

REF: MSRCASC/MB/2024-2025/

Date: 02.09.2024

CIRCULAR

DEPARTMENT OF MICROBIOLOGY

Workshop on “Wine Making - Research Innovation & Strategies for Advancement Towards Entrepreneurship”


This is to inform all I year BSc students of M. S. Ramaiah College of Arts, Science and Commerce-Autonomous that Department of Microbiology under Sukshmanika Club & DBT Star College Scheme is organizing a Workshop on “Wine Making - Research Innovation & Strategies for Advancement Towards Entrepreneurship” by Dr. Shivakumar M C and Dr. Savitha J on 3rd September 2024 at 10:30 am to 1:00pm.

Attendance is mandatory for the students.


Time: 10:30 am to 01.00pm

Venue (Lecture): Kuvempu Hall

Hands on Session: Research Laboratory I & II.


21/9/24
HOD


21/9
Registrar (Academics)


21/9/24
Principal

DEPARTMENT OF MICROBIOLOGY
Under Sukshmanika club & DBT Star Scheme
ORGANIZES

Date : **TWO DAYS WORKSHOP FOR**
3rd & 24th September 2024 **B.Sc STUDENTS**

Venue :
MSRCASC Campus

**Topic - “Wine Making - Research Innovation & Strategies
for Advancement Towards Entrepreneurship”**



Resource Person : Dr. Shivakumar & Dr. Savitha J

UG, HOD

Mrs. Soumya Shanbhag

PG, HOD

Dr. Prasanna Srinivas R

Principal

Dr. Pushpa H

DEPARTMENT OF MICROBIOLOGY

REPORT ON WORKSHOP

Title: Workshop on “Wine Making- Research innovation & marketing strategies for Advancement towards Entrepreneurship”

Date: 3rd September & 24th September 2024

Venue: Kuvempu Seminar Hall & Research Laboratory I & II

Participants: I Year BSc students

Resource Persons: Dr. Shivakumar M C

No. of Participants: 170

Objectives:

- Educate I year BSc students on the history and types of wine.
- Demonstrate the step-by-step process of making wine.
- Provide hands-on experience in substrate selection, crushing, fermentation, and bottling.
- Innovations in Wine making using different substrates like Millets
- Discuss the science behind fermentation and the role of yeast in winemaking.
- Explore the importance of aging and storage conditions.
- To encourage students to explore the possibility of becoming entrepreneur using the skills developed during workshop.

Department of Microbiology, MSRCASC organized a 2 days workshop on Wine Making- Research innovation & marketing strategies for Advancement towards Entrepreneurship. The workshop was designed to be both informative and interactive, ensuring that you not only understand the theory behind winemaking but also get hands-on experience in each stage of the process. The resource person for workshop was Dr. Shivakumar M C, who was having over 2 decades of industrial experience at Biocon industry and Dr. Savitha J, Research advisor, MSRCASC. MSc. Microbiology students worked as a volunteer during entire workshop and helped students to prepare wine. The workshop started on 3rd September 2024 at 10:30am with

a detailed lecture on Fermentation and Wine by Dr. Shivakumar MC. Sir gave an overview of the history of wine, discussed different types of wine and significance of terroir in winemaking.

Sir also briefed students about the science of fermentation, the role of yeast in converting sugars to alcohol and monitoring fermentation progress and maintaining optimal conditions.

After this detailed explanation about wine making, students were divided into 8 batches and were taken to research laboratories for Hands on workshop on wine making. For wine making along with conventional substrates like Grapes other substrates were also used which included Ginger, Beetle leaf, Jowar, Barly, Ragi and Foxtail millet.

Resource person along with MSc students made students learn the steps of wine making and then encouraged students to prepare the wine with given substrates. Each group of students prepared wine and bottled the wine and kept for incubation.

The testing of the alcohol percentage and other properties of wine was done on 24th September 2024, which was handled by MSc students. MSc students taught the calculation of alcohol % in wine using specific gravity method. The technique will be helpful to understand the quality of wine.

The workshop was a fruitful experience for all the participants.

Learning Outcome:

- Participants gained a comprehensive understanding of the winemaking process.
- They learned how to select substrates, manage fermentation, and understand the impact of different variables on the final product.
- The hands-on experience provided them with practical skills that they could use to make wine at home.
- Additionally, the tasting session helped participants develop their palate and understand the nuances of different wines.

GLIMPSE OF THE WORKSHOP

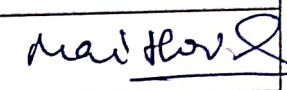
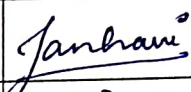
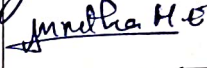
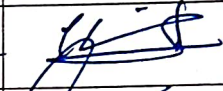
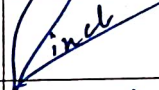

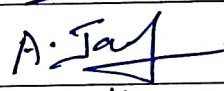
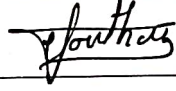


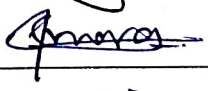
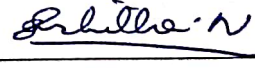
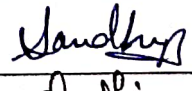
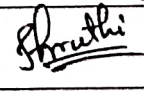
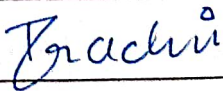
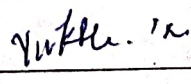


DEPARTMENT OF MICROBIOLOGY

ATTENDANCE

**Workshop on "Wine Making - Research Innovation & Strategies for Advancement
Towards Entrepreneurship"**

3rd September 2024

Sl. No	Name of the Student (Sec)	Registration Number	Student Signature
1	Maithri. S.	U18MBB2450386	
2	JANHAVI COWDA	U18MB2450205	
3	Amrutha. H.E	U18MB2450131	
4	ND Chirag	U18MB2450022	
5	Sinchana. K	U18MB2450366	
6	Varsha. N	U18MB2450212	
7	JAVARESAVAR. A	U18MB2450361	
8	Goutham Yadhav. Y	U18MB2450030	
9	Chethan Kumar SB	U18MB2450007	
10	J. vijaya vardhan	U18MB2450182	M.
11	N. YUVARAJ SINGH	U18MB2450391	
12	K.S. Smaran	U18MB2450042	
13	Sanchitha. N	U18MB2450078	
14	Sandhya Geetu Nayak	U18MB2450077	
15	Shruthi. K.H	U18MB2450183	
16	Prachi Pandey.	U18MB2450079	
17	Yuktha. M.P	U18MB2450015	

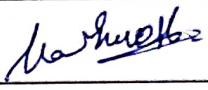
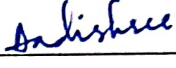

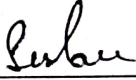

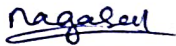

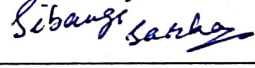
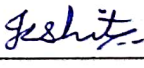
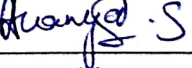

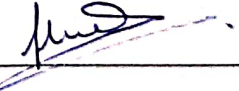
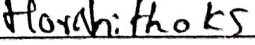
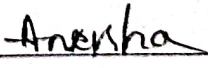


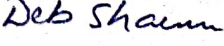
DEPARTMENT OF MICROBIOLOGY

ATTENDANCE

Workshop on "Wine Making - Research Innovation & Strategies for Advancement

Towards Entrepreneurship"

3rd September 2024


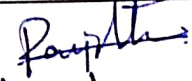


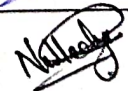
Sl. No	Name of the Student (Sec)	Registration Number	Student Signature
1	Madhuresh	U18MB24S0064	
2	Andishree. V. Mudakavi	U18MB24S0341	
3	Arush N. Chowdhury	U18MB24S0288	
4	Sudarshan babu. S	U18MB24S0358	
5	Kovisiddugouda	U18MB24S0018	
6	K. Naga sai	U18MB24S0019	
7	Sashwat Singh	U18MB240008	
8	Sibangi Sarkar	U18MB24S0033	
9	Jkehita Bhat	U18MB24S0044	
10	Ananya S	U18MB24S0057	
11	Madhumitha	U18MB24S0047	
12	Manika. G.	U18MB24S0040	
13	Harshitha KS	U18MB24S0011	
14	Anusha N	U18MB24S0028	
15	Jahvi. R	U18MB24S0009	
16	KV Sree Lakshmi	U18MB24S0125	
17	Deb Shama	U18MB24S0345	

DEPARTMENT OF MICROBIOLOGY

ATTENDANCE

**Workshop on "Wine Making - Research Innovation & Strategies for Advancement
Towards Entrepreneurship"**

3rd September 2024

Sl. No	Name of the Student (Sec)	Registration Number	Student Signature
1	madhav kumar	U18MB2450020	
2	Salome Kisku	U18MB2450016	S. Kisku.
3	Ranjitha Suresh	U18MB2450036	
4	Anusha.L	U18MB2450339	<u>Anusha.L</u>
5	Lekhana SP	U18MB2450316	Lekhana SP
6	Sanjuckta Pattanayak	U18MB2450029	Sanjuckta
7	Rishitha .M. Reddy	U18MB2450199	
8	Nikita Sagar	U18MB2450014	Nikita Sagar
9	Rakisha .J	U18MB2450129	<u>Rakisha .J.</u>
10	Ruposhree Chakraborty	U18MB2450071	Ruposhree
11	Shrinidhi .A. Patil	U18MB2450112	
12	Noorain Fathima	U18MB2450023	<u>Fathima</u>
13	Nivedhya	U18MB2450299	
14	Anstha Priya	U18MB2450359	Anstha .
15	Srabanti Pal	U18MB2450379	Srabanti Pal
16	Sneha Aktar	U18MB2450305	<u>Sneha</u>
17	Nisreen Zakir	U18MB2450197	Nisreen

DEPARTMENT OF MICROBIOLOGY

ATTENDANCE

**Workshop on "Wine Making - Research Innovation & Strategies for Advancement
Towards Entrepreneurship"**

3rd September 2024

Sl. No	Name of the Student (Sec)	Registration Number	Student Signature
1	D. Krishna Samyuktha	U18MB2450119	Samyuktha
2	Tanmayee.S	U18MB2450013	Tanmayee
3	Thejaswini C.N	U18MB2450093	Thejaswini
4	Douti.V (A)	U18MB2450017	Douti.V
5	Veebhaa.P.	U18MB2450368	Veebhaa
6	Anushka Bose	U18MB2450384	Anushka Bose
7	Thrupthi Laad.	U18MB2450200	Thrupthi
8	Priyanka.k.M.	U18MB2450084	Priyanka.k.M.
9	Hemal.L	U18MB2450076	Hemal
10	Jigar.R	U18MB2450069	Jigar
11	SHERIN JENIFERS	U18MB2450184	Sherin Jenifers
12	Sneha .Gonal	U18MB2450054	Sneha
13	Sayantika Garai (C)	U18MB2450046	S.Garai
14	Anushka Dayanand Gajbharate	U18MB2450086	Anushka
15	Balaji Gonsala J.K (C)	U18MB2450048	Balaji
16	Bantosh Kumar Dalai (C)	U18MB2450050	Bantosh
17	Yashika-N (C section)	U18MB2450051	Yashika

DEPARTMENT OF MICROBIOLOGY

ATTENDANCE

**Workshop on "Wine Making - Research Innovation & Strategies for Advancement
Towards Entrepreneurship"**

3rd September 2024

Sl. No	Name of the Student	Registration Number	Student Signature
1	SARITHI VIBUSHINI B	U18MB24S0196	Sarithi B
2	MAYUR RAJ TS	U18MB24S0317	Mayur Raj
3	Nikhil .S. Jain	U18MB24S0001	Nikhil .S.
4	Rohit Sharma	U18MB24S0002	Rohit Sharma
5	Nishikanta Singh	U18MB24S0004	Nishikanta Singh
6	Shruthika .R	U18MB24S0021	Shruthika .R
7	Shambhavi .K .C	U18MB24S0043	Shambhavi
8	Soha Khan	U18MB24S0242	Soha Khan
9	A.G Ketan	U18MB24S0012	Ketan
10	Deeksha .N	U18MB24S0063	Deeksha
11	K .R .Ananya	U18MB24S0203	Ananya
12	C . AKSHAY	U18MB24S0027	AKSHAY
13	Yashwantha . BB	U18MB24S0344	Yashu
14	P . M . Balaji	U18MB24S0360	Balaji
15	Purnith .B .T	U18MB24S0066	Purnith
16	Pavan Kishor .m	U18MB24S0325	Pavankishor .m.
17	Gyagon Kumari . R	U18MB24S0327	Gyagon . R

DEPARTMENT OF MICROBIOLOGY

ATTENDANCE

**Workshop on "Wine Making - Research Innovation & Strategies for Advancement
Towards Entrepreneurship"**

3rd September 2024

Sl. No	Name of the Student	Registration Number	Student Signature
1	Chasmita . M . S	U18MB2450068	<u>Chasmita . M . S</u>
2	Kavana . s	U18MB2450122	<u>Kavana</u>
3	Ashmita Datta	U18MB2450334	<u>Ashmita</u>
4	Khushi Bhatia	U18MB2450065	<u>Khushi</u>
5	Aishwarya . R	U18MB2450389	<u>Aisha</u>
6	Hannah Suresh	U18MB2450041	<u>Hannah</u>
7	Muttakia Noorain	U18MB2450133	<u>Muttakia</u>
8	NITHYA RAVI	U18MB2450346	<u>Nithya</u>
9	Lekhana - C	U18MB2450080	<u>Lekha</u>
10	DEEKSHA . M	U18MB2450371	<u>Deeksha</u>
11	Poornima YH	U18MB2450390	<u>Poornima</u>
12	Varshitha . N	U18MB2450053	<u>Varshitha . N</u>
13	Smriti Nagesh	U18MB2450056	<u>Smriti</u>
14	Keerthana . H .	U18MB2450098	<u>Keerthana</u>
15	Bharathi . V	U18MB2450034	<u>Bharathi . V</u>
16	Ankitha . G	U18MB2450348	<u>Ankitha</u>
17	Yojana . M	U18MB2450096	<u>Yojana</u>

DEPARTMENT OF MICROBIOLOGY

ATTENDANCE

Workshop on "Wine Making - Research Innovation & Strategies for Advancement

Towards Entrepreneurship"

3rd September 2024

Sl. No	Name of the Student (BCC)	Registration Number	Student Signature
1	Manjira Dey. (A)	U18MB2450117	Manjira Dey.
2	Ankita Verma (A)	U18MB2450367	Ankita Verma
3	Sushmita Malakar (B)	U18MB 2450382	Sushmita Malakar
4	Sharon B Paul (B)	U18MB 2450010	S.
5	Sejan Ali	U18MB 2450032	Sejan
6	D-V-Nithya (A)	U18MB2450285	Nithya
7	G.K. Varsha (A)	U18MB2450351	Varsha
8	S. Nandini	U18MB2450350	Nandini
9	Muskan Roy	U18MB2450381	Muskan Roy
10	S. SHREE VARSHA	U18MB 2450074	Shree Varsha
11	SHREYA . R	U18MB 2450127	Shreya
12	RACHANA.S	U18MB 2450038	Rachana
13	Harini. S [Sanskrit]	U18MB2450387	Harini
14	Harini. S [Kannada]	U18MB2450113	Harini S.
15	Aisha. N	U18MB2450333	Aisha. N
16	Jeevitha. M	U18MB2450369	Jeevitha
17	Keupa. R	U18MB2450114	Keupa. R

DEPARTMENT OF MICROBIOLOGY

ATTENDANCE

Workshop on "Wine Making - Research Innovation & Strategies for Advancement

Towards Entrepreneurship"

3rd September 2024

Sl. No	Name of the Student (Sec)	Registration Number	Student Signature
1	Poojalakshmi. KS (C)	U18MB240052	Pooja.
2	Shashidhar (B)	U18MB2480364	SSM
3	Kavya. V (C)	U18MB2450337	Kavya.V.
4			
5			
6			
7			
8			
9			
10			
11			
12			
13			
14			
15			
16			
17			