of Independence of India (Azadi ka Amrit Mahotsav) organized by our college NSS cell on 11th August, 2022 from 10.00am.


Your interaction with our students was very useful for them. We are really thankful to you.

We hope for the same cooperation in future.

Thanking you.

Yours Sincerely,




(Prof. (Dr.) V. S. Dhekale).

PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur.



Website: www.cncvcw.com

Ph.No. (0231) 2535405 Fax. (0231) 2535708
CHH. SHAHU INSTITUTE OF BUSINESS EDUCATION & RESEARCH TRUST'S
COLLEGE OF NON-CONVENTIONAL VOCATIONAL COURSES FOR WOMEN
University Road, Kolhapur - 416 004
Reaccredited by NAAC with A Grade

Page -

Dr. R. A. SHINDE,
Secretary & Managing Trustee

Ref: CNCVCW/2022-23/17

Date:- 05/08/2022

To,
Dr. Neelam Jirage
Coordinator PGDND,
CNCVCW, Kolhapur

Subject: Letter of Invitation

Respected Sir,

We are honored and wish to invite you as a Guest Speaker for celebrating 75 Years of Independence of India (Azadi ka Amrit Mahotsav) organized by our college NSS cell on 11th August, 2022 at 09.00 am.

We would like to bring to your kind notice that, our college is conducting three years full time degree program i.e. B.A.(DMFC), B.Sc.(FTM), B.com (Bank Mgt.), B.Com.(Business Mgt.), B.Sc.(Envr. Sci.), B.A. (MM), BID (4 Years), PGDND (1 Year), and M. Sc. (Food Sci. & Nutrition, 2 Years).

We hope that you will honor us with your gracious presence.

Thanking You,

Yours Sincerely,

(Prof. (Dr.) V. S. Dhekale)

PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur



Event: - Seminar on Enlighten the people on
(By Dr. Neelam Inage) 11/02/22



Sl no	Name	Department	Signature
1	Mrs. Sayali M. Naik	Fashion	<i>[Signature]</i>
2	Ashwini S. Rautbagkar	Food Tech	<i>[Signature]</i>
3	Mrs. Pooja S. Sazolkar	Ent. Sci	<i>[Signature]</i>
4	Mrs. Shweta A Patil	Food Tech	<i>[Signature]</i>
5	Mrs. Sharmal Pawar	Commerce	<i>[Signature]</i>
6	Ms. Radhika Desai	Commerce	<i>[Signature]</i>
7	Mrs. Yogita R Mirajkar	Food Tech	<i>[Signature]</i>
8	Ms. Kshitiya Kulkarni	Commerce	<i>[Signature]</i>
9	Ms. Sakshi M. Desai	Food Tech	<i>[Signature]</i>
10	Ms. Tejaswini Chitre	Fashion	<i>[Signature]</i>
11	Ms. Nrushta Jang	Food Tech	<i>[Signature]</i>
12	Naita Dongare	BA (DMFC)	<i>[Signature]</i>
13	Gayatri Kambale	BA (DMFC)	<i>[Signature]</i>
14	Srushti Hake	BA (DMFC)	<i>[Signature]</i>
15	Madhuri Jadhav	BA (DMFC)	<i>[Signature]</i>
16	Valbhavi Solankure	BA (DMFC)	<i>[Signature]</i>
17	Pavale Prashasti	-1-	<i>[Signature]</i>
18	Shreya Jadhav	BA (DMFC)	<i>[Signature]</i>
19	Bhaya Patil	BA (DMFC)	<i>[Signature]</i>
20	Chetana Patil	BA (DMFC)	<i>[Signature]</i>
21	Janhavi H. Patil	BA (DMFC)	<i>[Signature]</i>
22	Sakshi Shevale	"	<i>[Signature]</i>
23	Sayali Kambale	"	<i>[Signature]</i>
24	Sakshi Menkced	-1-	<i>[Signature]</i>
25	Subana Mulda	"	<i>[Signature]</i>
26	Sai Satalke	"	<i>[Signature]</i>
27	Haras M. Hundre	BA (DMFC)	M.M. Hundre
28	Shreaddha S. Shindolkar	BA (DMFC)	S.S. Shindolkar
29	Snahal B. Jadhav	BA (DMFC)	<i>[Signature]</i>
30	as sayal Y. Mangal	+ " -	<i>[Signature]</i>
31	Seemraun S. Sanjwal	BA (DMFC)	S.S. Sanjwal
32	Anuska S. Wadgaonkar	"	<i>[Signature]</i>

PRINCIPAL
College of Non-Conventional
Vocational Courses For Women
Kolhapur



College of Non-Conventional Vocational Courses For Women, CSIBER, Kolhapur

Department Of Food Technology

Organizes 2 Days

INTERNAL AUDITOR TRAINING COURSE FOR FSMS (BASED ON ISO 22000:2018 STANDARD) ON 30TH & 31ST MAY 2022



BUREAU VERITAS

In Collaboration With Bureau Veritas Certification India, French Company

Description of Course

This 2 day course uses a mixture of taught sessions, discussions and practical exercises to achieve its aims. The procedure, work instructions and data are typical and could relate to many enterprises equally. The practical exercises have been carefully designed to focus upon issues that commonly arise during FSMS audits.

1. Understand the ISO 22000
2. Understand Food safety management issues.
3. Plan an internal audit against a set of audit criteria.
4. Contribute to the continual improvement of the management system.
5. Create clear, concise and relevant internal audit reports.

Fees for the course - 2600/-

Last enrolment date -23rd May 2022

For More Information-

Mrs. Shweta A. Patil -Mobile No- 9503678778

Mrs. Yogita R. Mirajkar - Mobile No- 9762525349

Ms. Sakshi M. Desai-Mobile No- 8830703908

Email Address - ftm@siberindia.edu.in



Venue-Radhabai Shinde Hall,
CSIBER, Kolhapur

Made with www.Nivvital.com

Mrs. Shweta A. Patil
ROD, Food Technology
CNCVCW, CSIBER Kolhapur

Dr. A.R. Kulkarni
Principal CNCVCW, CSIBER
Kolhapur

Shweta

PRINCIPAL

College of Non-Conventional
Vocational Courses For Women
Kolhapur



3.4.4.1. Total number of Students participating in extension activities conducted in collaboration with industry, community and Non- Government Organizations such as Swachh Bharat, AIDs awareness, Gender issue etc. year wise during year 2021-22

Name of the activity	Name of the scheme	Year of the activity	Number of teachers participating in such activities	Number of students participating in such activities
Organized "Voter ID registration campaign"	National Service Scheme	2021-22	34	143
On the occasion of "Mazi Vasundhara Abhiyan" organized the "Tree Plantation Programme"	National Service Scheme	2021-22	1	18
Virtual Youth Day Celebration	National Service Scheme	2021-22	34	30
National Girl Child Day Organized Poster Making Competition	National Service Scheme	2021-22	34	20
National Voter's Day Azadi Ka Amrit Mahotsav Freedom Struggle Organized Slogan Writing Competition and essay writing Competition	National Service Scheme	2021-22	33	25
Celebration of "Republic Day"	National Service Scheme	2021-22	34	137
On Commemoration Day of Late Dr. A. D. Shinde organized a Vaccination Drive Camp	National Service Scheme	2021-22	34	54
Virtual Participation in District Youth Parliaments	National Service Scheme	2021-22	2	25
Participation in Swachatta Abhiyan at Shivaji University on the occasion of Sant Gadagebaba Jayanti.	National Service Scheme	2021-22	1	20
Participation in a live webinar organized by Sakal India Foundation in association with YIN on the occasion of Women's Day	National Service Scheme	2021-22	34	140



3.4.4.1. Total number of Students participating in extension activities conducted in collaboration with industry, community and Non- Government Organizations such as Swachh Bharat, AIDs awareness, Gender issue etc. year wise during year **2021-22**

Name of the activity	Name of the scheme	Year of the activity	Number of teachers participating in such activities	Number of students participating in such activities
Participation in "KOLHAPUR MAHAMARATHON 21k"	National Service Scheme	2021-22	3	6
Organized Essay Writing Competition "Unsung heroes of India" On the occasion of Azadi Ka Amrit Mahotsav Achievement @75	National Service Scheme	2021-22	32	25
Celebration of "International Transgender Day"	National Service Scheme	2021-22	34	423
Celebration of "Poshan Pakhwada" with a guest lecture.	National Service Scheme	2021-22	31	58
Organized "Jal Dindi" in collaboration with "Sakal YIN" and also performed a Street Play on Save Panchaganga River	National Service Scheme	2021-22	22	105
Participation in Sakal YIN SUMMIT Camp	National Service Scheme	2021-22	1	26
Participation in Street Play "Varsa Rajarshi Shahuncha, Jagar Yuva Shakticha" on the occasion of the memorial centenary of Rajarshi Shahu Maharaj	National Service Scheme	2021-22	2	25
Three days' workshop on heartfulness meditation	National Service Scheme	2021-22	10	56
Countdown of 8th International Yoga Day- Guest Lecture and Yoga Demonstration	National Service Scheme	2021-22	30	52
'YIN Talk': a motivational guest lecture	National Service Scheme	2021-22	30	99

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3.4.4.1. Total number of Students participating in extension activities conducted in collaboration with industry, community and Non- Government Organizations such as Swachh Bharat, AIDs awareness, Gender issue etc. year wise during year **2021-22**

Name of the activity	Name of the scheme	Year of the activity	Number of teachers participating in such activities	Number of students participating in such activities
Celebration of 8th International Yogn Day	National Service Scheme	2021-22	34	Nil
Tree plantation on the occasion of Azadi Ka Amrit Mahotsav	National Service Scheme	2021-22	34	88
Guest Lecture and Chorus singing of National Anthem	National Service Scheme	2021-22	34	30
Swachhata Abhiyan	National Service Scheme	2021-22	7	25
Seminar on Enlighten the people regarding Organ Donation	National Service Scheme	2021-22	7	25
Cultural programme and Nasha Mukh Bharat Abhiyaan	National Service Scheme	2021-22	34	25
Flag-hoisting and Poster-making and Essay Writing Competition	National Service Scheme	2021-22	30	30
Flag Hoisting and Filling the Questionnaires in Google Form	National Service Scheme	2021-22	30	34
"Flag Hoisting" and "Tiranga rally"	National Service Scheme	2021-22	34	37
A Virtual Guest lecture	National Service Scheme	2021-22	35	33
Chorus singing of National Anthem	National Service Scheme	2021-22	35	200
Participation in the "Tiranga Rally" organized by Shivaji University	National Service Scheme	2021-22	4	35


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3.4.3.1. Total Number of extension and outreach Programmes conducted by the institution through NSS/ NCC/Government and Government recognized bodies during the year **2021-22**

Sr. No.	Name and number of the extension and outreach Programme	Name of the collaborating agency: non-government, industry, community with contact details
1.	Tree plantation on the occasion of "Environment Day"	CNCVCW, Kolhapur
2.	Covid 19 Awareness Drive	CNCVCW, Kolhapur
3.	One-day webinar on "Groundwater Awareness: A Need of Time"	CNCVCW, Kolhapur and Groundwater Survey and Development Agency
4.	"Catch the Rain" Event	CNCVCW, Kolhapur
5.	"Fit India Run Freedom Run Campaign"	CNCVCW, Kolhapur
6.	Celebration of "International Day for Universal Access to Information" organized a seminar on "Right to Information Act-Rules and Procedures"	CNCVCW, Kolhapur
7.	On the occasion of Gandhi Jayanti Pudhari Prayog Social Foundation and Shivaji university organized "Swachhata Diwas"	CNCVCW, Kolhapur in collaboration with Daily Pudhari
8.	Organized Covid19 Free Vaccination Drive	CNCVCW, Kolhapur in association with Kolhapur Municipal Corporation, Kolhapur.
9.	Organized "Voter ID registration campaign"	CNCVCW, Kolhapur
10.	On the occasion of "Mazi Vasundhara Abhiyan" organized the "Tree Plantation Programme"	CNCVCW, Kolhapur in association with Kolhapur Municipal Corporation, Kolhapur.
11.	Virtual Youth Day Celebration	CNCVCW, Kolhapur in association with Shivaji University, Kolhapur.
12.	National Girl Child Day Organized Poster Making Competition	CNCVCW, Kolhapur
13.	National Voter's Day Azadi Ka Amrit Mahotsav Freedom Struggle Organized Slogan Writing Competition and essay writing Competition	CNCVCW, Kolhapur
14.	Celebration of "Republic Day"	CNCVCW, Kolhapur


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3.4.3.1. Total Number of extension and outreach Programmes conducted by the institution through NSS/ NCC/Government and Government recognized bodies during the year 2021-22

Sr. No.	Name and number of the extension and outreach Programme	Name of the collaborating agency: non-government, industry, community with contact details
15.	On Commemoration Day of Late Dr. A. D. Shinde organized a Vaccination Drive Camp	CNCVCW, Kolhapur
16.	Virtual Participation in District Youth Parliaments	CNCVCW, Kolhapur in association with Shivaji University, Kolhapur.
17.	Participation in Swachatta Abhiyan at Shivaji University on the occasion of Sant Gadagebaba Jayanti.	CNCVCW, Kolhapur in association with Shivaji University, Kolhapur.
18.	Participation in a live webinar organized by Sakal India Foundation in association with YIN on the occasion of Women's Day	CNCVCW, Kolhapur in collaboration with Daily Sakal, Kolhapur.
19.	Participation in "KOLHAPUR MAHAMARATHON 21k"	CNCVCW, Kolhapur in collaboration with Daily Lokmat, Kolhapur.
20.	Organized Essay Writing Competition "Unsung heroes of India" On the occasion of Azadi Ka Amrit Mahotsav Achievement @75	CNCVCW, Kolhapur
21.	Celebration of "International Transgender Day"	CNCVCW, Kolhapur
22.	Celebration of "Poshan Pakhwada" with a guest lecture.	CNCVCW, Kolhapur
23.	Organized "Jal Dindi" in collaboration with "Sakal YIN" and also performed a Street Play on Save Panchaganga River	CNCVCW, Kolhapur in collaboration with "Sakal YIN"
24.	Participation in Sakal YIN SUMMIT Camp	CNCVCW, Kolhapur in collaboration with "Sakal YIN"
25.	Participation in Street Play "Varsa Rajarshi Shahuncha, Jagar Yuva Shakticha" on the occasion of the memorial centenary of Rajarshi Shahu Maharaj	CNCVCW, Kolhapur in association with Shivaji University, Kolhapur.
26.	Three days' workshop on heartfulness meditation	CNCVCW, Kolhapur in collaboration with Art of Living



3.4.3.1. Total Number of extension and outreach Programmes conducted by the institution through NSS/ NCC/Government and Government recognized bodies during the year 2021-22

Sr. No.	Name and number of the extension and outreach Programme	Name of the collaborating agency: non-government, industry, community with contact details
27.	Countdown of 8th International Yoga Day- Guest Lecture and Yoga Demonstration	CNCVCW, Kolhapur
28.	'YIN Talk': a motivational guest lecture	CNCVCW, Kolhapur in collaboration with "Sakal YIN"
29.	Tree plantation on the occasion of Azadi Ka Amrit Mahotsav	CNCVCW, Kolhapur
30.	Guest Lecture and Chorus singing of National Anthem	CNCVCW, Kolhapur
31.	Swachhata Abhiyan	CNCVCW, Kolhapur
32.	Seminar on Enlighten the people regarding Organ Donation	CNCVCW, Kolhapur
33.	Cultural programme and Nasha Mukti Bharat Abhiyaan	CNCVCW, Kolhapur
34.	Flag-hoisting and Poster-making and Essay Writing Competition	CNCVCW, Kolhapur
35.	Flag Hoisting and Filling the Questionnaires in Google Form	CNCVCW, Kolhapur
36.	"Flag Hoisting" and "Tiranga rally"	CNCVCW, Kolhapur
37.	A Virtual Guest lecture	CNCVCW, Kolhapur
38.	Chorus singing of National Anthem	CNCVCW, Kolhapur
39.	Participation in the "Tiranga Rally" organized by Shivaji University	CNCVCW, Kolhapur
40.	Workshop on "The Covid Care Program"	CNCVCW, Kolhapur in collaboration with Art of Living
41.	"Fit India Freedom Run Campaign a Walk Event"	CNCVCW, Kolhapur
42.	"Swachhata Diwas"	CNCVCW, Kolhapur
43.	Online Seminar On "Women Empowerment by Rajashree Shahu Maharaj"	CNCVCW, Kolhapur in collaboration with Daily Pudhari
44.	Celebration of 8th International Yoga Day	CNCVCW, Kolhapur

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3.4.4.1. Total number of Students participating in extension activities conducted in collaboration with industry, community and Non- Government Organizations such as Swachh Bharat, AIDs awareness, Gender issue etc. year wise during year 2021-22

Name of the activity	Name of the scheme	Year of the activity	Number of teachers participating in such activities	Number of students participating in such activities
Tree plantation on the occasion of "Environment Day"	National Service Scheme	2021-22	3	20
Covid 19 Awareness Drive	National Service Scheme	2021-22	30	25
One-day webinar on "Groundwater Awareness: A Need of Time"	National Service Scheme	2021-22	30	88
Workshop on "The Covid Care Program"	National Service Scheme	2021-22	10	Nil
"Catch the Rain" Event	National Service Scheme	2021-22	32	50
"Fit India Freedom Run 2.0 Campaign"	National Service Scheme	2021-22	10	20
"Fit India Freedom Run Campaign a Walk Event"	National Service Scheme	2021-22	19	Nil
Celebration of "International Day for Universal Access to Information" organized a seminar on "Right to Information Act-Rules and Procedures"	National Service Scheme	2021-22	33	30
On the occasion of Gandhi Jayanti Pudhari Prayog Social Foundation and Shivaji university organized "Swachhata Diwas"	National Service Scheme	2021-22	1	10
"Swachhata Diwas"	National Service Scheme	2021-22	34	Nil
Online Seminar On "Women Empowerment by Rajashree Shahu Maharaj"	National Service Scheme	2021-22	34	69
Organized Covid19 Free Vaccination Drive	National Service Scheme	2021-22	34	65

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Website: www.cncvow.edu.in E-Mail: anovow@siberindia.edu.in Ph.No. : (0231) 2535405

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Founder

Dr. R. A. SHINDE
Secretary & Managing Trustee

3.3.3.1. Total number of books and chapters in edited volumes/books published and papers in national/ international conference proceedings year wise during year 2021-22

Data Requirement during the year: (As per Data Template)

Name of the teacher: Title of the paper	Title of the book published: Name of the author/s : Title of the proceedings of the conference	Name of the publisher: National/ International	National/international : ISBN/ISSN number of the proceedings	Year of publication:
Ar. Guruprasad J. Yernalkar	Modular Furniture In Interior	Pune Research World International	2455-359X	2022
ID. Tejaswri Birajdar	A Study On Design Of Nursery Schools	Pune Research World International	2455-359X	2022
ID. Priya Kandalkar	Architecture Of Indian Cities Kolhapur Roots Of Heritage	Pune Research World International	2455-359X	2022
Mr. Omkar Ramesh Ghatage	A Textbook of Basics of Computer	Nanya Press International	978-93-90124-44-2	2022


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CERTIFICATE



This is to certify that Mr. / Dr. / Prof. Ar. **GURUPRASAD J. YERNALKAR** has / have Published a Paper entitled- **MODULAR FURNITURE IN INTERIOR** in **PUNE RESEARCH WORLD** An International Journal In Interdisciplinary Studies (ISSN 2455-359X) **VOLUME 7, ISSUE 2 (JUNE to AUG 2022)** Journal Impact Factor 3.02 (IIJIF)



Sonali S. Shete
PRINCIPAL,

Sonali S. Shete
Managing Director

Dr. Yogesh Malshette

Dr. Yogesh Malshette
Editor-in-Chief



www.puneresearch.com/world + 91-9403981666

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MODULAR FURNITURE IN INTERIOR

Ar. GURUPRASAD J. YERNALKAR

(B. Arch)

Assistant Professor

Department of Interior Design

CNCVCW CSIBER, Kolhapur

(MS) INDIA

ABSTRACT

The design model of Re-coding Homes is an attempt to shape living environments in relation to the needs of different types of users living in a specific place. Therefore in this research the concept of Mass Customization is handled in the scale of an all-inclusive living environment that change with their everyday life and activities requiring different interior layouts. Aims to present the modular and flexible furniture solutions created through the research project "Re-Coding Homes". Re-Coding Homes is based on creating interior design proposals by generating numerous furniture layouts with components especially designed to come together in different ways and configurations for standardized mass housing interiors.

Key note : Design Model, Mass Customization, Modularity, Flexibility, Multi-functionality, Multi-parameter Layout.

INTRODUCTION:-

The spatial variations embrace different interior furniture modules answering to different activity sets concerning the basic activities that take place in living units. Furniture solutions are an indispensable part of the design model as they complete the idea of spatial flexibility by allowing numerous configurations that support different activities. Project team worked on detailing the interior modules by conducting a hands-on study with continuous feedback from modeling and prototyping studies. In order to maintain the continuity between the phases of design, production, evaluation, redesign and reproduction, all studies were conducted in the ITU Model Lab. During prototyping, the final interior design variations generated by the

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Kolhapur.



expert system began to be elaborated by the design team's interpretations and transformed into final products.

The research project Re-Coding Homes develops an automated design model that generates home environments according to parameters defined by user needs. All the interior components are part of the same modular system that allows different configurations at different alternatives. The definition of a three-dimensional grid creates the relation between the modules and the surrounding architectural shell maximizing effective use of space. The most significant contribution of the designers to the design model is the constitution of an expert system in relation to the raw data collected from the users and their living environment within the case study site.

Quality of life in living environments is greatly affected by furniture. Furniture supports all necessary activities taking place in our homes that are repeatedly subject to changes. On the other hand, the use of appropriate furniture, their relation to each other and to the existing architectural building envelope is an issue to be discussed. Aim of the study is to create alternative flexible solutions for mass housing units' interior spaces and to examine the issue with an interdisciplinary approach including interior architects, architects, and industrial designers. The structure plays a key role in managing complexity, in this manner, it can be said that modular design is an approach that supports flexibility on product basis. Within the scope of the study that is presented, the use of modular design principles in creating a design model has been effective in terms of obtaining product diversity that meets different uses and preventing complexity while creating various spatial combinations. Customized interior design, which is the subject of the study, is a complex and multi-criteria design problem. Multi criteria design problems run parallel processes and traditional design methods fail to solve such design problems. Today, computational generative design approaches have been used specifically for solving multi criteria design problems. Generative systems, with their dynamic processes and outputs, offer a new perspective on both conceptualizing design processes and working on the optimization designs. In this study, by means of Genetic Algorithms, an expert system that provides interior design alternatives according to different user types and uses has been developed.

Methodology

"People" represent the specific user, which gets involved in the design process by making his choices. "Actions" refers to the possible activities and behaviors of users. "Furnishings" represent the interior components to be placed in interiors and "Spaces" represent the existing environment for which the solutions are created. The expert system generates variations by placing "Furnishings" in "Spaces" considering the input about "People" and "Actions" related to every single space that is three dimensionally defined inside the system.

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The main strength and originality of the research project Re-coding Homes is the use of an expert system in order to obtain the required flexibility in interiors. This expert system generates spatial configurations by the help of the design parameters defined by the design team. These parameters are mainly variables that differentiate the solutions according to the specific requirements of users related to the case study site. The main parameters are determined (Table1) and categorized as "People", "Actions", "Furnishings" and "Spaces".

Table 1. Main Parameters That Are Considered As Inputs for The Design Model and Their Influences

Data from field studies that can affect the design process	The fields that are affected by the specified data
Number of family members	Number of beds, single - double bed, arrangement of eating table, size of sitting area, size of storage, number of toilets
Presence of guests	Need for extra bed, configuration of eating table, bed storage, arrangement of sitting area
Activity space relationship	Sleeping, sitting, eating, breakfast, accepting guests, playing, cooking, working
Main problems /complaints	Dark rooms, insufficient storage, small kitchen and toilet.
Colors and patterns	Furniture design
Socio-economic situation	Decision of materials and techniques

The expert system worked with Genetic Algorithms which means designs were worked to be evolved within computer environment according to meet the fitness functions determined by the design team (Figure 1). These fitness functions defined the relationship between Furnishings and interior envelopes of Spaces in order to avoid meaningless and inappropriate solutions. In this way users could make their decisions in terms of the features of their family and their specific needs. On the other hand, designers decided on the rules of design by considering the data from field research while the computer processed all these raw data to generate successful design alternatives. The expert system also provided the connection between the design model and the user interface that presented the solutions to users according to the answers they give to the online questionnaire. The main objective of the web interface is to provide the user with various interior layout alternatives and modular furniture that meet their needs. The interface, which includes representation and information on the different variations offered by the design model, is considered to be a factor that will significantly increase the applicability of the project. It aims to present all the outputs of the design phase in a manner that the user will be able to comprehend.

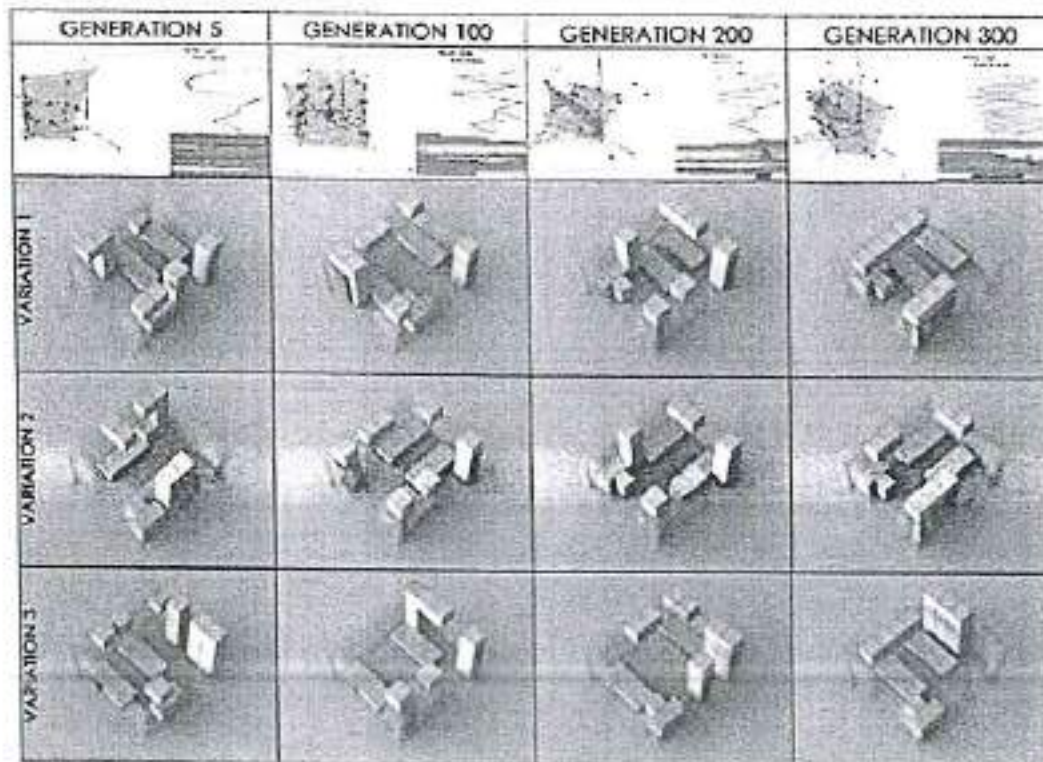


Figure 1. A matrix created by selecting three alternatives from the designs evolving 5, 100, 200 and 300 times respectively for one of the rooms (Saxena, Chaturvedi, 2017).

All components need to be modular or they need to fit in a modular grid. In terms of modular coordination, 60x60 and 30x30 cm modules are considered to be used in the plan layout, and a 30 cm grid to be dominant within anthropometric requirements in the sectional layout. \

In the plan layout, living and storage areas are differentiated. While areas close to windows with more natural light were reserved for multipurpose living spaces, areas with longer and continuous walls far from windows were reserved for storage (Figure2).

In rooms where more flexibility is needed, the modules need to be multifunctional fulfilling all of the main activities that take place in the room. For example, the living area within the living room was organized to accommodate activities such as sitting, eating, entertaining (neighbors and overnight guests), chatting, watching TV etc. Therefore the modules that meet these activities were considered within a setup that could be used in different forms depending on the increase in the number of users.

Similarly, the modules that meet the main activities in bedrooms such as sleeping, resting, sitting, playing, watching TV, hosting overnight guest were setup so as to meet different needs by being brought together in different ways by the users themselves when needed.

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Figure 2 shows the decisions about fixed and mobile modules. Mobile module zones are identified with dashed line while fixed modules are shown with continuous line. Grey modules represent the storage zones that can be higher when needed.

Especially fixed modules will be attached to walls in order to leave the central areas as flexible as possible for changing needs and furniture layouts created with mobile modules.

All the design principles listed above are defined to the expert system as design constraints in order to create rational solution sets. Other than these, many other rules are defined in order to place furnishings in rooms. The genetic algorithm is launched with these rules or fitness functions to create design alternatives by simultaneously considering each fitness function during the installation of furnishings.

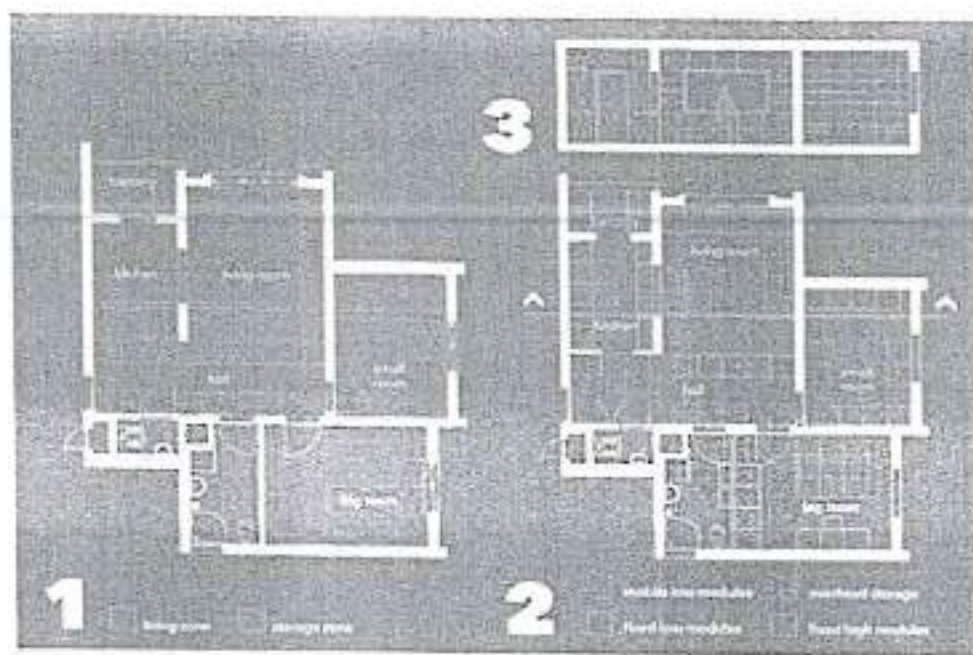


Figure 2. The modular layout showing mobile and fixed module zones and decisions about

Design Process

All modules and furniture are detailed in a parallel process to expert system studies. They all fit in the 3D grid of 30 cm x 30 cm x 30 cm. The furnishings, which were represented in simple cubic geometry in the previous stage, meet the actual space in real furnishings. All the modules except some of the modules forming the kitchen counter can come together in different configurations. Movable modules are handled in 2 main groups. The first group rests on the floor and they are raised from the pavement 12 centimeters with metal legs. The second group is made up of modules that can be placed on modules that rest on the floor.

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These modules can be secured on other modules by the help of metal frames that fit in grooves cut in wooden plates forming the modules. The frames prevent the modules from sliding over each other and they can be easily assembled and dismantled by users themselves. In this way users can change the places and configurations of modules according to the activities that will take place in their living environments.

The modular units can be grouped in categories according to the activity sets they are designed for. In this sense the modules can be grouped as follows:

- Multifunctional seating modules x Multifunctional storage modules (19 modules)
- Multifunctional divisible bed/seating modules (3 modules)
- Chair and taboret solutions
- Extendable table modules

Figure 3 shows the list of modular furniture solutions developed for each space and activity. Flexibility in each space where multi-use is needed has been discussed within both the general layout and the modular-furniture scales. The layout and furnishings vary according to the family types, and the alternatives gathered from the evolved designs of the expert system have become a basis in this sense. For spaces that require more flexibility, the use of multifunctional solutions was indispensable. For example for the living room the sitting units were designed to be used as pouf, coffee table, sofa and bed by only changing the places and configurations of modules and their components. Correspondingly, for the bedrooms a multifunctional divisible bed system that could also be used as sofa for sitting was developed. The same bed modules could be also adjusted as bunk bed in case of increasing users.

	spaces	activities	solutions
Spaces that require multiple use solutions	Living Room	sitting, watching TV, sleeping (for guests), playing, storing, eating, working, platform, counter	Multifunctional seating modules The flexible use of the same unit as coffee table, pouf, sofa and bed. Extendable table modules
	Room 1 Big Bedroom	sleeping, sitting, watching TV, playing, working, storing	Multifunctional divisible bed/sitting modules Integrated working table, TV unit and storage module
	Room 2 Small Bedroom	sleeping, sitting, watching TV, playing, working, storing	Multifunctional divisible bed/sitting modules Integrated working table, TV unit and storage module
	Balcony	sitting, eating, drying, storage	Extendable table modules Multifunctional hangable storage, drying, planting modules
Spaces that have specific uses	Kitchen	cooking, storing, eating	Fixed counter and storage modules Extendable table modules Multifunctional storage modules
	Bathroom	personal care	Multifunctional storage modules
	Hall	storage	Multifunctional storage modules

Figure 3. List of modular furniture solutions developed for each space and activity (Saglar)

Multifunctional Seating Modules

Seating modules can be arranged in different combinations by the help of metal frames with dimensions of 46 cm x 10 cm x 2.4 cm. These frames are designed to combine modules in order to maintain sitting and sleeping surfaces according the number of users. These surfaces can be both situated beside the walls or in the middle of the living room. As the place and configuration of seating modules can be interpreted in many different ways they are designed to be as light as possible by emptying unnecessary parts like the back, front and partially the bottom plate surfaces. Likely the connections of modules are maintained by light metal frames that fit into narrow grooves on wooden plate surfaces. In this way modules can be simply fastened to each other and the layout of the living room can be rearranged in minutes by the users themselves.

The seating module is designed to be adjusted to different uses as it is intended to be used mostly in the living room where different activities need to be fulfilled. The module fits the first horizontal grid level of 30 centimeters in terms of modular coordination and it is raised from the floor with metal frame legs. The front and the backsides of the seating module are left open in order to place the seating cushion and use the body of the module as a coffee table.

Multifunctional Storage Modules

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Modules that can be hung on the walls are especially designed for small balconies that are used for many different activities such as planting, drying clothes, storage etc. These solutions are very important in order to maintain the required flexibility for balconies, which are evaluated as one of the most precious parts of homes by most of the users in mass housing units. In this sense the modules are designed to be hung on wooden rails that can be fixed on the walls according to the modular grid. Hang able modules are differentiated as laundry module, storage module (with transparent cover) and plant module. While these units are resolved on wall surfaces, it becomes possible to use balconies for other purposes like sitting, eating, working etc. If needed these modules can also be used on interior walls. Moreover additional table modules and taburets that are also designed to be used in small spaces like balconies, can be hung on the same rail system.

Storage modules are the modules that require more variety because of the differentiation in storage needs and the dimensional differences between various storage areas within home interiors. All modules fit in the 3D modular grid. Among 19 different types of storage modules, 9 can be directly placed on the floor, 3 can be placed on other modules and 6 can be hang to the rails on the walls. Modules resting on the floor are differentiated as chifffonier, shoe cupboard, coffee table, drawer filling cabinet, rug cabinet and show cabinet. These modules are all raised from the floor with metal frames and modules that have the same height can be fastened to each other with horizontal metal frames. Modules that can be placed over other modules are single drawer module, box module with transparent front and opaque front. These modules are smaller and lighter in order to allow users to change their configurations according to their changing storage needs. They are all fastened to each other by the help of a single metal frame that fits in the grooves carved on the top plates of modules. This simple connection principle makes it possible to make short-term changes regarding the configuration of storage modules. The grooves carved on the modules also create a geometric pattern and underline the modular structure of the system.

Multifunctional Bed/Seating Modules

The main concept of bed modules is developed to fulfils two activities with changing needs. In this sense the combination of one narrow and one wide module simply forms a platform of 90x210 cm raised 30 centimeters from the ground. This platform becomes a bed by placing a mattress of 15 centimeters with 32 density over it. The same modules can be used as a sofa and a coffee table when separated from each other. The mattress part remaining on the narrow module can be detached from the part remaining on the wide module and it can be placed inside the narrow module. In this case the narrow module becomes a coffee table beside the sofa module. In the same way the double bed can be transformed into two sofas and one coffee table when needed. These two different principles of combination simply allow using the same room both for sitting and sleeping. Especially in the context of Istanbul and mass housing units, users usually need two rooms to sit for men and for women/kids. The

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bunk bed also allows the room to be used for many other purposes by emptying the floor level. The space under the raised bed platform can be used to place another single bed, storage units, a working table, a sofa or can be simply left empty like playground etc. The metal structure holding the bed modules serves as both ladder and as rails to hang small storage modules.

3 different types of bed configurations are developed by using only 2 different modules and a steel structure. This steel structure serves to obtain an upper bed level in order to maintain spatial flexibility and increase effective space in rooms. The single and double beds are formed by the combination of narrow and wide bed modules using metal frames. Bunk beds are obtained by the combination of one narrow, one wide bed module fastened to the steel structure, which holds the modules at the level of 180 cm in the modular grid. The standard wide bed modules are designed to embrace three wide and one narrow drawers that can be used to store clothes, bedding, quilt etc.

Table Modules

The integrated working table, TV unit and storage module is designed to be used in rooms. There are two types of working tables, which differ in depth. The narrow one of 30 centimeters is intended to be used in smaller rooms especially for children. The wide one of 60 centimeters is developed for the master bedroom. over etc.

Table modules are differentiated according to their purpose. Those that are designed to be used for eating, counter etc. are intended to be extendable. Regarding the solution used in the living room, the metal structure holding the middle part of the table can be extended to hold additional table plates of 60x60 cm from both sides. These additional table plates can be hung on the wooden rails on the wall surfaces. On the other hand the balcony solution is designed to be extended by adding 30x30 cm table plates to a plate of 90x20 cm fixed on the wall. Again these additional table plates can be hung on wooden rails. The table and taboret solutions are also developed to support the flexible use of space and they can all be folded and hung on rails.

Model And Prototype Studies

The 1/10 model of the whole apartment unit was an important tool during the design process (Figure 4). The main purpose of physical model was to discuss the concept of modularity in a holistic way regarding the interiors. The walls were made of transparent Plexiglass and the modular grid was engraved on plexiglass surfaces in order to discuss the relations between modules and interior envelopes. Led strips were fixed within the walls to underline the modular grid. The model was also intended to be used in order to discuss the results of the study and exhibit the solutions.

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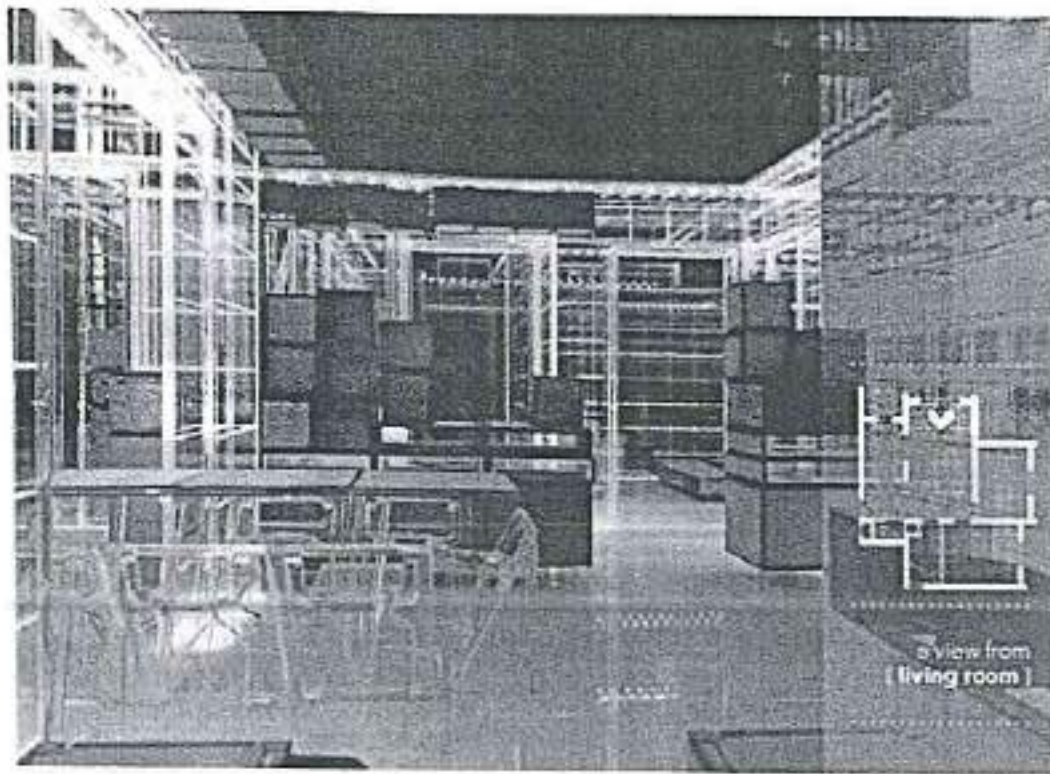


Figure 4. 1/10 model of the whole apartment unit in TOKI Basibuyuk Housing (Saglar Onay,

Physical modeling studies also aimed to create a design language that embraces all of the modular solutions (Figure 5). The modular grid, material, connection frames, grooves carved on wooden surfaces were evaluated as factors that help to maintain the common design language. All storage modules were designed to be raised from the floor with the same metal legs and they were all designed to be connected with the same metal frames. All the modules were developed to fit in the modular grid. This principle was vital to maintain maximum flexibility allowing the combination of different modules. Figure 6 shows a detailed example showing different configurations of seating modules.

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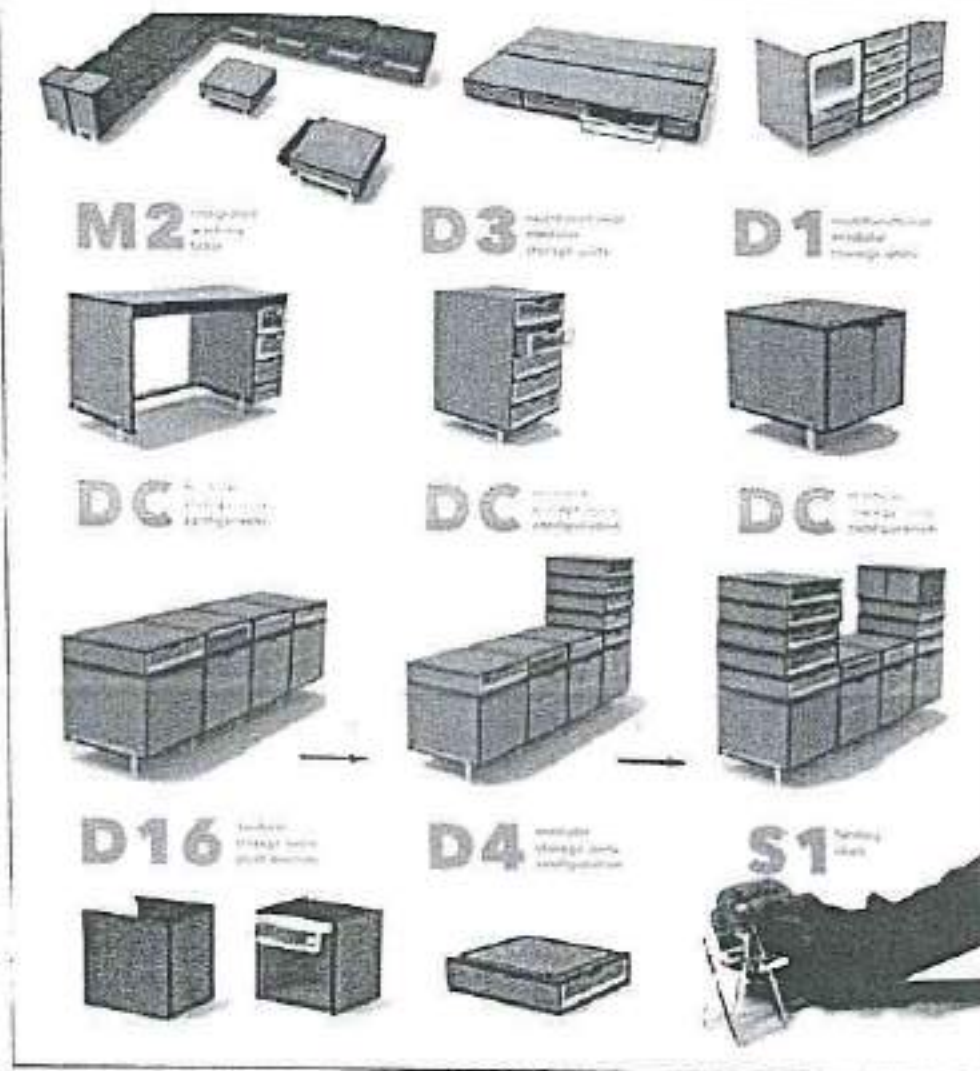


Figure 5. Common design language of modular furniture solutions and 1/10 models (Sag

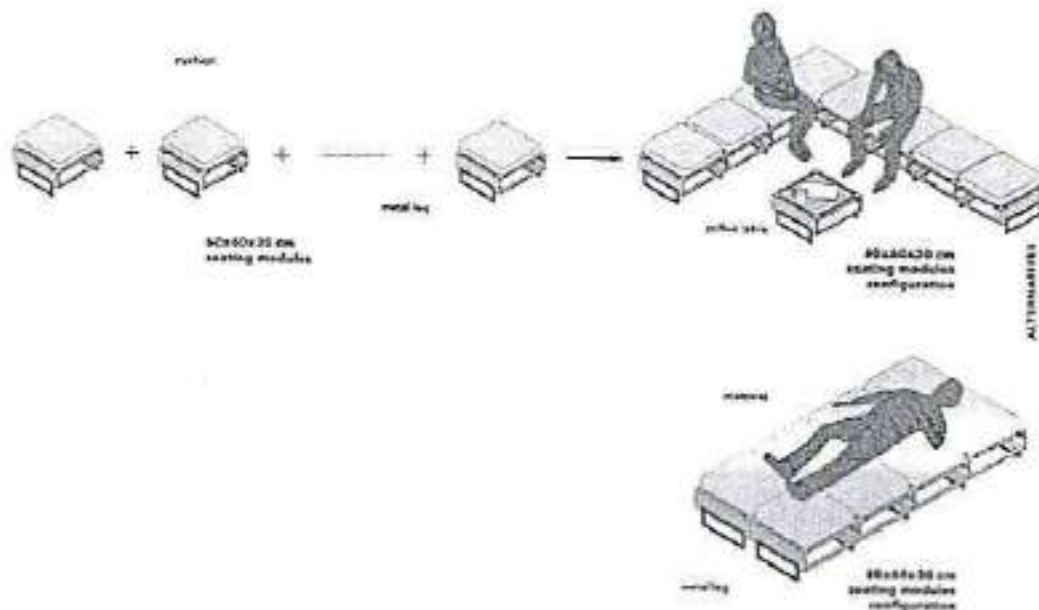


Figure 6. Example showing different configurations of the seating modules (TUBITAK)

The prototype studies mostly focused on material decisions and connection details. As the modules are intended to be assembled by the users themselves, materials needed to be as light as possible. In this sense birch plywood was chosen as an appropriate material as it is light and it can be used without additional surface treatment. MDF was chosen as an alternative material in order to reduce costs and create more economic solutions. The dovetail joint was used for the connection of MDF/ plywood plates (Figure 7).



Conclusions

The modular interior components designed for the project Re-coding Homes represent a product family that can come together in many different ways as a result of the modular and flexible design approach. This approach creates variety both for the spatial variations

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generated by the expert system and temporary changes made by the users themselves. In this sense, the spatial variations are not limited with the ones created by the expert system and presented by the user interface. The multi-functionality of modules allows many other temporary variations. Therefore, in this research, the concept of Mass customization is handled in the scale of an all-inclusive living environment that changes with their everyday life and activities requiring different interior layouts. Thus, living environments live together with inhabitants.

The design model of Re-coding Homes is an attempt to shape living environments in relation to the needs of specific users living in a specific place. Therefore, information from the existing architectural envelope and users is the most important input for the model. On the other hand, the most significant contribution of the designers is the constitution of the expert system in relation to this raw data. The designers define a hierarchical order between all this data and formulate the fitness functions that will guide the computer to generate spatial variations. Furniture solutions are an indispensable part of the design model as they complete the idea of spatial flexibility by allowing numerous configurations that support different activities. In this sense the model does not have applicability without the understanding of configurable modules.

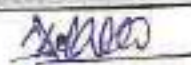
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Kolhapur



India has a great cultural heritage of temples across the country. There is a wide variety of temples and heritage buildings like palaces, schools, colleges, lakes constructed from East to West and North to South of India. Most of the temples are built centuries ago and still are in good condition and the centre of cultural activities.

Dakshin Kashi, a city known to be located on the banks of the Panchganga River, southern-western zone of the state Maharashtra, surrounded by Sahyadri mountain ranges is famous for being ruled by multiple kings belonging to different backgrounds. As a reflection of its people and period, the city of Kolhapur reflects the wisdom and beliefs of the kings who ruled over it, and as a result, the city is rich in forts, temples, and palaces, making it a destination to be explored for its spectacular and grandeur of India. City was referred as Karvir after the installation of Mahalaxmi temple. Before that, there were many names like Kolhapur, Kollpur, Kollagiri, Kolladigripattan. Kolla means valley and Kolhapur means city of valleys. In short, Brahmapuri, Karvir and Kolhapur are different names for this place. After the establishment of Mahalaxmi temple, Kolhapur was recognized as a religious center and gave rise to various cultural and financial developments. Other than the architectural marvels the city is celebrated for Kolhapuri chappals; Indian handcrafted leather slippers and Kolhapuri Saaj; A unique necklace made by local jewelers. Apart from the architectural beauty, the historical and cultural richness of the city makes it a touristic place.

Statement of problem:

The historical and cultural significance of a heritage building is huge. As time passes and outside factors affect the building, however, it will wear down. In this case, a heritage building restoration is your best option. However, restoring a heritage building isn't as simple as putting a fresh coat of paint on the outside.

Objectives

1. The aim of this study is to spread awareness about conservation of heritage building at Kolhapur, Maharashtra.
2. To document the values of a heritage-listed building of Kolhapur, Maharashtra.

Scope:

The purpose of this study is to give an insight to numerous conservation strategies for architectural heritage conservation, which is an important aspect of preserving society's culture identity. One of these is heritage building reuse, which is the essential notion in finding an optimal balance between cultural property conservation and changing its functions. The reuse of heritage buildings has the potential to improve many areas of the city.

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Methods:

The findings of this article are based on literature review. The literature reviewed is a mix of articles and papers about the study of conservation of heritage building at Kolhapur Maharashtra, basic study of history of heritage of Kolhapur and conservation strategies for architectural heritage conservation. For this study drawings and details are done of heritage buildings at Kolhapur. Through presentation drawings trying present view of heritage building and details in written format. It is a descriptive study. With the help of study facts are considered in descriptive methods and surveys and case studies are done to clarify the facts. These help to determine and explain with examples, the facts, and they are not rejected.

What is Heritage?

The Oxford English Dictionary defines 'heritage' as 'property that is or may be inherited; an inheritance', 'valued things such as historic buildings that have been passed down from previous generations', and 'relating to things of historic or cultural value that are worthy of preservation'. The emphasis on inheritance and conservation is important here, as is the focus on 'property', 'things' or 'buildings'. So (according to the Oxford English Dictionary, anyway), heritage is something that can be passed from one generation to the next, something that can be conserved or inherited, and something that has historic or cultural value. Heritage might be understood to be a physical 'object': a piece of property, a building or a place that is able to be 'owned' and 'passed on' to someone else. Heritage encompasses all of our inherited customs, monuments, artefacts, and culture. The spectrum of modern activities, meanings, and behaviours that we derive from them is most crucial. Preserving, excavating, displaying, or restoring a collection of old artefacts is part of heritage, but it is much more.

Benefits From Heritage Conservation:

Heritage preservation is a long-term commitment that benefits us now and provides a priceless treasure for future generations.

Here are five significant advantages of preserving our built heritage:

Retaining Identity

Many heritage precincts serve as gathering places for locals and activities. The significance of their preservation extends beyond their historical significance, emphasising the distinct personality and sense of belonging they create in our emotions. Furthermore, these historic architectural aspects contribute to the beauty of contemporary urban environments.

Promotes Cultural Tourism

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Historic structures play an important role in heritage tourism. These fascinating and tangible links to our past pique tourists' interest in soaking up the unique atmosphere, which in turn serves to attract business. Heritage visitors have a higher economic impact per trip, according to statistics, because they remain for longer periods of time and spend more money every day.

Increases Property Value

Heritage preservation often leads to greater appreciation rates for both the restored building and its surrounding properties compared to areas without historical landmarks.

Economic Sustainability

The enhancement of existing neighbourhoods and infrastructure is significantly cheaper than building new ones. Aside from cutting down on hefty infrastructure costs, restoration projects also help to retain money within the community by creating more local employment and requiring fewer imported materials. Various industries such as construction firms and product manufacturers also benefit from heritage conservation.

Reduction of Demolition Waste

Conservation and restoration of heritage buildings are the ultimate forms of recycling. Research has shown that the demolition of a typical brick house results in an average of 60 to 100 tonnes worth of waste. To top it off, restoration is also proven to be a massive energy saver. The energy required to demolish an old building and erect a new one is estimated to be equivalent to the energy needed to operate it for 40 years. Imagine the amount of invaluable resources and savings that could be put to better use.

Heritage of Kolhapur:

1. Maharaja palace:

Maharaja Palace, also known as "New Palace" is a blend of Rajasthani, Gujarati, and Jain style architecture, built by British architect Mant in 1884 and has paintings of Shivaji Maharaj's life stories. Their clothes, living styles, games, pieces of jewelry, weapons, or royal culture. Housing a zoo, museum, and multiple parks, this palace stands out from other places in the city. It is also considered to be a fine example of the Rajwada style of architecture. It was developed at Kolhapur by the architect Major Charles Mant under the auspices of the Maharaja. Mant designed the New Palace which took seven years to complete (1877-1884). This building was built in basalt and sandstone around a central courtyard and exhibits a lofty clock tower. The interior was equally lavish, adorned with trophies of game and tiger heads, it contains several beautiful stained glass windows depicting the life of

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Shivaji which was the work of an Italian artist. The principal south facade presents a double-storeyed range, with Neo-Mughal lobed arches beneath and temple-like columns and brackets above. This scheme is interrupted by trefoil arches capped with curving cornices and small domes. The same elements cap the octagonal corner towers. The Darbar Hall occupies a double-height space in middle of the Palace. The side walls display lobed arches filled with stained glass illustrating scenes from the life of Chhatrapati Shivaji Maharaj; carved columns with temple-like brackets support the cast iron balcony above. A raised throne is placed at one end of the Hall. Photos include one of the Maharajah with his hundredth dead tiger, elephant hunts and a series detailing how to train a cheetah.



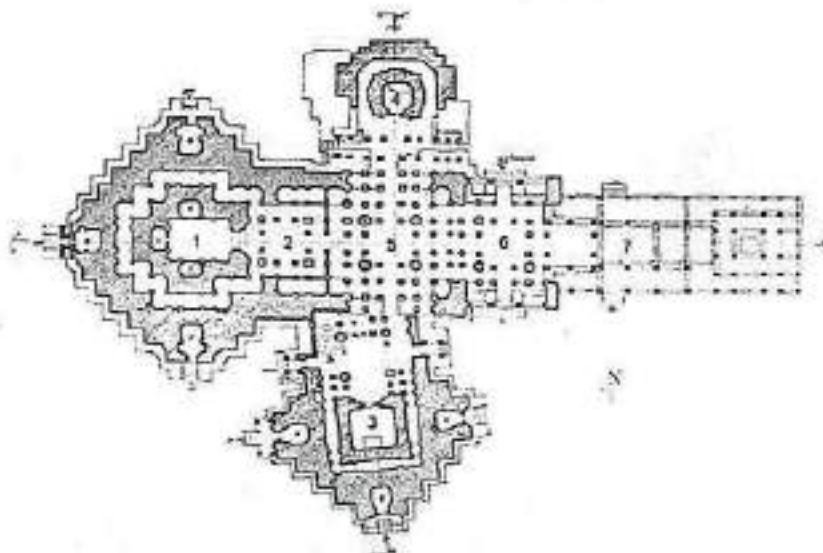
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2. Mahalaxmi temple:-

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Mahalaxmi temple precinct is a very old precinct in Kolhapur, built in 8th century by Chalukyan rulers. Every year lacs of devotees are visiting this temple of goddess Mahalaxmi from most of the part of India. The interior and exterior walls of the temple are adorned with intricate carvings and sculptures. The monolithic statue of Goddess Mahalaxmi is one of the highlights of this temple. Diamonds and other precious stones have been used as ornaments for the deity. A festival of sun rays also referred as Kirnotsav is celebrated in Mahalakshmi Temple at Kolhapur when the sun rays fall directly on the idol of Mahalakshmi highlighting it at the time of sunset on specific six days in a year which is possible because of the precise calculations of the size of the opening and the distance between the source of light and the idol (K. Rewatkar, P. Rewatkar, 2016). The temple is constructed of basalt stone with beautiful intricate carving on it. Indoor environmental quality of the temple which is deteriorated due to the impact of increased number of devotees. Some of the devotees face the problem of suffocation, fatigue, fainting, irritation, nasal congestion; as provision of vents are absent and natural ventilation is not available inside the shrine of goddess Mahalaxmi. Due to lack of air exchange and natural ventilation the indoor environmental quality is deteriorated. It is observed that the CO₂ level is increased, decreased in O₂ level, rise in temperature and humidity above the standard level causing discomfort. With the beautiful Indian architectural style, back then since the 7th century, the place holds a scientific beauty of Indian beliefs. As justified by the name the temple encloses Mahalaxmi's deity at the center who is worshipped by Indians as an idol signifies money.



Plan of Mahalaxmi temple

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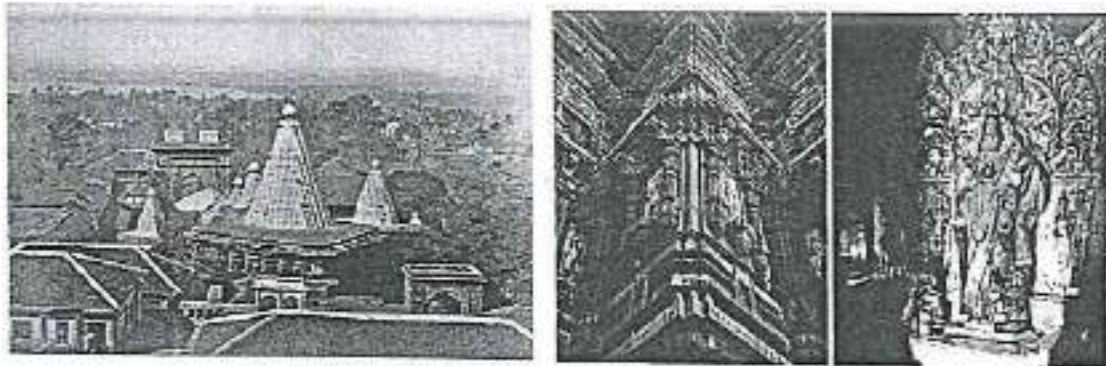
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The temple premises is covered with strong masonry walls. Along with the walls, there exist various famous and worshipful temples. Four main entrances exist for easy accessibility for citizens and pilgrims, There was enough place to rest for people visiting from other places. Broadly, the main temple premises is divided in following ways.

1. Garbh gruha (Mahalaxmi Gruha)
2. Antaraal
3. Mahakali
4. Mahasarswati
5. Madnya Mandap / Kurm Manda
6. Ganesh Mandap
7. Garud Mandap



When you enter, you see the base of the big structure in dark grey stone. Get a hint of Chalukyan architecture. Most of the sculpted images on the walls are broken. As shown below;



Shikhara's:

The Shikhara's is painted in pale lemon yellow with saffron outlines. The Shikhara's are triangular or conical in shape and look like a much later addition to the original mandir. Were the original Shikharas destroyed or they were simply renovated. From the ground level, it is difficult to understand the formation of Shikharas. There are 5 Shikharas in all. The central one is on top of Koorma Mandap and the four in four cardinal directions surrounding it are on the temples of Mahalakshmi, Mahakali, Mahasaraswati, and Ganapati. The one on top of the presiding deity is the tallest of them. As shown below;

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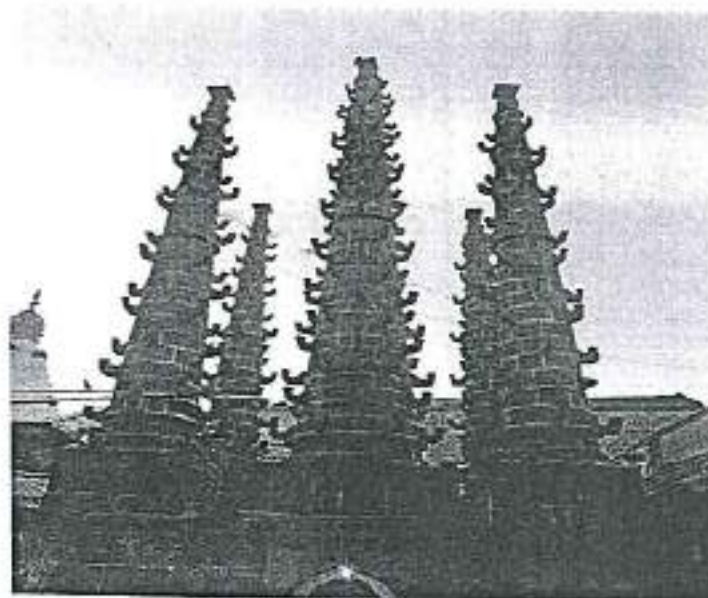
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Deepstambh:

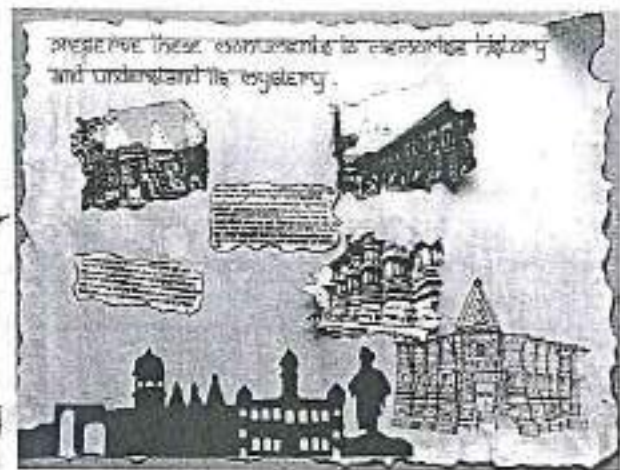
Typical Maharashtra style Deepstambhs stand in one corner. They are lit up on the festival days.



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3. Bhawani mandap

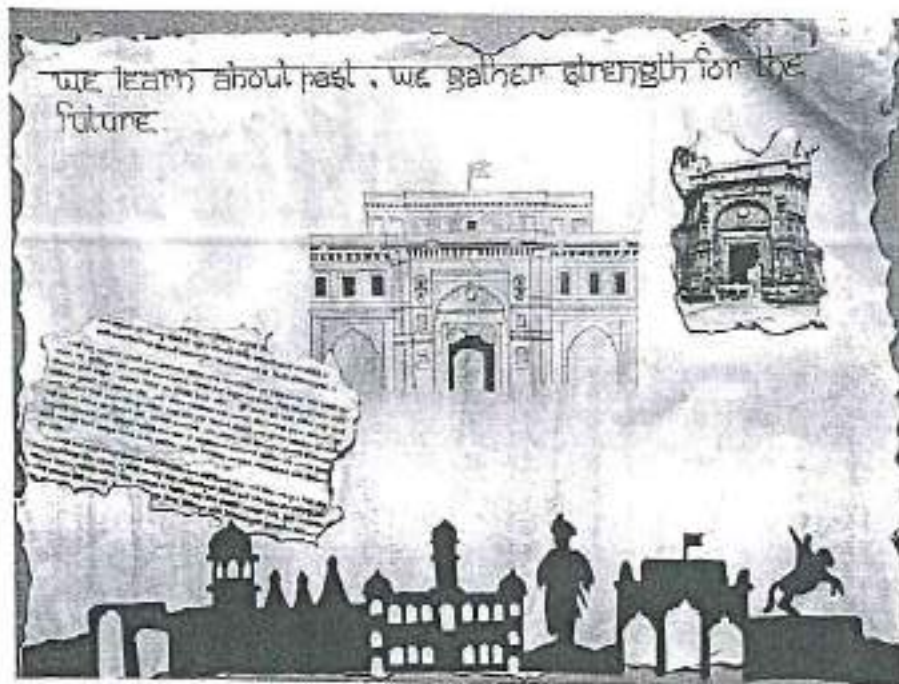
The city's splendour is known as the Bhawani Mandap. In Kolhapur, the Mandap is one of the city's oldest structures. It was constructed between 1785 and 1800 by Shivaji Maharaj. This complex has an ancient architectural design and it is surrounded by huge walls and arches. It served as a royal residence to the rulers of Kolhapur and within this complex a temple was built dedicated to goddess Tulja Bhavani by Shri Chhatrapati only for the members of the royal family. The biggest and oldest monument of the city Kolhapur "Bhawani mandap" is now re-adapted as a public heritage site that was used for courts during the times of Marathas and the palace of Chhatrapati Maharaj. The mandap was constructed with fine carving and it had 14 square but during 1813 the palace was invaded by a Muslim and half of its part was burnt; only 7 squares were survived. With great warriors and their stories, the mandap also has sacred importance which makes the place publicly engaged. Kolhapur was a rich princely state and the Mandap is a look back into the rich history of the place. The goddess Tulja Bhavani is the deity of the Bhawani Mandap, which is also a temple. The entrance hall is magnificent, and there are ornaments such as Zumbur, a light collection. A life-size statue of Shahu Maharaj, the most loved king of Kolhapur is placed in the entrance hall of the Mandap. There are many interesting artifacts on display here, such as the stuffed animals like deer and panther hunted by the king.

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4. Shalini Palace

The Palace named after the princess of Kolhapur, Shalini is a great example of Italian architecture, carved out with black marble, intricately carved wooden doors and windows fitted with Belgium glass signifies its magnificent richness of that time. The palace was built in 1931-34 and converted into a 3-star hotel afterward. Majestic black stone arches form the verandah and the porch. The stained glass windows and the huge tower clock are restored to their original beauty.

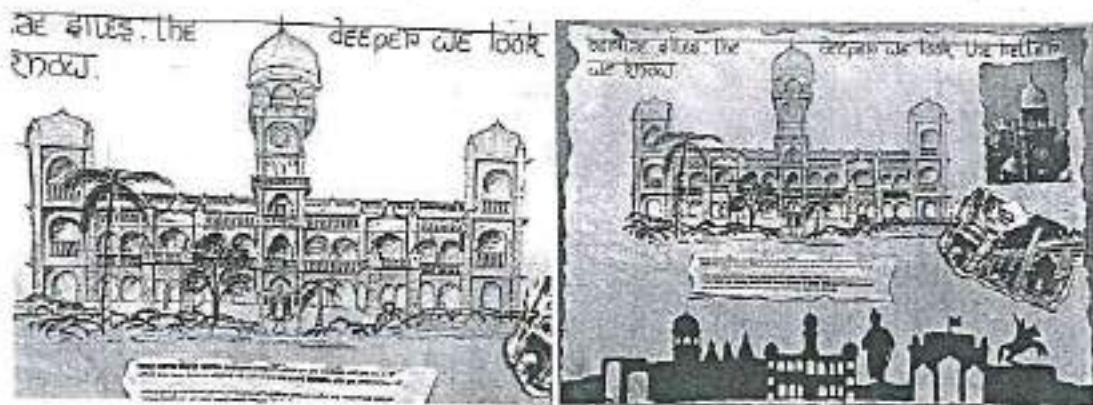
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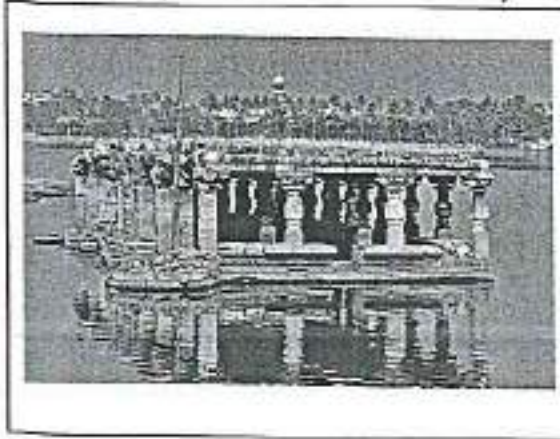
5. RANKALA LAKE

Rankala Lake is on the western side of Ambabai temple, it is a popular evening spot and recreation centre. This lake was constructed by late Maharajah, Shri Shahu Chhatrapati. The Lake is surrounded by Chaupati and other gardens. In the backdrop stands majestic Shalini Palace. Shalini Palace is the only star-rated Palace Hotel in Maharashtra. In past, Kolhapur was famous as a centre for Film Industry. Many Marathi movies, Hindi movies have been shot in studios in Kolhapur. ShantKiran Studio on Rankala Lake was shot in numerous movies. Witness of historical events during 750-850 AD Formerly, this was an extensive mine of black stone. During 800-900 AD, there were earthquakes, which transformed the

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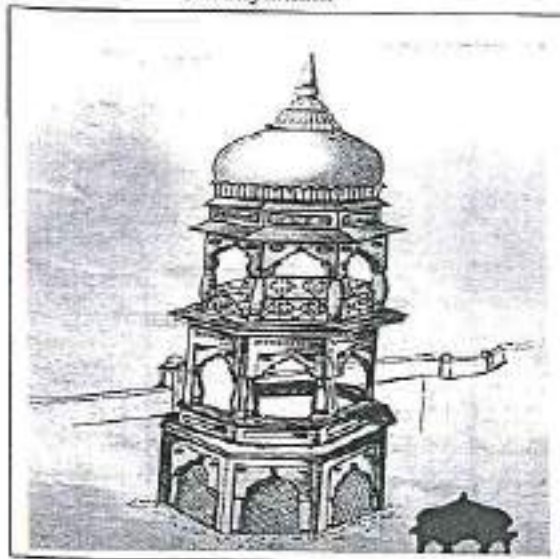
mine. There across big holes through which water from under ground collect. Located at a distance of half a kilometer from the Mahalakshmi Temple is a huge lake called "RANKALA LAKE". This is the oldest of all, it is thought and was given more importance in the past as a big temple of Nandi and a fine resort called 'Sandhya Math' have been built. The idol of Nandi is very big and rare. To the northern end of the lake is the Shalini Palace. To the southeast is Padmaraje garden. The lake is picturesque and it's a pleasure to go for a walk along this lake. At two spots one can reach the water, at Rajghat and Maratha ghat. There is a tower on the Rajghat. In front of this tower are the Shalini Palace and Ambai swimming tank. The 'Sandhya Math' in the lake is mostly under water during the rainy season.



Sandhyamath



Rankala Lake



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CONCLUSION:

The study mentioned above is the 'essence of the culture of Kolhapur. While visiting the tourist places is important, feeling the culture of the city is a new experience altogether. This is heritage that we need to see, get inspired and preserve for our next generation.

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A Text Book of Basic of Computers

As Per the new Revised Syllabus of
Shivaji University Kolhapur

Dr. Omkar R. Ghatage

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Dr. Omkar R. Ghatage, is completed his Ph.D. from Mansarovar Global university, Bhopaland gold medallist from Pune University. He has completed his B. Ed. With specialization in education for differently abled children. He has 8 years' experience of teaching science. He has been enriching new generations with new ideas and concepts. He has founded Om's Tech Company and has developed Indian antivirus called OM's Antivirus.



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3.3.2.1. Number of research papers in the Journals notified on UGC website during the year 2021-22

Title of paper	Name of the author/s	Department of the teacher	Name of journal	Year of publication	ISSN Number
International Research Journal of Humanities and Interdisciplinary Studies	Mrs. Yogita R. Mirajkar	B.Sc. Food Science & Technology	Development & Standardization of Nutribar for Post Recovery of Immune-Deficient Covid Affected Patients	2021	2582-8568
International Research Journal of Humanities and Interdisciplinary Studies	Mrs. Shweta Patil, Mrs. Yogita R. Mirajkar	B.Sc. Food Science & Technology	Development & Standardization of Low Calories Rasogulla by using Artificial Sweeteners	2021	2349-6002
International Research Journal of Humanities and Interdisciplinary Studies	Dr. Neelam Jirage, Mrs. Shweta Patil	B.Sc. Food Science & Technology	Indian spices: Packages of Antioxidants with Potential Use in Rehabilitation Process From Covid-19	2021	2582-8568
International Research Journal of Humanities and Interdisciplinary Studies	Mrs. Ashwini Raibagkar	B.Sc. Food Science & Technology	Formulation of Horse Gram Cookies with Incorporation of Niger Seeds As A Functional Ingredients	2021	2582-8568


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DEVELOPMENT & STANDARDIZATION OF NUTRIBAR FOR POST RECOVERY OF IMMUNE DEFICIENT COVID AFFECTED PATIENTS

Ms. Yogita R. Mirajkar

Assistant Professor

College of Non-Conventional Vocational
 Courses for women,

CSIBER, Kolhapur (India)

E-mail: yogitamirajkar88@gmail.com

Ms. Shraddha S. Bhat

Assistant Professor

College of Non-Conventional Vocational
 Courses for women,

CSIBER, Kolhapur (India)

E-mail: shraddhabhat2934@gmail.com

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Abstract:

The severe acute respiratory syndrome corona virus 2 (SARS-CoV-2) and its mitigation responses are severely impacting people's lives and livelihood at an unpredictable scale. Existing nutritional challenges especially in Low- and middle-income group have been amplified due to pandemic situation. Present study aims at developing and standardizing nutribar for the post recovery of immune deficient Covid affected patients, Nutribar were formulated using different proportions of Oats, Cornflakes and honey along with various other ingredients such as Milk powder, Flax seeds, Almonds, ghee Gum acacia (edible gum) and Black raisins. The prepared samples were assessed for proximate analysis and sensory evaluation. From this assessment it was found that sample S2 was acceptable as compared to all other formulated samples. The proximate composition of S2 sample is Moisture 7.81 %, Protein 15.61 %, Fat 3.0 % Carbohydrate 64.38 %, Iron 3.9 %, Calcium 228.69 mg and Fiber 3.3 %. Hence it can be found that nutribar can be easily formulated using oats, cornflakes and honey by simple processing techniques which is packed with essential nutrients.

Introduction:

The recent outbreak of corona virus caused by SARS -CoV 2 (severe acute respiratory syndrome) is rapidly increasing the number of infected patients worldwide. The SARS -CoV 2 induced immune abnormalities may lead to infections by microorganisms, septic shock, and severe multiple organ disinflection. It has been shown that SARS-CoV-2 disrupts normal immune responses,

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Development & Standardization of Low Calorie Rasogulla by using Artificial Sweeteners

Mrs. Yogita R. Mirajkar¹, Mrs. Shweta A. Patil², Dr. A.K.Sahoo³

¹Assistant Professor, College of Non conventional Vocational Courses for Women's, CSIBER, Kolhapur

²Assistant Professor, Head of the Department, College of Non conventional Vocational Courses for Women's, CSIBER, Kolhapur

³Professor, Department of Food Technology, Shivaji University, Kolhapur

Abstract - Rasogulla is a popular Indian confectionary product made from coagulating milk by citric acid. The experiment was carried out with the aim to formulate low calorie Rasogulla by using artificial sweeteners such as sorbitol and sucralose. Milk samples were standardized by using combination of skim milk & toned milk viz. 0% fat, 1.5% fat, 2% fat, 2.5% fat & 4% fat. Experimental samples and control samples of rasogulla are analyzed for physicochemical and sensory properties. The study was conducted to lower the calories in rasogulla by formulating sucralose and sorbitol content of 0, 25, 50, 75, and 100g for both sweeteners. From formulation of sorbitol content rasogulla sample 2 was selected according to physicochemical and sensory analysis as it contains 50% sorbitol and 50% sugar. From sucralose formulation sample 2 was selected according to physicochemical & sensory analysis as it contains 50% sucralose and 50% sugar. Rasogulla prepared from sucralose provides 163.5 kCal / 100g and sorbitol rasogulla provides 172.34 kCal / 100g whereas control rasogulla made from cow's milk provide 213 kCal / 100g. Low calorie Rasgulla with acceptable quality can be prepared with 50:50 ratio of sorbitol to sugar & also 50:50 ratio of sucralose to sugar.

Index Terms - Artificial sweetener, Physico-chemical properties, Rasogulla, Sensory Analysis, Sorbitol, Sucralose.

INTRODUCTION

Among the indigenous dairy products, chhana is a well-known coagulated milk product obtained by acid coagulation of hot milk, which is extensively used as a base material for preparation of variety of Indian delicacies. Cow milk is usually preferred since it yields a product with soft body and smooth texture, the quality of which varies depending upon type and composition of milk, conditions of coagulation, the

amount of solids lost in whey and the moisture retained in the product [3].

Chhana, Indian counter part of soft cottage cheese, is a milk product obtained by acid coagulation of hot milk followed by drainage whey. It is a rich source of milk fat, protein, carbohydrate and vitamins A and vitamin D [9]. In the preparation of chhana, the recovery of total milk solid and yield of chhana is influenced by the heat treatment given to milk prior to acidification, acidity of milk acid mixture at the time of coagulation and residence time of coagulum before separation of milk solids, besides the type of milk and its initial composition [4]. Heating causes denaturation of whey protein and they get associated with casein micelles. The degree of denatured whey proteins depend on the time-temperature combination during the heating and is mainly determined by the maximum temperature to which milk is heated [12]. Rasogulla is the most important pleasant and charming foods to most of the people of the Indian. In Eid, Puja, birthday, marriage ceremony and in any party or any kind of entertainment either in domestic or national level, rasogulla [14]. Varieties of rasogulla are available in the market. Each type differs from the other with respect to taste, body and texture, method of preparation and packaging. Canned rasogulla usually is made for sale to distant places and export purpose [11].

Rasogulla faces a problem of high sugar content (that is about 50%) as diabetic people cannot enjoy the sweet. Nonetheless, consumers who want the taste of sweeteners without added energy may select non-nutritive sweeteners to assist in the management of weight, diabetes and cardiovascular diseases [4]. Hence for diabetic and health-conscious consumers reformulation of rasogulla is required [11].

II. MATERIAL & METHODS

The experimental work on "Low calorie Rasgulla" was carried out in the laboratory of Department of food science and technology, Shivaji University, Kolhapur. Toned milk, skim milk powder, maida, baking powder, sugar, citric acid, sorbitol and sucralose were purchased from local market.

STANDARDIZATION OF MILK

Standardization of milk is done by using Pearson's square method [6]. Five samples of milk were prepared viz. Skim milk (-0% fat), 2% fat milk, 2.5% fat milk and 3% toned milk was shown in table 1.

Table 1: Standardization of milk

Samples	Toned milk (ml)	Skim milk (ml)	Fat % of milk
(M ₁) skim milk	-	100	0.007%
(M ₂) 1.5% fat milk	50	50	1.5%
(M ₃) 2.0% fat milk	66.66	33.33	2%
(M ₄) 2.5% fat milk	83.33	16.66	2.5%

III. PREPARATION OF RASOGULLA

Experimental channa and rasogulla was prepared by the method as shown in figure no 1^[11], while control rasogulla was prepared in the same manner except that the milk fat was standardized to 4%.

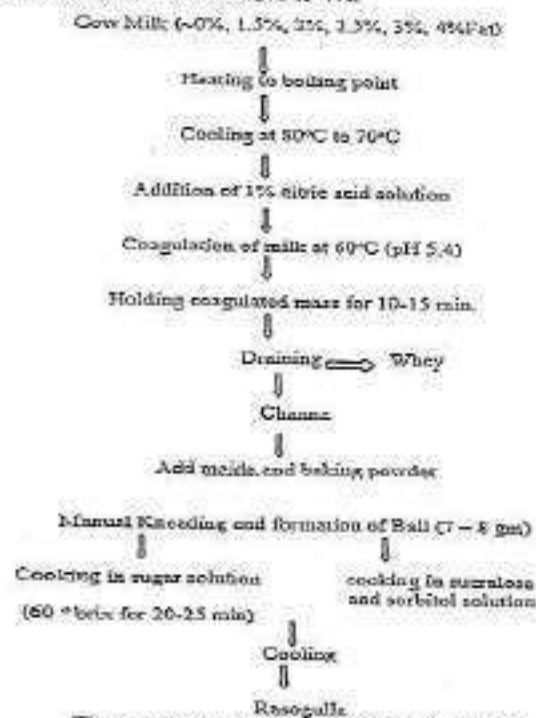


Fig. 1: Flow diagram for preparation of rasogulla

IV. PHYSICO-CHEMICAL ANALYSIS OF STANDARDIZED CHANNA

Channa was prepared by using standardized milk samples. The amount of moisture content of all the four formulated samples was higher than that of control sample.

The protein content sample C₁ - 17.70 was higher than control C₀ -11.34, because of the C₁ contains 100% skim milk which was rich source of protein. As sample C₂ contains 14.26 % protein which was due to incorporation of 50% toned milk and 50% skim milk, but it was higher than control sample. Sample C₃- 12.01 was higher than control sample C₀ -11.34, because it contains 66.66% toned milk and 33.333% skim milk. The sample C₄ contains 11.69 % protein which was near to the control sample C₀ 11.34% protein due to it contains 83.33%tonned milk and 16.66% skim milk.

The fat content sample C₁ - 1.5 was lower than control C₀ -6.8, because of the C₁ contains 100% skim milk which was poor source of fat. As sample C₂ contains 3% fat which was due to incorporation of 50% toned milk and 50% skim milk, but it was lower than control sample. Sample C₃-3.58 was lower than control sample C₀ -6.8, because it contains 66.66% toned milk and 33.33% skim milk. The sample C₄ contains 4.2 % fat which was near to the control sample C₀ 6.8% fat due to it contains 83.33%tonned milk and 16.66% skim milk.

Carbohydrate content of formulated samples was lower than control C₀ sample and the values were 23.67%, 28.14%, 32.75%, 29.98% and 36.87%.

Ash content of four formulated samples was lower than control C₀ sample and the values were 0.73%, 1.2%, 0.9%, 0.88% and 1.39%. And values were given in table 2.

Table 2: Physico-chemical analysis of standardized channa

Sample	Moisture (%)	Protein (%)	Fat (%)	Carbohydrate (%)	Ash (%)
C ₀	43.60	11.34	6.8	36.87	1.39
C ₁	36.4	17.70	0.1	23.67	0.73
C ₂	53.4	14.26	3	28.14	1.2
C ₃	50.76	12.01	3.58	32.75	0.9
C ₄	53.25	11.69	4.2	29.98	0.88

Physico-chemical analysis of standardized Rasogulla: The values given in table 3 shows that the moisture content of rasogulla sample R₁ 55.44% and R₃ 59.50% were compared with control R₀ 54.86% samples it was observed that there was slight increase in the values of moisture content, but the sample R₃ and R₄ contains 50.74% and 53.23% moisture was lower than control sample R₀- 54.86%.

The protein content of different rasogulla samples varied significantly the protein content of all four samples were higher than control sample that is R₁, R₂, R₃, R₄ and control R₀ was 17.76%, 18.65%, 21.31%, 23.09% and 8.56% and these reported values are nearby previous research [11].

There was significant difference among the fat content of different types of rasogulla samples observed table 3 it was observed that control sample R₀ had the highest fat content because it content more fat than that of toned milk and skim milk.

The sample R₁ (1.5%) rasogulla has lowest fat content as compared control R₀ (7.16%) sample as it was made up of 100% skim milk. The sample R₂ (3.5%) rasogulla has lowest fat content as compared to control sample R₀ (7.16%) as it was made up of 50% skim mil 50% toned milk. The sample R₃ (4%) rasogulla has lowest fat content as compared to control sample R₀ (7.16%) as it was made up of 33.33% skim mil 66.66% toned milk. The sample R₄ (4.6%) rasogulla has lowest fat content as compared to control sample R₀ (7.16%) as it was made up of 16.66% skim milk 83.33% toned milk.

The carbohydrate content of rasogulla sample R₂ - 17.35% and R₄ -18.28%, was lower than control sample R₀-28.58% because R₂ sample content was being increased due to moisture content (59.50%) and sample R₄ content higher protein (23.09%) which may affect the carbohydrate content. The sample R₁ (24.57%) and R₃ (23.35%) were near by the control R₀ (28.58%).

The ash content control R₂-1 % was found higher than control and other experimental samples.

Table 3: Physico-chemical analysis of standardized rasogulla

Sample	Moisture (%)	Protein (%)	Fat (%)	Carbohydrate (%)	Ash (%)
R ₀	54.86	8.56	7.16	28.58	0.84
R ₁	55.44	17.76	1.5	24.57	0.73
R ₂	59.50	18.65	3.5	17.35	1
R ₃	50.74	21.31	4	23.35	0.6
R ₄	53.23	23.09	4.6	18.28	0.8

Average sensory evaluation of standardized Rasogulla

1. Color
It was not differed among three samples (R₀, R₃, and R₄- 8.42) of rasogulla statically though it was little low in R₁ -7.14. The variation in the color was probably due to formulations of milk samples. The sample R₁-7.42 scored low as control R₀-8.42 due to it is made from 100% skim milk.

2. Taste

There was no significant difference among the taste score of samples R₀-8.14, R₂-8, and R₃-8.14, the sample R₁-6.14 and R₄-6.42 shows lower score than control R₀-8.14.

3. Texture

The highest score was found for sample R₃-8 due to soft body and smooth texture. As sample R₁-6 and R₄-5.71 was found poor in texture as compared to Control sample R₀-7.5. The sample R₂-7.21 was slightly soft in texture.

4. Mouthfeel

The highest score was found for R₃- 8.14. The sample R₁-5.57 and R₄-5.57 scores very low as compared to control R₀-7.5, the sample R₂-7.85 score was slightly higher to the control R₀-7.5.

5. Overall acceptability

Although there was little difference among all samples, but all the samples were accepted by the panelist and statically difference within overall score of different sample were not significant.

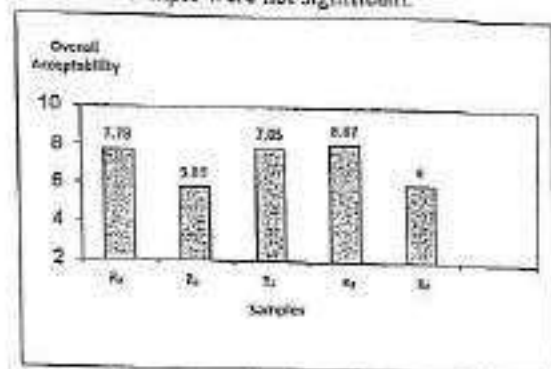


Figure 2: Graphical representation of sensory scores of standardized Rasogulla

V. FORMULATION OF SUCRALOSE AND SORBITOL

For low calorie rasogulla, sugar was replaced with sucralose and sorbitol

Table 4: Formulation of Sucralose

Sample	Sucralose (g)	Sugar (g)
R ₀	-	100
Su ₁	25	75
Su ₂	50	50
Su ₃	75	25
Su ₄	100	-

Table 5: Formulation of Sorbitol

Sample	Sorbitol (g)	Sugar (g)
R ₀	-	100
So ₁	25	75
So ₂	50	50
So ₃	75	25
So ₄	100	-

Average sensory analysis of low calorie rasgulla with sorbitol

1. Color

It was found that sample So₁ -8.45, So₂ 8.57 and So₃ 8.5 were relatively same in color as compared to control sample 8.5. But the sample So₃ varies with all the experimental sample as well as control sample. As sorbitol content increases there was decrease in sugar content.

2. Taste

There was no significant difference among the first two samples and control sample R₀. The value of So₁ 8.14 and So₂ 8.35 and control sample R₀ 8. But the sample So₃ 6.25 and sample So₄ 7.28 were very low than R₀ 8.

3. Texture

The texture properties of experimental values of rasgulla with sorbitol were nearby the control sample R₀ 8. But sample So₂ 7.9 was quite good in texture as compared to other experimental sample and it was most acceptable by the panel members.

4. Mouthfeel

No significant difference was found in the respect of Mouthfeel score of different rasgulla sample although the score was slightly higher sample So₂ 8.21 than control sample R₀ 8.

5. Overall acceptability

Graph showed that So₂ 8 had the higher score of overall acceptability and the sample So 6.9 was very low as compared to other experimental sample as well as control sample although there was little difference among sample So₃ 7.64 and So₄ 7.42 then control sample R₀.

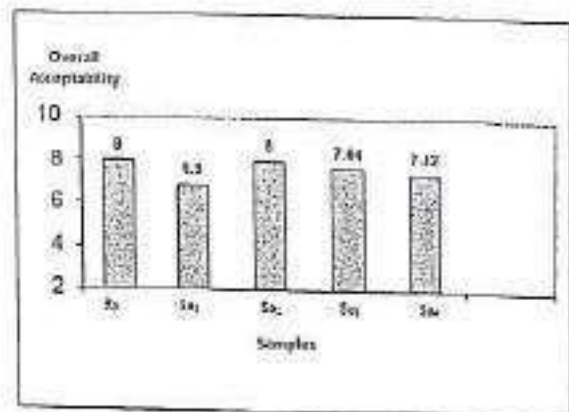


Figure 3: Graphical representation of sensory scores of Rasogulla with sorbitol

From the above average sensory evaluation it was observed that sample So₂ and So₃ were nearby values of control sample, but mostly selected sample So₂ was scored as same as R₀.

Average sensory analysis of low calorie rasgulla with sucralose

1. Color

The variation in the color varies as per the sugar content decreases and sucralose content increases. As sample Su₁-7.7, Su₂-8, Su₄-7.2 was similar to the control sample R₀- 8.5. The Su₃-6.9 samples was very low as compared to control sample.

2. Taste

There was significant difference among the experimental samples as compared to control sample. Sample Su₂-7.8 and Su₃- 7 were similar in taste as that of control sample. The sample Su₁-6.42 and Su₃-6.5 was low and poor in taste as compared control R₀-8. Due to variation in the ratio of sugar and sucralose content.

3. Texture

Sample Su₂-8 was as same as control sample R₀-8. The sample Su₁-7 was quite good in texture. For Su₃-6.5, Su₄-6.6 was very poor in texture as compared to control sampler R₀-8.

4. Mouthfeel

The sample Su₂-7.5 and Su₄-7.2 was similar value to the control sample R₀-8, but Su₁-7 and Su₃-6.5 was lower than control value.

5. Overall acceptability

Graph showed that Su₂-8 was as same as control sample R₀-8 and other samples Su₁-7.9, Su₃-6.5 and Su₄- 6.4 were less acceptable by the panel members.

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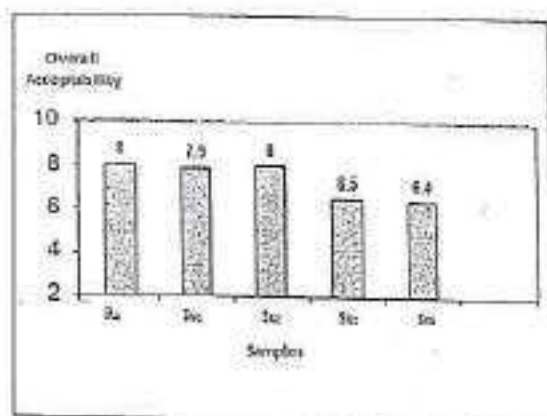


Figure 4: Graphical representation of sensory scores of rasogulla with Sucralose

VI. CONCLUSION

Rasogulla faces a problem of high sugar content (that is about 50%) as diabetic people cannot enjoy the sweet; therefore use of artificial sweeteners was used in the preparation of rasogulla. Rasogulla made from formulated standardized milk sample shows low fat content than rasogulla made from 100% cow milk. The fat was reduced up to 3% by using 50% toned milk and 50% skim milk which was mostly accepted by the panel members. Sucralose and sorbitol were used during preparation of low calorie rasogulla; the sample 2 was selected from both sweeteners because it contains 50% sweetener and 50% sugar. These sweeteners assist in the management of weight, diabetes and cardiovascular diseases. Rasogulla prepared from sucralose provides 163.5 kCal / 100g and sorbitol rasogulla provides 172.34 kCal / 100g whereas control rasogulla made from cow's milk provide 213 kCal / 100g. A calorie reduction is possible as compared to control sample without affecting the acceptability in terms of organoleptic properties.

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INDIAN SPICES: PACKAGES OF ANTIOXIDANTS WITH POTENTIAL USE IN REHABILITATION PROCESS FROM COVID-19

Dr. Neelam Jirage

Assistant Professor

College of Non-Conventional Vocational
Courses for Women, CSIBER Kolhapur

E-mail: neelamjirage1@gmail.com

Mrs. Shweta Patil

Assistant Professor and Head,

Department of Food Technology,
College of Non-Conventional Vocational
Courses for Women, CSIBER Kolhapur

Email: shweta310388@gmail.com

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ABSTRACT:

India is known for its varied Food System all over the globe. Though the difference lies in staple foods of different parts of India, one common thing in Indian cuisine is nothing but the use of Spices. Indian spices are always a centre of attraction particularly for western people. In Indian Kitchens, spices are basically used for enhancing colour, odour, taste and flavour of a particular food prepared. Spices are used medicinally since ancient times. India is the largest producer of spices. There are almost 80 varieties of spices grown all over the world. And around 50 varieties are grown in India. Since last decade, the Indian spices are gaining too much popularity for its medicinal values because of their physiological and pharmacological properties. The antioxidant properties exhibited by the active ingredients of spices are vital in terms of disease prevention, treatment as well as rehabilitation. Since last year the world is facing the pandemic situation due to COVID-19. Recovery period from COVID-19 and the health related consequences during and after recovery phase depends upon the health and nutritional status of an individual. Post COVID complications are deteriorating for the health and so the quality of life of the affected ones. Health and Nutritional status relies on the Food consumption pattern. Food is the major factor to be considered which when carefully planned can help to recover and rehabilitate from COVID-19 infection. The present review focuses on some of the Indian spices with their potential applications in Rehabilitation process from COVID-19. The study includes following spices- Turmeric, Ginger, Garlic, Basil Leaves, Cinnamon, Cardamom, Bay Leaf, Celery Leaves.

Keywords: Food system, Indian Cuisine, Indian Spices, Medicinal properties, antioxidant, rehabilitation, pandemic, Post COVID complications.

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INTRODUCTION:

India is widely known for its diversity in food. Due to geographical and climatic differences, the locally grown crops and animals grazed on them are different in different regions of the country. So the major differences are seen in staple foods, food consumption pattern, eating habits, food preferences and choices. Despite of having all these differences, Indian cuisine has one thing in common i.e. use of spices. Indian spices gives unique identity to the Indian food and varied meal preparations. There are almost 80 varieties of spices grown throughout the world. Amongst them, almost 50 are grown in India. So India is one of the largest producers of Spices. Spices are basically used in the food preparations to enhance its colour, odour, aroma and taste. Spices are the inseparable part of Indian Kitchens since ancient time. Indian medicine system i.e. Ayurveda also emphasizes the medicinal properties of spices which can be used as diuretic, eccoprotic, carminative aperients, expectorant and many more.

Since last two years world is facing pandemic situation due to COVID-19 virus. The overall mortality rate is increasing since second wave has been approached. When it comes to morbidity, it is the main factor which is responsible to deteriorate health of an affected one. Morbidity hampers quality of life. It is the reason the individual relies on medications for longer duration. The side effects imposed by medications are detrimental to health. This also reduces the productivity of an individual and puts extra economic burden. Individual with good health and nutritional status recovers early and rehabilitation process requires less use of medications. Thus minimizing the subsequent side effects.

Indian spices are originally known for their physiological and pharmacological properties. The active ingredients present in the spices are known for different beneficial effects on health. Some spices contain the active ingredients with antioxidant properties. Antioxidants prevents the damage caused by free radicals by neutralizing them. They give protection to the body cells. Systemic inflammation is observed in the body in many pathological processes. This damages the body cells. Viral infection is one of the major cause behind systemic inflammation. It is evident by increased C-reactive protein values in COVID-affected individuals. And thus the individual's immune system gets suppressed making that individual susceptible to many of secondary bacterial infections. The severity of the post COVID infections depends upon the strong antioxidant system present in one's body. Also it can be enhanced by properly managed diet plan with inclusion of potentially useful antioxidants in the diet. Spices group is one of the major group which possess antioxidant properties. Some of the critical spices are discussed here with subsequent role in COVID rehabilitation.

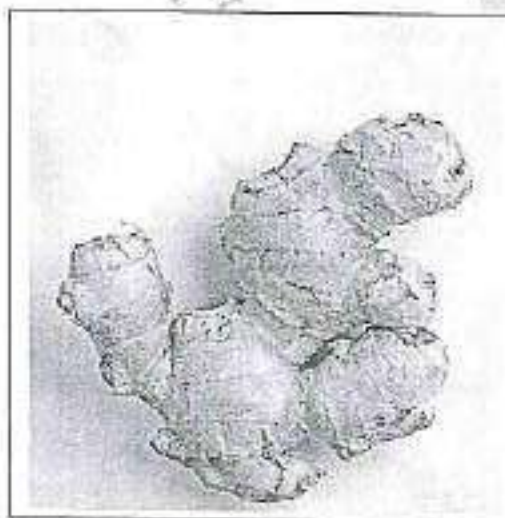
TURMERIC:



The major compounds found in turmeric are saponins, alkaloids, sterol, tannin, flavonoids, phytic acid and phenol. It is mainly used as anti-inflammatory agent. It is also used in the diet for its healing and antibacterial, anti-septic properties. Turmeric possess antioxidant properties and thus is the dominant inhibitors of tissue injury and swelling. One of the major property of turmeric is anti-proliferative. Thus turmeric has many therapeutic uses too like for example- to treat ulcers, parasitic contaminations, different skin infections, against resistant illness and restoring the manifestations of colds and flus. The pharmacological properties has been mainly attributed to the presence of curcumin in the turmeric. The two related compounds present are demethoxycurcumin and bisdemethoxycurcumin. The mitigating impact of curcumin incorporate the hindrance of TNF-instigated actuation of NFkB. A few examinations have demonstrated that curcumin can adjust the capacity of human lymphocytes i.e. T cells and B cells.

Thus turmeric should be used daily in meal preparations to maintain immune status. A cup of hot milk along with a pinch of turmeric if taken daily, can help to maintain health of respiratory system. So the people with proper use of turmeric in every-day's diet probably suffer less and survive promptly in COVID 19 infection.

GINGER:



Ginger is one of the most common condiment consumed throughout the world. At least 115 constituents have been identified in fresh as well as in dry ginger. The most common bioactive compound present in ginger is gingerol, a pungent ingredient known for its varied pharmacological and physiological activities. The therapeutic use of Ginger is known to the mankind since long time. It is used to treat thousands of ailments from cold to cancer. There is a scientific evidence for the effectiveness of ginger as an antioxidant agent. The presence of oxidative stress is

associated with many diseases. Ginger was reported to decrease this oxidative stress. Ginger root contains high level of (3.85 mmol/100g) total antioxidants. Many reports indicate that ginger

suppresses lipid peroxidation and protects reduced level of glutathione. A dried ginger extract is reported to exhibit analgesic and potent anti-inflammatory effects. Antiemetic effect of ginger is attributed to its carminative property, which helps to break up and expel intestinal gas and thereby reducing the nausea and vomiting.

Research suggests that administration of 120 mg of ginger extract daily for up to 21 days increases the number of days without ventilator support and reduces the time spent in intensive care units in individuals with respiratory distress. Nausea, vomiting imposed by the medications can be reduced with the ingestion of ginger. Early research shows that taking ginger by mouth might help reduce pain and improve wound healing.

GARLIC:

Garlic is a popular spice and a remedy for a variety of ailments. Garlic has played important dietary and therapeutic roles since ancient times. Potentially active chemical constituents of garlic are: sulphur compounds, enzymes like allinase, peroxidase, myrosinase and others; amino acids and their glycosides like arginine; Minerals like -Se, Ge, Te and other trace minerals. The principal bioactive component present in garlic is allicin. When the garlic is crushed or chopped; allinase



enzyme is activated and produce allicin from alliin. Research has proven the antimicrobial, antifungal, anti-atherosclerotic, anti-diabetic, anti-tumour, anti-protozoal and anti-viral effects of garlic. A single trial suggested that garlic may prevent occurrence of common cold. Whole garlic and garlic extract exhibit direct antioxidant effects and increase the serum levels of antioxidant enzymes like catalase and glutathione peroxidase. Allicin present in garlic can efficiently scavenge exogenously generated hydroxyl radicals. A recent study suggests that aged garlic extract inhibits formation of glycation end products (AGE) in vitro and formation of glycation-derived free radicals. Garlic and its constituents protect tissue against oxidative damage and improve organ functions in various animal models.

Daily use of garlic in meal preparations helps to strengthen immune power of COVID affected ones. The garlic cloves can be chewed on daily basis (1 clove per day) by COVID affected individuals during convalescence phase for early recovery.

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BASIL LEAVES:



Basil leaves is an essential ingredient in many cooking practices and traditions. Basil leaves are known for its aroma. The vitamin A content of basil leaves is significantly high. i.e. 2.5 gms of basil leaves (five fresh leaves) contains 96.6 IU vitamin A. Also is a good source of calcium, potassium and vitamin C. Basil leaves contains volatile oils comprised of phenols, terpenes and aldehydes. Besides these oils, plant also contains alkaloids, glycosides, saponins and tannins. Basil leaves contains high levels of antioxidants and minerals. Thus, imposing many health benefits. There are no standards or recommendations for amounts to be used. Basil leaves has many properties like insecticidal, prophylactic agent, anti-cancer activity, anti-microbial activity, anti-pyretic activity, anti-diabetic activity and so on.

Eugenol, present in basil leaves is responsible for anti-inflammatory response of basil leaves. It diminish inflammation by stopping the release of pro-inflammatory cytokines.

The essential oils of basil leaves alter the humoral immune response which is responsible to antigen-antibody reaction. Basil bolsters immune reaction by improving both cellular and humoral immunity. The phenolics that is flavonoids [orientin and vicenin] present in basil leaves are responsible for anti-oxidant effect.

Basil leaves can be incorporated in soups, stews and stuffings. It can also be used in fish and meat preparations. Basil tea is one of the best beverage can be taken on daily basis by COVID patients for good results.

CINNAMON:



Cinnamon leaves and bark are widely used as spices in food or to produce essential oils. Research have proven the antioxidant, antimicrobial and antidiarrhoeal activity of the Cinnamon. The active ingredients present in Cinnamon are Rofin, Catechin, Quercetin, Kempferol and isorhamnetin. Cinnamon has flavonoids and polyphenols that have free radical quenching capacity. There are several studies indicating the anti-inflammatory activity of the cinnamon and its essential oils. The several flavonoid compounds like

gossypin, gnapthalin, hesperidin, libiloflin, hypolaetin, oroxindin, and quercetin present in the cinnamon have been noted with anti-inflammatory effects.

COVID infection is responsible for the generation of proinflammatory cytokines and chemokines and also the complement protein activation. Thus the diet with regular inclusion of spices like cinnamon with antioxidant and anti-inflammatory activity will speed up the process of rehabilitation in COVID patients.

CARDAMOM:



The active ingredient present in Cardamom is Cineole. The Cineole is known for its antiseptic property and widely used to treat the variety of ailments including acute respiratory disorders, sore throat, colds, fever, bronchitis.

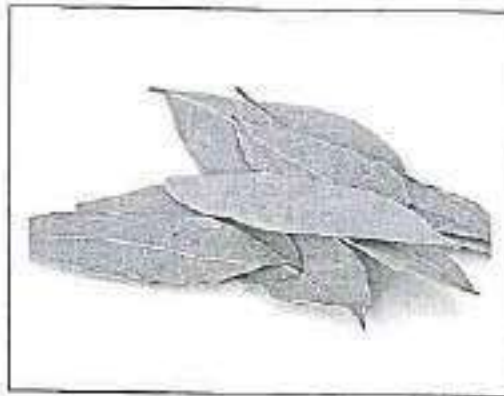
The most proven health benefit of Cardamom is its antibacterial activity. The essential oil of cardamom shows the potent antibacterial activity against Staphylococcus aureus, Bacillus cereus, Escherichia coli, and Salmonella typhi microorganisms. The antifungal activity of cinnamon is also been proven against food borne Aspergillus terreus.

Secondary bacterial infections as well as fungal infections are commonly seen in COVID patients. To overcome these secondary infections, dietary inclusion of spices like cardamom is crucial. Rehabilitation process speeds up with inclusion of such bioactive components in the daily diet of COVID patients. Cardamom can be incorporated in wide meal preparations; both vegetarian and non-vegetarian.

BAY LEAF:

Bay leaf contains following compounds as active ingredients- eucalyptol, terpenes, terpinyl acetate, sesquiterpenes, methyleugenol and other alpha and beta pinenes, phellandrene, linalool, geraniol, terpineol and lauric acid. Antioxidant

properties of bay leaf extract are imposed by the phenolic compounds present in it.



The health benefits of bay leaf are attributed to the presence of phenolic compounds and certain minerals. Researchers do not have any particular recommendations about the specific amount to be consumed to get the good results. Bay tea is commonly consumed to clear up the mucus in the lungs, colds and sore throat. Bay leaf decoction can be used on daily basis to strengthen immune power to prevent or minimize infections. No data is available on its exact

dose or amount to be consumed. But tea or decoction in combination with other spices like cinnamon may help to enhance the antioxidant effect and can be advised for the easy rehabilitation of COVID patients.

CELERY LEAVES:



Celery leaves possess a strong antioxidant activity and several health benefits because of the bioactive ingredients present in it. i.e. caffeic acid, p-coumaric acid, ferulic acid, apigenin, luteolin, tannin, saponin and kampferol. The phenolic compounds present in celery leaves are the great source of antioxidants. They exhibit an anti-inflammatory effect too. Many researches on celery leaves have shown its action on production of cytokines in the body during

infections. It helps to reduce the production of inflammatory cytokines. The effects are evident due to presence of phenolic compounds in the celery leaves. This also attributes the wide application of celery leaves in nutraceutical industry.

Celery leaves can be incorporated in variety of meals, both vegetarian and non-vegetarian. Soups of celery leaves can be prepared. The salad can be made by using celery leaves. It can be mixed with the breakfast shake. It also can be added to the beans, egg preparations and so on. Everyday celery decoction can be helpful in COVID patients in rehabilitation process.

CONCLUSION:

The Indian spices are traditionally known for its culinary as well as therapeutic uses. The bioactive components present in the spices impose many health benefits. Antioxidant and anti-inflammatory properties of spices suffice its application in rehabilitation process of COVID patients.

Secondary bacterial infection, compromised immunity, deranged health and nutritional status can prolong the recovery of COVID patients. To achieve proper rehabilitation and to reduce subsequent morbidity, the foods with antioxidant and anti-inflammatory effects can be included in the daily diets of COVID patients. Spices are the abundant source of antioxidants and thus can be used in different meal preparations of COVID patients to get desired health benefits.

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FORMULATION OF HORSE GRAM COOKIES WITH INCORPORATION OF NIGER SEEDS AS A FUNCTIONAL INGREDIENTS

Ashwini Raibagkar¹, Siddhi Shinde², Shruti Patil³, Priyanka Khor⁴, Amruta Kamate⁵

¹Assistant Professor, Department of Food Technology, CNCVCW, affiliated to Shivaji University,
Kolhapur (India)

²Research Student, Department of Technology, Shivaji University, Kolhapur (India)

³Research Student, Department of Technology, Shivaji University, Kolhapur (India)

⁴Research Student, Department of Technology, Shivaji University, Kolhapur (India)

⁵Research Student, Department of Food Technology, Akkamadevi Women's University,
Vijaypur (India)

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Abstract:

Improper nutrition is one of the important causative factor that leads to increased susceptibility to bacterial, viral and parasitic infections. The World Health Organization (WHO) has announced dietary guidelines during the COVID-19 outbreak stressing the importance of a balanced diet to maintain a strong immune system and to minimize susceptibility to infectious. Thus administration of proper diet is thus leading factor for preventing COVID-19 pandemic. The research study was conducted to develop nutritious cookies. The product was developed by using Whole wheat flour, Horse gram flour and Oats flour and incorporating it with Sesame seeds, Niger seeds and Almond powder. The cookies were baked at 160°C for 15 minutes in oven. Proximate analysis and Sensory evaluation of cookies were conducted by standard methods. The results of proximate analysis revealed Moisture 0.32%, Total minerals 1.84gm%, Crude protein, 13.27gm, Crude fat 33.59 gm, Crude fiber 0.81gm, Carbohydrate 50.17gm, calcium 179.05 mg, Iron 3.84mg and Energy 556.07kcal/100gm. High content of protein, calcium and iron were found in modified cookies compared to the locally available market cookies. The cookies were found to be acceptable in sensory evaluation and nutritionally superior compared to the locally available market cookies.

Keywords: Horse Gram, Oats, Niger seeds, Sesame seeds, Protein, Iron, Calcium

1. INTRODUCTION:

Cookies are one of the best known snack product. The main ingredients used for cookies are refined wheat flour, sugar, shortening agents, leavening agents and flavour. In the present study we developed nutritious cookies by using Whole wheat flour, Horse gram flour and Oats flour and

further incorporation of sesame seeds, niger seeds and almond powder into the cookies in order to develop cookies rich in energy, protein, calcium and iron. Horse gram is an inexpensive source of protein and is also rich in minerals such as calcium, phosphorus, iron and vitamins such as carotenes, thiamine, riboflavin, niacin and L-ascorbic acid. Niger seeds are also called as nigella seeds and are an extremely rich source of Iron which is 56.7 g/100 g. Niger seeds help to strengthen immune system, improves heart health and functioning of digestive system. Wheat is considered good source of protein, minerals, B- group vitamin and dietary fiber. The loss of vitamin and mineral in the refined wheat flour has led to widespread prevalence of constipation and other digestive disturbances and nutritional disorders. Raw oats are rich in a powerful soluble fiber called beta-glucan and are also a relatively good source of protein. Butter is rich in vitamin A and calcium. Sesame seeds are excellent source of phosphorus, iron, magnesium, calcium, manganese, copper & zinc. Almonds naturally contain monounsaturated and polyunsaturated fatty acids, proteins and fibers and variety of essential nutrients including vitamin E and several trace elements.

There lies a big challenge in front of whole world to fight against Covid-19 pandemic. Optimal nutrition and dietary nutrient intake impact the immune system. Therefore the only sustainable way to survive in current situation is to strengthen the immune system by proper nutrition.

MATERIALS AND METHOD:

The present study was conducted at the Department of Food Technology and Management, College of Non Conventional Vocational Courses For Women, CSIBER, Kolhapur.

2.1 PROCUREMENT OF MATERIAL:

For the present investigation, ingredients namely Horse gram flour, Whole Wheat flour, Oats flour, Butter, Sugar, Almond powder, Niger seeds, Sesame seeds, Baking powder were procured from the local market of Kolhapur city.

2.2 PREPARATION OF RAW MATERIAL:

2.2.1 Flour Preparation:

The flours i.e. Whole wheat flour and Horse gram flour, Oats flour were sieved two times to remove bran particles and other foreign particles.

2.2.2 Butter Preparation:

Butter was beaten by using beater for 15-20 minutes.

2.2.3 Other Material Preparation:

All ingredients were weighed by using weighing machine.

2.3 FORMULATION OF COOKIES:

2.3.1 Standardization of control sample

Different combinations were conducted for preparation of control. Three combination such as sample A1, sample A2 and sample A3 of wheat flour and niger seeds in ratio of 30:5, 25:10 and 20:15 were prepared and remaining ingredients like oats flour, butter, sugar, almond powder, sesame seeds, baking powder were added as shown in table to increase the overall acceptance of control sample of cookies

Ingredient	Sample A1 (%)	Sample A2 (%)	Sample A3 (%)
Whole wheat flour	30	25	20
Niger Seeds	05	10	15
Oats flour	10	10	10
Butter	30	30	30
Sugar	15	15	15
Almond powder	05	05	05
Sesame seeds	05	05	05
Baking powder	0.3	0.3	0.3

Table No 1 - Formulation of control sample

1.3.2 Formulation of test sample

Different combinations were conducted for preparation of test samples. Three combination such as sample B1, sample B2 and sample B3 of wheat flour, and horse gram flour in the ratio of 25:5, 20:10 and 15:15 were prepared and other different ingredients like oats flour, butter, sugar, almond powder, niger seeds, sesame seeds, baking powder were added in as shown in table.

Ingredient	Sample B1%	Sample B2%	Sample B3%
Whole wheat flour	25	20	15
Horse Gram flour	5	10	15
Oats flour	10	10	10
Butter	30	30	30
Sugar	15	15	15
Almond powder	05	05	05
Niger seeds	05	05	05
Sesame seeds	05	05	05
Baking powder	0.3	0.3	0.3

Table No 2- Formulation of test samples

Signature

2.3.3 Process for preparation of Cookies

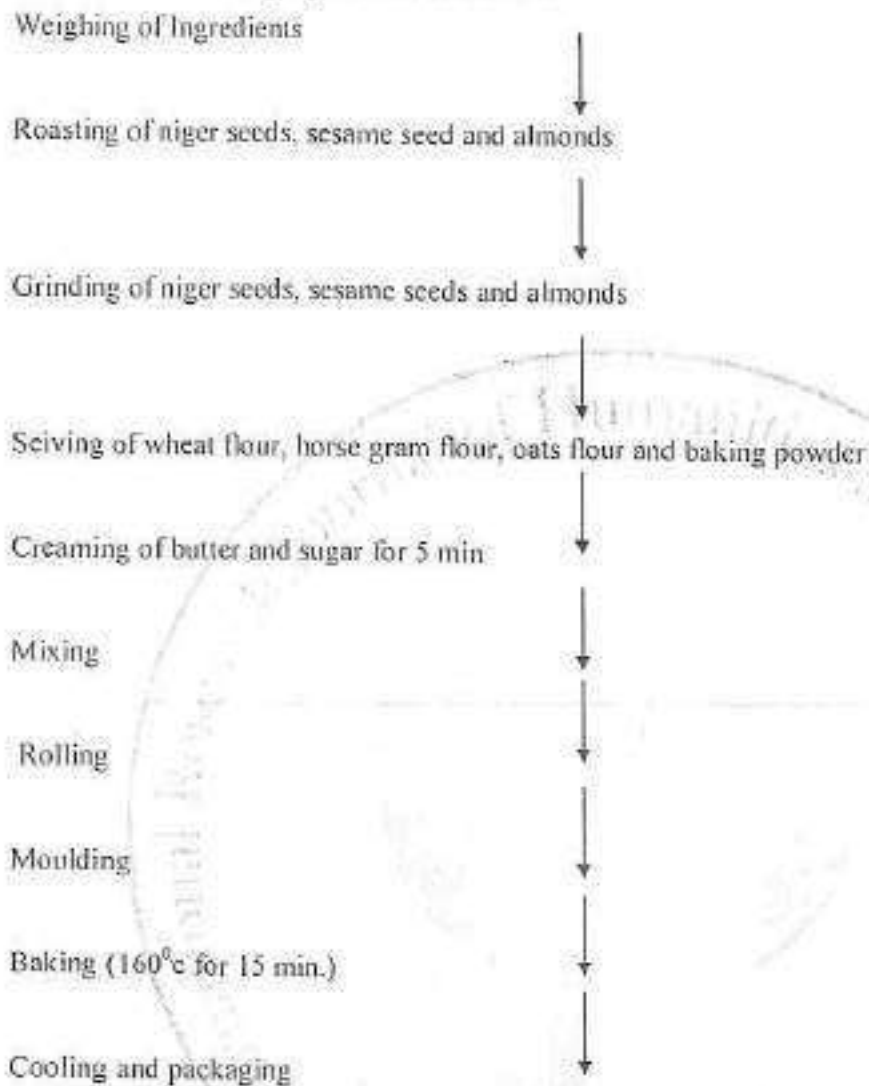


Figure No.1 Process for preparation of Cookies

2.3.4 SENSORY ANALYSIS

The control and test samples were evaluated for sensory attributes such as appearance, flavour, taste, texture, mouth feel and overall acceptability using Hedonic test, by semi-trained panel members.

2.3.5 CHEMICAL ANALYSIS

Chemical analysis of selected test sample was carried out for the estimation of Energy, Proteins, Carbohydrates, Fat, Moisture, Fiber, Ash, Calcium and Iron as per the approved AOAC methods.

3 RESULT AND DISCUSSION:

3.1 Sensory Evaluation of the Control Sample:

Hedonic rating test was carried out to check for acceptability of cookies. Among the 3 samples Sample A1 was selected. The Sample A1 containing 30 g Whole wheat flour, 10 g Oats flour, 30 g Butter, 15 g Sugar, 5 g Almond powder, 5g Niger seed, 5g Sesame seed, 0.3g Baking powder, gave better overall acceptability as compared to sample A2 and Sample A3. Sample A1 was finalized as control Sample.

Sr.No.	Test	Sample A1	Sample A2	Sample A3
1	Appearance	8.1	7	7
2	Flavour	7.5	7	7.5
3	Taste	8	7.5	7.5
4	Texture	8.5	7	7
5	Mouthfeel	7.8	7	7
6	Overall acceptability	7.8	7	7

Table No 3. Sensory analysis of Control Sample

3.2 Sensory Evaluation of the Test Sample:

Hedonic rating test was carried out to check for acceptability of cookies. Among the 3 samples Sample B3 was selected. The Sample B3 containing 15 g Whole wheat flour, 15 g Horse gram flour, 10 g Oats flour, 30 g Butter, 15 g Sugar, 5 g Almond powder, 5 g Niger seed, 5g Sesame seed, 0.3 g Baking powder gave highest overall acceptability by the panel members. Sample B3 has scored greater marks in all parameters such as appearance, flavor, taste, texture, mouth feel and overall acceptability.

After sensory evaluation the selected sample B3 was evaluated for chemical analysis.

Sr.No	Test	Control	Sample B1	Sample B2	Sample B3
1.	Appearance	8.1	7	7.6	7.2
2.	Flavor	7.5	7.2	7.7	7.3
3.	Taste	8	6	8	6.8

4.	Texture	8.5	7.3	7.5	7.2
5.	Mouth feel	7.8	6.2	6.8	6.2
6.	Overall acceptability	7.8	7	7.7	8.0

Table No.4 Sensory Analysis of Test sample

3.3 Chemical analysis of the Test Sample:

After completing the sensory evaluation of cookies samples, the best acceptable sample, Sample B3 is evaluated for chemical analysis. The cookies were analyzed for moisture, crude protein, crude fat, crude fibers, carbohydrate calcium and iron.

Sr.No.	PARAMETERS	Sample B3 Values Per 100 gm
a.	Moisture	00.32 gm
b.	Total Minerals	01.84gm
c.	Crude Protein	13.27 gm
d.	Crude Fat	33.59 gm
e.	Crude Fiber	00.81 gm
f.	Carbohydrate	50.17 gm
g.	Energy	556.07 kcal
h.	Iron	03.84 mg
i.	Calcium	179.05 mg

Table no.5 Chemical Analysis of selected test sample

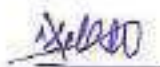
4. CONCLUSION:

Healthy ingredients like horse gram flour, wheat flour, oats flour, niger seed, sesame seed, almond powder, butter are used to make cookies. The main aim was to formulate cookies with high nutritional quality. The chemical analysis of sample B3 revealed that, 100 gm of cookies contains 13.27 gm of protein, 179 mg calcium and 3.84 mg iron. Thus healthy cookies in place of refined flour cookies will definitely serve as best choice for enhancing overall health and immunity.

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Festivals In Uttarayan And Their Impact On Health

A.S.Raibagkar and J.C. Dudgekar

1. Assistant Professor,
Dept. of Food Technology, CNCVCW, CSIBER, Kolhapur

2. B.A.M.S, Pgdynt

, Ayurvedic Medical Practitioner

and Panchkarm Consultant, Chidam

Clinic Samratnagar, Kolhapur

Introduction:

Festivals play a very important role in our life. Festivals are mainly related to religion, environment and many deities are worshipped during the festivals. Hindu festivals depict the culture of India thoroughly since ancient times and up till modern era. Festivals promote harmony among the people. Festivals help to preserve our heritage and culture. Festivals promote a positive effect on health of people. Food made during the Festivals is highly nutritious and as it is eaten during social gatherings, it provides a psychological impact i.e. peace of mind. However, there are some bad effects of festivals on environment and human health. Noise pollution, may cause hearing losses, sleeplessness, high stress levels etc. Air pollution may cause respiratory problems like asthma, heart blocks etc. Water pollution may lead to many gastrointestinal diseases. High wastage during festivals may have negative impact on rag pickers and people living near dump yards. If only the positive impacts are taken into consideration and all negative impacts are overcome, then festivals in true sense will bring harmony.

India is a land of Unity in diversity that occupies the greater part of South Asia. India is a home to innumerable castes, tribes, religions as well as a more than a hundreds of minor linguistic groups. In India Festivals are categorised according to the path of Sun around the Earth i.e. Uttarayan and Dakshinayan. In Uttarayan Sun travels from Capricorn (Makar rashi) to Cancer (KarkaRashi) that is from South to North. It is six months long period. During Uttarayan days are longer and nights are shorter. Uttarayana is considered to be a symbol of positivity. Some festivals welcome the seasons of the year, the harvest, the rains, or the full moon. Others celebrate religious occasions, the birthdays of saints or the advent of the New Year. A number of these festivals are common to most parts of India. However, they may be called by different names in various parts of the country or may be celebrated in a different fashion.

Festivals in Uttarayan:

On January 14, Uttarayan period i.e. Makar Sankranti starts and ends at Karka Sankranti i.e. 16 July. The festivals are designed as per six Indian seasons that are Vasant, Grishma, Varsha, Sharad, Hemant and Shishir. The festivals include Lohri, Republic day, Vasant Panchami, Pongal, Makar Sankranti, Holi, Kite festival and Gudi Padwa. During these festivals traditionally different types of recipes are prepared and consumed by the people since ancient times and according to Ayurveda, these recipes provide many health impacts on human body. These will be discussed according to the festival.

Lohri:

Lohri is the festival of North India i.e. Haryana and Punjab, celebrated by Hindus and Sikhs. It is celebrated a day before Sankranti in the paush month of Hindu calendar. It is celebrated to show gratitude towards God for abundance of harvest. People light bonfire and enjoy Lohri night by singing songs and dancing. The songs are sung to thank God for good harvest and also to commemorate the warrior Dulla Bhatti of Punjab. There are social gatherings and people enjoy dinner with sarsonkasaag and makkhi di roti. Sweets called gajak (chikki made from sesame seeds, groundnuts and jaggery) are distributed among each other. Gajak is rich in carbohydrates, fats, proteins, calcium, iron. Makkhi di roti is made from coarse maize flour. It is rich in carbohydrates, vitamin C, fibre and anti-oxidants. Sarsonkasaag is rich in dietary fibres, Vitamin C, Calcium and Iron.

Sesame seeds, groundnuts and jaggery present in Gajak increases the rate of metabolism and keeps the body warm during winter.

Rewadi gives instant energy, reduces cholesterol, improves blood pressure, balances hormones, fights against cancer, burns body fat and boosts absorption of nutrients.

Maize reduces risk of anaemia, increases weight, lowers blood sugar and cholesterol, preserves healthy skin.

(Handwritten signature)

Republic Day:

On 26th January 1950 constitution of India has come into actual effect with parliamentary implementation and India became a republic nation. Republic day is celebrated in schools, colleges and all Government offices. It is celebrated for the inception of constitution of India. Sweets like Jalebi is distributed among children. Parade is organised in school and in front of government offices, ministers and President of India.

Jalebi is rich in carbohydrates and fats. Jalebi is useful in migraine, headache, hyperacidity, gastritis, sexual debility, oligospermia and reduced sexual libido.

Vasant Panchami:

It is celebrated on fifth day of Magh. It is celebrated in different parts of India. It is the birthday of goddess Saraswati who is considered to be the goddess of language, art, dance and music. Vasant Panchami is also the day which indicates the onset of spring season. People wear yellow coloured clothes. And also the fields are blossomed with yellow flowers of mustard. Yellow colour thus signifies the beauty of nature.

Kesar Halwa is prepared which is made of moong dal flour, milk, sugar, nuts, kesar and cardamom powder. It is rich in carbohydrates, protein, fibre, vitamin B1 and calcium. Moong dal Halwa maintains healthy state of body, good for eyes, reduces fever, energiser and nourishing, useful in weight gain, coolant, absorbent and can be recommended in post fever debility.

Pongal:

It is also called Thai Pongal. Thai means season in January and February in Tamil. This is celebrated in South India mostly in Tamil Nadu. This festival is four days long when crops like turmeric, sugarcane and rice are harvested. Pongal means to boil.

Pongal rice dish is food of this festival which is prepared with rice and moong dal to make sweet or savoury dish and seasoned with ghee. Pongal is rich in carbohydrates, protein, vitamin B1, magnesium, folic acid, antioxidants and dietary fibre. It is good for cough and cold, ginger in it fights with infection and boosts digestion, controls nausea.

Makarsankranti:

It is primarily a harvest festival that is dedicated to Sun God. Makar Sankranti marks the beginning of Uttarayan. It is celebrated on 14th or 15th January. On Makar Sankranti the sun rays are very healthy for the body and skin. Makar Sankranti is celebrated in different parts of India by different names. In Andhra Pradesh, Makar Sankranti is known as Pedda Panduga and it is celebrated for welcoming harvesting season in India. In Karnataka the Makar Sankranti is the Suggi or harvest festival. This ritual is called "Ellu Birodhu." 'Ellu' means sesame seeds and 'billa' means jaggery in Punjab, Haryana and Himachal Pradesh the festival is as known as Maghi. They perform Bhangra to welcome the New Year on Maghi. The special dish of the day is kheer cooked in sugarcane juice. In Assam, it is celebrated as Magh Bihu. This festival marks the end of the harvesting season when there is abundance of everything.

In Maharashtra, people celebrate Makar Sankranti by sharing multi-coloured tilguds (a sweet dish made from sesame seeds and jaggery) and til laddus. Gul poli is the special dish on this day that is made from wheat flour chapati stuffed with a mixture of roasted ground sesame seeds and groundnuts with jaggery. People greet each other by saying 'til-gulghya, god god bola', which means 'accept the sweets and speak sweet words'. On Bhogi, i.e. on 13th January people (previous day of Sankranti) make Brinjalsabji with carrots, beans, peas, potatoes and onions along with bajrabhakra with white butter on it. Moong Khichadi is made on this day instead of plain rice. Tilgulladdu, tilgulpoli are rich in carbohydrates, fats, proteins, calcium and iron. Bajra is high in protein, insoluble fibre and is gluten free. Moong Khichadi is rich in carbohydrates, protein, vitamin B1, magnesium and folic acid. Bajra aids in digestion, lowers the risk of gall stones and helps to prevent cancer. Brinjal controls blood sugar, reduces risk of heart diseases, helps in weight loss and acts as anti-cancer agent. Carrots are good sources of carotenes, fibres, vitamin K, potassium and anti-oxidants. It lowers the cholesterol level, helps in weight loss, improves eye health and acts as anti-cancer agent.

Holi:

It is celebrated on full moon day in the month of Phalgun. Holi is the festival of colour and love. The celebration includes bonfire on previous night where people gather and sing and dance. Lighting of bonfire means triumph of good over bad. On second day people colour each other with different colours to show love and respect towards closer ones.

People make pujanpoli as a special dish and is served with ghee. Bhang an intoxicating drink from cannabis leaves and flowers, milk and spices and consumed. Pujanpoli is rich in calories, proteins, carbohydrates, folic acid, iron and fibre. Ghee is rich in calories, fat soluble vitamins and medium chain fatty acids. Pujanpoli increases red blood cells and helps in weight loss.

The holikadahan includes burning of big trees which is not environment friendly and produces harmful smoke that causes air pollution and bonfire may prove threat to participants.

Indian International Kite festival:

In the state of Gujarat International kite Festival is celebrated in grand form. Many months before this festival, in homes of Gujarat manufacturing of kites starts. It is celebrated in mid-January. It signifies Uttarayan that means winter begins to turn into summer according to Indian calendar. In 2012 this festival entered in the Guinness Book of World of records as a participant. This festival aims at awakening of god from deep sleep. Traditionally it is celebrated by kings and nawabs as entertaining sports, then later on it reached to masses in the form of festival.

Flying with sports spirit and enthusiasm impacts very positively on mental health, removes depression and changes one's attitude towards life being socially active. It creates playfulness in life, decreases anxiety and depression. It improves brain and heart function. It improves distant eyesight.

The dishes made during this festival include Undriyo which is a mixed vegetable including brinjal, potato, raw banana, yam, peas and beans, Sesame seeds, Chikki and Jalebi. These are distributed in community. Undriyo aids in digestion and relieves constipation.

But it may prove dangerous for birds as the threads can cause injury to them and the thread may also cause injury to kite flyer. Kite flying may lead to accidents such as falling from heights.

Gudi Padwa:

It is the starting of spring festival and also the starting of Marathi new year Chaitra i.e. in the month of March. It is mainly celebrated in Maharashtra and Goa. It is called as Ugadi in south India. It is celebrated as victory of Lord Rama over Ravana and welcoming ceremony of Rama-Sita back to Ayodhya after a great battle of Ramayana and coronation of Shri Rama after 14 years of exile. Reaping of rabi crops is also celebrated through it in the month of Chaitra. Special flag generally yellow or red colour is made with garlanded flowers, mango neem leaves and upturned silver or copper vessel signifies victory and achievement. It is believed to remove all evil, invite prosperity and good luck into the house.

The dietary special dish in the festival includes shrikhand-puri, pooran-poli, sweet rice etc. Shrikhand is rich in riboflavin, folic acid, vitamin B₁₂, calcium and phosphorus which is also good for people with lactose intolerance. Shrikhand is also good for skin, aids in digestion, improves intestinal health in colitis, prevents intestinal cancer, helps in diarrhoea, dysentery and helps in weight gain. Sweet rice helps in digestion and prevents constipation, cleanses liver by flushing out toxins from the body, produces cooling and soothing effect on body so useful in early summer.

Conclusion :

Celebrating pattern and particular diet in each and every festival of India provides many positive as well as negative impacts on human health and environment.

Festivals provide harmony in community. They carry message of past generation to present and future generation. They predominantly help to preserve heritage and culture. Festivals help in socialisation of people. Enthusiastic environment in festival helps to overcome mental disorders like depression and anxiety and reduce the mental distress. Various dietary patterns give positive impact on physical health also.

But along with the positive impact there are some negative effects of festivals that affect environment and human health also due to noise pollution, air pollution and water pollution.

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CONCEPTUAL FRAMEWORK ON SUCCESS FACTORS RELATED TO CLOUD COMPUTING

Omkar Ramesh Ghatage¹, Dr.Mona Dwivedi²

¹Research Scholar Opjs University Churu Rajasthan

²Professor, Computer Science Department Mansarovar Global University

ABSTRACT

Our study examines the effect of relational, managerial and technical IT-based capabilities on cloud computing success, and analyzes how this success impacts firm performance with respect to the processes and operations supported by cloud computing. Additionally, we investigated the complex relationships that exist between IT capabilities and the public, private and hybrid cloud delivery models. The aim of this study is to identify the critical success factors that impact the organization to use cloud computing in their business processes. The author conduct a literature review study to identify the factors by collecting thirty papers from reputable database journal such as emerald, science direct, IEEE and Google Scholar. The author was using "cloud computing" as a keyword. The author found that cost reducing, flexible, redundancy and reliability, scalability, collaboration, efficiency, virtually and availability as critical success factors as the impact of the use of cloud computing for organizations. Further research can be conducted to validate this finding by developing an instrument and take a survey of organizations. Furthermore, an evaluation of the interrelationships indicates that the public and hybrid cloud delivery models may be more dependent on relational IT capabilities for cloud success while the flexibility and agility of the firm's internal IT (technical IT capability) facilitates the public cloud. We discuss how IT-based capabilities may be used to leverage cloud delivery models to positively influence the successful implementation of cloud computing, and ultimately, firm performance for the processes and operations supported by the cloud.

KEYWORDS: IT capabilities, Public cloud, Hybrid cloud, Private cloud, Firm performance.

INTRODUCTION

Cloud computing is a technology that has been adopted by organizations because of its dynamic, scalability and availability of its resources so that users can use it virtually. Other author stated cloud computing is a new

technology in an IT that make change, how, internet and information system to operate all over the world. The early concept of cloud computing was to provide software and hardware resources which can be accessed by organizations and individu. As the next generation of data center, cloud computing has virtual services like hardware, user-interface and logic application with a variety of QoS (Quality of Service) depend on the need of the user. These services can be spread through the internet. Cloud computing can be the new alternative for companies to maintain their data. One of cloud computing services is data management application. This application will reduce the cost of the company to maintain the hardware in their office. Although people in an organization already know about the benefit of cloud computing, the use cloud computing still has obstacles. This is because the organization does not understand how cloud computing can affect the way they are working.

Cloud computing is quickly changing the nature of business and represents a projected \$3.3 trillion transformation in the computing environment (Ballmer, 2010). A large number of organizations and government agencies are expected to rely on the cloud for more than half of their IT services by 2020 (Gartner, 2011). About 90% of business and technology leaders expect to implement some type of cloud computing by 2015 (Berman, Kesterson-Townes, Marshall, & Srivathsa, 2012) leaving many organizations scrambling to develop coherent plans for successful cloud deployment (Windstream, 2014). Cloud computing represents a transformational shift in IT that is rapidly changing the way in which organizations manage and deliver IT services over the internet (Shawish & Salama, 2014). As cloud computing becomes mainstream with a broad set of enterprise applications, the role of IT in organizations is strategically shifting toward reliance on external suppliers of infrastructure, software and services (Fauscette, 2013).

Innovative technology adoptions such as cloud computing present challenges to the organization's bottom line (Zhuang, 2005). To this point, Lim and Oh (2012), claim that cloud delivery models may impact differently the effects of IT capabilities on cloud success. Therefore, research that focuses on how a firm uses its capabilities to successfully meet those challenges will inform others about the specific IT capabilities that will more likely lead to cloud success. The research questions addressed in our study include: (1) What is the distinct influence of relational, technical and managerial IT capabilities on cloud implementation success? (2) How do the relationships in the model differ according to the cloud delivery structure that is chosen? The research model is tested using data collected from a global sample of 302 organizations that have adopted one of three general types of cloud delivery structures: public cloud, private cloud, or hybrid cloud. The empirical results indicate that, in general, relational IT capabilities are the most influential in cloud success. However, the results also show the specific ways in which firms combine their IT capabilities to best facilitate public, private or hybrid cloud delivery structures. While relational IT capability offers advantages for private and hybrid cloud delivery, technical IT capabilities are an important facilitator of the public cloud, and managerial IT capability is fundamental in any cloud delivery approach.


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CLOUD COMPUTING

Cloud computing is a pool of configurable computing network (e.g., networks, servers, storage, applications, and service) that is accessible as an on-demand network with minimal management effort or service provider interaction. In another article the author mention that a cloud computing is a virtual and distributed computing over internet using web and software services. Cloud computing also refers to the use of computing resources as a service, over a network. For accessing of services, the tenants should pay for it. From all of definitions of cloud computing above, the author can conclude cloud computing is on-demand computing with services that can be accessed through the internet. All of services are virtually, because the consumers only access those services every time they are needed for using it. There three services that covered by cloud computing providers:

- a. **SaaS:** an application that can be used by hosts and managers in their own data center. Those users will access this application over the web. SaaS providers also combine its service with PaaS or IaaS as their expanding services.
- b. **PaaS:** The occupants are using this application to develop and deploy their website. They do not need to worry about the infrastructure to develop a website. This service is able to support the complete life cycle of building and delivering web applications and services completely available from the internet.
- c. **IaaS:** as its name, this service provides hardware (server, storage and network) and software (operating system, virtualization technology, file system) as a service. The tenants save their money and time. This service has been created to replace a traditional hosting system that does not require any long term commitment. Users only use this service on demand.

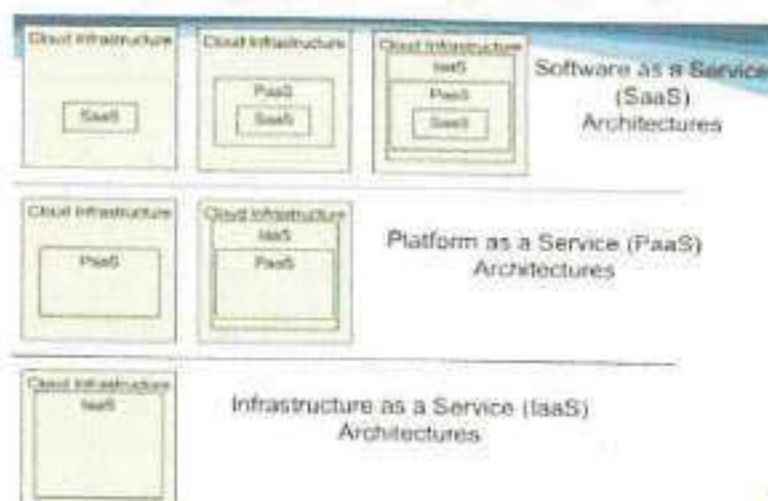


Fig 1. Service Model Architecture

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There three models of cloud computing. Applications that can be accessed through the web page called by the public cloud, for example social network, email services and sharing photos and document application. If cloud computing services only can be accessed in private networks, this service called private cloud. The hybrid cloud is also running on physical servers and ensures the proper function of other variants. Another part of cloud computing is its architecture. There are two layers of its architecture, lower layer which is placed for physical resources such as storage servers and application servers. This layer management separately by virtual level to share services, storage capacity and security context.

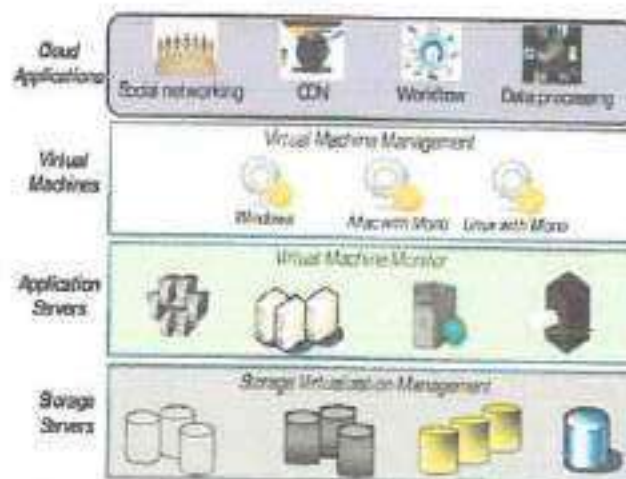


Fig 2. Typical Data Center

ORGANIZATIONS USE CLOUD COMPUTING

A. Cost Reducing

The profits that cloud computing providers get are from the cost which is paid by the consumers for accessing these services. In other hand, consumers, such as enterprise, are enamored by the chance to reduce costs because of the cloud computing providers reserve "in-house" provision of these services, another benefit of cloud computing pays only for what you use. This motto means, the consumers charged by single service that they use, when they access computing services. In addition, consumers no longer need to put a lot of money to build and maintain IT infrastructure. At any time they can use computer utilities that are sold by the providers. Moreover, servers from cloud computing are capable to do multi-tasking of the computation so that the consumers can get results as quickly as they expect. Pay separately per resource is another aspect of reducing cost of cloud computing because most applications do not make equal of computation, storage, and network bandwidth, some are CPU-bound, others network-bound, and so on, and may saturate one resource while underutilizing others.

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B. Flexible

Flexibility of cloud computing services can be achieved by proving ability to access its services of any kind of device. It does not matter what kind of hardware and software that providers use. It is because the providers isolate the user's devices from its infrastructure. As the business grows enough for the first time, providers can add their infrastructure such as hardware resources without notification to their consumers and the consumers do not realize it. To increase the speed of their services, the providers use different interfaces to their compute resources utilizing varied architectures and implementation technologies for consumers. Base on their need, users can increase or decrease the level of use of the computing resources and services flexibly and easily.

C. Redundancy and reliability

By placing their infrastructures around the world, the cloud computing providers are avoiding site failures and provide redundancy also ensure reliability. Dividing the workload to multiple clouds in many places can save time and more reliable from consumer perspective.

D. Scalability

Most of interface of cloud computing is user-friendly. Therefore, scalability can be achieved by expanding computing infrastructure. As a center of platform, the application-content makes user can adapt between content items and their needs.

E. Collaboration

Because of the similarity and flexibility of architecture, facilities, collaboration can be done among cloud computing providers. Another aspect of collaboration is a homogenous manner of management of computer resources from different cloud computing providers. From the consumer side, with proper application, members of group that using cloud computing services can share their documents without afraid of outsiders who can access their documents and discuss any topic in that group.

F. Efficiency

Using email services that provided by email providers such as yahoo.com, MSN Hotmail, Windows Live Hotmail and Gmail are an example of efficiency of cloud computing. For receiving professional mail, the company can count on mail providers, with the result that the company does not to buy equipments to provide mail server for their employees. Moreover, the company does not need to buy software to create mail server. Those are done by cloud mail system providers. Efficiency can be achieved because of users can access all services everywhere without considering the computer type and its storage, etc.


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G. Virtually

Using VMs (Virtual Machines), consumers are able to install their own application in their devices. Any applications run by the consumer have to be virtual towards computation, storage and communication model to cover up the implementation of cloud computing infrastructure. Another fact of virtual of cloud computing is user do not need any background of the services because all of the resources are virtual that can be shared by the users.

H. Availability

Providers of cloud computing, manage the infrastructure of it. The providers have control to the contents of cloud computing services in any aspect of study and available to the consumers whenever they request. To access these contents, a new application is created by the application developers. Many kinds of services are cloud-based applications and can be accessed by the consumers like social network, file sharing, website and online video viewers. Each of these application types has a different composition, configuration, and deployment requirements. A large cloud computing providers with data centers scattered around the world have the ability to provide a high level of fault tolerance by replicating data across vast geographic distances.

IT-BASED CAPABILITIES AND RESOURCE-BASED THEORY

In general, capabilities represent the ability of the organization to combine resources (i.e., physical and human capital) in ways that result in greater performance. Capabilities also describe the ability to combine unique competencies with firm resources to diversify the firm from competitors. A variety of IT-based capabilities have been identified and include managerial IT skills, technical IT skills and IT infrastructure, IT-enabled processes, and relationship infrastructure and IT business experience. IT capabilities encompass both IT-based assets and routines. A common finding among the research examining IT capabilities is the significant positive relationship between different IT capabilities and performance or competitive advantage. Since capabilities are considered organizationally embedded, non-transferable and firm-specific, they have the attributes that, when leveraged, may lead to firm level competitive advantage. IT-based capabilities are commonly studied using resource-based theory (RBV) which views the firm in terms of its available resources and how those resources may be combined in effective growth strategies and firm diversification. Management researchers state that firm performance originates from firm-specific capabilities and assets that, along with isolating mechanisms, helped to establish and sustain competitive advantage. The resource-based approach in explaining the sources of competitive advantage in the firm often highlights firm-level efficiency advantages, which may be achieved when IT capabilities are sufficiently leveraged. It has been noted that direct effects models in prior research clearly show that IT capabilities contribute to firm advantage, however, due to their simplicity they fall short in explaining the complexities that underlie the relationship. Recent research on resource-based (i.e., business and managerial) and process-based (technical and behavioral) IT capabilities concluded that different structural

mechanisms are responsible for determining the value of different IT capabilities. For example, while technical and behavioral capabilities did not directly influence IT-based competitive advantage, they had a significant indirect influence via their effect on physical and managerial capabilities this supports the notion that the value of different IT capabilities may result from more complex interrelationships and causally ambiguous processes. While RBV is fundamental to establishing the link between IT capabilities and performance or advantage, research that examines IT capabilities in more complex relationships will clarify the strategic value of IT.

CONCLUSION

Overall, our study results indicate that organizations employ specific IT-based capabilities for a specific cloud delivery model in order to meet performance objectives. Relational, managerial and technical IT capabilities are uniquely employed in the cloud implementation to facilitate positive outcomes such as IT economies of scale, cost reductions and access to professional skills. The combination of firm-specific IT capabilities and the three specific cloud delivery structures implies that cloud success may be dependent on matching the IT capabilities. In a practical sense, our findings clarify the prominent role of relational IT capabilities in the public and hybrid cloud structures as well as the importance of technical IT capabilities for the public cloud. Additionally, organizations that effectively employ the hybrid cloud may be poised to realize the greatest advantages. Management researchers have acknowledged that firm performance originates from firm-specific capabilities and assets that, along with isolating mechanisms, help to establish and sustain firm-level advantages. We surmise that the strategic value of IT-based capabilities may lie with how they are combined and how distinct combinations of relational, managerial and technical capabilities interact with internal and external IT assets to create competitive advantage.

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Prof. Dr. George SUCIU
Faculty of Educational Sciences
National University of Education
Bucharest, Romania

**PHYSICO-CHEMICAL ANALYSIS AND IDENTIFICATION OF SOURCES OF
WATER POLLUTION AT RANKALA LAKE IN KOLHAPUR,
MAHARASHTRA, INDIA****Anagha Raut^{*1}, Parag Panchabhai^{*2}**^{*1}Student, Department Of Environment Science, Shivaji University, Kolhapur, Maharashtra, India.^{*2}Director, Pruthvi Molachi Foundation, Dondaicha, Maharashtra, India.**ABSTRACT**

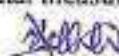
Without wetlands, our natural environment would be incomplete. Along with shielding our beaches from wave action, they mitigate the effects of floods by absorbing pollutants and enhancing water quality. In their natural habitats, animals, plants, and a diverse array of life-supporting plants and animals may be found. Wetlands are vital because they act as a nursery for species. Floodwater containment, pollution filtering, wind buffer/shield, tourism, recreation, carbon sink, and job centres. Additionally, they protect and improve the quality of water, offer habitat for fish and animals, store flood waters, and manage surface water flow during dry years, all of which contribute to their significance. We have detailed our research of Rankala Lake in Kolhapur, Maharashtra, in this article. It examines the lake's seasonal physicochemical features, the causes and risks to the lake's water quality, the influence of religious activity on the lake's water quality, and remedial ways to reduce Rankala Lake water pollution.

Keywords: Water Pollution, Wetland, Sources Of Pollution, Rankala Lake, Physicochemical Features.

I. INTRODUCTION

Water is essential for the existence and flourishing of all species on the planet. Oceans of liquid water and polar areas coated in solid water make up the majority of Earth's surface area. Natural, man-made, and ephemeral lakes are all referred to as "lakes" by the term "Lake." Pollution (particularly acid rain), eutrophication, and overdevelopment of the coastline are major risks to lake fertility. In fresh water, life forms normally prefer alkaline (basic, non-acidic) conditions, yet lake fertility is usually rather stable down to a pH of six. Acid rain has a devastating impact on living forms when the pH dips below five. Species of plants, plankton, insects, and even certain microbes perish as a result of climate change. Eutrophication caused by humans has the potential to reduce lake oxygen levels, killing out the majority of the lake's fish. If any foreign material enters natural water and makes it unsuitable for human consumption, the term "water pollution" has been coined. This is how we define contamination of the water. World Health Organization definition: "any foreign material, whether from natural or other sources that may contaminate the water supply and make it harmful to life, as a result of their toxicity, reduces the normal oxygen level of water, causes aesthetically unpalatable effects, and contributes to the spread of epidemic diseases." Toxic substances, such as chemicals or microbes, enter waterways and degrade the water's quality and make it unsafe for people or the environment. Waters such as rivers and lakes may get infested with the disease. Our natural habitat would be incomplete without wetlands. In addition to protecting our coasts from wave action, they lessen flooding's effect by absorbing pollutants and improving water quality. Animals, plants, and a broad variety of life-supporting plants and animals may be found in their natural environments. Wetlands are significant because they serve as a wildlife nursery. Containment of flood waters, Pollution filter, Wind buffer/shield, Tourism, Recreation, Carbon sink, Employment centres. In addition, they preserve and enhance water quality, provide habitat for fish and animals, store flood waters, and regulate surface water flow during dry years, all of which contribute to their importance.

In this paper, we have discussed about our study of Rankala Lake in Kolhapur, Maharashtra. It discusses the seasonal Physico-chemical characteristics of the lake, identification of the sources and threats of pollution for the lake, the impact of religious activity on the water quality and suggestions on remedial measures to control Rankala Lake water pollution.

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II. METHODOLOGY

Water Sampling

For physico-chemical analysis of the water, water from seven pre-designated sites from the Rankala lake was collected. Sampling of all sites were collected in morning between 8 to 9 am. Water samples were collected in clean bottles. Water temperature at each sampling point was recorded on the day of collection using a thermometer and GPS co-ordinates are noted and depicted in the Table 2.2.2.

Table 1. GPS co-ordinates of selected sites of Rankala Lake

Sr.No.	Sites	Coordinates
1	Rajghat	Lat:N16°6943.37' Long:E74°2144.96'
2	D-Mart	Lat:N16°6928.52' Long:E74°2089.30'
3	Shalini Palace	Lat:N16°6929.8' Long:E74°7229'
4	Irani Khan	Lat:N16°6821.17' Long:E74°2107.25'
5	Pataudi Ghat	Lat:N16°6800.08' Long:E74°2087.06'
6	Tambat Kaman	Lat:16°6874.69' Long:E74°2158.80'
7	Sandhya Math	Lat:N16°6913.65' Long:E74°2154.53'

Physico-chemical analysis was carried out within 24 hrs. after collection of samples. Proper care was taken during sampling with due consideration to the material of the container, gases exchange, sample analysis time, preservation requires etc. The sample containers were washed properly in the laboratory. During the sample collection, containers were rinsed 2 to 3 times with the sample to be analyzed before filling. The containers were directly dipped into the water and filled. The container was tightly capped and carried to the laboratory for analysis. In the laboratory it was kept in refrigerator at 4oC for further analysis. For field parameters glassware and reagents were carefully taken to the field without contamination and test were carried out. The samples were collects monthly to detect noticeable changes in the quality of lake waters.

Physico-Chemical Parameters:

It is very essential and important to test the water before it is used for drinking, domestic, agricultural or industrial purpose. Water must be tested with different physico-chemical parameters. Selection of parameters for testing of water is solely depends upon for what purpose we going to use that water and what extent we need its quality and purity. Water does content different types of floating, dissolved, suspended and microbiological as well as bacteriological impurities. Some physical test should be performed for testing of its physical appearance such as temperature, color, odor, pH, turbidity, TDS etc., while chemical tests should be performed for its BOD, COD, dissolved oxygen, hardness and other characters. For obtaining more and more quality and purity of water, it should be tested for its trace metal, heavy metal contents and organic i.e., pesticide residue. It is obvious that drinking water should pass these entire tests and It should contently require amount of mineral level. Only in the developed countries all these criteria are strictly monitored. Due to very low concentration of heavy metal and organic pesticide impurities present in water it needs highly sophisticated analytical instruments and well-trained manpower. Following different physico-chemical parameters are tested regularly for monitoring quality of water.

Table 2. Parameters and their methods

Parameter	Method
pH	Electrometric Method
EC	Electrometric Method
Temperature	By Thermometer
Chlorides	Mohr's method
Hardness	EDTA Titrimetric Method

Dissolved Oxygen	Winkler's method
BOD	Dilution method
COD	Closed Reflux Digestion Method
Total Solids	Gravimetric method
Total Dissolved Solids	Gravimetric method
Total Suspended Solids	Gravimetric method
Nitrate	Spectrophotometric Method
Sulphate	Spectrophotometric Method
Phosphate	Spectrophotometric Method

(APHA,2001)

III. OBSERVATIONS

Rankala lake is one of the most important lakes in Kolhapur district in western India, but Rankala lake is not used as drinking water source. Rajghat, Tambat Kaman and Sandhya math on these sites domestic activities like washing of clothes, vehicles, bathing etc. are carried out. Swimming and fishing activities are observed in lake. Due to such activities Rankala lake has become more vulnerable to pollution. Major treats to the lake are untreated domestic sewage coming from upstream of the Rankala lake. The observations of physico-chemical analysis of Rankala lake water samples of seven sites are given below. The results are compared with CPCB standards.

Table 3. Study of Physico-Chemical Parameters of water from Rankala lake during month of August

Sr. No	Parameters	Rajghat	D-Mart	Shalini Palace	Irani Khan	Pataudi Ghat	Tambat Kaman	Sandhya Math
1	Temp.[°C]	25	24	25	25	25	24	25
2	pH	6.3	6.2	6.6	6.4	6.5	6.7	6.3
3	EC (mho/cm)	310	320	340	1210	290	360	320
4	TDS (mg/lit.)	169	146	150	174	152	132	162
5	TSS (mg/lit.)	24.5	24	23.9	28	22.3	24.6	25
6	TS (mg/lit.)	193.5	170	173.9	202	174.3	156.6	187
7	DO (mg/lit.)	8.8	7.2	7.4	6.2	8.6	4.4	5.8
8	COD (mg/lit.)	206	180	220	140	218	178	210
9	BOD (mg/lit.)	57.33	53.33	40	60.6	43.33	56.34	46.66
10	Hardness (mg/lit.)	120	130	140	115	100	160	170
11	Chlorides (mg/lit.)	24.85	19.88	21.30	16.74	11.56	26.67	14.50
12	Nitrate (mg/lit.)	15.17	12.49	11.41	14.14	9.64	13.03	14.50

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13	Sulphate (mg/lit.)	4.7	3.9	3.6	2.9	4.2	3.4	4.3
14	Phosphate (mg/lit.)	3.09	2.15	2.12	4.11	1.07	3.13	4.12

Table 4. Study of Physico-Chemical Parameters of water from Rankala lake during month of September

Sr. No.	Parameters	Rajghat	D-Mart	Shalini Palace	Irani Khan	Pataudi Ghat	Tambat Kaman	Sandhya Math
1	Temp.(°C)	23	24	24	24	24	23	23
2	pH	7.4	7.3	7.4	7.5	6.8	6.5	6.1
3	EC (mho/cm)	390	340	420	1650	360	400	370
4	TDS (mg/lit.)	187	198	183	232	179	222	190
5	TSS (mg/lit.)	32	30.7	34	29.3	28	31	32
6	TS(mg/lit.)	219	228.7	217	261.3	207	253	219
7	DO(mg/lit.)	6.8	7.4	5.3	5.4	7.4	8	5.4
8	COD (mg/lit.)	224	165	170	152	200	222	154
9	BOD (mg/lit.)	63.33	68.33	60	75.6	53.33	70	65.33
10	Hardness (mg/lit.)	159	140	137	146	127	150	167
11	Chlorides (mg/lit.)	13.94	14.97	12.94	19.88	16.91	20.94	22.29
12	Nitrate (mg/lit.)	24.13	23.26	23.31	26.16	18.06	24.24	25.31
13	Sulphate (mg/lit.)	5.3	4.1	4.5	3.7	6.3	7.4	7.2
14	Phosphate (mg/lit.)	6.65	4.98	5.08	7.94	3.30	6.04	7.21

Table 5. Study of Physico-Chemical Parameters of water from Rankala lake during month of October

Sr. No.	Parameters	Rajghat	D-Mart	Shalini Palace	Irani Khan	Pataudi Ghat	Tambat Kaman	Sandhya Math
1	Temp. (°C)	22	23	23	24	23	22	22
2	pH	7.2	6.8	6.9	7.5	7.3	6.8	7.4
3	EC (mho/cm)	265	259	250	970	240	272	275
4	TDS (mg/lit.)	165	175	154	190	148	180	173
5	TSS (mg/lit.)	26	26.5	27	25.4	25	24.5	28.6

6	TS (mg/lit.)	191	201.5	181	215.4	173	204.5	201.6
7	DO (mg/lit.)	5.4	6.2	4.6	5.7	6.6	4.4	4.9
8	COD (mg/lit.)	220	213	235	214	196	219	187
9	BOD (mg/lit.)	62	66	58	73	50	68	63
10	Hardness (mg/lit.)	130	150	145	105	135	100	160
11	Chlorides (mg/lit.)	10	8.2	11.8	12.4	9.6	17	15
12	Nitrate (mg/lit.)	15.12	17.8	14.0	23.4	12.1	16.3	22.6
13	Sulphate (mg/lit.)	7.5	6.1	6.9	6.2	8.1	7.0	8.3
14	Phosphate (mg/lit.)	4.4	3.1	4.5	5.2	3.8	5.9	4.8

Table 6. Study of Physico-Chemical Parameters of water from Rankala lake during month of December

Sr. No.	Parameters	Rajghat	D-Mart	Shalini Palace	Irani Khan	Pataudi Ghat	Tambat Kaman	Sandhya Math
1	Temp.(°C)	23	24	24	24	24	23	23
2	pH	7.5	7.3	7.4	7.1	8	7.5	7.4
3	EC (mho/cm)	162	156	158	955	150	160	165
4	TDS(mg/lit.)	165	150	154	168	156	164	162
5	TSS(mg/lit.)	32.1	29.3	35.6	28.2	33.6	31	30.4
6	TSM(mg/lit.)	197.1	179.3	189.6	196.2	189.6	195	192.4
7	DO(mg/lit.)	7	7.3	6.1	5.9	7.9	7.7	4.6
8	COD (mg/lit.)	219	131	164	138	120	146	110
9	BOD (mg/lit.)	59	60	48	65	45	63	59
10	Hardness (mg/lit.)	115	140	110	95	135	118	125
11	Chlorides (mg/lit.)	11.21	9.24	8.28	14.40	10.84	7.43	6.23
12	Nitrate (mg/lit.)	23.19	16.94	18.11	23.92	13.9	21.35	22.80
13	Sulphate (mg/lit.)	4.9	3.8	4.2	3.1	5.9	7.1	6.9
14	Phosphate (mg/lit.)	3.12	4.98	5.94	6.01	3.48	4.64	5.51

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Table 7. Study of Physico-Chemical Parameters of water from Rankala lake during month of January

Sr. No.	Parameters	Rajghat	D- Mart	Shalini Palace	Irani Khan	Pataudi Ghat	Tambat Kaman	Sandhya Math
1	Temp.(°C)	18	18	18	19	19	17	17
2	pH	6.9	6.8	7.0	7.2	6.2	7.8	6.7
3	EC (mho/cm)	156	132	147	972	114	132	146
4	TDS (mg/lit.)	168	173	182	175	189	164	186
5	TSS (mg/lit.)	30.8	33.6	32.1	35.6	37.8	33.1	32.9
6	TS(mg/lit.)	198.8	206.6	214.1	210.6	226.8	197.1	218.9
7	DO (mg/lit.)	6.8	6.4	5.9	5.5	6.8	7.3	5.4
8	COD (mg/lit.)	154	166	159	174	189	210	196
9	BOD (mg/lit.)	57	54	45	63	43	60	54
10	Hardness (mg/lit.)	142	134	124	148	136	154	163
11	Chlorides (mg/lit.)	7.9	12.1	8.4	9.11	14.2	7.4	8.9
12	Nitrate (mg/lit.)	19.4	13.9	12.8	23.6	12.7	21.2	24.6
13	Sulphate (mg/lit.)	5.6	6.8	3.9	6.2	4.8	5.2	7.3
14	Phosphate (mg/lit.)	2.5	3.8	4.6	6.8	2.9	6.2	4.6

Table 8. Study of Physico-Chemical Parameters of water from Rankala lake during month of February.

Sr. No.	Parameters	Rajghat	D- Mart	Shalini Palace	Irani Khan	Pataudi Ghat	Tambat Kaman	Sandhya Math
1	Temp.(°C)	19	19	19	20	20	18	18
2	pH	7.3	6.8	7.4	8.3	7.6	7.6	7.8
3	EC (mho/cm)	144	139	144	987	107	125	137
4	TDS (mg/lit.)	198	204	174	199	169	184	173
5	TSS (mg/lit.)	36.2	40	41.6	37.6	42.8	34.5	37.2
6	TS(mg/lit.)	234.2	244	215.6	236.6	211.8	218.5	210.2
7	DO(mg/lit.)	6.4	4.2	6.2	5.2	5.8	7.4	5.6

8	COD (mg/lit.)	194	180	164	178	162	199	219
9	BOD (mg/lit.)	55	52	43	60	40	58	57
10	Hardness (mg/lit.)	139	150	120	130	121	150	142
11	Chlorides (mg/lit.)	15	20	18	23	19	10	13
12	Nitrate (mg/lit.)	14.9	12.3	15.4	24.4	11.7	25.8	16.2
13	Sulphate (mg/lit.)	4.3	5.2	4.9	5.6	6.1	4.7	5.8
14	Phosphate (mg/lit.)	3.5	3.1	5.6	6.9	3.7	5.2	4.9

Table 9. Monthly average of Physico-chemical parameters of water from Rankala Lake

Parameters	Aug	Sept	Oct	Dec	Jan	Feb	Standard
pH(°C)	6.4	7	7.1	7.4	6.9	7.5	8.5
EC (mho/cm)	307.1	561.4	361.5	272.2	257	254.4	300
TDS (mg/lit.)	155	198.7	172.1	159.8	177.5	185.85	500
TSS (mg/lit.)	24.6	31	30	31.7	33	38.55	100
DO (mg/lit.)	6.9	6.5	5.4	6.6	6.3	5.8	6
COD (mg/lit.)	193.1	183.85	212	146.85	178.28	185.1	250
BOD (mg/lit.)	52.37	65.13	62.8	57	53.7	52.1	30
Hardness (mg/lit.)	133.5	146.5	132.1	119	143	137	200
Chlorides (mg/lit.)	19.41	17.41	12.11	9.66	9.71	16.8	250
Nitrate (mg/lit.)	12.9	23.48	17.33	20	18.31	17.24	10
Sulphate (mg/lit.)	3.85	5.5	7.15	5.12	5.68	5.22	400
Phosphate (mg/lit.)	2.82	5.88	4.5	4.81	4.48	4.7	5

IV. RESULTS AND DISCUSSION

The water quality of system depends on its physical, chemical and bacterial constituent's. The results are revealed that there was significant seasonal variation in some Physico-chemical parameters. Temperature is a key factor in aquatic life. Water temperature is a physical property expressing how hot or cold water is. As hot and cold are both arbitrary terms, temperature can further be defined as a measurement of the average thermal energy of a substance. Temperature of air and water was monitored month wise. The minimum temperature (20°C) was observed in month of January at Rankala Lake. (<https://www.fondriest.com>) [15] Several natural and artificial causes are responsible for an existing water color. The most favorable environments for high coloration include elevated organic activity with algal growth and presence of soluble minerals in the vicinity of a water body. The color of water from Rankala is slightly greenish. The greenish color of water developed in lake due to growth of phytoplankton and algae. There is possibility of entering sewage water which promotes growth of aquatic weeds. (<https://www.waterboards.ca.gov.pdf>) [16]

The pH is one of the important indications of lake water. pH is a measure of how acidic/basic water is. pH is measurement of potential activity of hydrogen ions in the sample. The pH value is varied from 6.9 to 7.5 in summer, 7.1 to 7.4 in winter and 6.4 to 7.0 in rainy season. The sample shows variation of in different seasons of the year. Maximum pH is observed during month of February (7.5) and minimum pH is observed in month of August (6.4). pH of lakes becomes alkaline due to increasing concentration of domestic sewage from nearby area. These pH values are supporting the phytoplankton growth. (Prakash D. Raut et al;2011) [6]

EC refers to the electrical conductivity of the water solution. When the water is pure without any dissolved solutes, it conducts electricity naturally. The amount of electricity that can pass through water is influenced by how many ions are dissolved in the water solution. By measuring EC, we can get an idea of how much ionic nutrients are in the water. Electrical conductivity in water is due to ionization of dissolved inorganic solids. EC is an indicator of TDS, which is measure of salinity that affects the taste of potable water (WHO,1984). In present study EC was observed maximum at Erani site (955 to 1650 mho/cm). The highest electrical conductivity was recorded in the month of September (just after rainy season), because during the study period mainly organic matter were introduced by anthropogenic activities not inorganic substances. (Mathur et. al; 2008) [2]

Total dissolved solids (TDS) comprise inorganic salts (principally calcium, magnesium, potassium, sodium, bicarbonates, chlorides, and sulfates) and some small amounts of organic matter that are dissolved in water. DS is simply the sum of cations and anions concentration expressed in mg/lit. The TDS is the number of dissolved solids present in water determines its suitability for domestic use. The maximum TDS was observed in month of September 2018, the range was 196.14mg/lit. The minimum TDS was recorded in month of December 2018 that is 157.8mg/lit. (<https://www.water-research.net>) [17]

Total suspended solids, on the other hand, are a total quantity measurement of solid material per volume of water. This means that TSS is a specific measurement of all suspended solids, organic and inorganic, by mass. Total suspended solids (TSS) is the dry-weight of suspended particles, that are not dissolved, in a sample of water that can be trapped by a filter that is analyzed using a filtration apparatus. It is a water quality parameter used to assess the quality of a specimen of any type of water or water body, The maximum TSS was recorded in month of February (38.55) and the minimum was observed in month of August (24.6). (<https://www.fondriest.com>) [18]

Dissolved oxygen refers to the level of free, non-compound oxygen present in water or other liquids. It is an important parameter in assessing water quality because of its influence on the organisms living within a body of water. The monthly variation of mean DO concentration of surface water were between 5.2 to 6.9 mg/lit. with lower values in October and higher values in August. The maximum value was observed during the month of August at Rankala Lake because of growth of aquatic weeds. D.O of all sites are slightly beyond the limits of CPCB except month of October and February. (Patil et al;2012) [6]

The COD and BOD values are more in all seasons that reveals excess organic load in form, of sewage is added to water and high oxygen consumption by heterotrophic organisms. It is observed that maximum BOD is in September while the minimum BOD is observed during month of August.

Chemical Oxygen Demand is an important water quality parameter because, similar to BOD, it provides an index to assess the effect discharged wastewater will have on the receiving environment. Higher COD levels mean a greater amount of oxidizable organic material in the sample, which will reduce dissolved oxygen (DO) levels. A reduction in DO can lead to anaerobic conditions, which is deleterious to higher aquatic life forms. The COD test is often used as an alternate to BOD due to shorter length of testing time. Chemical oxygen demand determines the amount of oxygen required for chemical oxidation of organic and inorganic matter. The COD level are more at Tambat Kaman, while it is minimum at D-Mart site. COD fluctuating from October to February, it may be due to seasonal change. The higher values of COD indicate pollution due to oxidizable organic matter. (Prakash D. Raut et al;2011) [6]

Biochemical Oxygen Demand or Biological Oxygen Demand, is a measurement of the amount of dissolved oxygen (DO) that is used by aerobic microorganisms when decomposing organic matter in water. The BOD is defined as the amount of oxygen required by bacteria in decomposing organic material. The BOD level more at Tambat Kaman and less at Salini Palace site. Seasonally, it was high during summer, being in conformity with the observation of Chatterjee (1992) [11]

The simple definition of water hardness is the amount of dissolved calcium and magnesium in the water. Total hardness mainly depends upon dissolved salts present in water, hardness of water is due to presence of calcium and magnate ions. Water containing hardness concentration up to 60 mg/lit are called 'soft' water and those containing 120-180mg/lit as 'hard' water. The maximum hardness observed during month of September 146.5 mg/lit. and minimum in December that is 119 mg/lit. If there is increase in hardness content becomes uncongenial for fish production because of higher p H. The source of hardness in Rankala Lake is mainly due to the addition of calcium and magnesium through surface run-off from agricultural and other catchment areas during rainy season. So, the highest value of total hardness is observed in September (post monsoon season). (Mathur et. al;2008) [2]

Chlorides are salts resulting from the combination of the gas chlorine with a metal. The maximum Chloride was observed in August at Erani Khan (18.21 mg/lit.) while minimum at Tambat Kaman (7.45 mg/lit.) The maximum value of chloride are observed due to anthropogenic activities like washing, bathing, idol immersion etc. (<http://www.state.ky.us/nrepc/water/ramp/rmcl.htm>) [19]

Nitrogen is essential for all living things as it is a component of protein. Nitrogen exists in the environment in many forms and changes forms as it moves through the nitrogen cycle. Nitrate is the highest oxidizable form of nitrogen occurs in trace quantities in surface waters but may attain high level in some ground water. Nitrate is important plant nutrient that causes eutrophication in receiving water bodies. Nitrate have greater affinity for hemoglobin in blood stream that replace the needed oxygen and causes the condition known as "Methemoglobinemia". Concentration of nitrate is indication of level of micro nutrients in water bodies and has ability to support plant growth and also feverous growth of phytoplankton. The maximum nitrate was observed in month of September and minimum in August. (<https://www.water-research.net>) [20]

Sulphate (SO₄) can be found in almost all-natural water. The origin of most sulfate compounds is the oxidation of sulfite ores, the presence of shales, or the industrial wastes. Sulphate is naturally occurring substance that contains Sulphur and oxygen. It is present in various mineral salt that are found in soil. The sulphate forms salts with variety of elements including Barium, Calcium, Magnesium, Potassium and Sodium. The maximum sulphate was recorded in month of October (7.2 mg/lit.), while minimum in February (5.2 mg/lit.) (<https://www.lenntech.com/sulfates.htm>) [21]

Phosphorus is a common constituent of agricultural fertilizers, manure, and organic wastes in sewage and industrial effluent. It is an essential element for plant life, but when there is too much of it in water, it can speed up eutrophication of rivers and lakes. Phosphate contain in a lake may be due to release of phosphate from bottom sediment and organic load of water, this helps in growth of phytoplankton and weeds in the lake. The maximum value observed was in month of September (5.8 mg/lit), while minimum was observed in August (1.82 mg/lit.). The reason for increase the level of phosphate may be household detergents, domestic sewage, fertilizers. (Prakash D. Raut et al;2011) [6]

Self-Date
PRINCIPAL,
College of Engineering, Technology and Science

V. CONCLUSION

From the study of Physico-chemical characters of Rankala Lake water, following conclusion can be drawn:

1. Washing of clothes, vehicles, bathing, cattle washing are responsible for the change in physical and chemical properties of Rankala Lake.
2. Near the site of Rajghat, Tambat Kaman, Sandhya Math people wash clothes and cattle. Increase in phosphate and nitrate is observed due to use of detergents, which ultimately causes increase in growth of algae that is "Eutrophication"
3. In the catchment area of Rankala Lake disposal of untreated domestic sewage is major reason for Rankala Lake pollution.
4. The study of Rankala lake pollution allowed to assess the level of pollution in lake due to inflow of various activities that lead to it.
5. Household detergents, domestic sewage, leaching of phosphate may be reason of increase in level of phosphate.
6. The BOD values increase with increase in number of metabolic activities present in water.
7. Seasonal variations and some of the anthropogenic activities contribute for the changes occurring in parameters.


VI. RECOMMENDATIONS

To keep the Rankala catchment area clean, waste water from the catchment area has to be redirected and treated. Residents' drainage systems should be improved and inspected on a regular basis. It's a smart idea to irrigate using treated waste water. Keep the lake's fresh water clear. Do your laundry, wash your vehicle, and take care of your pets at a separate place. Certain controls should be put in place to ensure that restrictions on activities like bathing or cleaning clothes or vehicles are adhered to. To ensure that rules are effectively executed, authorities should be responsible. Pooja offerings, Ganesh idol immersion, and garbage dumping at lake places should be regulated or prohibited. There has been an increase in public awareness of the lake's aesthetic and environmental attributes as a means of limiting and reducing human activities on the body of water.

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PRINICIPAL,
College of the South India
Vocational College for Women
Kolhapur.

Review on Utilization of Radio Frequency Pasteurization on Different Raw Food

Sakshi Manoj Desai

College of Non-conventional Vocational Courses for Women, CSIBER College, Kolhapur, Maharashtra, India

Abstract: Recent analysis indicate that certain micro organism can survive at minimum moisture containing food for example various food powders, and ready to eat food mixes. To overcome from this Radio frequency pasteurization is an answer to them. Radio frequency pasteurization is used as an alternative for pasteurization technology in food processing industry. Especially for those who have minimum moisture content. The principle behind radio frequency pasteurization is dielectric heating of food material. It is low cost, have rapid heating power and have deep thermal penetration capacity causes better quality and extend the shelf life of food product. In this review paper various raw food material for example corn grains, black pepper, almonds, peanuts and eggs which have been treated with radio frequency pasteurization and shows there methods and extended shelf life.

Keywords: Dielectric heating, radio frequency, pasteurization, shelf life

1. Introduction

Radio frequency (RF) heating has been used in several industries and has a great potential to be used as an alternative pasteurization technology in the food industry. Efforts have been undertaken to develop uniform heating throughout the food to ensure product safety and extend its shelf life. Among the food products, food powder is a large category of low moisture foods and generally considered as microbiologically safe due to their low water activity. However, recent outbreaks indicate that certain microbial species can survive for a significant time period in contaminated low moisture foods. For this reason, the development of effective pasteurization techniques for low moisture foods has become more of an issue. [1]

Fresh foods, such as vegetables, fruits, and aquatic products, have high water activity and are highly heat-sensitive. Thermal processing of fresh foods is often employed to extend shelf-life without chemical treatment in order to avoid any chemical residues in the preserved food. Radio frequency (RF) heating is one of the most promising heating methods applicable to fresh foods due to rapid heating, low cost, deep thermal penetration, and possibility of better quality control. This paper reviews the recent literature on applications of RF heating in fresh food processing, including cooking, microorganism reduction, disinfestation, thawing, and blanching. The heating efficiency and product quality of aforementioned applications were further discussed. Moreover, recommendations were made for future research on RF to effectively achieve enhanced thermal processing and reliable scale-up. The present study provides some useful information for the use of RF heating in industry and the future study of RF application in fresh food processing. [2]

The shelf life of foods is usually limited due to the frequent contamination by pests and microorganisms. Although low risk of pathogen contamination and no growth potential compared to those in high water activity animal-or vegetal-derived products, the low-moisture food has still significantly contributed to the total number of foodborne infections and outbreaks. Radio frequency (RF) treatments

can be classified as a dielectric heating, which is a promising technology for achieving effective food pasteurization and disinfestations because of the associated rapid and volumetric heating with large penetration depth. The RF technique could be applied at low-moisture food as both the dipole dispersion and ionic conductivity may play effective roles. It can selectively heat and kill the microorganisms/pests without damaging the agricultural product because of the large difference of dielectric loss factors between target microorganisms/pests and host foods. In this article, the low-moisture foods sterilized and disinfested by RF energy are reviewed through basic theories, dielectric properties, heating effect, and uniformity. The potential research directions for further RF heating applications are finally recommended in low-moisture foods. [4]

Basic Science behind radio frequency pasteurization-

RF processing uses dielectric heating to thermally process foods using electromagnetic waves. RF wavelengths cover the range of the electromagnetic spectrum from 3 kHz to 300 MHz. Only frequencies of 13.56 MHz, 27.12 MHz, and 40.68 MHz are permitted for use in the United States. During RF processing, dielectric materials are placed in an alternating electric field. RF energy is generated by a triode valve and applied to the food via a pair of electrodes. Dielectric heat energy is generated in the food by molecular friction as high-frequency electric fields alternate. Unlike conventional heating, dielectric heating is fast and volumetric.

RF processing can be used to process any dielectric material and most food products are dielectric. Foods contain polar molecules such as water, and these molecules have dipole moments, positive and negative charge centers that do not coincide. When placed in an electric field, polar molecules align with the field via the dipole moment phenomenon. In this way, polar molecules rotate continuously to align with the field as the field is alternated. Friction is created between the molecules, converting electromagnetic energy into heat and increasing the temperature of the food. Dissociative ions in foods also produce heat through ionic conduction whereby the ions oscillate forward and backward in the food creating friction and heat.

The electromagnetic characteristics of the food are important in determining process parameters. The two important properties are permeability and permittivity. Permeability has a very small contribution to dielectric heating and is therefore not usually considered. Permittivity is the parameter most commonly used to describe the dielectric properties of foods. It relates the reflection of electromagnetic waves at interfaces and the attenuation of the wave energy within the food. Dielectric properties of many foods have been studied by researchers and can be found in the literature. The three most popular methods to measure dielectric properties are transmission line, open-ended coaxial probe, and the resonant cavity method. It is important to remember that dielectric properties are dependent on temperature and frequency as well as the density, structure, composition, and moisture content of the food. [9]

Utilization of Radio Frequency Pasteurization on different food-

Corn Grains

Radio frequency (RF) heating has been proposed and tested to achieve a required anti-fungal efficacy on various food samples due to its advantage of deeper penetration depth and better heating uniformity. Applications of RF treatments on corn grains for controlling *Aspergillus parasiticus* while maintaining product quality. A pilot-scale, 27.12 MHz, 6 kW RF heating system together with hot air heating was used to rapidly pasteurize 3.0 kg corn samples. Results showed that the pasteurizing effect of RF heating on *Aspergillus parasiticus* increased with increasing heating temperature and holding time, and RF heating at 70 °C holding in hot air for at least 12 min resulted in 5–6 log reduction of *Aspergillus parasiticus* in corn samples with the moisture content of 15.0% w. b. Furthermore, thermal resistance of *Aspergillus parasiticus* decreased with increasing moisture content (MC) of corn samples. Quality (MC, water activity – aw, protein, starch, ash, fat, fatty acid, color, electrical conductivity and germination rate) of RF treated corn met the required quality standard used in cereal industry. Therefore, RF treatments can provide an effective and rapid heating method to control *Aspergillus parasiticus* and maintain acceptable corn quality. [5]

Black Pepper

Salmonella persistence in ground black pepper has caused several foodborne outbreaks and created public concern about the safety of low water activity (aw) foods. In this study, radiofrequency (RF) processing was evaluated for pasteurization of ground black pepper. Stability and homogeneity tests were done for both *Salmonella* spp. and *E. faecium* during moisture equilibration before RF heating to evaluate the inoculation method. Moisture content of samples were conditioned such that the final moisture content after RF heating reached the optimal storage moisture. RF heating was shown to provide more than 5.98 log CFU/g reduction for *Salmonella* spp. and the reduction of 3.89 log CFU/g for *E. faecium* with a 130 s of treatment time. The higher thermal resistance of *E. faecium* indicated its suitability as surrogate for *Salmonella* spp. during RF heating of ground black pepper. Piperine, total phenolics, volatile compounds, and antioxidant activity were assessed

as quality parameters for ground black pepper. The results demonstrated that the RF processing provided effective inactivation of *Salmonella* spp. with insignificant ($p > 0.05$) quality deterioration. [6]

Almonds

Radio frequency (RF) treatment holds potential as a pasteurization method to control *Salmonella* in almonds without causing a substantial loss of product quality. Thermal resistance of *Salmonella* can be reduced by increasing water activity, thus a soaking process was designed prior to RF treatments. A pilot-scale 27 MHz, 6 kW RF heating system was used to rapidly heat 1.7 kg washed in-shell almonds with hot air heating at 55 °C. To achieve appropriate heating rate, constant drying temperature and short time cooling, the RF treatment protocol was obtained using an electrode gap of 13 cm for heating, 14 cm for drying, and followed by forced room air cooling of 5-cm thick samples. The results showed that almond temperatures above 75 °C at 23% moisture contents for 2–4 min RF heating could meet the requirements to achieve 5-log reduction of *Salmonella*. The RF treatment process for 20 min reduced the moisture content to 5.7% w. b. Peroxide value, fatty acids values and kernel colors of the RF treated almonds met good quality standard used by nut industry. [6]

Peanuts

In recent years, radio frequency (RF) heating is getting popular as an alternative pasteurization method for agricultural commodities and low moisture foods. Computer simulation is an effective way to help understand RF interactions with food components and predict temperature distributions among food samples after RF treatments. In this study, a computer model based on Joule heating and thermal inactivation kinetic of *A. flavus* was established to predict both temperature distribution and microbial reduction among peanut kernels after RF processing. For the process validation, three 2-g peanut samples inoculated with 40 µL *A. flavus* were placed at three representative locations among 2.17 kg peanut kernels and subjected to various processing conditions in a 27.12 MHz, 6 kW RF heating unit together with hot air system. Results showed that the average difference of the sample temperature and microbial reduction between simulation and experiment was small with RMSE values of 0.009 °C and 0.012 °C, and 0.31 log CFU/g and 0.42 log CFU/g for peanut moisture contents of 7.56% and 12.02% w. b., respectively. Nonuniform RF heating resulted in the least lethality of *A. flavus* at the cold spot. The validated computer model was further used to estimate microbial reduction distributions at other target temperatures based on predicted temperature profiles. This computer model may help design the RF pasteurization protocols for peanut kernels without extensive experiments in food industry [7].

Eggs

Eggs are one of the most nutritious foods available in nature. This rich nutritive environment attracts microbes to invade, feed and multiply. *Salmonella enteritidis* is one such microbe that is highly pathogenic and is the causative agent for the disease salmonellosis. To ensure safety of eggs, processing them without affecting their unique physical

tomato fruit gain. As compared to chemical fertilizers azolla compost gives better result as it has excellent C&N ratio & gives highly increasing yield.

The application of compost increase organic matter & triggers the growth and multiplication of soil microbes. It is cost effective and eco-friendly so we can directly apply on plant.

The result of the present study shows that azolla compost had a significant impact on soil microbial C&N value. Different fertilizer treatments, had significant effect on the soil water soluble organic carbon content at all four growing plants. In most of cases, the compost treatment had highest the soil water soluble organic carbon content.

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Japan in 1998-2000. Science of the Total Environment vol. 281, pp. 165-175, 2001.



Figure:3 Plant with azolla compost



Figure:4 Plant with FYM Figure: 5 Plant with chemical fertilizers



Figure: 6 Plant without any fertilizers

III. RESULTS AND DISCUSSION

In the present study, the organic fertilizers had the significant influence on the plant growth, yield and quality of studied tomato varieties and the results are presented in Figure Nos. 3 to 6 and Table No1 showed the significant differences between effects of fertilizers on tomato plant height, tomato fruits count and life period of plants. The

results revealed that Azolla compost had the best effect as compared to other two fertilizers on plant height and tomato yield.

IV. CONCLUSION:

Application of Azolla Compost, shows very effective result. It shows the high degree effect on tomato stem height, growth, life span &

•After 2 week the Compost is directly apply on tomato plant.

Period of study:

For Azolla growth: 13thJun 2018 – 11thJuly 2018.
 For tomato plant: 29thSep 2018 – 17thDec 2018.

Tomato variety:

TO-1057 were selected based on available in the markets of theKollhapur district.

Study site-

The experiment was conducted in our farm during 2020-2021 at Honyali village.

Experimental Design-

Treatment of Azolla compost 4 tomato plants was taken for the experiment --

1st plant was grown with Azolla compost at the rate of 100g per week

2nd plant was grown with FYM rate of 100g per week

3rd plant was grown with any inorganic fertilizer rate of 100g per week

4th plant was grown without any fertilizers

Measurement of plant growth parameters-

Vegetative growth of the studied tomato plants (viz., plant height, stem diameter, number of branches and leaves per plant) were evaluated. The plant height was measured from the soil level to the tip of the shoot and expressed in foot.

Measurement of yield parameters-

Tomato fruits were harvested twice weekly at the pink to red-ripe stage. Weekly yields were determined by pooling the two weekly harvests. Measured yield parameters included number of flowers per plant, number of fruits per plant and yield per plant.

Expected outcome:

1. It gives 25% more yield.
2. As compared to chemical fertilizers it has cheap cost so farmers can save his money.
3. It is eco-friendly and no hazards for humans and animals.
4. The bacteria anabaena is isolated in compost and these bacteria can help for degradation of azolla

Observation Table: 1

Plants number	Type of Fertilizers	Height of Plants	Fruits per day	Life period of plants
1 st plant	Azolla compost	5.7 feet	13 fruits	170 days
2 nd plant	Farm Yard Manure	5 feet	9 fruits	166 days
3 rd plant	Chemical fertilizers	4.4 feet	6 fruits	152 days
4 th plant	No any fertilizer	3.9 feet	2-3 fruits	122 days

Observation:

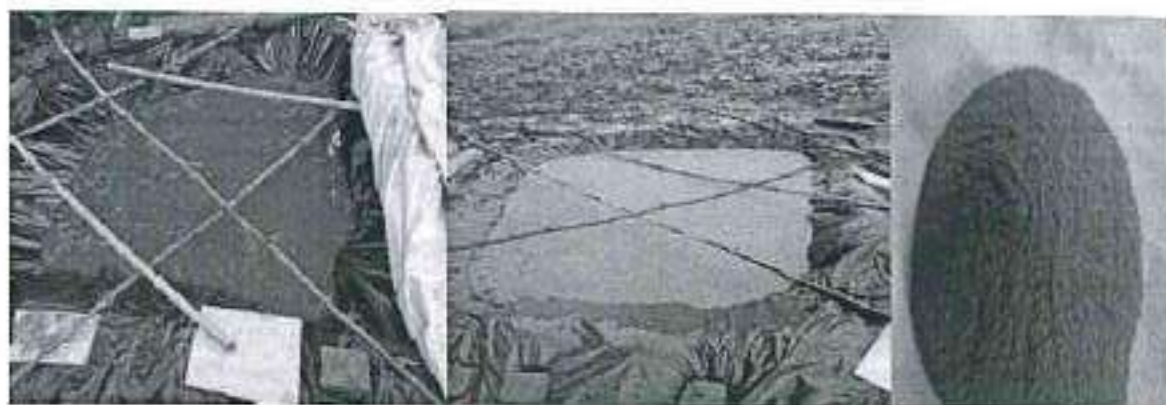


Figure :1 Mass production of Azolla

Figure:2 Azolla compost

Growth response and production of tomato plant with application of Azolla Composting.

Pooja Shankar Sarolkar

Submitted: 25-01-2022

Revised: 05-02-2022

Accepted: 08-02-2022

ABSTRACT: In the present study, a field experiment was conducted to study the effect of azolla compost and other 3 fertilizers on same variety of tomato for its growth, yield and fruits sensory. Azolla compost is used as microbial inoculant or biofertilizer and promotes the growth and increase the yield by 20-30%. Beside acting as N₂ fixing for rice production. Azolla compost also contains other nutrient i.e., N, P, K content. Four types of fertilization regimes were compared. (1) Azolla compost (2) Inorganic fertilizer (3) FYM (4) no fertilizer. The effect of plant growth, yield was investigated.

The main result showed that: (1) Azolla compost and FYM more effectively promoted plant growth, number of fruits and height of plant with other fertilizer treatments. We conclude that Azolla compost can be recommended as a fertilizer to improve tomato fruit quality and yield.

I. INTRODUCTION:

Azolla is a free-floating aquatic fern mostly found on moist soils. Azolla can symbiotically associate with Anabaena. Azolla is very appropriate as a substitute for organic fertilizer with rapid growth of this plant has organic productivity. With compost. We were able to grow different kinds of vegetables like tomatoes, potatoes, onions etc. Azolla compost has highest N, P, K content i.e N -3.68 %, P - 20%, K - 0.15% as compared to other organic sources experiments conducted at IRRI, Philippines showed that conversion of compost from Azolla was rather quick but further research is required to evaluate the exact potential. Fresh Azolla collected from field and ponds were used in compost preparation and since it has an excellent C: N ratio it decomposes quickly and accelerates the decomposition of other organic residues inside the compost pit. Our main objective was to investigate the effect of Azolla compost application on tomato plant growth, yield and fruit quantity.

Now a days the rise of food production is the major challenges to meet the food requirements of growing population in agriculture and it will be remained essential in the future due to the pressure of inhabitants. Many factors influence the crop quality in food production and one of the main factors is the fertilization system. Because, soil fertility is one of the major problems limiting crop production [7]. The growth and yield of vegetable crops are mainly depending on the quality and quantity of fertilizers used [8]. So, to accumulate the soil fertility and yield azolla compost are often used. Frequent and high-rate uses of inorganic fertilizer have been associated with some environmental pollution, alteration in soil textures and physical property of the soil. Moreover, the nutritional value of the crops will be affected seriously by the continuous use of synthetic fertilizer [9] also inorganic fertilizers will increase the cost of crop production. Now, throughout the world, the demand for organic foods is increased among the consumers that are good for environment and health. Furthermore, consumers often look upon the taste of organic products and it should be healthier one than the conventional one. Apart from the release of nutrient in slow manner, the application of organic fertilizers, which are made from animal excreta or other agricultural wastes is usually used to improve the structure and stability of the soil and in addition to enhancing the yield and quality of the crop plants [8,9]

II. MATERIALS AND METHODS

- Preparation of Azolla compost:
- 2 kg of Azolla plant material was collected and washed with water for 3 times and dried.
- The dried biomass was placed in a black plastic bucket and add 250 kg cow dung + 10 kg ash was added then the bucket was tightly covered with black plastic
- The Composting process continued for 2 weeks

INTERNATIONAL JOURNAL OF SCIENCE & RESEARCH



ISSN:2319-7064

Certificate of Publication

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This is to Certify that the paper ID: SR22303081115 entitled

Review on Utilization of Radio Frequency Pasteurization on Different Raw Food

Authored

By

Sakshi Manoj Desai

has been published in Volume 11 Issue 3, March 2022

in

International Journal of Science and Research (IJSR)

This paper has passed the Peer Review and satisfies the required standards.

R. M. Desai
Editor in Chief, International Journal of Science and Research, India

Editor in Chief, International Journal of Science and Research, India

[Signature]

PRINCIPAL,

College of Engineering, Technology
International Journal of Science and Research
K. J. Somaiya





International Journal of Science and Research (IJSR)

www.ijsr.net
ISSN (Online): 2319-7064

Certificate of Acceptance

Date: 2022-03-03

Dear Sakshi Manoj Desai,

We are please to inform you that your Paper ID: SR22303081115 titled "Review on Utilization of Radio Frequency Pasteurization on Different Raw Food" is published in Volume 11 Issue 3, March 2022 of International Journal of Science and Research (IJSR), Online ISSN: 2319-7064

This Acceptance Letter also certifies that above mentioned article has gone through Double Blind Review process and our Reviewers Panel has Accepted this article to be considered for publication.

Reviewer Evaluation Report is attached with this Letter of Acceptance for your official records.

International Journal of Science and Research (IJSR) believes that our collaboration will help to accelerate the global knowledge creation and sharing one step further.

We wish you a successful future ahead.

If you have any queries or doubts please feel free to contact us at editor.ijsrnet@gmail.com






International Journal of Science and Research (IJSR)

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ISSN (Online): 2319-7064

Reviewer Evaluation Report

Paper ID: SR22303081115

Paper Title: Review on Utilization of Radio Frequency Pasteurization on Different Raw Food

Reviewer Report

Evaluation Criteria	Score (0-10)
Relevance of Topic	9
Scholarly Quality	8
English Usage	9
Use of Theory	8
Novelty and Originality of the idea	9
Technical Content and Correctness	9
Critical Qualities	8
Clarity of Conclusions	9
Use / Quality of Contents	9
Other Aspects	9
Total Score	87

Reviewer Decision

Accepted (No Modification Required)


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Kulhapur.




With Warm Regards,

Managing Editor, International Journal of Science and Research (IJSR)

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properties is essential. In this study, the impact of radiofrequency (RF) heating on the dielectric properties (dielectric constant and dielectric loss factor) of the egg at varying temperatures (5°C-56°C) and frequency (10 MHz-3 GHz) is evaluated. This study on the dielectric parameters is essential to devise a better heating paradigm wherein there is minimal detrimental effect to the egg components. Based on the dielectric study, the heating process parameters were determined. The effect of such heat treatment on the physical properties viz. Viscosity, foam density, foam stability and turbidity of the egg white were also studied. This study was conducted to provide sufficient literature and experimental background for employing RF in pasteurization of in-shell eggs. This study showed that if careful process parameter optimization and meticulous equipment design is done, RF heating can be successfully employed to pasteurize in-shell eggs. [8]

2. Conclusions

Radio Frequency Pasteurization used in different food products which have minimum moisture content for example corn grains, black pepper, almonds, peanuts and eggs. By using radio frequency pasteurization shelf life of food products gets extend. This technique requires minimum cost, have good penetration capacity and gives safe and high quality food products as well as it is substitute for pasteurization.

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Delata
 PRINCIPAL,
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 Kolhapur.

Limited, Kolhapur. Her topic was 'Entrepreneurship and Food Start Up'. She briefed her own journey to the students. She guided students on some basic principles of Entrepreneurship in the Food Sector. Also she cleared the doubts of students and made the concepts clear. She talked on 24 basic principles and their practical application with real life examples in food start-ups.

The Speaker for the second session was Dr. Dipalee Desai. She is Consulting Homeopath and practicing Dietitian. She works with several hospitals in Kolhapur in the field of Clinical Dietetics. Her topic was 'Role of a Clinical Dietitian'. She explained the role and responsibilities of a dietitian in hospital set up. She guided the students about practical approach of Dietetics. Also she discussed the importance of history taking and patient counselling in the field of dietetics.

The whole program comparing was done by Mrs. Yogita Mirajkar. Mrs. Ashwini Raibagkar introduced the speakers to the audience. Vote of thanks for the inaugural session was proposed by Ms. Sakshi Desai and for that of validictory was done by Ms. Nikita Jarag.

Beneficiaries of the program- (Total 169)

1. B.Sc. FTM students- 132
2. PGDND students- 12
3. M.Sc. FSN students- 25

Following is the list of Annexures-

1. Program Glimpses: Annexure I
2. Program Notice: Annexure II
3. Program Invitation: Annexure III
4. Program Schedule and Table Program: Annexure IV
5. Bio data and letters of the Speakers: Annexure V
6. Program attendance: Annexure VI
7. Program Feedback: Annexure VII
8. Program News in the local News Paper: Annexure VIII

Jirage
Dr. Neelam Jirage

PGDND Co-ordinator

SNK:
PLAU:

Shelke
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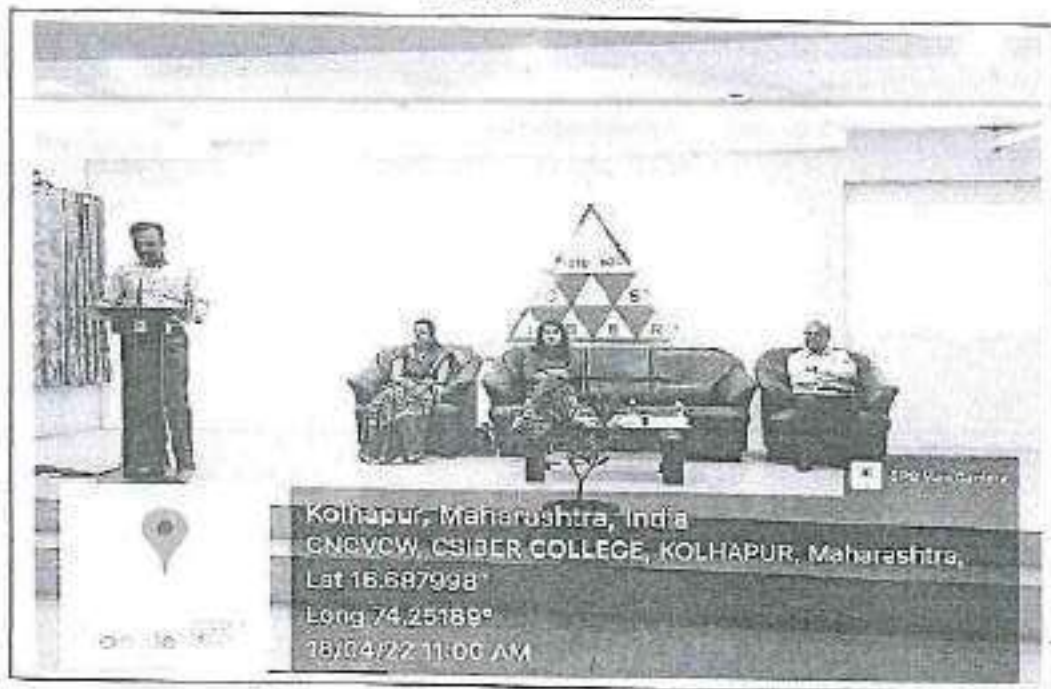
Patil
Mrs. Shweta Patil

Head of Department

Annexure I



Watering the Plant

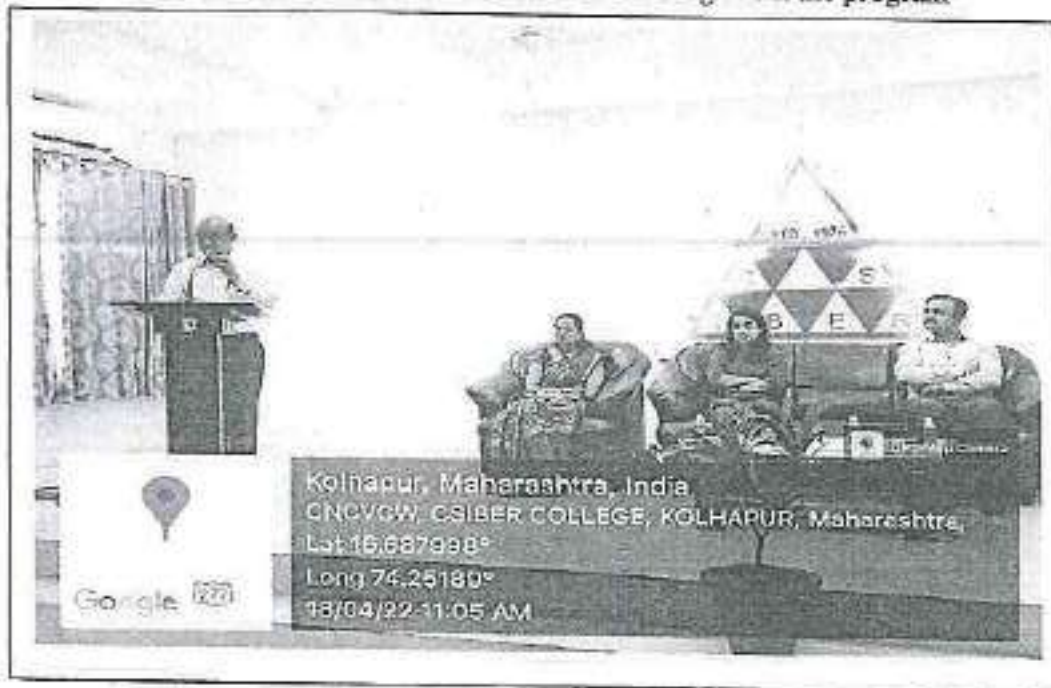


Chief Guest of the Program Mr. Chirag Mehta

PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur



Head of Department Mrs. Shweta Patil briefing about the program



Presidential Speech by Principal Dr. A.R.Kulkarni

A.R. Kulkarni
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 Kolhapur



Session 1 Speaker: Dr. Sharmilee Mane



Session 2 Speaker: Dr. Dipalee Mane

Dipalee Mane

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Program comparing by Mrs. Yogita Mirajkar



Vote of thanks by Ms. Sakshi Desai

Sakshi Desai
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College of Non-Conventional
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Kolhapur


CSIBER Trust
College of Non-conventional Vocational Courses for Women
Kolhapur

Date: - 16/04/2022.

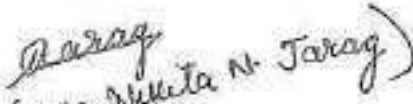
NOTICE


All the students of Food Technology Department are hereby informed that the Industry Institute Interaction Programme for the academic year 2021-2022 is organized on 18th April 2022 at 10.15 am in Radhabai Shinde Hall CSIBER Kolhapur. Thus you all are informed to be present for the same.

Attendance is Mandatory.


(16/04/2022)

(Miss. Sakshi M. Desai)


(MS. Nikita N. Jarag)


16/04/2022
Head of Department,
Mrs. Shweta Patil



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College of Non-Conventional
Vocational Courses for Women, Kolhapur.

Chief Guest Mr. Chirag Mehata
Director Q.C. Mehata Dairies (Sphruti Dairy)

Dr. A R Kulkarni
Principal CNCVCW, CSIBER College,
Kolhapur.

Mrs. Shweta A. Patil
Head of Department
Food Technology



Department of Food Technology

Annexure III

Organizes

Industry Institute Interaction

Resource Persons

1. **Dr. Sharmilee Mane**
Director, Y.D Mane Research Centre for
Agricultural & Rural Development Kolhapur.
(Topic-Entrepreneurship & Food Bussiness Startup)
2. **Dr. Deepali Desai**
Consulting Homeopath & Diet Counselling, Kolhapur.
(Topic-Role of clinical dietitian)

Day, Date & Time

Monday

18th April 2022

11:00 am to 02:00pm

Venue:

Radhabai Shinde Hall
CSIBER, Kolhapur.

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Kolhapur

Annexure IV

CSIBER Trust's
College of Non-Conventional Vocational Courses for Women, Kolhapur
Department of Food Technology
INDUSTRY INSTITUTE INTERACTION 2021-22 on 18th April 2022
Program Schedule

Sr. no.	Particular	Time
1	Inaugural Function <ul style="list-style-type: none">• Welcome Note and Watering the Plant• Introduction of Chief Guest• Felicitation of Chief Guest• Brief Introduction about Program by Head of Department• Speech by Chief Guest• Presidential Speech by Principal• Vote of Thanks	10:30 am to 11:05 am
2	Introduction of Resource Person and Felicitation Dr. Sharmilee Mane	11:05 am to 11:10 am
3	Session 1 by Dr. Sharmilee Mane Topic- Entrepreneurship and Food Business Start Ups	11:10 am to 12:10 pm
4	Question Answer and Vote of Thanks	12:10pm to 12:20 pm
5	Introduction of Resource Person and Felicitation Dr. Deepali Desai	12:20 pm to 12:25 pm
6	Session 2 by Dr Deepali Desai Topic- Role of Clinical Dietitian	12:25 pm to 01:25 pm
7	Question Answer	1:25 pm to 01:30 pm
8	Vote of Thanks	01:30 pm to 01:35 pm

A.S. Raibagkar
A.S. Raibagkar
Dept. of Food Tech.

A.S. Raibagkar
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Kolhapur

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CSIBER Trust's
College of Non-Conventional Vocational Courses for Women, Kolhapur
Department of Food Technology
INDUSTRY INSTITUTE INTERACTION 2021-22 on 18 Apr. 2022
Table Program

10:30 am to 10:35 am	Welcome note and Watering the plant
10:35 am to 10:40 am	Introduction of Chief Guest by Mrs. Yogita Mirajkar Felicitation of Chief Guest by Principal Dr. A.R.Kulkarni
10:40 am to 10:45 am	Brief Introduction about program by Head of Department Mrs. Shweta Patil
10:45 am to 10:55 am	Speech by Chief Guest Mr. Chirag Mehta Director QC at Mehta Dairies (Sphurti), Dist: Kolhapur
10:55 am to 11:00 am	Presidential Speech by Principal Dr. A.R.Kulkarni
11:00 am to 11:05 am	Vote of Thanks by Ms. Sakshi Desai

Dr. Raibagkar
(Mrs. A.S. Raibagkar)
Dept. of Food Technology.

AN
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Sakshi
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Annexure V

Dr. SHARMILEE MANE

Director, Y. D. Mane Research Centre for Agricultural & Rural Development
Founder & CEO, PureMe Organics Private Limited
Email id: Sharmileemane88@gmail.com Contact no: (+91) 9049114117



ACADEMIC QUALIFICATION

2014-2018	PhD (Chemical Engineering) Curtin University, Perth, WA, Australia
2010-2012	Master of Technology (Bioprocess Technology) Institute of Chemical Technology (formerly UDCT), Mumbai, India Distinction with 9.79 CGPA
2005-2009	Bachelor of Engineering (Biotechnology) KIT's College of Engineering, Kolhapur (MS), India Distinction with 76.80%

BOARD MEMBER

Mentor Technical Expert Since Aug 2021	Chamber for Advancements of Small and Medium Businesses (CASMB), Mumbai (MS), India Promoting One District One Product Scheme to Maharashtra Start-ups
Mentoring Board Member Since Oct 2019	Opex StartUp Accelerator Pvt Ltd, Kolhapur (MS), India
Advisory Board Member Since Aug 2018	D. Y. Patil's College of Engineering, Kolhapur (MS), India
Advisory Board Member Since Sept 2017	The Kagal Education Society, Kagal, Kolhapur (MS), India

WORK EXPERIENCE

Founder & CEO Since March 2020	PureMe Organics Pvt Ltd, Kolhapur (MS), India
Director Since Dec 2019	Y. D. Mane Research Centre, Kolhapur (MS), India
Visiting Faculty Dec18- June2019	Department of Technology, Shivaji University, Kolhapur
Research Mentor Feb- Nov 2016	Curtin University, Perth, WA, Australia
Casual academic staff Feb-June 2015	Curtin University, Perth, WA, Australia
Head - R & D Oct 2012-Dec 2013	Steps Mushrooms, Kagal, Kolhapur (MS), India
Lecturer June -Dec 2009	Y. D. Mane Institute of Technology, Kagal, Kolhapur (MS),


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- 2009 **Rank holder in Shivaji University**
Secured sixth rank during B.E. (Biotechnology).
- 2008 **Best Project Award** for research work on 'Water Hyacinth: A Friend not a Foe', National level project competition at Tatyasaheb Kore Institute of Engineering and Technology, Warananagar, India.
- 2007 **Best Poster Award** for research work on 'Water Hyacinth: A Friend not a Foe', National level symposium at K. L. E Society's College of Engineering and Technology, Belgaum, India.
- 2003 **National Scholarship Award**
By Maharashtra State in recognition of the high position secured in SSC examination in the list of meritorious candidates.

ACADEMIC RESEARCH

Curtin University, Perth, WA, Australia

Doctor of Philosophy (PhD in Chemical Engineering) 2014-2017

My PhD research was focussed on developing a novel and industrially viable process for purification of 'glucose-modulating' protein from lupin seeds, a major rotation crop in Western Australia. This research project was sponsored by Curtin University under Curtin International Postgraduate Research Scholarship (CIPRS). This PhD work was started with setting a bioprocess lab at Curtin University.

Institute of Chemical Technology (formerly UDCT), Mumbai, India

Master of Technology (M. Tech Bioprocess Technology) 2010-2012

My M.Tech research work involved working on two projects of process development for protein purification. This research gave one patent for process development.

KIT's College of Engineering, Shivaji University, Kolhapur (MS), India

Bachelor of Engineering (B.E. Biotechnology) 2008-2009

This research work was aimed at developing extraction method for an antidiabetic and antimicrobial bioactive from leaves of *Tinospora* plant.


PUBLICATIONS AND PATENTS


Articles	Total Number
International Patents	3
Peer Reviewed Journal Articles	6
International Paper Presentations	6
International Poster Presentations	7
Professional Workshops	9



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 **Dr. Deepali J. Desai**

BHMS PGDND PGDYT CEM&EDE

 9423039878

 drdesainutrition@gmail.com

 252, Jay-Vijay Raikar Colony,
Kolhapur - 416005

DOB : 11 - 05 - 1975

Age - 45 years Reg No : 29454

Work Experience :

Independent practice - Consulting Homoeopath & Diet Counselling

Diet Consultant at Pristine Womens Hospital, Kolhapur, since 2012

Visiting Lecturer in D.Y.Patil Nursing College, Kolhapur since 2011

Visiting Lecturer in V.Y.C Homoeopathic Medical College, Kolhapur, since 2019

Visiting Lecturer in G.K.G. College, Kolhapur (2012-2018)

Medical Officer at Sanguraji D.C.H. K.M.C, Kolhapur for 10 months (2020-2021)

Education :

B.H.M.S. - V.Y.C. Homoeopathic Medical College, Kolhapur

P.G.D.N.D. - S.I.B.E.R, Kolhapur

P.G.D.Y.T. - Shivaji University, Kolhapur

C.D.E. - N.D.E.P - Dr. Mahan's Diabetes Education Society

C.E.M.S. - Surya Hospital, Shivaji University, Kolhapur

Member :

N.I.H.A. - New Integrated Homoeopathic Association

K.D.F. - Kolhapur Dietetics Forum


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Dr. R. A. SHINDE
Secretary & Managing Trustee

Ref. No: CNCVCW/2021-22/ 2-8 33

Date: 16/04/2022

To,
Dr. Sharmilee Mane,
Director, Y.D. Mane Research Centre for
Agricultural & Rural Development
Kolhapur

Subject: Invitation for Industry Institute Interaction

Sir,

We would like to bring to your kind notice that, our college is conducting three years full time degree program i.e. B.Sc. (Food Technology & Management), one year PG Diploma in Nutrition & Dietetics and two years M.Sc. (Food Science & Nutrition)

In addition to regular full time faculty we also invite experts from industries, academic institutions or other professionals from our functional areas.

As a part of ongoing co-curricular activity of Industry Institute Interaction, we would like to invite you to deliver lecture on the topic, "Entrepreneurship and Food Business Start-ups" for our students on 18th April 2022.

Your expertise and experience will be of great use to our students.

Thanking you.

Yours Faithfully

Mrs. Shweta Patil

HOD

Department of Food Technology
CNCVCW, Kolhapur.

Received
Blam

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Dr. R. A. SHINDE
Secretary & Managing Trustee

Ref. No: CNCVCW/2021-22/2833

Date: 18/04/2022

To,
Dr. Deepali Desai
Consulting Homeopath & Diet Counselling,
Kolhapur

Subject: Letter of Thanks

Sir,

We are grateful to you for guiding our students on "Role of Clinical Dietitian" for our Food Technology students on 18th April 2022. Your interaction with our students was very useful for them. We are really thankful to you.

We hope for the same cooperation in future.

Thanking you.

Yours faithfully,

Mrs. Shweta Patil

HOD

Department of Food Technology
CNCVCW, Kolhapur.

Received
Shinde

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Secretary & Managing Trustee

Ref. No: CNCVCW/2021-22/ 2833

Date: 16/04/2022

To,
Dr. Deepali Desai
Consulting Homeopath & Diet Counselling,
Kolhapur

Subject: Invitation for Industry Institute Interaction

Sir,

We would like to bring to your kind notice that, our college is conducting three years full time degree program i.e. B.Sc. (Food Technology & Management), one year PG Diploma in Nutrition & Dietetics and two years M.Sc. (Food Science & Nutrition)

In addition to regular full time faculty we also invite experts from industries, academic institutions or other professionals from our functional areas.

As a part of ongoing co-curricular activity of Industry Institute Interaction, we would like to invite you to deliver lecture on the topic, "Role of Clinical Dietitian" for our students on 18th April 2022.

Your expertise and experience will be of great use to our students.

Thanking you.

Yours Faithfully

Mrs. Shweta Patil

HOD

Department of Food Technology
CNCVCW, Kolhapur.

PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur.



Website: www.cncvcw.edu.in

Ph.No. : (0231) 2535 405

G.H.SHAHU INSTITUTE OF BUSINESS EDUCATION & RESEARCH TRUST'S
COLLEGE OF NON-CONVENTIONAL VOCATIONAL COURSES FOR WOMEN

Affiliated to Shivaji University, Kolhapur, Maharashtra, India

University Road, Kolhapur - 416 004

Accredited by NAAC with B Grade (3rd Cycle)

Dr. R. A. SHINDE
Secretary & Managing Trustee

Ref. No: CNCVCW/2021-22/ 2833

Date: 18/04/2022

To,
Dr. Sharmilee Mane,
Director, Y.D. Mane Research Centre for
Agricultural & Rural Development
Kolhapur

Subject: Letter of Thanks

Sir,

We are grateful to you for guiding our students on "Entrepreneurship and Food Business Start-ups" for our Food Technology students on 18th April 2022. Your interaction with our students was very useful for them. We are really thankful to you.

We hope for the same cooperation in future.

Thanking you.

Yours faithfully,

Mrs. Shweta Patil

HOD

Department of Food Technology
CNCVCW, Kolhapur.

Received
Date:

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Annexure VI

**College of Non-Conventional Vocational Courses for Women,
SIBER Trust, Kolhapur**

B.Sc. (FTM) | 2021-22

Industry Institute Interaction

Name of the Teacher:

Subject:

Session - I

Session - II

Roll No.	Name of Student	Date		Total
		19/4/22 Time	19/4/22 Time	
1	Bhosale Prajakta Gajanan	Prajakta	Prajakta	
2	Biraje Jyotsna Jaykumar	Biraje	Biraje	
3	Chavan Nikhita Dattaram	Nikhita	Nikhita	
4	Chougale Sayali Babaso	Sayali	Sayali	
5	Chougale Shreya Sanjay	Shreya	Shreya	
6	Devalkar Vishakha Nivruti	Vishakha	Vishakha	
7	Hajare Shital Sahebrao			
8	Hankare Pritee Vishwanath	P	P	
9	Indulkar Shreya Arun	Shreya	Shreya	
10	Ingale Aishwarya Mansing	P	P	
11	Ingale Poonam Sachin	Poonam	Poonam	
12	Joshi Aakanksha Gajanan	Aakanksha	Aakanksha	
13	Kamat Vaishnavi Sattywant			
14	Kamble Manasi Dilip			
15	Kamble Pratiksha Sunil			
16	Kaugade Rutuja Bapuso	Rutuja	Rutuja	
17	Kazi Aliya Altaf			
18	Kazi Sadiya Altaf			
19	Kengar Shreya Manohar			
20	Khochage Sonali Kumar	Sonali	Sonali	
21	Kokate Sujata Sambhaji	Sujata	Sujata	
22	Kubade Rutika Rajendra	Rutika	Rutika	
23	Kulkarni Shravani Shrikant	Shravani	Shravani	
24	Kumbhar Tejashri Milind	Tejashri	Tejashri	
25	Mali Shruti Sanjay	Shruti	Shruti	
26	Malvekar Manasi Piraji			
27	Mandavkar Priya Pandit			
28	Mankapure Sanika Pandurang	P	P	
29	Matugade Vaishnavi Sachin	P	P	
30	Mole Tirtha Manoj	P	P	
31	Momin Tanjila Vasim	P	P	
32	Nalavade Snehal Atul	Snehal	Snehal	
33	Nanivadekar Juilee Narendra	P	P	
34	Oswal Sejal Vijaykumar	Sejal	Sejal	
35	Palange Manali Bajirao	Manali	Manali	

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**College of Non-Conventional Vocational Courses for Women,
SIBER Trust, Kolhapur
B.Sc. (FTM) II 2021-22**

Name of the Teacher:

Subject: *Industry Institute Interaction*

Roll No.	Name of Student	Date		Total
		11/4/21	11/4/21	
		Time	Time	
1	Bandar Utarksha	11:00	12:30	
2	Chavan Shweta Dattatray			
3	Chougule Nayana Nivas			
4	Chougule Shreya Malagonda			
5	Daddikar Surabhi Anil			
6	Dhanawade Siddhalaxmi Shivraj			
7	Ghatage Akanksha Madan			
8	Ingavale Tirtha Bharat			
9	Jadhav Ashlesha Anil			
10	Jadhav Sakshi Vinod			
11	Joshi Divya Digambar			
12	Kadam Shreya Dattatray			
13	Kamble Riya Vijay			
14	Katkar Shrushti Vikramsinh			
15	Kavathekar Mahak Riyaj			
16	Khalipha Sanam Shikandar			
17	Kulkarni Vaishnavi Mukund			
18	Lingayat Shivani Ekanath			
19	Mahajan Rutuja Shivaji			
20	Makandar Muskan Milan			
21	Mane Pratiksha Baburao			
22	Maralkar Shruti Sujit			
23	Mhetre Manasi Sachin			
24	More Pradnya Balkrishna			
25	Mujawar Sadiya Sameer			
26	Oswal Krisha Kishor			
27	Paste Sejal Prakash			
28	Patil Ayuti Sachin			
29	Patil Chaitrali Anil			
30	Patil Chaitrali Pavankumar			
31	Patil Gouri Yuvraj			
32	Patil Nikita Ravsaheb			
33	Patil Pradnya Eknath			
34	Patil Pranali Padamakar			
35	Patil Radnyee Balasaheb			


[Signature]
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**College of Non-Conventional Vocational Courses for Women,
SIBER Trust, Kolhapur
B.Sc. (FTM) III 2021-2022**

Name of the Teacher:

Subject: Industry Institute Interaction

Roll No.	Name of Student	Date Time	Session							Total
			18/4/22	18/4/22						
1	Alavekar Tejaswini Bhikaji									
2	Ambargi Gayatri Sudhakar									
3	Bergal Neha Shivaji									
4	Bhandare Vaibhavi Nitin									
5	Bhat Srushti Shashank									
6	Bhosale Bhakti Bhimrao									
7	Bijitkar Anushka Santosh									
8	Budhale Utkarsha Rajendra									
9	Chavan Samruddhi Raghunath									
10	Deshpande Swapnali Sanjay									
11	Gangwani Sakshi Sanjay									
12	Ghatage Aishwarya Prashant									
13	Ghatmale Gouri Vivek									
14	Gujar Manali Deepak									
15	Inamdar Faiza Babaji									
16	Ingale Nivedita Dattatray									
17	Jadhav Isha Pradip									
18	Jadhav Madhura Sanjay									
19	Jadhav Shruti Rajendra									
20	Jadhav Yojana Kiran									
21	Jaisinghani Aanchal Mahesh									
22	Javir Prarthana Jeevan									
23	Kadam Vaishnavi Harman									
24	Kamble Harshada Anil									
25	Kamble Jyoti Yallapa									
26	Kanekar Pooja Saibaba									
27	Khade Sanjana Sanjay									
28	Kharare Sadhana Someshwar									
29	Kulkarni Trupti Ravindra									
30	Kumbhojkar Mrunal Mahesh									
31	Mahajan Sakshi Jitendra									
32	Mali Ashwini Chandrakant									
33	Mane Revati Rajendra									
34	Mane Sankalpa Ramesh									
35	Mirajakar Anuradha Gopal									


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PGDND 2021-2022

Name of the Teacher: Dr. Neelam Jirape Subject: Industry Institute Interaction

Roll No.	Name of Student	Date	18/4																	Total	
		Time	10:30 a.m.																		
1	Bamane Payal Anil																				
2	Bunandre Priyanka Rahul		<u>10:30</u>																		
3	Chakote Ashwini Shantiprasad																				
4	Chandak Nikita Bajaranglal																				
5	Dharmadhikari Ruta Sanjay																				
6	Dixit Payal Rajendra		<u>10:30</u>																		
7	Doiphode Nikita Omkar																				
8	Ghule Vishakha Vinod		<u>10:30</u>																		
9	Gosavi Sanshruati Gorakh		<u>10:30</u>																		
10	Jadhav Vinaya Prakash																				
11	Jitkar Pooja Krishnat																				
12	Kadam Priyanka Omkar		<u>10:30</u>																		
13	Kakade Samruddhi Sandeep		<u>10:30</u>																		
14	Kapse Aishwarya Anil																				
15	Khardekar Amruta Arun		<u>10:30</u>																		
16	Khot Jyotsna Uttam		<u>10:30</u>																		
17	Mali Dhanashri Satyapriya																				
18	More Divya Ramdas																				
19	Mudhale Rutuja Raghunath																				
20	Mule Sanjivani Suresh																				
21	Naik Aishwarya Shantesh		<u>10:30</u>																		
22	Narkar Siddhi Sanjeev		<u>10:30</u>																		
23	Patel Bhagyashree Jeevaraj		<u>10:30</u>																		
24	Patil Priyanka Prashant																				
25	Patil Reshma Prabodhan																				
26	Patil Sukitri Rohan																				
27	Patil Tejaswi Saurabh																				
28	Pore Pallavi Abhijit		<u>10:30</u>																		
29	Powar Asawari Prakash																				
30	Sutar Manasi Laxman																				
		Total	12																		
Topic Covered																					

Neelam Jirape
PRINCIPAL,
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 Kolhapur.

Neelam Jirape
 Sign of Faculty

Head of Dept.

College of Non-conventional Vocational Courses for Women

SIBER Trust, Kolhapur

Event - Guest lecture

M.Sc.(FSN)-I 2021-2022

Name of resource person:

Dr. Deepali Mans, Dr. Sharmilee Mame.

Name of topic:

Role of Clinical Dietician

Sr. No.	Name of Student	Date	18 th April 2022.
		Time	11.00 to 2.00
1	Agarwal Bhawana Shamsundar		shawana
2	Barge Megha Nandkumar		Megha
3	Bongarde Aishwarya Ravindra		Aishwarya
4	Chikane Sakshi Ashok		Sakshi
5	Chopade Nikita Abhay		Nikita
6	Dhumal Vaishnavi Ravindra		Vaishnavi
7	Jambure Arti Sanjay		Arti
8	Kadam Aditi Rajendra		Aditi
9	Kalgaonkar Anushka Amol		A
10	More Rutuja Dipak		Rutuja
11	Mulla Samreen Nazir		Samreen
12	Nalband Sayama Yasin		Sayama
13	Pardeshi Shriya Udaysinh		Shriya
14	Patil Mrunal Krushnat		Mrunal
15	Patil Sayali Al Vaishnavi Pandharinath		Sayali
16	Patil Sonali Ashok		Sonali
17	Patil Vaishnavi Shrikant		Vaishnavi
18	Pednekar Samruddhi Prasad		Samruddhi
19	Powar Mrunal Mahesh		Mrunal
20	Samudre Nikita Nikhilraj		Nikita
21	Sarnaik Manasi Kiran		Manasi
22	Satpute Amruta Vinayak		Amruta
23	Teli Rajnandini Shivaji		Rajnandini
24	Thomake Prajka Ankush		Prajka
25	Vankudre Shrushti Amrut		Shrushti

26. Yadav Rasika Suedam

P.

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A REPORT

ONE DAY NATIONAL WORKSHOP ON- "Intellectual Property Rights"

Intellectual Property Rights Cell, Shivaji University Kolhapur in association with Intellectual Property Office, Mumbai have organized One Day National Workshop on – Intellectual Property Rights for the staff and final year students of CNCVCW Kolhapur dated 27th April 2022. The activity was conducted under National Awareness Mission of Intellectual Property, Government of India.

The objective behind organising the activity was to make people understand the significance of the IPR components and using it effectively as a main part of business strategy.

Mrs. Shweta Patil, IQAC Committee member CNCVCW did the welcoming and comparing of the whole program. Inauguration was done by all the dignitaries by watering the plant. Introduction of the Resource Person Mr. Sagar Pol, Assistant Controller of Patents and Designs at the Patent Office, Mumbai was done by Dr. Neelam Jirage, IQAC Committee member CNCVCW. Principal CNCVCW Dr. A.R. Kulkarni felicitated the Speaker. IQAC Co-ordinator CNCVCW Mrs. Jyoti Hiremath spoke about college. Resource Person Mr. Sagar Pol explained about Patent, Design, Trademark and Copyright in detail, its significance and procedure of filing the same. Mrs. Ashwini Raibagkar, Assistant Professor, Food Technology proposed the vote of thanks.

Participants of the workshop: 218 students and 33 staff members (Total 251)

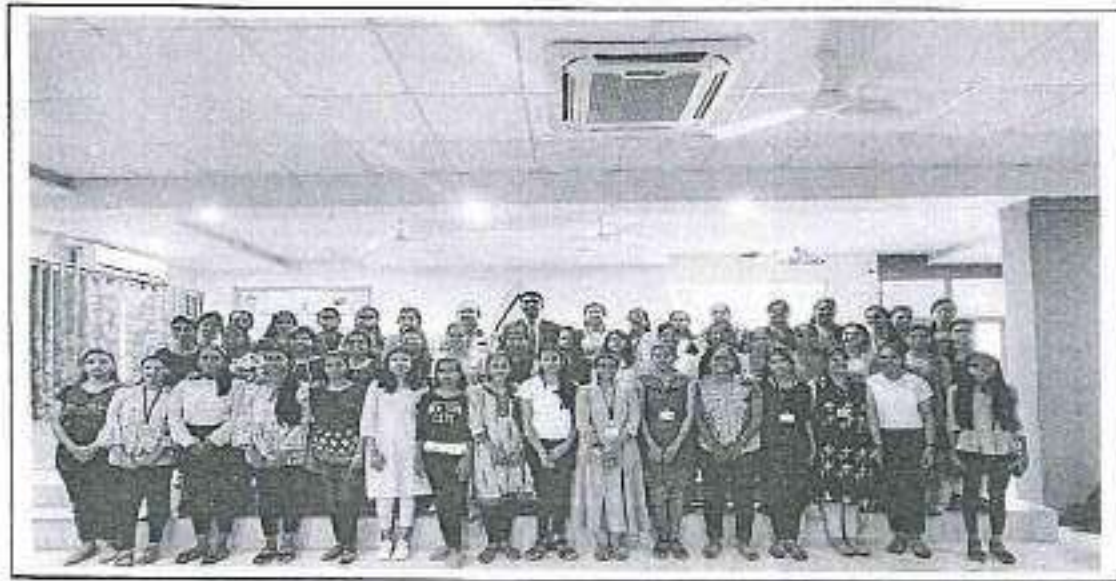
List of Annexures attached-

- Annexure I: Photos

Shweta Patil
PRINCIPAL
College of Non-Conventional
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P. T. D. S. J. D.

- Annexure II: Program Schedule and Table Program
- Annexure III: Bio-data of the Resource Person
- Annexure IV: Participant's Attendance

Annexure I: Photos



Students attending IPR workshop



Participating Staff of CNCVCW with Resource Person Mr. Sagar Pol

Neelam Jirage

Dr. Neelam Jirage

IQAC Committee Member

Sagar Pol

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Kolhapur.

Jyoti Hiremath

Mrs. Jyoti Hiremath


IQAC Committee Co-ordinator

IQAC Co-ordinator
College of Non Conventional
Vocational Courses for Women,
Kolhapur-416004.

**College of Non-Conventional Vocational
 Courses for Women, Kolhapur**
One Day Workshop on “Intellectual Property Rights (IPR)”
Organised by
Shivaji University, Kolhapur
In Association with
Intellectual Property Office, Mumbai
on
27th April 2022
Workshop Schedule

Time	Particulars
02.30 pm to 02.33 pm	Welcome by Mrs. Shweta Patil, Head, Dept. of Food Technology, CNCVCW, Kolhapur
02.33 pm to 02.47 pm	Inaugural of the workshop by all the dignitaries
02.37 pm to 02.40 pm	Introduction of Chief Guest by Dr. Neelam Jirage
02.40 pm to 02.45 pm	Felicitation of the Speaker Mr. Sagar Pol, Assistant Controller of Patents and Designs, Intellectual Property Office, Mumbai
02.45 pm to 02.50 pm	About the college by Mrs. Jyoti R. Hiremath, IQAC Coordinator, CNCVCW, Kolhapur
02.50 pm to 04.20 pm	Lecture Session on “Intellectual Property Rights” under National Intellectual Property Awareness Mission by Mr. Sagar Pol, Assistant Controller of Patents and Designs, Intellectual Property Office, Mumbai
04.20 pm to 04.25 pm	Few words from Dr. A. R. Kulkarni, Principal, CNCVCW, Kolhapur
04.25 pm to 04.30 pm	Vote of Thanks by Mrs. Ashwini Raibagkar, Asst. Professor, Dept. of Food Technology CNCVCW, Kolhapur


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IQAC Coordinator
 College of Non Conventional
 Vocational Courses for Women,
 Kolhapur-416004.



Sagar Baburao Pol
Assistant Controller of Patents & Designs
Patent Office, Mumbai

Sagar Baburao Pol is a Assistant Controller of Patents & Designs, at the Patent Office, Mumbai, Government of India. He primarily deals with patent examination, disposal (Grant/Refusal), pre-grant opposition and post-grant opposition. His field of expertise is Textile Engineering, Mechanical Engineering and Automobile Engineering. He also deals with patents related to mechanical equipment/ machines and general engineering.

He has completed a Bachelor of Textile (TT) from DKTES TEI Ichalkaranji and Master of Technology(Textile Engineering)from the Indian Institute of Technology, Delhi (IITD). He also holds a Bachelor of Law (LL.B.) and Post Graduate Diploma in IPR from Mumbai University.

He has experience of 10 Years in Patent Examination at Patent Office, Delhi and Patent Office, Mumbai



Website: www.cncvcw.edu.in

Ph.No.:(0231) 2535405

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Dr. R. A. SHINDE
Secretary & Managing Trustee

Ref. No: CNCVCW/2021-22/ 2943

Date: 27/04/2022

LETTER OF APPRECIATION

To,
Mr. Sagar Pol
Assistant Controller of Patents and Designs,
Intellectual Property Office, Mumbai

Sir,

We are very much thankful to you for visiting our college as Resource person for one day National Workshop on "Intellectual Property Rights" organized by Intellectual Property Right Cell of Shivaji University, Kolhapur in association with Intellectual Property Office, Mumbai under National Intellectual Property Awareness Mission on 27th April 2022.

Your wide experience in patent examination was of great use to our students & faculty members.

We sincerely thank you for your guidance and looking forward for similar cooperation in future.

Thanking You,

Yours Sincerely,

Dr. A. R. Kulkarni

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Kolhapur

Received

College of Non-Conventional Vocational Courses for Women, Kolhapur

One Day Workshop on "Intellectual Property Rights (IPR)"

Organised by Shivaji University, Kolhapur

In Association with Intellectual Property Office, Mumbai on 27th April 2022

B.A. (DM & FC) II 2021-22 *Attendance of students*

Sr. No.	Name of Student	Start Signature	End Signature
1	Adake Manali Sachin		
2	Ambekar Gouri Ravindra	<i>Gouri</i>	<i>Gouri</i>
3	Ambekar Samruddhi Dinesh		
4	Babar Rohini Satish		
5	Bakare Vaishnavi Ravindra		
6	Belvalkar Samruddhi Uday		
7	Bhosale Aradhana Sunil		
8	Bhosale Kranti Chandrakant		
9	Bidkar Tanisha Shivaji	<i>Bidkar</i>	<i>Bidkar</i>
10	Bobale Pooja Ashok		
11	Bolake Sarika Dasharath		
12	Bongale Anjali Mukund	<i>Bongale</i>	<i>Bongale</i>
13	Devtale Manasvi Shrikant		
14	Gholap Pallavi Arun		
15	Gursali Disha Vinodrao		
16	Jadhav Tejaswini Dhanajirao		
17	Kadam Indrayani Chandrakant	<i>I. C. Kadam</i>	<i>I. C. Kadam</i>
18	Kadam Janhavi Sagar	<i>Kadam</i>	<i>Kadam</i>
19	Kalel Rutika Sanjay		
20	Kamble Snehal Maheshkumar	<i>S. Kamble</i>	<i>S. Kamble</i>
21	Khandke Vaishnavi Uday		
22	Kolar Sakshi Rajesh		
23	Kshirsagar Monika Nashiket		
24	Lalwani Kashish Vinod		
25	Lavande Prapti Prakash	<i>P. Lavande</i>	<i>P. Lavande</i>
26	Matkar Shruti Bharat		

**College of Non-Conventional Vocational Courses for
Women, Kolhapur**

One Day Workshop on "Intellectual Property Rights (IPR)"

Organised by Shivaji University, Kolhapur

In Association with Intellectual Property Office, Mumbai On 27th April 2022

B.A. (MM) III 2021-22

Sr. No.	Name of Student	Start Signature	End Signature
1	Deshmukhe Aishwarya Santosh		
2	Kolugade Rutuja Babasaheb		
3	Nadaf Sazleen Jainuddin		
4	Padwal Pratiksha Babasaheb		
5	Pawar Soniya Tanaji		
6	Sutar Kalyani Subhash		

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IQAC Coordinator
College of Non Conventional
Vocational Courses for Women,
Kolhapur-416004.

College of Non-Conventional Vocational Courses for Women, Kolhapur

One Day Workshop on "Intellectual Property Rights (IPR)"

Organised by Shivaji University, Kolhapur

In Association with Intellectual Property Office, Mumbai On 27th April 2022

B.Com (Bank Mgt.) III 2021-22

Sr. No.	Name of Student	Start Signature	End Signature
1	Khade Aditi Chetan		
2	Ranbhise Monika Vijay		
3	Teli Gouri Ashok		

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IQAC Coordinator
 College of Non Conventional
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One Day Workshop on "Intellectual Property Rights (IPR)"

Organised by Shivaji University, Kolhapur

In Association with Intellectual Property Office, Mumbai On 27th April 2022

~~B.Com (Bank Mgt.) III 2021-22~~ ~~BSC Environment Sci. III 2021-22~~

Sr. No.	Name of Student	Start Signature	End Signature
1	Adnure Kashmiara Anilkumar	<i>Adnure</i>	<i>Adnure</i>
2	Adure Dhanshri Ganesh	<i>Adure</i>	<i>Adure</i>
3	Bhanwalkar Namrata Vijay	<i>Namrata</i>	<i>Namrata</i>
4	Gadkar Ankita Hemant	<i>Ankita</i>	<i>Ankita</i>
5	Ghotawadekar Yadav Mithila Mahesh	<i>Mithila</i>	<i>Mithila</i>
6	Gurav Pooja Suresh	<i>Pooja</i>	<i>Pooja</i>
7	Kadam Kiran Vilas	<i>Kiran</i>	<i>Kiran</i>
8	Kaingade Samruddhi Shivaji	<i>Samruddhi</i>	<i>Samruddhi</i>
9	Kamble Bhakti Nitin		
10	Kambli Neha Kiran	<i>Neha</i>	<i>Neha</i>
11	Khan Jeba Usman		
12	Killedar Sanika Satishbabu	<i>Killedar</i>	<i>Killedar</i>
13	Kumbhar Suchita Gajanan		
14	Nikam Hrutika Charudatta	<i>Hrutika</i>	<i>Hrutika</i>
15	Oulkar Sakshi Sharad		
16	Pandharbale Ambika Avinash		
17	Yadav Priyanka Dinkar	<i>Priyanka</i>	<i>Priyanka</i>
18	Zanjage Sakshi Sandip	<i>Sakshi</i>	<i>Sakshi</i>
19	Zanjage Sanyogita Anil	<i>Sanyogita</i>	<i>Sanyogita</i>

Principal

PRINCIPAL

College of Non-Conventional
Vocational Courses for Women
Kolhapur

IGAC Coordinator

IGAC Coordinator
College of Non Conventional
Vocational Courses for Women,
Kolhapur-416004.

**College of Non-Conventional Vocational Courses for Women,
SIBER Trust, Kolhapur
BID II 2021-22**

Name of the Teacher:

Subject:

27/4

Roll No.	Name of Student	Date Time								Total
1	Awate Divya Tanaji									
2	Baravkar Snehal Souyabapu									
3	Bhattad Vaishnavi Sunil									
4	Deshpande Vilasini Rahul									
5	Gavali Sakshi Shridhar									
6	Ghag Swarupa Dattatray									
7	Ghotane Shruti Dhanaji									
8	Gurav Sanika Rajendra									
9	Jadhav Pradnya Rajendra									
10	Jadhav Siddhi Manohar									
11	Jadhav Supriya Satish									
12	Kamble Prajka Ramesh									
13	Khadake Shruti Mahesh									
14	Khalile Sanmati Bhushan									
15	Khandagale Mrunal Shrikant									
16	Kothare Neha Appasaheb									
17	Kotnare Shruti Bhikaji									
18	Kulkarni Mrunmai Pramod									
19	Kulkarni Vaishnavi Rajendra									
20	Kumbhar Dipti Madhukar									
21	Kumthekar Vaishnavi Ravindra									
22	Kurade Shreya Anil									
23	Londhe Pratiksha Parshuram									
24	Mane Pradnya Rajendra									
25	Matade Apoorva Anil									
26	Pailwan Siddhi Sanjay									
27	Patel Jinal Navin									
28	Patil Anuja Amar									
29	Patil Mansi Balasaheb									
30	Patil Sakshi Maruti									
31	Patil Shraddha Kakasaheb									
32	Patil Srushti Chandrashekhar									
33	Patil Vaibhavi Uday									
34	Patil Vaishnavi Vasant									
35	Pednekar Vaishnavi Prashant									

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College of Non-Conventional Vocational Courses for Women, Kolhapur

One Day Workshop on "Intellectual Property Rights (IPR)"

Organised by Shivaji University, Kolhapur

In Association with Intellectual Property Office, Mumbai On 27th April 2022

B.Sc. (FTM) III 2021-22

Sr. No.	Name of Student	Start Signature	End Signature
1	Alavekar Tejaswini Bhikaji		
2	Ambargi Gayatri Sudhakar	<u>Ambargi</u>	<u>Ambargi</u>
3	Bergal Neha Shivaji		
4	Bhandare Vaibhavi Nitin	<u>Bhandare</u>	<u>Bhandare</u>
5	Bhat Srushti Shashank		
6	Bhosale Bhakti Bhimrao	<u>Bhosale</u>	<u>Bhosale</u>
7	Bijitkar Anushka Santosh		
8	Budhale Utakarsha Rajendra	<u>Budhale</u>	<u>Budhale</u>
9	Chavan Samruddhi Raghunath		
10	Deshpande Swapnali Sanjay	<u>Deshpande</u>	<u>Deshpande</u>
11	Gangwani Sakshi Sanjay	<u>Gangwani</u>	<u>Gangwani</u>
12	Ghatage Aishwarya Prashant	<u>Ghatage</u>	<u>Ghatage</u>
13	Ghatmale Gouri Vivek		
14	Gujar Manali Deepak	<u>Gujar</u>	<u>Gujar</u>
15	Inamdar Faiza Babaji		
16	Ingale Nivedita Dattatray		
17	Jadhav Isha Pradip	<u>Jadhav</u>	<u>Jadhav</u>
18	Jadhav Madhura Sanjay	<u>Jadhav</u>	<u>Jadhav</u>
19	Jadhav Shruti Rajendra	<u>Jadhav</u>	<u>Jadhav</u>
20	Jadhav Yojana Kiran	<u>Jadhav</u>	<u>Jadhav</u>
21	Jaisinghani Aanchal Mahesh		
22	Javir Prarthana Jeevan	<u>Javir</u>	<u>Javir</u>
23	Kadam Vaishnavi Hanmant	<u>Kadam</u>	<u>Kadam</u>
24	Kamble Harshada Anil		
25	Kamble Jyoti Yallapa		
26	Kanekar Pooja Saibaba		

[Signature]
PRINCIPAL,
 College of Non-Conventional
 Vocational Courses for Women

[Signature]
IQAC Coordinator
 College of Non-Conventional
 Vocational Courses for Women

College of Non-Conventional Vocational Courses for Women, Kolhapur

One Day Workshop on "Intellectual Property Rights (IPR)"

Organised by Shivaji University, Kolhapur

In Association with Intellectual Property Office, Mumbai On 27th April 2022

M.Sc. (FSN) I 2021-22

Sr. No.	Name of Student	Start Signature	End Signature
1	Agarwal Bhawana Shamsundar		
2	Barge Megha Nandkumar		
3	Bongarde Aishwarya Ravindra		
4	Chikane Sakshi Ashok		
5	Chopade Nikita Abhay		
6	Dhumal Vaishnavi Ravindra		
7	Jambure Arti Sanjay		
8	Kadam Aditi Rajendra		
9	Kalgaonkar Anushka Amol		
10	More Rutuja Dipak		
11	Mulla Samreen Nazir		
12	Nalband Sayama Yasin		
13	Pardeshi Shriya Udaysinh		
14	Patil Mrunal Krushnat		
15	Patil Sayali Al Vaishnavi Pandharinath		
16	Patil Sonali Ashok		
17	Patil Vaishnavi Shrikant		
18	Pednekar Samruddhi Prasad		
19	Powar Mrunal Mahesh		
20	Samudre Nikita Nikhilraj		
21	Sarnaik Manasi Kiran		
22	Satpute Amruta Vinayak		
23	Teli Rajnandini Shivaji		
24	Thomake Prajkta Ankush		
25	Vankudre Shrushti Amrut		
26	Yadav Rasika Sudam		

PRINCIPAL,

College of Non-Conventional
Vocational Courses For Women

IQAC Coordinator
College of Non Conventions
Vocational Courses for Women
Kolhapur-416004.

College of Non-Conventional Vocational Courses for Women, Kolhapur

One Day Workshop on "Intellectual Property Rights (IPR)"

Organised by Shivaji University, Kolhapur

In Association with Intellectual Property Office, Mumbai On 27th April 2022

PGDND 2021-22

Sr. No.	Name of Student	Start Signature	End Signature
1	Bamane Payal Anil		
2	Bunandre Priyanka Rahul		
3	Chakote Ashwini Shantiprasad		
4	Chandak Nikita Bajaranglal	<i>Chk</i>	<i>Chk</i>
5	Dharmadhikari Ruta Sanjay		
6	Dixit Payal Rajendra	<i>Pdixit</i>	<i>Rdixit</i>
7	Doiphode Nikita Omkar		
8	Ghule Vishakha Vinod	<i>Ghule</i>	<i>Ghule</i>
9	Gosavi Sanshruti Gorakh	<i>Gosavi</i>	<i>Gosavi</i>
10	Jadhav Vinaya Prakash		
11	Jitkar Pooja Krishnat		
12	Kadam Priyanka Omkar		
13	Kakade Samruddhi Sandeep	<i>SKK</i>	<i>SKK</i>
14	Kapse Aishwarya Anil		
15	Khardekar Amruta Arun	<i>AKS</i>	<i>AKS</i>
16	Khot Jyotsna Uttam	<i>Jkhot</i>	<i>Jkhot</i>
17	Mali Dhanashri Satyapriya		
18	More Divya Ramdas		
19	Mudhale Rutuja Raghunath		
20	Mule Sanjivani Suresh		
21	Naik Aishwarya Shantesh	<i>ASNaik</i>	<i>ASNaik</i>
22	Narkar Siddhi Sanjeev	<i>Siddhi</i>	<i>Siddhi</i>
23	Patel Bhagyashree Jeevaraj	<i>B Patel</i>	<i>B Patel</i>
24	Patil Priyanka Prashant		
25	Patil Reshma Prabodhan		
26	Patil Sukriti Rohan		
27	Patil Tejaswi Saurabh		
28	Pore Pallavi Abhijit	<i>PA Pore</i>	<i>PA Pore</i>
29	Powar Asawari Prakash		
30	Sutar Manasi Laxman	<i>MSutar</i>	<i>MSutar</i>

[Signature]

PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women

[Signature]

IQAC Coordinator
College of Non Conventi
Vocational Courses for W
Kolhapur-416004.

College of Non-Conventional Vocational Courses for Women, Kolhapur

One Day Workshop on "Intellectual Property Rights (IPR)"

Organised by Shivaji University, Kolhapur

In Association with Intellectual Property Office, Mumbai On 27th April 2022

B.A. (DM & FC) III 2021-22

Sr. No.	Name of Student	Start Signature	End Signature
1	Awati Shivani Sanjay		
2	Badgajar Snehal Rajendra		
3	Bakare Purva Pradeep	— Absent —	
4	Chavan Laxmi Shivaji	— Absent —	
5	Chinchwade Saharsha Vivek		
6	Chopade Jotika Ravindra		
7	Datta Nikita Dulalchandra	— Absent —	
8	Dhole Shrutika Rajendra		
9	Dinde Janavi Vijay	— Absent —	
10	Dongare Snehal Ramesh		
11	Ghagare Shivani Subhash		
12	Gholap Shraddha Sanjay	— Absent —	
13	Godse Mukta Shrinivas		
14	Gosavi Snehal Rangrao		
15	Hegade Gayatri Rajendra		
16	Jadhav Megha Ramesh		
17	Jadhav Pratiksha Ramesh		
18	Jagdale Sayali Amol		
19	Jain Pooja Sunilkumar		
20	Jain Sonal Sunilkumar		
21	Jituree Shradha Narayan		
22	Kadam Prarthana Anand		
23	Kagale Apurva Subhash	— Absent —	
24	Kambli Asmita Ashwinikumar		
25	Koshti Prajakta Dnyaneshwar	— Absent —	
26	Ladage Pratiksha Vijaykumar	— Absent —	

College of Non-Conventional Vocational Courses for Women, Kolhapur

One Day Workshop on "Intellectual Property Rights (IPR)"

Organised by Shivaji University, Kolhapur

In Association with Intellectual Property Office, Mumbai On 27th April 2022

BID IV 2021-22

Sr. No.	Name of Student	Start Signature	End Signature
1	Apate Shital Suresh	<i>Apate</i>	<i>Apate</i>
2	Ballal Bhumika Rajendra	<i>Ballal</i>	<i>Ballal</i>
3	Barad Neha Sachin	<i>Barad</i>	<i>Barad</i>
4	Benade Rutuja Prakash	<i>Benade</i>	<i>Benade</i>
5	Bhambure Shruti Sudhir	<i>Bhambure</i>	<i>Bhambure</i>
6	Bhosale Prajakta Jaysing	<i>Bhosale</i>	<i>Bhosale</i>
7	Bobade Neha Hanmant		
8	Bramhadande Aishwarya Vivek	<i>Bramhadande</i>	<i>Bramhadande</i>
9	Gaikwad Shreya Devendra		
10	Gawas Shraddha Sagun	<i>Gawas</i>	<i>Gawas</i>
11	Ghorpade Manasi Samadhan	<i>Ghorpade</i>	<i>Ghorpade</i>
12	Gulmire Revati Laxmikant	<i>Gulmire</i>	<i>Gulmire</i>
13	Hanje Rutuja Jaypal	<i>Hanje</i>	<i>Hanje</i>
14	Indulkar Samruddhi Satish	<i>Indulkar</i>	<i>Indulkar</i>
15	Jadhav Pournima Vijay		
16	Jadhav Utkarsha Sharad	<i>Jadhav</i>	<i>Jadhav</i>
17	Jamadagni Bhakti Prashant	<i>Jamadagni</i>	<i>Jamadagni</i>
18	Joshi Swara Jeevan		
19	Kale Sayali Shripad	<i>Kale</i>	<i>Kale</i>
20	Kalokhe Sneha Gajanan	<i>Kalokhe</i>	<i>Kalokhe</i>
21	Kamble Shivani Dilip	<i>Kamble</i>	<i>Kamble</i>
22	Kasurde Pooja Krishnadev	<i>Kasurde</i>	<i>Kasurde</i>
23	Katti Jyoti Nilappa		
24	Kavane Pratibha Nandkumar	<i>Kavane</i>	<i>Kavane</i>
25	Kerle Kanchan Sandip	<i>Kerle</i>	<i>Kerle</i>
26	Khot Pratiksha Baburao	<i>Khot</i>	<i>Khot</i>

IPR awareness program under NIPAM

External

Inbox



Kuldeep Jangir kdjangir.ipa@gov.in via gov.in Thu, Apr 21, 5:14 PM (19 hours ago)

to principalcnvow, me, jrhiremath, Sagar, dir

Greetings,

I would like to inform you that Seminar will be scheduled for your college on **27/04/2022 at 02:30 PM.**

Furthermore, you are requested to ensure the following things:-

1. Kindly ensure active participation of students and faculties.
2. For E-certificates, please submit attendance sheet (Name, Gender, Email id) in xls format (Sample format is attached) after the session. Make two Separate attendance sheets for students and faculties.
3. Appreciation letter/Feedback from the Institute/college.
4. Kindly share the photographs/ Snapshots of the event.
5. Test the setup for Seminar before the session.
6. You are requested to coordinate with the Resource person one day before the event.

Regarding the resource person, **Sh. Sagar Pol (Assistant controller of Patents and Designs)** will take the session. PFA for speaker's profile. You may contact the resource person on +91-9990536544.

You may use the attached logos in your flyer/Banner for the seminar. The national emblem shall be on the top centre.

For any other information, please contact via email or the mobile number 9461516546.

With Regards,

KuldeepJangir

Examiner of Patents and Designs

NIPAM Officer

Office of Controller General of Patents Designs and Trademarks, Mumbai


PRINCIPAL,
 College of Non-Conventional
 Vocational Courses For Women
 Kothapur.

Office of Controller General of Patents Designs and Trademarks, Mumbai
 Received on 21/4
 Date: 22.4.22
 Directed by: Dr. S. J. Patil
 Reported by: SH
 Principal: G.S.S CSBR/17

Standard Operating Procedure (SOP)

1. The program has to be well communicated to the faculty and students to ensure a maximum number of participations.
2. Availability of projector, display, and mike and speaker in the auditorium/ seminar hall.
3. Attendance report of the participant for this program has to be recorded and the same has to be shared with the IPR cell, Shivaji University, Kolhapur.
4. For E-Certificate from Intellectual Property Office, Mumbai, please submit the attendance sheet (Name, Gender, Email ID) in .xls format (Excel file) after the session. Make two separate attendance sheets for students and faculties.
5. A group photograph along with students, faculty, and college staff should be taken.
6. Appreciation letter from the host Institute has to be provided to the speaker of IP Office, Mumbai.
7. A banner has to be displayed during the program. (Flex/ Projector display)
8. Soft copy of the banner will be shared through the mail, which should be modified with the name of the respective Department/College/Institute names and venue.
9. 1-page report of the program, duly signed by the coordinator and The Head/Principal/Director has to be submitted to IPR Cell, Shivaji University, Kolhapur.
10. Attendance report, a group photograph, and a 1-page duly signed report should be sent to dir.iprc@unishivaji.ac.in and by post at the following address:

Dr. S. B. Sadale,
Director,
IPR Cell,
Shivaji University, Kolhapur.
Department of Technology,
Shivaji University,
Kolhapur-416004.


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College of Non-Conventional
Vocational Courses For Women
Kolhapur.



principal cncvew <principalcncvew@siberindia.edu.in>

National IP awareness program

1 message

Dr. Shivaji Sadale, Director, Intellectual Property Rights Cell (IPR Cell), Shivaji University,

Thu, Apr 21, 2022 at

Kolhapur <dir.iprc@unishivaji.ac.in>

1:06 PM

To: "Dr. S. B. Sadale" <sbs_tech@unishivaji.ac.in>


Bcc: principalcncvew@siberindia.edu.in

Dear Sir/Madam,

Thank you for showing interest in organizing the National IPR awareness program.

Following is the final schedule for the said workshop:

Sr. No.	Name of the Institute	Date & Time	Speaker
1	SHRI VENKATESH MAHAVIDYALAYA, ICHALKARANJI (Id: C-11022)	25/04/2022 10.00 am to 12.00 noon	Mr. Sagar Baburao Pol, Assistant Controller of Patents and Designs 9421203974/9990536544 sagarbp.ipc@nic.in
2	Shivaji University, kolhapur	26/04/2022 11 am to 1 pm	
3	Shivaji University, kolhapur	26/04/2022 2.30 pm to 4.30 pm	
4	Vivekanand College, Kolhapur	27/04/2022 11.00 am to 1.00 pm	
5	COLLEGE OF NON CONVENTIONAL VOCATIONAL COURSES FOR WOMEN, KOLHAPUR. (Id: C-11045)	27/04/2022 2.30 pm to 4.30 pm	
6	ARTS, COMMERCE AND SCIENCE MAHILA MAHAVIDYALA, A/P KASABA BEED, TAL- KARVEER, DIST- KOLHAPUR	28/04/2022 9.00 am to 11.00 am	
7	M.H. SHINDE ARTS AND COMMERCE COLLEGE, A/P TISANGI TAL GAGANBAVADA DIST KOLHAPUR	28/04/2022 1.30 pm to 3.00 pm	
8	KARMAVEER HIRE ARTS, SCIENCE, COMMERCE AND EDUCATION COLLEGE, A/P GARGOTI, Tal - Bhudargad, Dist- Kolhapur	29/04/2022 10.00 am to 11.30 am	
9	SANT GAJANAN MAHARAJ COLLEGE	29/04/2022	


 IQAC Coordinator
 College of Non Conventional
 Vocational Courses for Women
 Kolhapur-415004.


 PRINCIPAL,
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 Vocational Courses For Women
 Kolhapur.

OF ENGINEERING, Mahagaon, Site- Chinchewadi, Tal - Gadhinglaj, Kolhapur	1.30 pm to 3.00 pm	
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Mr. Sagar Baburao Pol (Assistant Controller of Patents and Designs) is nominated as a speaker for the said program.

The Speaker can be contacted at 9421203974/9990536544 and sagarbp.ipa@nic.in.

You are requested to communicate with the speaker for smooth conduct of the workshop.

Furthermore, the standard operating procedure is shared with you for arranging this event, please go through it.





Soft copy of the banner is shared with this mail and has to be used during this workshop with modification in college name and other necessary parts.

With Best Regards,

Dr. S. B. Sadale,
Director,
IPR Cell,
Shivaji University, Kolhapur.

This email and any files transmitted with it are confidential and intended solely for the use of the individual or entity to whom they are addressed. If you have received this email in error please notify the system manager. Please note that any views or opinions presented in this email are solely those of the author and do not necessarily represent those of the Shivaji University. Finally, the recipient should check this email and any attachments for the presence of viruses. Shivaji University accepts no liability for any damage caused by any virus transmitted by this email.

4 attachments

-  **SOP NIPAM IPR workshop 07042022.pdf**
117K
-  **NIPAM workshop Banner.pptx**
320K
-  **NIPAM workshop SOP letter 07042022.pdf**
158K
-  **Attendee_ExcelORG.xlsx**
9K


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Kolhapur


IQAC Coordinator
College of Non Conventional
Vocational Courses for Women
Kolhapur-416004.


Date – 25/04/2022


Notice

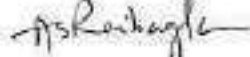
This is to inform to all the teaching , non-teaching staff and students of CNCVCW that Intellectual Property Right Cell of Shivaji University, Kolhapur in association with Intellectual Property Office, Mumbai has organized one day National Workshop on "Intellectual Property Rights" under National Intellectual Property Awareness Mission for our college on 27th April 2022. You are required to register for this workshop with the details as given in the enclosed format.

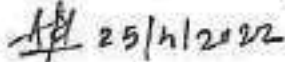
Time: 2.00 pm to 4.30 pm

Venue: Radhabai Shinde Hall, CSIBER



IQAC Coordinator
Mrs. Jyoti R. Hiremath


Principal
Dr. A. R. Kulkarni

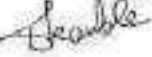
B.Sc. (FTM) III -  25/04/2022

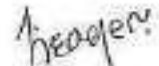
B.A. (DMFC) III -  25/4/2022

BID III -  25/04/2022

B.Sc. (Env. Sc.) III - 

B.Com. (Bank Mgt.) III - 

B.A. (MM) III -  25/4/22

PGDND -  25/4/22

Encl : Format / Data Template for Registration.


PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur.


IQAC Coordinator
College of Non Conv
Vocational Courses for
Kolhapur-416004

Sr. No.	Name	Signature
1	Dr. A. R. Kulkarni	
2	Mrs. Jyoti R Hiremath	
3	Mr. Adarsh P. Chavan	
4	Mrs. Pradnya P. Kapadi	
5	Mrs. Archana R. Patil	
6	Mrs. Seyali N. Naik	
7	Mrs. Shweta A. Patil	
8	Mrs. Neelam S. Jirage	
9	Mrs. Ashwini Raibagkar	
10	Mrs. Yogita R. Mirajkar	
11	Ms. Anagha Raut	
12	Ms. Nikita Jarag	
13	Ms. Sakshi Desai	
14	Ms. Divya Satpute	
15	Ms. Swarada Deshpande	
16	Mr. Amarr N. Mestry	
17	Mr. Guruprasad Yernalkar	
18	Mrs. Rameshwari Gunjkar	
19	Ms. Priya Kandalkar	
20	Mrs. Asmita Korgaonkar	
21	Ms. Varsharani Jamdar	
22	Ms. Tejashri Birajdar	
23	Ms. Sayali Chevan	
24	Ms. Pooja Serolkar	
25	Ms. Shamal Pawar	
26	Ms. Radhika Desai	
27	Ms. Kshitija Kulkarni	
28	Mr. Raghunath Topkar	
29	Ms. Dhanashri Kamble	
30	Ms. Tejaswini Chile	
31	Mr. Omkar Ghatage	
32	Mr. B. S. Gore	
33	Mrs. Anuradha Kumbhar	
34	Mrs. Pratibha Kamble	
35	Mandar Vijapure	
36	Mrs. Shilpa Ghevade	
37	Mrs. Anuradha Bhosale	

[Signature]
PRINCIPAL
 College of Non-Conventional
 Vocational Courses For Women
 Kolhapur.

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IQAC Coordinator
 College of Non Conventio
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 Kolhapur-416004.



Shivaji University, Kolhapur

Intellectual Property Rights (IPR) Cell

Estid. 1962
"A++" Accredited by
NAAC (2021) with
CGPA 3.52

Tel. (O) : +91-0231-2609439
Mobile : +91 8208788415
Email : dir.iprc@unishivaji.ac.in

Dr. S. B. Sadale
Director,
IPR Cell, Shivaji University, Kolhapur.

Ref. SU/IPR/2022-03

Date: 07/04/2022

To,

1) The Head / Director, All departments, Shivaji University, Kolhapur.	2) Principal/Director, All Affiliated Colleges/ Recognized Institutes, Shivaji University, Kolhapur.
--	--

Subject: About organizing the IPR awareness program under National Intellectual Property Awareness Mission (NIPAM).

Dear Sir/Madam,

Thank you for showing interest in the organizing IP awareness program at your institute. The details of the program and the standard operating procedure (SOP) for organizing the said program are enclosed herewith for your reference. Please ensure the participation of maximum students.

With Best regards,


PRINCIPAL,
College of Non-Conventional
Educational Courses For Women
Kolhapur.

Yours faithfully,

SD/-
(Dr. S.B. Sadale)
Director,
IPR Cell,
Shivaji University, Kolhapur

**College of Non-Conventional Vocational
Courses for Women, Kolhapur**
One Day Workshop on “Intellectual Property Rights (IPR)”
Organised by
Shivaji University, Kolhapur
In Association with
Intellectual Property Office, Mumbai
on
27th April 2022
Workshop Schedule

Time	Particulars
02.30 pm to 02.35 pm	Welcome by Mrs. Shweta Patil, Head, Dept. of Food Technology, CNCVCW, Kolhapur
02.35 pm to 02.40 pm	Inaugural of the workshop by all the dignitaries
02.40 pm to 02.45 pm	Felicitation of the Speaker Mr. Sagar Pol, Assistant Controller of Patents and Designs, Intellectual Property Office, Mumbai
02.45 pm to 02.50 pm	About the college by Mrs. Jyoti R. Hiremath, IQAC Coordinator, CNCVCW, Kolhapur
02.50 pm to 04.20 pm	Lecture Session on “ Intellectual Property Rights ” under National Intellectual Property Awareness Mission by Mr. Sagar Pol, Assistant Controller of Patents and Designs, Intellectual Property Office, Mumbai
04.20 pm to 04.25 pm	Few words from Dr. A. R. Kulkarni, Principal, CNCVCW, Kolhapur
04.25 pm to 04.30 pm	Vote of Thanks by Mr. Amarr Mestry, Head, Dept. of Interior Design, CNCVCW, Kolhapur


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 Kolhapur.


IQAC Coordinator
 College of Non Conventional
 Vocational Courses for Women,
 Kolhapur-416004.



Shivaji University, Kolhapur

Intellectual Property Rights (IPR) Cell

Estd. 1962

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NAAC (2021) with
CGPA 3.52

Tel. (0) : +91-0231-2609439
Mobile : +91 8208788415
Email: dir.iprc@unishivaji.ac.in

Dr. S. B. Sadale
Director,
IPR Cell, Shivaji University, Kolhapur.

Ref. SU/IPR/2022-01

Date: 16/03/2022

To,

1) The Head/Director, All departments, Shivaji University, Kolhapur.	2) Principal/Director, All affiliated Colleges/Recognized Institutes, Shivaji University, Kolhapur.
--	---

Subject: Organization of IPR awareness program at your Department/ College/ Institute.

Dear Sir/Madam,

The IPR awareness program under National Intellectual Property Awareness Mission (NIPAM) for the students of university departments and affiliated colleges is to be conducted in collaboration with the Patent Office, Mumbai. The resource persons will be provided by the Patent Office, Mumbai for the said program. The expenditure towards the honorarium, TA, DA of resource person for organizing the IPR awareness program will be borne under the NIPAM. Hence, you are requested to communicate suitable dates and brief information through the Google form shared with this letter for organizing said IPR awareness program at your college.

Looking forward towards your response.

Google form link: <https://forms.gle/oi72zpXKQWYq6xDr9>

Best regards,

S. B. Sadale

PRINCIPAL,

College of Non-Conventional
Educational Courses For Women
Kolhapur.

CHC/COE, Kolhapur

Inward No. 2041

Date: 24.3.22

Director's No: SBAE

Remarks:

.....

[Signature] *[Signature]*

Principal O.S. Clerk

Yours faithfully,

SD/-

(Dr. S.B. Sadale)

Director,

IPR Cell,

Shivaji University, Kolhapur



Estd. 1962

"A++" Accredited by
NAAC (2021) with
CGPA 3.52

Shivaji University, Kolhapur

Intellectual Property Rights (IPR) Cell

Tel. (O) : +91-0231-2609439
Mobile : +91 8208788415
Email: dir.iprc@unishivaji.ac.in

Dr. S. B. Sadale
Director,
IPR Cell, Shivaji University, Kolhapur.

Ref. SU/IPR/2022-01

Date: 16/03/2022

To,

1) The Head/Director, All departments, Shivaji University, Kolhapur.	2) Principal/Director, All affiliated Colleges/Recognized Institutes, Shivaji University, Kolhapur.
--	---

Subject: Organization of IPR awareness program at your Department/ College/ Institute.

Dear Sir/Madam,

The IPR awareness program under National Intellectual Property Awareness Mission (NIPAM) for the students of university departments and affiliated colleges is to be conducted in collaboration with the Patent Office, Mumbai. The resource persons will be provided by the Patent Office, Mumbai for the said program. The expenditure towards the honorarium, TA, DA of resource person for organizing the IPR awareness program will be borne under the NIPAM. Hence, you are requested to communicate suitable dates and brief information through the Google form shared with this letter for organizing said IPR awareness program at your college.

Looking forward towards your response.

Google form link: <https://forms.gle/oi72zpXKQWVq6xDr9>

Best regards,

CNCVCW, Kolhapur

Upward No. 2009

Date : 17-3-22

Directed to: P. S.

Remarks : P. S.

.....

Principal *[Signature]* G.S. Clerk

Yours faithfully,

SD/-
(Dr. S.B. Sadale)
Director,
IPR Cell,
Shivaji University, Kolhapur

Received *[Signature]*
17/3/22

[Signature]

PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur.



College of Non-Conventional Vocational Courses for Women KOLHAPUR
 <cncw256.cl@unishivaji.ac.in>

Registration for IP awareness Program

1 message

Google Forms <forms-receipts-noreply@google.com>
 To: cncw256.cl@unishivaji.ac.in

Fri, Mar 18, 2022 at 10:34 AM

Thanks for filling out Registration for IP awareness Program

Here's what was received.

[Edit response](#)

Registration for IP awareness Program

The IPR awareness program under National Intellectual Property Awareness Mission (NIPAM) for the students of University Departments and Affiliated colleges is to be conducted in collaboration with the Patent office, Mumbai.

Your email (cncw256.cl@unishivaji.ac.in) was recorded when you submitted this form.

Name of the Department/College/Institution: *

COLLEGE OF NON CONVENTIONAL VOCATIONAL COURSES FOR WOMEN,
 KOLHAPUR. (Id: C-11045)

Address of the Department / College / Institution: *

Shivaji University Road, Kolhapur

District: *

Kolhapur



PRINCIPAL,
 College of Non-Conventional
 Vocational Courses For Women
 Kolhapur.

Email ID of Head/ Principal/ Director: *

principalcnvcw@siberindia.edu.in

Mobile Number of Head/ Principal/ Director: *

7588470146

Name of the single point of contact (SPOC) for this Program: *

Mrs. Jyoti R. Hiremath

Email id of SPOC: *

jhiremath@siberindia.edu.in

Mobile Number of SPOC: *

9890031273

First Preferred date in the month of April 2022 to organize said Program: *

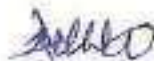
MM DD YYYY

04 / 16 / 2022

Second Preferred date in the month of April 2022 to organize said Program: *

MM DD YYYY

04 / 19 / 2022



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Create your own Google Form
Report Abuse



**CSIBER TRUST'S
COLLEGE OF NON-CONVENTIONAL
VOCATIONAL COURSES FOR WOMEN,
KOLHAPUR.**



**A REPORT ON
"CHAUPAL" (AN INTERACTION WITH HANDICRAFT ARTISANS)**

ON THE OCCASION OF

AZADI KA AMRIT MAHOTSAV

ORGANIZED BY

FASHION DESIGN DEPARTMENT

IN COLLABORATION WITH

HANDICRAFTS SERVICE CENTER, KOLHAPUR.

**SPONSORED BY DEVELOPMENT COMMISSIONER(HANDICRAFTS), MINISTRY OF
TEXTILES, GOVERNMENT OF INDIA.**


PRINCIPAL,
College of Non-Conventional
Vocational Courses For Women
Kolhapur.

Date: 25th May 2022.

REPORT

"Chaupal" (an interaction with handicraft artisans) on the occasion of Azadi ka Amrit Mahotsav Organized by The Fashion Design Department in collaboration with The Handicrafts Service Centre, Kolhapur. sponsored by The Development Commissioner (Handicrafts), The Ministry of Textiles, and The Government of India. On Tuesday 25th May 2022 in the College Basement Hall at

CNCVCW.

The Chaupal interaction, held with handicrafts artisans in view of Azadi ka Amrit Mahotsav, highlighted the schemes for D.C. (Handicrafts) to the artisans, distribution of Pahchan ID Card, benefits of the e-commerce platform/ GcM portal registration, MUDRA loan scheme, welfare schemes for artisans, benefit of artisan I card (Pahchan), spot enrolment of new artisans for Pahchan ID, GI registration & procedures, Bima Yojana and helpline Centre 1800 208 4800. More than 200 people took part in the training cum interaction programme.

This one-day craft demonstration interaction program was organized for students as well as staff members of the Fashion Designing Department. In this workshop, the students got knowledge about how to make traditional Indian jewellery and Embroidery and how to make use of the same techniques in the making of contemporary jewellery and embroidered articles. The basic purpose of this session was to impart the required specialized knowledge from Artisans who are engaged in the handicrafts industry for success in export markets. Accessories designing is one of the core subjects of Fashion Designing for which the students make use of their knowledge in making various accessories used in Fashion Industry.

The program was inaugurated by lighting the lamp by the Dignitaries of the program including the Principal and Professors of CNCVCW, Kolhapur. The inauguration program was held on 08th March and the chief guest was Mr. Chandrashekar Singh (President of The Ministry of Textiles, and The Government of India. , Kolhapur), who briefed the students about how to make use of skills of artisans and understanding the design to make new contemporary articles, accessories, etc. and can be marketed in the market. Artisan Mr. Ritesh Kumar spoke about the use of murals and paintings in designing garments and accessories. Shree Manohar Handicraft Promotion Officer Ministry of Textiles gave information about various programs organized and also various skills under which this artisan get an opportunity to earn and indulge with various designers for new creativity, also he gave an idea about various subsidies and schemes of Government which can be availed in making of products. In continuing artisan Smt. Reshma Kupte jewellery artisan spoke about their experience in the field of handicrafts and how many opportunities are available in this field. Mr. Rajan Gonkar, accessory artisan gave a brief idea about how these skills can be incorporated by the designing students into the making of various types of accessories which is in great demand in today's international market. Also, Mrs. Bharti Mothe embroidery artisan, briefed the students regarding opportunities and facilities that are provided to the artisans once the training is done, by the Textiles Ministry and the merits and demerits of working in the international market.



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In the valedictory speech, Dr. A.R. Kulkarni motivated the student participants about the role of Youth in preserving our heritage and the importance of the Kolhapuri tradition in the making of Handicraft articles and artisans.

The students of the Fashion Designing Department participated with great enthusiasm and interest in this interactive session. The programme was hosted by NSS Coordinator Ms. Tejaswini Chile. The Head of Fashion Designing Department Mrs. Jyoti Hiremath, Principal Dr.A.R.Kulkarni and the Managing Trustee Dr. R.A.Shinde of CSIBER Trust's have supported the organization of the successful workshop.

Photos of the workshops are attached herewith.



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Kolhapur.



By,

Asst. Prof. Mrs. Pradnya Kapadi

PRINCIPAL,
College of Non-Conventional
Educational Courses For Women
Kolhapur.



**CSIBER TRUST'S
COLLEGE OF NON-CONVENTIONAL
VOCATIONAL COURSES FOR WOMEN,
KOLHAPUR.**



A REPORT ON

ONE-DAY ORIENTATION PROGRAM FOR STUDENTS ON HANDICRAFTS

ORGANIZED BY

FASHION DESIGN DEPARTMENT

IN COLLABORATION WITH

HANDICRAFTS SERVICE CENTER, KOLHAPUR.

SPONSORED BY DEVELOPMENT COMMISSIONER(HANDICRAFTS),

MINISTRY OF TEXTILES, GOVERNMENT OF INDIA.

PRINCIPAL,

**College of Non-Conventional
Vocational Courses For Women
Kolhapur.**

Date: 13th July 2022

WORKSHOP REPORT

The CSIBER Trust's CNCVCW, Kolhapur, Fashion Designing Department, and handicrafts service center, Kolhapur sponsored by development commissioner(handicrafts), ministry of textiles, government of India jointly organized an orientation programme under Samarth on "Hand Embroidery and Fashion Jewellery" on 13th July 2022 in the Radhabai Shinde Auditorium CSIBER, Kolhapur.

This orientation programme was organized for students of the Fashion Designing Department. In this workshop, the students got knowledge about how to do traditional Indian embroidery and how to make use of the same techniques in the making of contemporary costumes using traditional embroidery. The basic purpose of this programme was to impart the required specialized knowledge and skills of Artisans who are engaged in the handicrafts industry for success in the export market. Accessories designing is one of the core subjects of Fashion Designing for which the students make use of their knowledge in making various embroidery used in the Fashion Industry.

The program was inaugurated by lighting the lamp by the Dignitaries of the program including the Principal and Professors of CNCVCW, Kolhapur. The chief guest was Mr. Lalit Gandhi (President of Western Maharashtra Chamber of Commerce), who briefed the students on how to make use of the skills of artisans and understand the design to make new contemporary articles, accessories, etc. and also informed the students regarding various new schemes of Government available for the Artisans and the upcoming entrepreneurs. He also informed about various start-up programs initiated by the government textile industry. Also, Mr. V.M. Hilage (Trustee Member of CSIBER, Kolhapur), briefed about how the initiative of starting this college was taken up by Late Dr. A. D. Shinde for the empowerment of Women living in the rural area. Mr. Chandra Shekar Singh Asst. Director Handicraft Promotion Officer Ministry of Textiles who gave information about various programs organized and also various skills under which this artisan get an opportunity to earn and indulge with various designers for new creativity, also he gave an idea about various subsidies and schemes of Government which can be availed in making of products.

In the presidential speech, Dr. Prof. V. S. Dhekale motivated the student participants about the role of Youth in preserving our heritage and the importance of the Kolhapuri tradition in the making of Handicraft articles and artisans. In the end, the students gave feedback.

The students of the Fashion Designing Department and other departments participated with great enthusiasm and interest in this workshop. The Head of Fashion Designing Department Mrs. Jyoti Hiremath proposed the vote of thanks and Ms. Tejaswini Chile anchored the programme. Principal Dr. Prof. V. S. Dhekale and the Managing Trustee Dr. R.A.Shinde of CSIBER Trust's have supported the organization of the successful workshop.

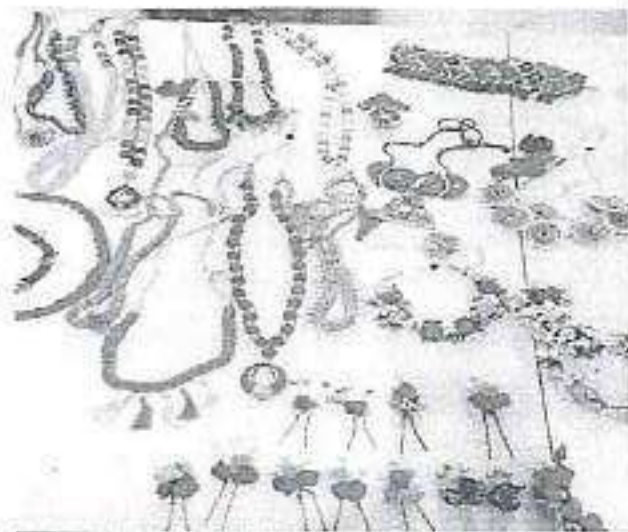

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Photos of the workshops are attached herewith.



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Kolhapur

Exhibition of the Handicrafts products by Samarth Artisans during the orientation programme:



By, Mrs. Pradnya Kapdi.

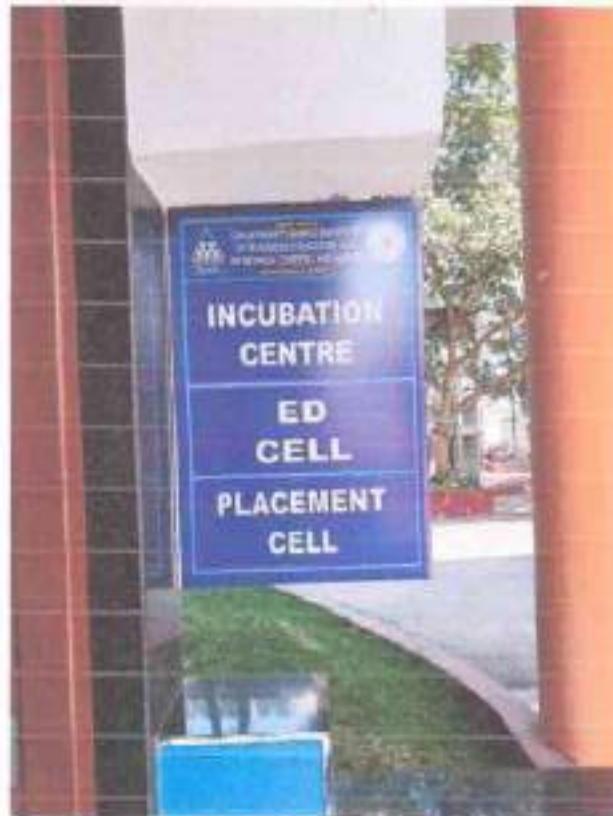
Kapdi

[Signature]

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Incubation Centre



S. K. Kulkarni
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