



Dempo Charities Trust's

DHEMPE COLLEGE OF ARTS & SCIENCE
Miramar, Panaji-Goa

Skill development programme for undergraduate students in Biotechnology:

Winemaking and Bakery

Duration: Three months

Course Objectives:

- 1) To train students for self-employment opportunities and promote entrepreneurship.
- 2) To enhance the practical skills of the students and provide hands-on experience in the field of food biotechnology.
- 3) To provide integrated learning for the students.

Course Contents:

Wine Making:

1. History of winemaking.
2. Types of wine and the process of fermentation for making the wine.
3. Hands on training on making wines from following food items:
 - a) Pineapple
 - b) Banana
 - c) Tomato
 - d) Beetroot
 - e) Rice
 - f) Watermelon
 - g) Orange
4. Importance of tartness, bite and aroma which gives the wines their characteristic flavour.
5. Estimation of total and volatile acidity of the wine via titration.
6. Process of bottling, packing and storage of the wines.

Bakery:

1. History of baking and bread making
2. Process of baking.
3. Hands on training on making following items:

- a) Bread (Grissini/Clover Leaf rolls/Baguette/Brioche)
- b) Welsh Cheesecake pastry/Shrewsbury biscuit/Swiss tarts
- c) Muffins (Blueberry/ chocochip/chocolava)
- d) Cake (red velvet/carrot/chocolate/banana cinnamon/carrot walnut/ribbon/vanilla)
- e) Doughnuts (stuffed/chocolate/sugar)
- f) Apple crumble pie/banoffe pie/serradura

Learning outcomes:

- a) After the completion of this course the students will be able to make wines using different types of fruits, vegetables and rice.
- b) They will be able to prepare different types of bakery products.
- b) They will be able to self-employ themselves in the areas of wine making and bakery.

WINEMAKING

Sr. No.	NAME	SESSION NUMBER AND DATE														
		1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
		11/07	28/07	08/08	15/08	22/08	25/08	1/09	6/09	8/09	11/09	20/09	22/09	29/09	3/10	6/10
1	PRITE BARLA	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
2	SIMRAN DESHPANDE	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
3	ARANTXA LOURENCO	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
4	AANCHAL CHAUHAN	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
5	VRUSHALI MARATHE	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
6	RADHA PRASAD	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
7	SHWETA GAWADE	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
8	MANASI PHADTE	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
9	PREETI DHAVALGI	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
10	NANDINI YADAV	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
11	POOJA SHETVE	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
12	MAHENDRA KAMBLI	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
13	NIKITA FERNANDES	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
14	SWAPNIL FATERPEKAR	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
15	RAHUL DESAI	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
16	RESHA GAONKAR	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
17	MUSKAN SHAIKH	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
18	MRUNALI KAJOLKAR	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
19	SWETA GUPTA	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
20	SMRUTI KINALKAR	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
21	SHREYA PRABHU	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
22	PRATIKSHA SHETYE	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
23	KRUTIKA NAIK	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
24	KRITISHA KUMBHARJUVEKAR	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
25	KAVITA YERAM	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
26	ASHWIN RODRIGUES	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
27	MEHMUDA HUSSAIN	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
28	SHARONI SHARMA	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
29	SUKANYA PHADAKE	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A
30	MANJUSHREE CHARI	P	P	A	A	A	A	P	P	P	P	P	A	A	A	A

Ms. Snigdha Mayekar
(Faculty)

BAKERY

Sr. No.	NAME	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
1	PRITE BARLA	17/08	22/08	27/08	29/08	31/08	03/09	05/09	08/09	09/09	11/09	14/09	26/09	28/09	01/10	01/10
2	SIMRAN DESHPANDE	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
3	ARANTXA LORENCO	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
4	AANCHAL CHAUHAN	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
5	VRUSHALI MARATHE	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
6	RADHA PRASAD	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
7	SHWETA GAWADE	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
8	MANASI PHADTE	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
9	PREETI DHAVALGI	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
10	NANDINI YADAV	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
11	POOJA SHETVE	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
12	MAHENDRA KAMBLI	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
13	NIKITA FERNANDES	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
14	SWAPNIL FATERPEKAR	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
15	RAHUL DESAI	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
16	RESHA GAONKAR	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
17	MUSKAN SHAIKH	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
18	MRUNALI KAJOLKAR	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
19	SWETA GUPTA	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
20	SMRUTI KINALKAR	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
21	SHREYA PRABHU	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
22	PRATIKSHA SHETVE	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
23	KRUTIKA NAIK	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
24	KRITISHA KUMBHARJUVEKAR	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
25	KAVITA YERAM	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
26	ASHWIN RODRIGUES	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
27	MEHMUDA HUSSAIN	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
28	SHARONI SHARMA	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
29	SUKANYA PHADAKE	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A
30	MANUSHREE CHARI	A	A	A	A	A	A	A	A	A	A	A	A	A	A	A

SESSION NUMBER AND DATE

Mrs. Atasha D'Mello
(Faculty)



**Dempo Charities Trust's
Dhempe College of Arts and Science
Panaji, Goa**

WINEMAKING AND BAKERY REPORT (2018-19)

The Goa State Council for Science and technology along with Department of science and technology funded the Entrepreneurship development program in Winemaking and Bakery at DCT's Dhempe College of Arts and Science for the Academic year 2018- 2019. It was a 3 months certificate course which was conducted from 8th July 2018 to 8th October 2018. It was a hands-on training programme done to inculcate an interest in self- employment among the students of Final year Bsc.

A total of 30 students of T.Y.B.Sc. from the departments of Chemistry and Biotechnology participated in the course.

The students were briefed about the history of winemaking, types of wine and the process of fermentation for making the wine. The students were taught to make different types of still wines such as grape, pineapple, dates, watermelon, orange etc. The students were also made to understand the importance of tartness, bite and aroma which gives the wines their characteristic flavor. They were trained to estimate total and volatile acidity of the wine via titration. They were also shown the process of bottling, packing and storage of the wines.

In Bakery the students were briefed about the history of baking and bread making and its process. The students were given hands-on training in baking different types of items.

The details of the bakery course are as follows :

Baking course details

Pies:

1. Bannofee pie
2. Serradura
3. Apple crumble pie

Breads:

1. Brioche

2. Cloverleaf rolls
3. Grissini
4. Baguette

Cakes :

1. Chocolate cake
2. Chocolava cake
3. Vanilla cake
4. Blueberry/Chocochip muffin
5. Red velvet cupcake
6. Carrot/carrot walnut cake
7. Banana cinnamon bread
8. Ribbon cake

Biscuits:

1. Swiss tart
2. Shrewsbury biscuit
3. Welsh cheesecake pastry

Doughnuts:

1. Chocolate
2. Sugar
3. Stuffed

Owing to this course many of our students showed an interest in self-employment. Ms. Manasi Phadte from T.Y.B.Sc. Biotechnology has started her own enterprise from home. She bakes cakes as efficiently as a professional.

The Valedictory function took place on 28th March 2019 in the college, in presence of the Chief guest Mr. Deepak Parab, Member Secretary of GSCST, Principal of Dhempe College of Arts and Science, Dr. Vrinda Borker; Administrator, Mr. Rajesh Bhatikar.

All the students of Biotechnology and the teaching staff were present for the same.



