

**Vivekanand Shikshan Sanstha's
Vivekanand Art's Sardar Dalip Singh Commerce & Science College, Aurangabad
Biotechnology & Microbiology Department**

Industrial Visit Report

Biotechnology and Microbiology department has recently organized one day Industrial visit to **Sula Vineyards Dist: Nasik (Maharashtra) on 30th of December 2014** for B.Sc. and M.Sc. students with the purpose to provide practical insight, industrial exposure and to study technical aspects of viticulture, winemaking process.

The visit was organized with the prior permission and under guidance of **Hon'ble. Principal Dr. B.S. Salunke**. This fantastic opportunity would not have been possible without the generous funding provided by college administration.

The complete and well planned arrangement was coordinated by faculty member Mr. Vishal Sangewe, whose efforts and initiative under the continuous guidance of **H.O.D Mr. Aniruddha Jadhav** was the reason behind grand success of visit.

Total **40** students of department along with **3** faculty members have joined this industrial visit.

| Itinerary: 30 December 2014 | |
|------------------------------------|---|
| Time | Details |
| Morning 6.00 am: | All the students gathered in College Lawn. |
| 6.46 am: | Depart from Aurangabad. |
| 12.30 pm: | Arrived to Nasik. |
| 1.00 pm: | Reporting & Completing entrance Formalities. |
| 1.00pm 1.30pm: | Introductory Talk on History and Establishment of Industry by Company Representative. |
| 1.30pm 2.00 pm: | Introductory talk on various facilities, Procedures and actual wine processing by Company Representative. |
| 2.00 pm– 4.00 pm: | Visits to various departments of Industries Viz. |
| 4.30 pm: | Departed from Nasik. |

A) Cultivation area: The Sula wine is having about 1,800 acres (owned and contracted) land where grapes are cultivated and also procured through local farmers on contractual basis. At the boundaries of field ornamentals plant are planted to monitor pathogens attack.

B) Grapes Collection and Processing Area: This area is reserve for collection of cultivated grapes and with the help of grape crusher crushing is carried out.

C) Fermentation Area: The grinded mass is transferred to High capacity Fermenter where the actual process of fermentation takes place under physically controlled condition. During manufacturing process the samples are continuously monitored for quality by experts.

D) Quality Control: The fermented batches are continuously monitored by QC team and approved or rejected according to quality of batches.

E) Storage Area: The approved batches are shifted to storage area where the wine is stored in wooden containers for aging, this area is equipped with water sprinklers and exhaust fans to maintain proper temperate and humid condition.

F) Packaging Area: The area is used for final touchup to product where filling, packaging and labeling is carried out.

By this way we have successfully completed the Industrial visit, It is rightly said that “See & know” is better than ‘read & learn’. Students have got real feel of company’s working after this visit. They got a chance to transfer their theoretical knowledge to practical implication. This will even help students to understand subject matter clearly in future also.

We along with student would like to extend our gratitude to company for permission and support they gave to make our visit a success with accomplishment of objective behind arranging this visit for our student.

