



**GARGI EDUCATION INSTITUTE'S
GARGI AGRICULTURE RESEARCH AND
TRAINING INSTITUTE NASHIK.**

Asia's First Wine, Brewing and Alcohol Technology College

Affiliated to Savitribai Phule Pune University (Institute Id No.
PU/NS/C/149/2009)

Approved by Government of Maharashtra, Accredited By NAAC
ISO 9001:2015 Certified



3.2.2 - Number of workshops/seminars conducted on Research Methodology, Intellectual Property Rights (IPR) and entrepreneurship during the year

3.2.2.1 - Total number of workshops/seminars conducted on Research Methodology, Intellectual Property Rights (IPR) and entrepreneurship year wise during the year

Sr.No.	Date	Event Name	Page No.
1.	28.02.2024	National Science Day	1
2.	23.02.2024	One Day Wine Making workshop	5
3.	26.06.2023	Avishkar Spardha	9
4.	20.01.2024	Industry Exposure Visits at Topchi Brewing pvt.ltd.	14
5.	25.09.2023	Seminar on Honey Wine making (Mead)	19
6.	27.03.2024	Industry Exposure Visits at Soma Vineyards pvt.ltd.	24



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Event Report: National Science Day Celebration at Gargi Agriculture Research and Training Institute

Introduction:

The National Science Day was celebrated at Gargi Agriculture Research and Training Institute on February 28, 2024. This day is observed annually in India to commemorate the discovery of the Raman effect by the renowned physicist Sir C. V. Raman on February 28, 1928. The celebration aimed to promote the importance of science and technology in our daily lives and to inspire future innovations.

Event Details:

- **Date:** February 28, 2024
- **Time:** 11:00 AM
- **Venue:** Computer Lab, GARTI
- **Participants:** Students, Faculty, and Staff of GARTI
- **Number of Participants:** 25

Program Overview:

The event commenced with a warm welcome by Assistant Professor Manisha Gulve, who introduced the significance of National Science Day and highlighted how science plays a crucial role in shaping society and addressing critical challenges we face today. Following this, a traditional lamp lighting ceremony was conducted by Dr. M.P. Shinde, the principal.

Keynote Address:

Our esteemed principal, Dr. M. P. Shinde, then took the stage to share his insights into the importance of science and technology. He elaborated on why we celebrate Science Day, emphasizing the invaluable contributions of Sir C. V. Raman to the field of physics and his enduring legacy in Indian science.

Dr. Shinde spoke about the future of science and technology, stating that advancements in these fields are pivotal for growth and development. He urged students to engage in research and innovations, highlighting the transformative impact of scientific inquiry. Furthermore, he acknowledged various prominent scientists who have made significant contributions to science, inspiring the students to appreciate the profound impact of scientific research on human life.

Inspiration and Impact:

Dr. Shinde's speech resonated with the audience, inspiring students to pursue their interests in science. He passionately stated that human life is incomplete without science and encouraged students to think critically and creatively. His words instilled a sense of responsibility among students to contribute to the scientific community and explore their potential.





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Vote of Thanks:

The program concluded with a heartfelt vote of thanks delivered by Assistant Professor Madhuri Mahajan. She expressed gratitude to the principal for his insightful speech, to the organizing committee for their efforts, and to all the attendees for participating in the celebration. Mahajan emphasized the need to carry forward the spirit of inquiry and innovation inspired by National Science Day.

Conclusion:

The National Science Day celebration at Gargi Agriculture Research and Training Institute was a resounding success, fostering an environment of curiosity and enthusiasm for science among students. It served as a reminder of the integral role science plays in our lives and the importance of nurturing a generation of innovators and researchers.



Principal
Dr. M. P. Shinde

Principal
Gargi Agriculture Research
& Training Institute



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DATE: 28/2/2024

ATTENDANCE SHEET

PROGRAM NAME: National Science Day

SR.NO.	NAME OF THE STUDENTS	CLASS	SIGN
1.	More Prabhav	T.Y B.com	M. Prater
2.	Vishwakarma Sonali	T.Y B.com	S. S. S. S.
3.	Gawwad Mangi Dipak	S.Y BSC [W]	G.M.S
4.	Joshi Pankaj Somnath	S.Y BSC [W]	Joshi
5.	Vidhate Siddesh Deyaji	F.Y SC [W]	P. Vidhate
6.	Niphade Arthav Moresh	F.Y SC	A. Niphade
7.	Rautkar Rishi Sunil	MSC-I	Rautkar
8.	Kule Aniket Bhikaji	M.SC II	Kule
9.	Sonawane Vishal H.	MS. I	Sonawane
10.	Zade Shreyash Nirmal	M.SC I	S. Zade
11.	Pande Swati Pankaj	T.Y B.com	S. Pande
12.	Tambe Shubham Ambaji	S.Y BSC	T. Shubham
13.	Shaikh Aman Rashid	M.Com I	A. Shaikh
14.	Goode Dhanesh S.	S.Y BSC	S. Goode
15.	Govande Ganesh Mahsegh	T.Y BSC	G. Govande
16.	Pawar Sonali Shiru	MS. [W]	S. Pawar



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Event Report: One-Day Workshop on Wine Making

Event Details:

- **Date:** 23rd February 2024
- **Venue:** Department of Wine, Brewing, and Alcohol Technology, Savitribai Phule Pune University
- **Time:** 11.00 AM
- **Participants:** Students, Faculty, and Staff of GARTI
- **Number of Participants:** 90

On the 23rd of February 2024, the Department of Wine, Brewing, and Alcohol Technology, in collaboration with the Board of Student Development, Savitribai Phule Pune University, hosted an enriching one-day workshop on wine making. The workshop aimed to provide a comprehensive overview of the art and science of wine-making, covering key topics such as vineyard management, the winemaking process, and the marketing of wine. The event was well-attended by students, faculty members, and industry professionals, contributing to a lively and informative exchange of ideas and experiences.

Inauguration Ceremony:

The workshop began promptly at 10:00 AM with the **inauguration ceremony**. The program was inaugurated by **Principal Jagdale Sir** from L.V.H. Panchvati, along with **Dr. T.C. Patil** from KTHM College. Both dignitaries delivered opening remarks that underscored the significance of wine education and the growing interest in the field of wine-making. They emphasized how such workshops play a pivotal role in bridging the gap between academia and the practical aspects of the wine industry. Their words set the stage for the day's sessions and generated a lot of enthusiasm among the participants.

Session 1: Vineyard Management by Dr. M.R. Bhamre

The first session, which focused on **Vineyard Management**, was conducted by **Dr. M.R. Bhamre**. Dr. Bhamre is an expert in agricultural practices related to viticulture, and his lecture provided the participants with an in-depth understanding of the essential factors involved in growing high-quality grapes. He discussed soil types, climate, irrigation techniques, pest management, and the importance of organic farming in vineyards. The session highlighted the crucial role that vineyard management plays in the overall quality of the wine, emphasizing how careful planning and attention to detail can lead to successful grape production, which is the foundation of fine wine.

Session 2: The Process of Wine Making by Mr. Abhishek Patil

Following Dr. Bhamre's session, the second presentation of the day was led by **Mr. Abhishek Patil**, an experienced wine maker. Mr. Patil took the audience through the **process of wine making**, providing a detailed explanation of each stage involved in the production of wine, from grape harvest to fermentation and





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bottling. He elaborated on the various techniques used in making different types of wine, such as red, white, and sparkling wines. The session also covered the importance of selecting the right yeast strains, temperature control during fermentation, and the aging process. His interactive presentation included both theoretical insights and practical advice, making it highly engaging for attendees who were keen to learn about the technicalities of winemaking.

Lunch Break: Meal Arranged by Gargi College

After the completion of the first two sessions, the participants were given a lunch break. A **delicious meal** was arranged by **Gargi College**, where attendees had the opportunity to relax, socialize, and discuss the insights gained from the morning sessions. The meal provided an informal setting for networking and further conversations, enhancing the collaborative atmosphere of the workshop.

Session 3: Expertise in Wine by Mr. Shrikant Magar

The third session was delivered by **Mr. Shrikant Magar**, a renowned expert in the wine industry. Mr. Magar's lecture focused on the **expertise required in the wine industry**, covering various aspects of wine appreciation and tasting. He shared expert tips on how to identify and evaluate different wines, focusing on sensory analysis techniques such as sight, smell, taste, and mouthfeel. Additionally, he discussed the importance of wine pairing and how to develop a refined palate for wine tasting. His session was highly interactive, with participants actively engaging in discussions about the complexities of wine and its many subtle characteristics.

Session 4: Wine Marketing by Dr. A.T. More

The final session of the day was conducted by **Dr. A.T. More**, who provided valuable insights into **wine marketing**. Dr. More discussed the growing global demand for wine and the various marketing strategies that wineries and wine producers use to promote their products. He covered topics such as market segmentation, branding, and consumer behavior, as well as the challenges faced by the industry in reaching new markets. Dr. More also addressed the role of digital marketing and social media in reaching younger audiences. The session was well-received, as participants gained a deeper understanding of the economic and commercial aspects of the wine industry.

Tea Break:

Following the fourth session, a **tea break** was provided, allowing the participants to refresh themselves and engage in informal discussions. This break provided a much-needed pause after the in-depth sessions and allowed participants to network with each other and the guest speakers.





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Conclusion and Certificate Distribution:

The workshop concluded with a **concluding ceremony**, which included the distribution of **certificates** to all participants. The certificates were presented by **Principal Dr. R.B. Toche** of Peth College and **Mr. V.A. Bachhao**, Vice-Chairman of Gargi College. They expressed their appreciation for the efforts put into organizing the workshop and congratulated the participants for their active involvement throughout the day. The certificates were awarded to all attendees as a token of appreciation for their interest and commitment to learning about wine-making.

Highlights of Workshop:

The one-day workshop proved to be a significant success, offering participants a rich learning experience about various facets of wine-making. The workshop not only provided theoretical knowledge but also practical insights that are crucial for anyone pursuing a career in the wine industry. It was an excellent platform for students and professionals alike to engage with experts and gain a deeper understanding of the growing wine sector.

The organizing committee expressed their gratitude to all the dignitaries, speakers, and participants who contributed to making the event a success. Special thanks were given to **Principal Jagdale Sir, Dr. T.C. Patil, Dr. M.R. Bhamre, Mr. Abhishek Patil, Mr. Shrikant Magar, and Dr. A.T. More** for their valuable contributions. The event also helped foster collaboration between institutions and provided a platform for the exchange of knowledge and ideas in the field of wine technology.

Overall, the workshop was a rewarding experience for all involved, leaving participants more informed and inspired to explore the exciting world of wine-making.

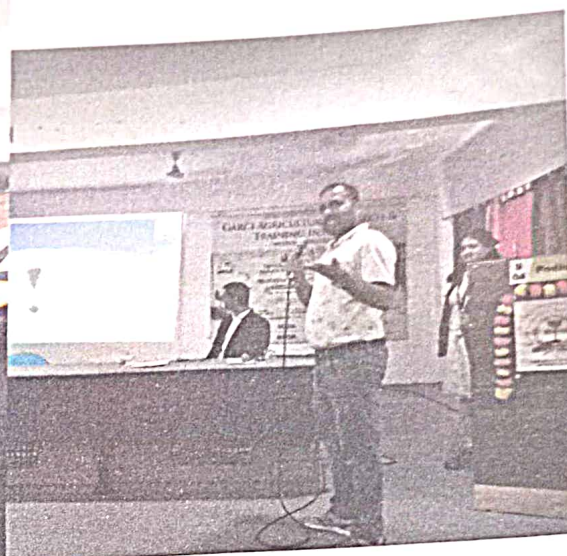




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Gargi college of Wine Technology, Siddhivinayak
Colony, Nashik, Maharashtra 422008, India
Lat 19.981048°
Long 73.76005°



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Principal
Dr. M. P. Shinde

Principal
Gargi Agriculture Research
& Training Institute



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Event Report: Avishkar Competition at Gargi Agriculture Research and Training Institute

Introduction: The Avishkar Competition, organized by Gargi Agriculture Research and Training Institute in compliance with the circular issued by Savitribai Phule Pune University (SPPU), took place on September 26, 2023 at our institute. This prestigious event serves as a platform for students to showcase their innovative projects and research work, promoting scientific attitude and creativity among the youth. The competition attracted participants from various disciplines, aiming to encourage a spirit of inquiry and innovation in students.

Event Details:

- **Date:** September 26, 2023
- **Time:** 2:00 PM
- **Venue:** Computer Lab, GARTI
- **Participants:** Students, Faculty, and Staff of GARTI
- **Number of Participants:** 12

Inauguration:

The event was inaugurated by The Principal Dr. M. P. Shinde who emphasized the importance of research and innovation in today's educational landscape. In their opening remarks, they encouraged students to think outside the box and to utilize this opportunity to explore their creativity. The inaugural ceremony was also graced by Mrs. Sonam R. Bachhao, the IQAC coordinator, who shared inspiring thoughts on the significance of research in contributing to societal development.

Highlights of the Event:

The Avishkar Competition witnessed enthusiastic participation from students who presented a wide array of projects across different categories including technological innovations, social sciences, environmental conservation, and more.

- **Project Displays:** Students showcased their projects through well-prepared models, charts and presentations. Each team engaged with attendees, providing insightful explanations and demonstrating how their ideas could lead to practical solutions to real-world problems.
- **Evaluation Process:** The Principal Dr. M. P. Shinde and Mrs. Sonam R. Bachhao, the IQAC coordinator evaluated the projects based on criteria such as originality, feasibility, presentation, and scientific merit. Participants received valuable feedback to enhance their ideas further.

Conclusion: The Avishkar Competition was a resounding success, providing a platform for students to display their innovative thinking and research capabilities. The event not only encouraged participation in scientific exploration but also fostered a collaborative environment among students and faculty. The insights gained from the competition will undoubtedly inspire participants to pursue further research and development in their respective fields.

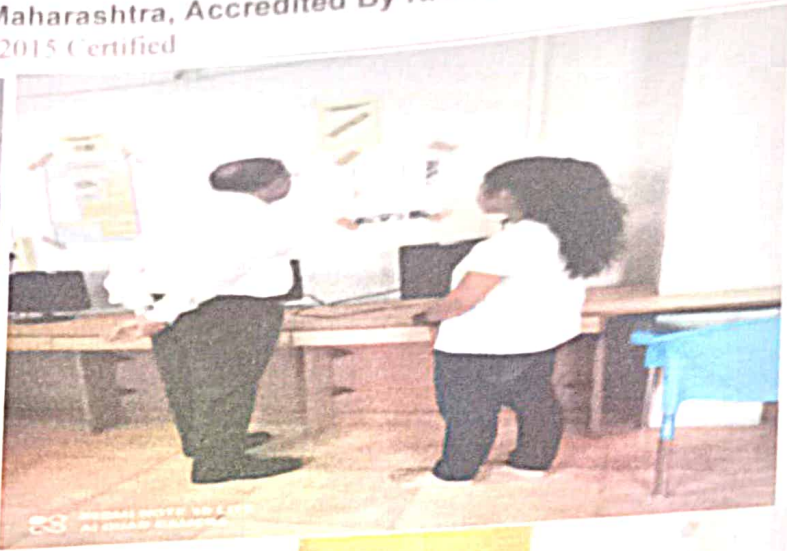
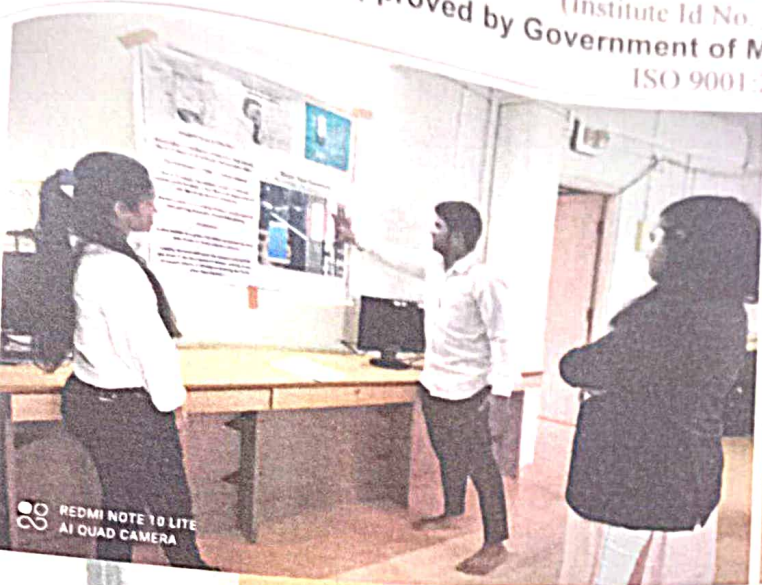




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Long 73.76005°
26/09/23 02:50 PM GMT +05:30

GPS Map Camera




Principal
Dr. M. P. Shinde
Gargi Agriculture Research
& Training Institute

Date :- 26/09/2023



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DATE: 26/6/2023

STAFF ATTENDANCE SHEET

PROGRAM NAME: Avishkar competition

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Event Report: Industrial Visit (WBAT) to Topchi Brewing, Nashik

Event Details:

- **Date:** January 20, 2024
- **Time:** 11:00 AM
- **Venue:** Topchi Brewing, Nashik
- **Organized by:** Gargi Agriculture Research and Training Institute (GARTI)
- **Participants:** SY B.Sc & TY B.Sc (WBAT) Students and Faculty
- **Number of Participants:** 35

Introduction:

On January 20, 2024, Gargi Agriculture Research and Training Institute (GARTI) organized an informative and engaging industrial visit to Topchi Brewing, located in Nashik. The visit aimed to provide students of SY B.Sc and TY B.Sc (WBAT) a firsthand insight into the brewing process and the operational dynamics of a modern brewery.

The group was warmly welcomed by Mr. Abhishek Patil, the owner of Topchi Brewing, who expressed his enthusiasm about sharing knowledge and experiences with the students and faculty. His hospitality set a positive tone for the visit.

Overview of the Visit:

Mr. Patil commenced the session by giving a detailed introduction to the brewing industry and its significance in the agricultural and economic landscape. He elaborated on the entire production process of beer, starting from malting to bottling. The systematic breakdown of each stage in the brewing process captivated the students and fostered an environment of curiosity and learning.

Malting:

Mr. Patil explained the malting process, detailing how barley is soaked, germinated, and dried to develop the enzymes necessary for converting starches into fermentable sugars. He highlighted the importance of this phase in determining the flavor profile of the beer.

Brewing:

The students learned about mashing, where the malted barley is combined with hot water to extract sugars. Mr. Patil demonstrated the significance of temperature control and timing in this crucial phase, providing students with insights into the science behind brewing.

Fermentation:

One of the highlights of the visit was the explanation of fermentation, where yeast converts sugars into alcohol and carbon dioxide. Mr. Patil introduced the students to the various types of fermenters used in brewing, discussing their functions and the impact of fermentation conditions on the final product.





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Bottling:

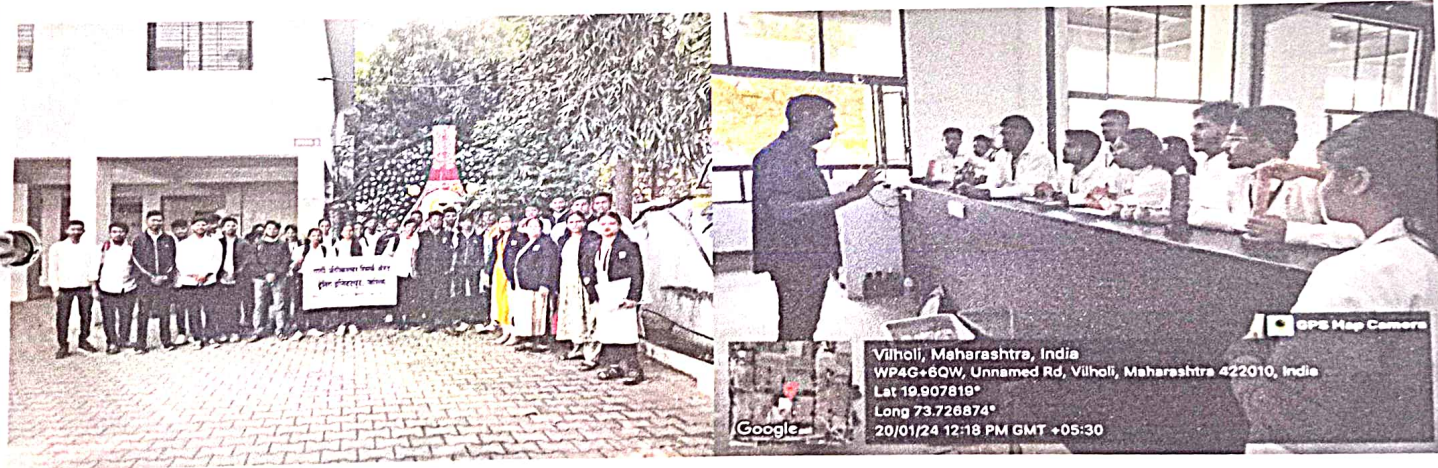
The final stage in the brewing process, bottling, was also covered. Mr. Patil explained the importance of hygiene and quality control during this phase to ensure that the product meets safety standards and retains its flavor.

Student Engagement

Throughout the visit, students actively engaged by asking questions and sharing their insights. The interactive session facilitated a deeper understanding of the brewing industry and allowed students to connect theoretical knowledge with real-world applications. Many expressed their excitement about the practical aspects of brewing and the possibility of exploring careers in this field.

Conclusion

The industrial visit to Topchi Brewing was not only educational but also inspiring for the students. It provided them with valuable insights into the brewing process and the various roles involved in the production of beer. GARTI extends its heartfelt gratitude to Mr. Abhishek Patil for his generous hospitality and for sharing his expertise with our students. This visit enriched the students' learning experience and sparked interest in agricultural sciences and brewing technology.





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Principal
Dr. M. P. Shinde

Principal
Gargi Agriculture Research
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PROGRAM NAME: Industrial visit (WBAT)



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DATE 20/01/2024

STAFF ATTENDANCE SHEET

PROGRAM NAME: Industrial Visit (WBAT)

SR.NO.	NAME OF THE TEACHERS	SIGN
1.	Dr. Sonam Bachav	Sonam
2.	Dr. M.P. Shinde	mp.shinde
3.	prof. Darashana Kapadnis	Dkapadnis
4.	prof. Yogita Kshirsagar	Ykshirsagar
5.	Lab.Tech. Archana Kale	Kale
6.	Prof. Madhum girase	girase
7.	prof. Anita Bodke	Anita
8.	prof. Sarangi chaudhami	Sarangi
9.	prof. Swamini Ruikar	SRuikar
10.	prof. Kavita Wani	Wanikavita





Principal

(Prof. Dr. M.P. Shinde)

Gargi Agriculture Research & Training Institute



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Event Report: Seminar on Meadry Wine making (Honey Wine) at Gargi Agriculture Research and Training Institute

Introduction:

On September 25, 2023, the Gargi Agriculture Research and Training Institute organized an insightful seminar focusing on the art of meadry wine making, specifically honey wine. The event aimed to educate students and enthusiasts about the intricacies of honey-based wine production, its unique characteristics, and its potential in the beverage industry. Attendees had the opportunity to learn from an esteemed expert in the field, Ms. Yogini Budhar, owner of Ceranemeadry, who brought her vast knowledge and experience to the seminar.

Event Details:

- **Date:** September 25, 2023
- **Time:** 11:00 AM
- **Venue:** Seminar Hall, GARTI
- **Participants:** Students, Faculty, and Staff of GARTI
- **Number of Participants:** 48

Inauguration:

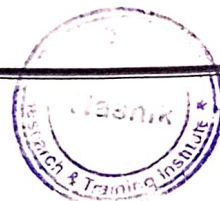
The seminar commenced with an opening address by Asst. Prof. Swamini Ruikar, who provided an overview of the significance of mead and its historical importance in various cultures. She emphasized the growing interest in alternative wines and welcomed Ms. Yogini Budhar, highlighting her contributions to the field of honey wine making. Following this, Mrs. Sonam R. Bacchao, IQAC coordinator, felicitated Ms. Budhar by presenting her with a bouquet as a token of appreciation. Ms. Budhar officially inaugurated the seminar by sharing her journey into the world of meadry, captivating the audience with her passion and expertise. Her introduction laid the groundwork for an engaging and informative session.

Highlights of the Event:

During the seminar, Ms. Budhar effectively explained the process of making mead, detailing the various types of honey that can be utilized and the fermentation techniques that distinguish honey wine from other alcoholic beverages. She provided insights into the unique flavor profiles that honey lends to mead, noting its versatility in combinations with different fruits and spices.

Participants had the chance to learn about the nutritional benefits of honey and how it contributes to the overall appeal of mead. Ms. Budhar conducted a live demonstration of the mead-making process, showcasing the equipment and ingredients involved. Her presentation was both educational and interactive, as she encouraged questions from students and actively engaged with them, addressing their queries about the business potential and market trends related to honey wine.

The seminar also included discussions on regulatory considerations, sustainability in honey sourcing, and the importance of supporting local beekeepers. Through her interactive sessions, Ms. Budhar illustrated the



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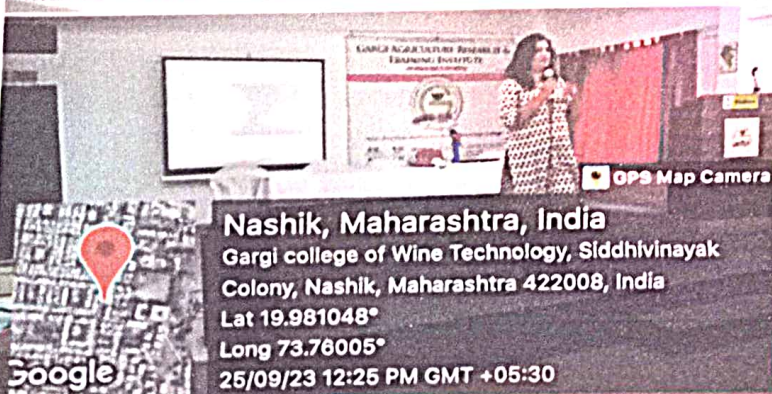
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broader impact of mead production on agriculture and local economies, inspiring many students to consider careers in this niche sector.

Conclusion:

The seminar on meadry wine making was a resounding success, with students gaining valuable knowledge about honey wine production and its unique characteristics. Ms. Yogini Budhar's expertise and ability to connect with the audience significantly enriched the learning experience. The Gargi Agriculture Research and Training Institute is proud to have hosted this event, fostering a deeper understanding of innovative agricultural products and encouraging the next generation of wine makers to explore the fascinating realm of honey-based beverages. Participants left with newfound enthusiasm and knowledge regarding mead-making, inspiring a greater interest in this distinct craft. We look forward to organizing more such enlightening events in the future.





Principal
Dr. M. P. Shinde

Principal
Gargi Agriculture Research & Training Institute



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DATE: 25/9/2023

ATTENDANCE SHEET

PROGRAM NAME: Seminar on Meadry wine making
[Honey wine]

SR.NO.	NAME OF THE STUDENTS	CLASS	SIGN
1.	Kate Groverdan Ranamam	P.Y. B.Sc.	Katam
2.	Gavande Ganges Mangesh	S.Y. B.Com	Mgatesh
3.	Ghikth amant rooshin	T.Y. B.Com	Asheem
4.	Goode Rameshwar sush	F.Y. B.Sc	Ramesh
5.	Tambe Shubham Ambade	P.Y. B.Sc	Shubham
6.	Dabhadre Rushi Kesh A.	B.Y. BSC (WBAT)	Rushi
7.	Pande Swati Pranjal	S.Y. B.Com	Swati
8.	Zade Shreyash Nirmal	T.Y. B.Sc.	Shresh
9.	Kale Aniket Bhikey	M.Sc. II	Aniket
10.	Dhore Dhreshri Shirey	M.Sc. II WBAT	Dhore
11.	Ghadge Mrunal Parmesh	M.Sc. II WBAT	Mrunal
12.	Sonawane Vishal Nara	T.Y. B.Sc. (WBAT)	Vishal
13.	Baviskar Gopal Vilas	S.Y. B.Com	Gopal
14.	Kadam Chaitanya Rajendra	S.Y. B.Com	Chaitanya
15.	Joshi Parth Kishor	T.Y. B.Com	Parth
16.	Deshmane Nikita Sunil	S.Y. BSC (WBAT)	Nikita
17.	Thakur Hemant Sanjal	T.Y. B.Com	Hemant
18.	More Pralhad Satyaram	M.Sc. II	Pralhad
19.	Rathod Ravi Ravi	M.Sc. II (WBAT)	Ravish
20.	Chodga Mrunal Darshan	M.Sc. II WBAT	Mrunal
21.	Kute Sakhi Bharat	S.Y. B.Com	Sakhi
22.	More Pranav	F.Y. B.Com	More
23.	Vishwakarma Sonali Sanjal	P.Y. B.Com	Sonali
24.	Tambe Shubham A.	F.Y. BSC (WBAT)	Shubham
25.	Gaikwad Mangsi Dipak	F.Y. B.Sc (WBAT)	Gaikwad
26.	Jadhav Pranjal Sunil	F.Y. B.Sc (WBAT)	Pranjal
27.	Joshi Pranjal Somnath	F.Y. B.Sc (WBAT)	Pranjal



28. vidhate Siddhesh Devidas ~~P. Vidhate~~ FY.Sc.
29. Zade Shreyash Nirmal ~~Shreyash~~ FY.Sc.
30. Niphade Atharva Moreshwar ~~Niphade~~ FY.Sc.
31. Payahan Rushikesh APPasaheb ~~Payahan~~ WBAT
32. Sigh Nikita Karunesh ~~Sigh~~ Sy. B.Com
33. Khilwanikomal PiliPkumar ~~PiliPkumar~~ Sy. Co
34. Kadam chaitanya ~~Rajendra~~ ~~Kadam~~ Sy. Co
35. Thakur Nement Sanjay ~~Thement~~ Ty. Com.
36. Joshi Parth Kishor ~~R. Joshi~~ M.Sc. [WBAT]
37. Raikar Rahi Suhil ~~Raikar~~ M.Sc. II [WBAT]
38. Pawar Sonali Shiru ~~Pawar~~ T.Y. B.Com
39. Pagare Tushar Vishnu ~~Pagare~~ M. Sci [W]
40. Dhokar Kiran Dattatray ~~Dhokar~~



GARGI EDUCATION INSTITUTE'S GARGI AGRICULTURE RESEARCH AND TRAINING INSTITUTE NASHIK.

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Approved by Government of Maharashtra, Accredited By NAAC
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Event Report: Industrial visit to SOMA winery Visit (WBAT) at Gargi Agriculture Research and Training Institute

Event Details:

- **Date:** March 27, 2024
- **Time:** 10:00 AM
- **Venue:** SOMA winery
- **Organized by:** Gargi Agriculture Research and Training Institute (GARTI)
- **Participants:** Students, Faculty, and Staff of GARTI
- **Number of Participants:** 42

Objective of the Visit:

The primary objective of this industrial visit was to provide the M.Sc. (WBAT) students with practical exposure to the wine production industry, focusing on the viticulture and winemaking processes, technology used in the winery, and the integration of sustainable agricultural practices. The visit aimed to bridge the gap between theoretical knowledge and real-world applications in the field of agriculture, particularly in the area of wine production.

Key Highlights:

- **Vineyard and Grapes:** Students learned about grape varieties used in winemaking, vineyard management practices, and the impact of soil, climate, and other environmental factors on grape quality.
- **Fermentation Process:** The guide explained the science behind fermentation, yeast varieties, temperature control, and the aging process.
- **Technology in Winemaking:** Students were shown the modern machinery used for crushing, fermenting, and bottling wines.
- **Quality Control and Packaging:** The importance of quality assurance and packaging was discussed, along with how each wine bottle is carefully processed before reaching the market.

Conclusion:

The industrial visit to SOMA Winery was a successful and educational experience for the M.Sc. (WBAT) students. It provided them with a comprehensive understanding of the wine production process, from grape cultivation to the final product, and reinforced the importance of integrating modern agricultural practices with industry demands. The visit fostered a deeper connection between academic knowledge and its real-world applications, encouraging students to think innovatively and explore new areas within agriculture.

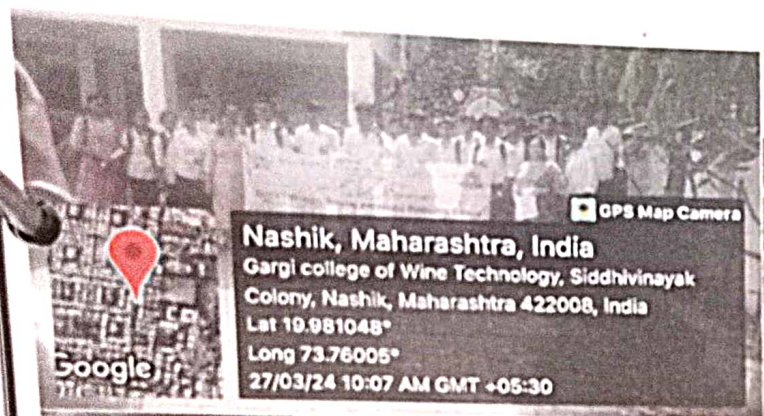




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Principal
Dr. M. P. Shinde
Principal
Gargi Agriculture Research
& Training Institute



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STAFF ATTENDANCE SHEET

DATE: 27/03/2024

PROGRAM NAME: Industrial visit to SOMA winery visit (WBAT)




Principal

Principal
(Prof.Dr.M.P.Shinde)

Principal
Gargi Agriculture Research
& Training Institute



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DATE: 27/03/2024

ATTENDENCE SHEET

PROGRAM NAME: Industrial Visit to SOMA winery visit (WRAT)

SR.NO.	NAME OF THE STUDENTS	CLASS	SIGN
1)	Kate Goroedhen ram...	S.Y.B.Sc.	Gkate
2)	Gavande Ganesh Mangesh	T.Y.B.Sc.	Gavande
3)	Shaikh Aman Roshan	M.Com-I	AShaikh
4)	Tambe Shubham Ambaji	S.Y.B.Sc.	TShankar
5)	Gorade Ramesh Suresh	S.Y.B.Sc.	Gorade
6)	Dabhaule Rushikesh A.	T.Y.B.Sc. (WRAT)	Bhabhaule
7)	Pande Swati Poojan	T.Y.B.Com	Pande
8)	Zade shreyash Nirmal	M.Sc.-I	Zade
9)	Kate Aniket Bhikaji	M.Sc. II	Kate
10)	Sonawane Mishal Manoj	M.Sc. I	Sonawane V.
11)	Bariskar Gopal vilas.	T.Y.B.Com	Bariskar
12)	Kadam Chaitany Rajendra	T.Y.B.Com	Chaitany K.
13)	Joshi parth Kishor	M.Com-I	Joshi
14)	Deshamane Nikita sunil	T.Y.B.Sc	Deshamane
15)	THAKUR HEEMANT S.	M.COM-I	H Thakur
16)	More Pralhad Sanyas	M.Sc. II	More
17)	Kate - Salchi Bharat	T.Y.B.Com	Khule
18)	More Pranav J.	T.Y.B.Com	More
19)	Vishwakarma Sonali	T.Y.B.Com	Vishwakarma
20)	Gaykward Manasi Dipak	S.Y.B.Sc. (WRAT)	G.M.S.
21)	Jadhav Pranjali Suni	S.Y.B.Sc. (WRAT)	Jadhav
22)	Joshi Pranjali Somnath	S.Y.B.Sc. (WRAT)	Joshi
23)	Vidhate Siddhesh devidey	F.Y.Sci. (WRAT)	Vidhate
24)	Niphade Anshay Moreshwar	F.Y.Sci. (WRAT)	Niphade
25)	Parabhan Rushikesh Anur	F.Y.B.Sc. (WRAT)	Parabhan
26)	Raibhan Rishi Sunil	M.Sc.-I	Raibhan
27)	Jagore Tejhar Vishnu	M.Com-I	Jagore

