

6.5.2 - The institution reviews its teaching learning process, structures & methodologies of operations and learning outcomes at periodic intervals through IQAC set up as per norms and recorded the incremental improvement in various activities

IQAC reviews teaching learning process through regular meetings and use of outcome based methodologies at the beginning of the academic year. IQAC prepares strategic plans and monitors its effective implementation throughout the year.

Practice 1: Academic review through periodical meetings:

The IQAC conduct periodical meetings with the departments, Examination Committee, Heads of the department, College Development Committee throughout the academic year. The Faculty in-charge conducts an academic review of all departments on academic activities such as completion of curriculum, unit tests, assignments, seminars, group discussion, quiz, education tour etc. Important issues are discussed in the IQAC meetings and necessary action is taken accordingly. This results into successful review methodology for improvement in teaching and learning process. Through this system of review, the IQAC observed the continuous improvement in teaching-learning process.

Practice 2: Attainment of Pos, COs and PSOs:

Measurement of attainment of Pos, Cos and PSOs is done through formative and Summative methods. Continuous and comprehensive evaluation is done regularly to know the attainment. Internal examinations are arranged for the students. Semester and annual practical examination are conducted. The performance of the students' in examination is done to know the levels of attainment of Pos, Cos and PSOs.



6.5.2 - The institution reviews its teaching learning process, structures & methodologies of operations and learning outcomes at periodic intervals through IQAC set up as per norms and recorded the incremental improvement in various activities

Index

S.N	Name of Particulars
1	Unit Test
2	Assignments
3	Group Discussion
4	Seminar
5	Education Tour
6	Pos, COs and PSOs



Rajarambapu College of Sugar Technology, Islampur

Internal Exam Feb. 2024

B.Sc. I (Sugar Technology) Sem II

Date	Time	Subject
29/02/2024	10.15 to 11.15	Applied Chemistry III
	11.30 to 12.30	Applied Chemistry IV
	01.30 to 02.30	Applied Physics III
01/03/2024	10.15 to 11.15	Applied Physics IV
	11.30 to 12.30	Applied Mathematics III
	01.30 to 02.30	Applied Mathematics IV
02/03/2024	10.15 to 11.15	Sugarcane Agriculture III
	11.30 to 12.30	Sugarcane Agriculture IV
	01.30 to 02.30	English II

Note: 1) Attendance for this examination is compulsory.

2) There will not be any re-examination.

3) College will not be responsible if any student not attending this exam.

4) Marks obtained in this examination will be final & will be send to university.



**Head of Exam Department,
RCST, Islampur**



**Principal,
RCST, Islampur**

RAJARAMBAPU COLLEGE OF SUGAR TECHNOLOGY, ISLAMPUR
Internal Exam Feb, 2024

CLASS: B.Sc. I (Sugar Technology) 2023 - 2024

Subject - *Applied Mathematics - III (Descriptive Statistics)*

Roll No	Student Name	Student Sign
1	BHOPALE SAMARTH MANOJ	
2	CHAVAN PRATHAMESH VILAS	<i>P.V.C.</i>
3	CHAVAN PREMJEET SARJERAO	
4	CHAVAN RURURAJ SAMBHAJI	<i>RRR</i>
5	GHADAGE ADITYA SURESH	
6	JADHAV PRATHAMESH HANMANT	<i>JHJ</i>
7	JAGDALE ADITYA MADHUKAR	
8	KALBHOR SIDDHESH MINANATH	<i>K.S.</i>
9	KAMBALE NITIN MUTTAPPA	
10	KAMBLE PIYUSH MUKUND	<i>P.M.K.</i>
11	KHANDARE SURAJ VAJNATH	<i>S.V.</i>
12	KHUTALE-PATIL PRANAV PRAKASH	<i>P.P.</i>
13	KORI PRADIP ARJUN	
14	KOTHALE SARVESH SANJAY	
15	KUMBHAR AYUSH BHASKAR	<i>A.B.</i>
16	MANE PRANAV VIJAY	<i>P.V.</i>
17	MOHITE PRANAV PRAMOD	<i>P.P.</i>
18	MOHITE VIABHAV VASANT	<i>V.V.</i>
19	MORE PIYUSH PRASHANT	<i>P.P.</i>
20	PATIL HARSHAD VIRSING	<i>H.V.</i>
21	PATIL KUNAL DHAIRYASHEEL	<i>K.D.</i>
22	PATIL MADHAV ANIL	<i>M.A.</i>
23	PATIL OMKAR DILIP	
24	PATIL SARANG PRATAP	<i>S.P.</i>
25	PATIL SAURABH SANDIP	<i>S.S.</i>
26	PATIL SHRAVAN SHARAD	<i>S.S.</i>
27	PATIL YASHRAJ MARUTI	<i>Y.M.</i>
28	PATTEKARI MUSTAFA KADAR	<i>M.K.</i>
29	POI SOHANI BHMIRAO	<i>S.O.</i>
30	SATBHAI SACHIN GOVIND	
31	SHETAR DEEPA DNYANESHWAR	<i>D.D.</i>
32	SHINDE DIGVIJAY OMPRAKASH	
33	SHINGATE ADARSH ANIL	<i>A.A.</i>
34	SHINGATE ATHARV PRAKASH	<i>A.P.</i>
35	SOKASHI YASHI SHASHIKANT	<i>S.S.</i>
36	SURVE AMOL NIVRUTTI	<i>A.N.</i>
37	THORAT DIGVIJAY DINKAR	
38	THORAT NAMRATA DATTA TRAY	<i>N.D.</i>
39	VARUTE KEDAR EKNATH	



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RAJARAMBAPU COLLEGE OF SUGAR TECHNOLOGY, ISLAMPUR

Internal Exam Feb. 2024

CLASS: B.Sc. I (Sugar Technology) 2023 - 2024

Subject - physical chemistry - IV

Roll No	Student Name	Student Sign
1	BHOPALE SAMARTH MANOJ	Ab
2	CHAVAN PRATHAMESH VILAS	Pl.c
3	CHAVAN PREMILLET SARJERAO	PSC
4	CHAVAN RURURAJ SAMBHAJI	MEERVI
5	GHADAGE ADITYA SURESH	PS
6	JADHAV PRATHAMESH HANMANT	PS
7	JAGADALE ADITYA MADHUKAR	Ab
8	KALBHOR SIDDHESH MINANATHI	Ab
9	KAMBALE NITIN MUTTAPPA	cin
10	KAMBLE PIYUSH MUKUND	P.M.K.
11	KHANDARE SURAJ VAJNATHI	PS
12	KHUTALE-PATIL PRANAV PRAKASHI	PPR
13	KORE PRADIP ARJUN	Ab
14	KOTHALE SARVESH SANJAY	PS
15	KUMBHAR AYUSH BHASKAR	PS
16	MANE PRANAV VIJAY	Prane
17	MOHITE PRANAV PRAMOD	PS
18	MOHITE VIABHAV VASANT	PS
19	MORE PIYUSH PRASHANT	PPR
20	PATIL HARSHAD VIRSING	PS
21	PATIL KUNAL DHAIRYASHEEL	PS
22	PATIL MADHAV ANIL	MPATIL
23	PATIL OMKAR DILIP	
24	PATIL SARANG PRATAP	PS
25	PATIL SAURABH SANDIP	PS
26	PATIL SHRAVAN SHARAD	PS
27	PATIL YASHRAJ MARUTI	PS
28	PATIL KARI MUSTAFA KADAR	PS
29	POL SOHAM BHIMRAO	PS
30	SATBHAI SACHIN GOVIND	
31	SHELAR TEJAS DNYANESHWAR	
32	SHINDE DIGVIJAY OMPRAKASH	
33	SHINGATE ADARSH ANIL	ADAR
34	SHINGATE ATHARV PRAKASHI	AP
35	SOKASHI YASH SHASHIKANT	YSH
36	SURVE AMOL NIVRUTTI	Amol
37	THORAT DIGVIJAY DINKAR	
38	THORAT NAMRATA DATTATRAY	Namrata
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RAJARAMBAPU COLLEGE OF SUGAR TECHNOLOGY, ISLAMPUR

Internal Exam Feb. 2024

CLASS: B.Sc. I (Sugar Technology) 2023 - 2024

Subject - *S. cane Agri. - I*

Roll No	Student Name	Student Sign
1	BHOPALI SAMARTH MANOJ	
2	CHAVAN PRATHAMI SHIVILAS	<i>P.v.c</i>
3	CHAVAN PRITHVI SARJERAO	
4	CHAVAN RURURAJ SAMBHAJI	<i>RRR</i>
5	GHADAGE ADITYA SURESH	
6	JADHAV PRATHAMI SHANMANT	<i>J.P.</i>
7	JAGADALE ADITYA MADHUKAR	<i>AB</i>
8	KALBHOR SIDDHI SHIMANATHI	<i>SK</i>
9	KAMBALI NITHIN MUTTAPPA	
10	KAMBLE PIYUSH MUKUND	<i>P.M.K.</i>
11	KHANDARE SURAJ VJNATH	<i>SK</i>
12	KHUTALE-PATIL PRANAV PRAKASH	<i>PK</i>
13	KORE PRADIP ARJUN	
14	KOHLI SARVESH SANJAY	
15	KUMBHAR AYI SHIBHASKAR	<i>KB</i>
16	MANI PRANAV VIJAY	
17	MOHITE PRANAV PRAMOD	<i>PM</i>
18	MOHITE VIABHAV VASANT	
19	MORE PIYUSH PRASHANT	<i>PM</i>
20	PATIL HARSHAD VIRSING	<i>HP</i>
21	PATIL KUNAL DHAIRYASHIELL	<i>PK</i>
22	PATIL MADHAV ANIL	<i>mpatil</i>
23	PATIL OMKAR DILIP	
24	PATIL SARANG PRATAP	<i>SP</i>
25	PATIL SAURABH SANDIP	<i>SS</i>
26	PATIL SHRAVAN SHARAD	<i>SS</i>
27	PATIL YASHRAJ MARUTI	<i>YR</i>
28	PATTEKARI MUSTAFA KADAR	<i>PKD</i>
29	POL SOHAM BHIMRAO	<i>SP</i>
30	SATBHAI SACHIN GOVIND	
31	SHELAR TEJAS DNYANESHWAR	<i>TS</i>
32	SHINDI DIGVIJAY OMPRAKASH	
33	SHINGAR ADARSH ANIL	<i>AS</i>
34	SHINGAR ATHARV PRAKASH	<i>AS</i>
35	SOKASHI YASHI SHASHIKANT	<i>SS</i>
36	SURVE AMOL NIVRUTHI	
37	THORAT DIGVIJAY DINKAR	
38	THORAT NAMRATA DATTATRAY	<i>NT</i>
39	VARUHE KUDARTEKNAHI	

Present

AB



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RAJARAMBAPU COLLEGE OF SUGAR TECHNOLOGY, ISLAMPUR

Internal Exam Feb. 2024

CLASS: B.Sc. I (Sugar Technology) 2023 - 2024

Subject - *Applied physics II (sugar instrumentation)*

Roll No	Student Name	Student Sign
1	BHOPALE SAMARTH MANOJ	
2	CHAVAN PRATHAMESH VILAS	<i>P.V.C.</i>
3	CHAVAN PREMJEET SARJERAO	<i>P.S.S.</i>
4	CHAVAN RURURAJ SAMBHAJI	<i>M.P.S.</i>
5	GHADAGE ADITYA SURESH	<i>A.S.</i>
6	JADHAV PRATHAMESH HANMANT	<i>J.H.</i>
7	JAGADALE ADITYA MADHUKAR	
8	KALBHOR SIDDHESH MINANATH	<i>K.S.</i>
9	KAMBALI NITIN MUTTAPPA	
10	KAMBLE PIYUSH MUKUND	<i>P.M.K.</i>
11	KHANDARE SURAJ VJAYNATH	<i>S.V.</i>
12	KHUTALE-PATIL PRANAV PRAKASH	<i>P.P.</i>
13	KORI PRADIP ARJUN	
14	KOTHALE SARVESH SANJAY	
15	KUMBHAR AYUSH BHASKAR	<i>A.B.</i>
16	MANE PRANAV VIJAY	<i>P.V.</i>
17	MOHITE PRANAV PRAMOD	<i>P.P.</i>
18	MOHITE VIABHAV VASANT	<i>V.V.</i>
19	MORE PIYUSH PRASHANT	<i>P.P.</i>
20	PATIL HARSHAD VIRSING	<i>H.V.</i>
21	PATIL KUNAL DHAIRYASHEEL	<i>K.D.</i>
22	PATIL MADHAV ANIL	<i>M.P.</i>
23	PATIL OMKAR DILIP	
24	PATIL SARANG PRATAP	<i>S.P.</i>
25	PATIL SAURABH SANDIP	<i>S.S.</i>
26	PATIL SHRAVAN SHARAD	<i>S.S.</i>
27	PATIL YASHIRAJ MARUTI	<i>Y.M.</i>
28	PATILKARI MUSTAFA KADAR	<i>M.K.</i>
29	POL SOHAM BHIMRAO	<i>P.B.</i>
30	SATBHAI SACHIN GOVIND	
31	SHELAR TEJAS DNYANESHWAR	<i>T.D.</i>
32	SHINDE DIGVIJAY OMPRAKASH	
33	SHINGATE ADARSH ANIL	<i>A.A.</i>
34	SHINGATE ATHARV PRAKASH	<i>A.P.</i>
35	SOKASHI YASH SHASHIKANT	<i>Y.S.</i>
36	SURVE AMOL NIVRUTTI	<i>A.N.</i>
37	THORAT DIGVIJAY DINKAR	
38	THORAT NAMRATA DATTATRAY	<i>N.D.</i>
39	VARUTE KEDAR EKNATH	



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RAJARAMBAPU COLLEGE OF SUGAR TECHNOLOGY, ISLAMPUR

Internal Exam Feb. 2024

CLASS: B.Sc. I (Sugar Technology) 2023 - 2024

Subject - *Applied Chemistry - II*

Roll No	Student Name	Student Sign
1	BHOPALE SAMARTH MANOJ	
2	CHAVAN PRATHAMESH VILAS	<i>P.V.C.</i>
3	CHAVAN PREMJEET SARJERAO	<i>P.S.O.</i>
4	CHAVAN RURURAJ SAMBHAJI	<i>H.H.B.J.</i>
5	GHADAGE ADITYA SURESH	<i>S.</i>
6	JADHAV PRATHAMESH HANMANT	<i>H.H.</i>
7	JAGADALE ADHYA MADHU KAR	
8	KALBHOR SIDDHESH MINANATH	<i>h.h.</i>
9	KAMBALE NIIN MUTTAPPA	<i>air.</i>
10	KAMBLE PIYUSH MUKUND	<i>P.M.K.</i>
11	KHANDARE SURAJ VAJNATH	<i>S.V.</i>
12	KHUTALE-PATIL PRANAV PRAKASH	<i>P.P.</i>
13	KORE PRADIP ARJUN	
14	KOTHALE SARVESH SANJAY	<i>S.K.</i>
15	KUMBHAR AYUSH BHASKAR	<i>A.B.</i>
16	MANE PRANAV VIJAY	
17	MOHITE PRANAV PRAMOD	<i>P.P.</i>
18	MOHITE VIABHAV VASANT	<i>V.V.</i>
19	MORI PIYUSH PRASHANT	<i>P.P.</i>
20	PATIL HARSHAD VIRSING	<i>H.V.</i>
21	PATIL KUNAL DHAIRYASHEEL	<i>K.D.</i>
22	PATIL MADHAV ANIL	<i>M.A.</i>
23	PATIL OMKAR DILIP	<i>O.D.</i>
24	PATIL SARANG PRATAP	<i>S.P.</i>
25	PATIL SAURABH SANDIP	<i>S.S.</i>
26	PATIL SHRAVAN SHARAD	<i>S.S.</i>
27	PATIL YASHRAJ MARUTI	<i>Y.M.</i>
28	PATTEKARI MUSTAFA KADAR	<i>M.K.</i>
29	POL SOHAM BHIMRAO	<i>S.B.</i>
30	SATBHAI SACHIN GOVIND	
31	SHELAR TEJAS DNYANESHWAR	<i>T.D.</i>
32	SHINDE DIGVIJAY OMPRAKASH	
33	SHINGATI ADARSH ANIL	<i>A.A.</i>
34	SHINGATI ATHARV PRAKASH	<i>A.P.</i>
35	SOKASHI YASH SHASHIKANTI	<i>S.S.</i>
36	SURVE AMOL NIVRUTHI	
37	THORAT DIGVIJAY DINKAR	
38	THORAT NAMRATA DATTATRAY	<i>N.D.</i>
39	VARUTE KEDAR EKNATH	



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 Islampur, Tal. Walwa, Dist. Sangli. 415 409

RAJARAMBAPU COLLEGE OF SUGAR TECHNOLOGY, ISLAMPUR

Internal Exam Feb. 2024

CLASS: B.Sc. I (Sugar Technology) 2023 - 2024

Subject - S. Canz Agriculture II

Roll No	Student Name	Student Sign
1	BHOPALE SAMARTH MANOJ	
2	CHAVAN PRATHAMESH VILAS	<u>P.V.C.</u>
3	CHAVAN PREMJEET SARJERAO	
4	CHAVAN RURURAJ SAMBHAJI	<u>M.R.P.</u>
5	GHADAGI ADITYA SURESH	<u>S.S.</u>
6	JADHAV PRATHAMESH HANMANT	<u>P.H.</u>
7	JAGADALE ADITYA MADHUKAR	
8	KALBHOR SIDDHESH MINANATH	<u>A.K.</u>
9	KAMBALE NITIN MUTTAPPA	
10	KAMBLE PIYUSH MUKUND	<u>P.M.K.</u>
11	KHANDARE SURAJ VAJNATH	
12	KHUTALE-PATIL PRANAV PRAKASH	<u>P.P.</u>
13	KORE PRADIP ARJUN	
14	KOTHALE SARVESH SANJAY	
15	KUMBHAR AYUSH BHASKAR	<u>A.B.</u>
16	MANE PRANAV VIJAY	<u>P.V.</u>
17	MOHITE PRANAV PRAMOD	<u>P.P.</u>
18	MOHITE VABHAV VASANT	
19	MORE PIYUSH PRASHANT	<u>P.P.</u>
20	PATIL HARSHAD VIRSING	<u>H.V.</u>
21	PATIL KUNAL DHAIRYASHEEL	<u>K.D.</u>
22	PATIL MADHAV ANIL	<u>M.P.</u>
23	PATIL OMKAR DILIP	
24	PATIL SARANG PRATAP	<u>S.P.</u>
25	PATIL SAURABH SANDIP	<u>S.S.</u>
26	PATIL SHRAVAN SHARAD	<u>S.S.</u>
27	PATIL YASHRAJ MARUTI	<u>Y.M.</u>
28	PATTEKARI MUSTAFA KADAR	<u>M.K.</u>
29	POL SOHAM BHIMRAO	<u>S.B.</u>
30	SATBHAI SACHIN GOVIND	
31	SHELAR TEJAS DNYANESHWAR	<u>T.D.</u>
32	SHINDE DIGVIJAY OMPRAKASH	
33	SHINGATE ADARSH ANIL	<u>A.A.</u>
34	SHINGATE ATHARV PRAKASH	<u>A.P.</u>
35	SOKASHI YASHI SHASHIKANT	<u>Y.S.</u>
36	SURVE AMOL NIVRUTTI	<u>A.S.</u>
37	THORAT DIGVIJAY DINKAR	
38	THORAT NAMRATA DATTATRAY	<u>N.D.</u>
39	VARUTE KEDAR EKNATH	



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RAJARAMBAPU COLLEGE OF SUGAR TECHNOLOGY, ISLAMPUR
Internal Exam Feb. 2024

CLASS: B.Sc. I (Sugar Technology) 2023 - 2024

Subject - *Applied Mathematics - IV (Probability Theory)*

Roll No	Student Name	Student Sign
1	BHOPALE SAMARTH MANOJ	
2	CHAVAN PRATHAMESH VILAS	<i>P.V.C.</i>
3	CHAVAN PREMJEET SARJERAO	<i>P.S.R.</i>
4	CHAVAN RURURAJ SAMBHAJI	<i>R.R.S.</i>
5	GHADAGE ADITYA SURESH	<i>A.S.</i>
6	JADHAV PRATHAMESH HANMANT	<i>J.H.</i>
7	JAGADALE ADITYA MADHUKAR	
8	KALBHOR SIDDHESH MINANATH	<i>S.M.</i>
9	KAMBALE NITIN MUTTAPPA	
10	KAMBLE PIYUSH MUKUND	<i>P.M.K.</i>
11	KHANDARE SURAJ VJNATH	<i>S.V.</i>
12	KHUTALE-PATIL PRANAV PRAKASHI	<i>P.P.</i>
13	KORE PRADIP ARJUN	
14	KOTHALE SARVESH SANJAY	<i>S.S.</i>
15	KUMBHAR AYUSH BHASKAR	<i>A.B.</i>
16	MANE PRANAV VIJAY	<i>P.V.</i>
17	MOHITE PRANAV PRAMOD	<i>P.P.</i>
18	MOHITE VIABHAV VASANT	<i>V.V.</i>
19	MORE PIYUSH PRASHANT	<i>P.P.</i>
20	PATIL HARSHAD VIRSING	<i>H.V.</i>
21	PATIL KUNAL DHAIRYASHEEL	<i>K.D.</i>
22	PATIL MADHAV ANIL	<i>M.A.</i>
23	PATIL OMKAR DILIP	<i>O.D.</i>
24	PATIL SARANG PRATAP	<i>S.P.</i>
25	PATIL SAURABH SANDIP	<i>S.S.</i>
26	PATIL SHRAVAN SHARAD	<i>S.S.</i>
27	PATIL YASHRAJ MARUTI	<i>Y.M.</i>
28	PATTEKARI MUSTAFA KADAR	<i>M.K.</i>
29	POL SOHAM BHIMRAO	<i>S.B.</i>
30	SATBHAI SACHIN GOVIND	
31	SHELAR TEJAS DNYANESHWAR	<i>T.D.</i>
32	SHINDE DIGVIJAY OMPRAKASHI	
33	SHINGATE ADARSH ANIL	<i>A.A.</i>
34	SHINGATE ATHARV PRAKASHI	<i>A.P.</i>
35	SOKASHI YASH SHASHIKANT	<i>Y.S.</i>
36	SURVE AMOL NIVRUTTI	<i>A.N.</i>
37	THORAT DIGVIJAY DINKAR	
38	THORAT NAMRATA DATTATRAY	<i>N.D.</i>
39	VARUTE KEDAR EKNATH	



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RAJARAMBAPU COLLEGE OF SUGAR TECHNOLOGY, ISLAMPUR

Internal Exam Feb. 2024

CLASS: B.Sc. I (Sugar Technology) 2023 - 2024

Subject - English -

Roll No	Student Name	Student Sign
1	BHOPALE SAMARTH MANOJ	AB
2	CHAVAN PRATHAMESH VILAS	(P.V.C)
3	CHAVAN PREMJEET SARJERAO	AB
4	CHAVAN RURURAJ SAMBHAJI	24/2/24
5	GHADAGE ADITYA SURESH	AB
6	JADHAV PRATHAMESH HANMANT	AB
7	JAGADALE ADITYA MADHU KAR	AB
8	KALBHOR SIDDHI SHAMNANATH	AB
9	KAMBALI NITIN MUTLAPPA	AB
10	KAMBLE PIYUSH MUKUND	P.M.K.
11	KHANDARE SURAJ VAJNATH	AB
12	KHUTALE-PATIL PRANAV PRAKASH	AB
13	KORE PRADIP ARJUN	AB
14	KOTHALE SARVESH SANJAY	AB
15	KUMBHAR AYUSH BHASKAR	AB
16	MANE PRANAV VIJAY	AB
17	MOHITE PRANAV PRAMOD	AB
18	MOHITE VIABHAV VASANT	AB
19	MORE PIYUSH PRASHANT	AB
20	PATIL HARSHAD VIRSING	AB
21	PATIL KUNAL DHAIRYASHIL	AB
22	PATIL MADHAV ANIL	AB
23	PATIL ONIKAR DILIP	AB
24	PATIL SARANG PRAKASH	AB
25	PATIL SAURABH SANDIP	AB
26	PATIL SHIRAVAN SHARAD	AB
27	PATIL YASHRAJ MARUTI	AB
28	PATTEKARI MUSTAFA KADAR	AB
29	POL SOHAM BHIMRAO	AB
30	SATBHAJ SACHIN GOVIND	AB
31	SHELAR TEJAS DNYANESHWAR	AB
32	SHINDE DIGVIJAY OMPRAKASH	AB
33	SHINGATE ADARSH ANIL	A:AB
34	SHINGATE ATHARV PRAKASH	AB
35	SOKASHI YASH SHASHIKANT	ABH
36	SURVE AMOL NIVRUTHI	AB
37	THORAT DIGVIJAY DINKAR	AB
38	THORAT NAMRATA DATTATRAY	AB
39	VARUHI KIDAR EKNATH	AB



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RAJARAMBAPU COLLEGE OF SUGAR TECHNOLOGY, ISLAMPUR

Internal Exam Feb, 2024

CLASS: B.Sc. I (Sugar Technology) 2023 - 2024

Subject - *Applied Physics - III (Basic Instrumentation)*

Roll No	Student Name	Student Sign
1	BHOPALE SAMARTH MANOJ	
2	CHAVAN PRATHAMESH VILAS	<i>P.V.C.</i>
3	CHAVAN PREMJEET SARJERAO	<i>P.S.S.</i>
4	CHAVAN RURURAJ SAMBHAJI	<i>R.R.S.B.</i>
5	GHADAGE ADITYA SURESH	<i>A.S.</i>
6	JADHAV PRATHAMESH HANMANT	<i>J.H.</i>
7	JAGADALE ADITYA MADHUKAR	
8	KALBHOR SIDDHESH MINANATH	<i>S.K.</i>
9	KAMBALE NIHIN MUTTAPPA	<i>N.M.</i>
10	KAMBLE PIYUSH MUKUND	<i>P.M.K.</i>
11	KHANDARE SURAJ VAJNATH	<i>S.V.</i>
12	KHUTALE-PATIL PRANAV PRAKASH	<i>P.P.</i>
13	KORE PRADIP ARJUN	
14	KOTHALE SARVESH SANJAY	<i>S.K.</i>
15	KUMBHAR AYUSH BHASKAR	<i>A.B.</i>
16	MANE PRANAV VIJAY	<i>P.V.</i>
17	MOHITE PRANAV PRAMOD	<i>P.P.</i>
18	MOHITE VIABHAV VASANT	<i>V.V.</i>
19	MORE PIYUSH PRASHANT	<i>P.P.</i>
20	PATIL HARSHAD VIRSING	<i>H.V.</i>
21	PATIL KUNAL DHAIRYASHEEL	<i>K.D.</i>
22	PATIL MADHAV ANIL	<i>M.A.</i>
23	PATIL OMKAR DILIP	
24	PATIL SARANG PRATAP	<i>S.P.</i>
25	PATIL SAURABH SANDIP	<i>S.S.</i>
26	PATIL SHRAVAN SHARAD	<i>S.S.</i>
27	PATIL YASHRAJ MARUTI	<i>Y.M.</i>
28	PATTEKARI MUSTAFA KADAR	<i>M.K.</i>
29	POL SOHAM BHIMRAO	<i>S.B.</i>
30	SATBHAI SACHIN GOVIND	
31	SHELAR TEJAS DNYANESHWAR	<i>T.D.</i>
32	SHINDE DIGVIJAY OMPRAKASH	
33	SHINGATE ADARSH ANIL	<i>A.A.</i>
34	SHINGATE ATHARV PRAKASH	<i>A.P.</i>
35	SOKASHI YASH SHASHIKANT	<i>Y.S.</i>
36	SURVE AMOL NIVRUTTI	<i>A.N.</i>
37	THORAT DIGVIJAY DINKAR	
38	THORAT NAMRATA DATTATRAY	<i>N.D.</i>
39	VARUTE KEDAR EKNATH	



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Rajarambapu College of Sugar Technology, Islampur

Internal Exam Feb. 2024

B. Sc. II (Sugar Technology) Sem IV

Date	Time	Subject
29/02/2024	10.15 to 11.15	Chemical Control I
	11.30 to 12.30	Chemical Control II
01/03/2024	10.15 to 11.15	Sugar Manufacturing III
	11.30 to 12.30	Sugar Manufacturing IV
02/03/2024	10.15 to 11.15	Chemical Engineering I
	11.30 to 12.30	Chemical Engineering II

- **Note:** 1) Attendance for this examination is compulsory.
- 2) There will not be any re-examination.
- 3) College will not be responsible if any student not attending this exam.
- 4) Marks obtained in this examination will be final & will be send to university.



● **Head of Exam Department,
RCST, Islampur**



**Principal,
RCST, Islampur**

RAJARAMBAPU COLLEGE OF SUGAR TECHNOLOGY, ISLAMPUR

Internal Exam Feb. 2024

CLASS: B.Sc. II (Sugar Technology) 2023 - 2024

Subject - *sugar Manufacturing - crystallization.*

Roll No	Student Name	Student Sign
1	Asabe Prathamesh Tatyasaheb	<i>Prathamesh</i>
2	Asabe Swarajya Chandrakant	<i>Swarajya</i>
3	Birajdar Gangadhar Bhimashakar	
4	Chavan Sainath Bhausahab	
5	Desai Harshad Prakash	<i>Harshad</i>
6	Gidde Adik Chandrakant	<i>Adik</i>
7	Jadhav Ramesh Gangaram	
8	Jagdale Shankar Shivaji	<i>Shankar</i>
9	Kamble Pavan Pravin	<i>Pavan</i>
10	Khade Gaurav Santosh	<i>Khade</i>
11	Khot Harshad Avinash	<i>Harshad</i>
12	Mali Vijay Prasad	<i>Vijay</i>
13	Nadaf Jaid Asif	<i>Nadaf</i>
14	Nemane Sanjay Mahadev	<i>Sanjay</i>
15	Patil Atharv Mahadev	<i>Atharv</i>
16	Patil Avdhut Subhash	<i>Avdhut</i>
17	Patil Mahadev Baburao	<i>Mahadev</i>
18	Patil Rohan Rajendra	
19	Patil Shreyash Pramod	<i>Shreyash</i>
20	Patil Vinayak Anada	<i>Vinayak</i>
21	Pore Aniket Anil	<i>Aniket</i>
22	Shinde Jaywardhan Chandrakant	<i>Shinde</i>
23	Shinde Pawan Shivaji	
24	Shingate Aditya Nadkumar	<i>Aditya</i>
25	Sidha Rajhans Sawakar	<i>Sidha</i>
26	Talekar Yogeshwar Dadaso	<i>Yogeshwar</i>
27	Tantre Ganesh Balaji	<i>Ganesh</i>



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RAJARAMBAPU COLLEGE OF SUGAR TECHNOLOGY, ISLAMPUR

Internal Exam Feb. 2024

CLASS: B.Sc. II (Sugar Technology) 2023 - 2024

Subject - *Sugar manufacturing - II (Cerejferal)*

Roll No	Student Name	Student Sign
1	Asabe Prathamesh Tatyasaheb	<i>[Signature]</i>
2	Asabe Swarajya Chandrakant	<i>[Signature]</i>
3	Birajdar Gangadhar Bhimashakar	
4	Chavan Sainath Bhausahab	
5	Desai Harshad Prakash	<i>[Signature]</i>
6	Gidde Adik Chandrakant	<i>[Signature]</i>
7	Jadhav Ramesh Gangaram	
8	Jagdale Shankar Shivaji	<i>[Signature]</i>
9	Kamble Pavan Pravin	<i>[Signature]</i>
10	Khade Gaurav Santosh	<i>[Signature]</i>
11	Khot Harshad Avinash	<i>[Signature]</i>
12	Mali Vijay Prasad	<i>[Signature]</i>
13	Nadal Jaid Asif	<i>[Signature]</i>
14	Nemane Sanjay Mahadev	<i>[Signature]</i>
15	Patil Atharv Mahadev	<i>[Signature]</i>
16	Patil Avdhut Subhash	<i>[Signature]</i>
17	Patil Mahadev Baburao	<i>[Signature]</i>
18	Patil Rohan Rajendra	
19	Patil Shreyash Pramod	<i>[Signature]</i>
20	Patil Vinayak Anada	<i>[Signature]</i>
21	Pore Aniket Anil	<i>[Signature]</i>
22	Shinde Jaywardhan Chandrakant	<i>[Signature]</i>
23	Shinde Pawan Shivaji	
24	Shingate Aditya Nadkumar	<i>[Signature]</i>
25	Sidha Rajhans Sawakar	<i>[Signature]</i>
26	Talekar Yogeshwar Dadaso	<i>[Signature]</i>
27	Tantre Ganesh Balaji	<i>[Signature]</i>



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RAJARAMBAPU COLLEGE OF SUGAR TECHNOLOGY, ISLAMPUR

Internal Exam Feb. 2024

CLASS: B.Sc. II (Sugar Technology) 2023 - 2024

Subject - *Chemical Control - I (Mill House)*

Roll No	Student Name	Student Sign
1	Asabe Prathamesh Tatyasaheb	<i>Asabe</i>
2	Asabe Swarajya Chandrakant	<i>Swarajya</i>
3	Birajdar Gangadhar Bhimashakar	
4	Chavan Sainath Bhausahab	
5	Desai Harshad Prakash	<i>Desai</i>
6	Gidde Adik Chandrakant	<i>Adik</i>
7	Jadhav Ramesh Gangaram	
8	Jagdale Shankar Shivaji	<i>SSJ</i>
9	Kamble Pavan Pravin	<i>PK</i>
10	Khade Gaurav Santosh	<i>GKhade</i>
11	Khot Harshad Avinash	<i>Khot</i>
12	Mali Vijay Prasad	<i>Mali</i>
13	Nadaf Jaid Asif	<i>Nadaf</i>
14	Nemane Sanjay Mahadev	<i>Nemane</i>
15	Patil Atharv Mahadev	<i>Patil</i>
16	Patil Avdhut Subhash	<i>Patil</i>
17	Patil Mahadev Baburao	<i>Patil</i>
18	Patil Rohan Rajendra	
19	Patil Shreyash Pramod	<i>Patil</i>
20	Patil Vinayak Anada	<i>Patil</i>
21	Pore Aniket Anil	<i>Pore</i>
22	Shinde Jaywardhan Chandrakant	<i>Shinde</i>
23	Shinde Pawan Shivaji	
24	Shingate Aditya Nadkumar	<i>Shingate</i>
25	Sidha Rajhans Sawakar	
26	Talekar Yogeshwar Dadaso	<i>Talekar</i>
27	Tantre Ganesh Balaji	<i>Tantre</i>



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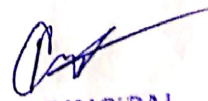
Internal Exam Feb. 2024

CLASS: B.Sc. II (Sugar Technology) 2023 - 2024

Subject - chemical control - II

Roll No	Student Name	Student Sign
1	Asabe Prathamesh Tatyasaheb	<u>ASB</u>
2	Asabe Swarajya Chandrakant	<u>Swarajya</u>
3	Birajdar Gangadhar Bhimashakar	
4	Chavan Sainath Bhausaheb	
5	Desai Harshad Prakash	<u>Harshad</u>
6	Gidde Adik Chandrakant	<u>Adik</u>
7	Jadhav Ramesh Gangaram	
8	Jagdale Shankar Shivaji	<u>SS</u>
9	Kamble Pavan Pravin	<u>PKB</u>
10	Khade Gaurav Santosh	<u>GKhade</u>
11	Khot Harshad Avinash	<u>Phod</u>
12	Mali Vijay Prasad	<u>Vijay</u>
13	Nadaf Jaid Asif	<u>Janadaf</u>
14	Nemane Sanjay Mahadev	<u>SN</u>
15	Patil Atharv Mahadev	<u>Atharv</u>
16	Patil Avdhut Subhash	<u>ASub</u>
17	Patil Mahadev Baburao	<u>MB</u>
18	Patil Rohan Rajendra	
19	Patil Shreyash Pramod	<u>SP</u>
20	Patil Vinayak Anada	<u>VAnada</u>
21	Pore Aniket Anil	<u>Aniket</u>
22	Shinde Jaywardhan Chandrakant	<u>Bhinde</u>
23	Shinde Pawan Shivaji	
24	Shingate Aditya Nadkumar	<u>AND</u>
25	Sidha Rajhans Sawakar	
26	Talekar Yogeshwar Dadaso	<u>Yalekar</u>
27	Tantre Ganesh Balaji	<u>Ganesh</u>




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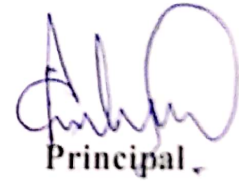
Internal Exam April/May 2024

B. Sc. III (Sugar Technology) Sem VI

Date	Time	Subject
18/03/2024	10.00 to 11.00	Allied Sugar Manufacturing
	12.00 to 01.00	Allied Sugar Co product
	02 to 03.00	Alcohol Technology I
19/03/2024	10.00 to 11.00	Alcohol Technology II
	12.00 to 01.00	English IV



Head of Exam Department



Principal

RAJARAMBAPU COLLEGE OF SUGAR TECHNOLOGY, ISLAMPUR
B.Sc. III Sugar Technology 2023-24

Internal Exam March 2024

Subject - Allied sugar manufacturing

Roll No	Name	Sign
1	Bhakte Abhinandan Anil	
2	Eutane Virapaksh Jotyappa	
3	Jadhav Ashitosh Bajirao	
4	Mulik Nishant Shivaji	
5	Patil Gurunesh Pandurang	
6	Patil Sanket Sambhaji	
7	Pujari Akash Ramchandra	
8	Shinde Digvijay Prakash	
9	Shinde Prashnat Jiva	
10	Shinde Sagar Sambhaji	
11	Tambavekar Yash Tanaji	
12	Wategaonkar Aniket Subhash	





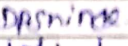
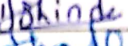



13 - Aniket Balaso Patil -

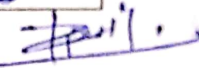


RAJARAMBAPU COLLEGE OF SUGAR TECHNOLOGY, ISLAMPUR
B.Sc. III Sugar Technology 2023-24

Internal Exam March 2024

Subject - Allied co-product Manufacturing

Roll No	Name	Sign
1	Bhakte Abhinandan Anil	
2	Futane Virapaksh Jotyappa	
3	Jadhav Ashitosh Bajirao	
4	Mulik Nishant Shivaji	
5	Patil Gurunesh Pandurang	
6	Patil Sanket Sambhaji	
7	Pujari Akash Ramchandra	
8	Shinde Digvijay Prakash	
9	Shinde Prashnat Jiva	
10	Shinde Sagar Sambhaji	
11	Tambavekar Yash Tanaji	
12	Wategaonkar Aniket Subhash	

13 - Aniket Balaso Patil - 

RAJARAMBAPU COLLEGE OF SUGAR TECHNOLOGY, ISLAMPUR

B.Sc. III Sugar Technology 2023-24

Internal Exam March 2024

Subject - Alcohol Technology - I

Roll No	Name	Sign
1	Bhakte Abhinandan Anil	
2	Futane Virapaksh Jotyappa	
3	Jadhav Ashitosh Bajirao	
4	Mulik Nishant Shivaji	
5	Patil Gurunesh Pandurang	
6	Patil Sanket Sambhaji	
7	Pujari Akash Ramchandra	
8	Shinde Digvijay Prakash	
9	Shinde Prashnat Jiva	
10	Shinde Sagar Sambhaji	
11	Tambavekar Yash Tanaji	
12	Wategaonkar Aniket Subhash	

B Aniket Balasa Patil -

Rajarambapu College of Sugar Technology, Islampur

Internal Exam March/April 2024

M. Sc. I (Sugar Technology) Sem II

Date	Time	Subject
12/04/2024	10.30 to 11.30	Sugar Processing II
	12.00 to 01.00	Organic & Physical Chemistry
13/04/2024	10.30 to 11.30	Chemical Engineering
	12.00 to 01.00	<i>Field Project</i>

M. Sc. II (Sugar Technology) Sem IV


Date	Time	Subject
12/04/2024	10.30 to 11.30	Advance Sugar Technology & Sugar Engineering
	12.00 to 01.00	Allied Sugar Co product
13/04/2024	10.30 to 11.30	Chemical Engineering
	12.00 to 01.00	Water Management & Zero Discharge

Note: 1) Attendance for this examination is compulsory.

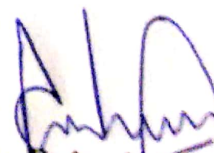
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Head of Exam Department




Principal

* Assignment No-02 *

Q1) Fill in the blanks

1) The juice is taken out from decanter is called as Decanted juice decented.

2) The juice taken out from evaporator is called as Sulphited - unsulphured syrup.

3) The juice taken out from Syrup Sulphitator is called as Sulphited Sulphured Syrup.

4) Carbonated massecuite Means mixture of crystal of molasses.

5) Clarified magma Means mixture of crystal & Saturated liquore made by water juice or Syrup.

6) The mixture of Crystal & Saturated drying the product is Filter True Solid.

7) The value determine by single polarisation of Normal weight solution is Spectrometer or polarimeter is known as pol.

8) Apparent purity = $(\text{Pol } \% / \text{Brix } \%) \times 100$

9) Gravity purity = (Sucrose % · Brix %) × 100

10) Ture purity = (sucrose % · dry substance) ×

Q 2) Attempt following long question

- 1] Give formula for expected molasses % Cane {
 determine molasses % Cane known kiss fall
 juice Analysis . Brix % = 17 Pol % = 14.4
 molasses Analysis . Brix % = 98 Pol % = 86
 filter Cake Analysis pol % = 1.05
 clear juice purity = 85.50
 filter cake = 200T
 Cane = 5000MT
 juice = 5250 MT
 water = 1500 MT

→ 1) Purity of juice =

$$= \frac{\text{Pol } \%}{\text{Brix } \%} \times 100$$

$$= \frac{14.45}{17.00} \times 100$$

$$= 85 \%$$

$$2) \text{ purity of molasses} = \frac{\text{Pol } \%}{\text{Brix } \%} \times 100$$

$$= \frac{36.00}{132.00} \times 100$$

$$= 36.73 \%$$

$$3) \text{ MJ } \% \text{ Cane} = \frac{\text{wt of MJ}}{\text{wt of Cane crushed}} \times 100$$

$$= \frac{5250}{5000} \times 100$$

$$= 105 \%$$

$$4) \text{ f.c } \% \text{ Cane} = \frac{\text{wt of f.c}}{\text{wt of Cane Crushed}} \times 100$$

$$= \frac{200}{5000} \times 100$$

$$= 4.00 \%$$

$$5) \text{ Pol in MJ } \% \text{ Cane} = \frac{\text{Pol } \% \text{ MJ} \times \text{MJ } \% \text{ Cane}}{100}$$

$$= \frac{14.45 \times 105}{100}$$

$$= 15.17 \%$$

$$6) \text{ Pol in f.c \% cane} = \frac{\text{Pol t. F.c} \times \text{F.C. t. Cane}}{100}$$

$$= \frac{1.8 \times 4}{100}$$

$$= 0.07 \%$$

$$7) \text{ Pol in mj juice} = \frac{\text{Pol in}}{\text{mj t. Cane}} - \frac{\text{Pol in}}{\text{K.C. t. Cane}}$$

$$= 15.17 - 0.07$$

$$= 15.10 \%$$

$$8) \text{ Bx in clj t. Cane} = \frac{\text{Pol t. clj}}{\text{purity of clj}} \times 100$$

$$= \frac{15.10}{85.50} \times 100$$

$$= 17.66 \%$$

$$8) \text{ Bx in mj t. Cane} = \frac{\text{Bx t. mj} \times \text{mj t. Cane}}{100}$$

$$= \frac{19.00 \times 105.00}{100}$$

$$= 19.95 \%$$

$$10) \text{ Non Sugar in c.t. } \% \text{ Cane} = 17.66 - 15.10$$

$$= 2.56 \%$$

$$11) \text{ Non Sugar in m.t. } \% \text{ Cane} = Bx \% \text{ m.t.} - Pw \% \text{ m.t.}$$

$$= 17.85 - 15.17$$

$$= 2.68 \%$$

$$K = \frac{\text{Non Sugar in c.t. } \% \text{ Cane}}{\text{Non Sugar in m.t. } \% \text{ Cane}}$$

$$= \frac{2.56}{2.68}$$

$$= 0.9552$$

12) Expected molasses % Cane.

$$K \times \frac{\text{m.t. } \% \text{ Cane} \times (Bx \% \text{ m.t.} - Pw \% \text{ m.t.})}{(100 - m.t.) \times \text{Avg } Bx \% \text{ molasses}}$$

$$= \frac{955 \times 105 \times (17.00 - 14.45)}{(100 - 36.73) \times 98} \times 100$$

$$= \frac{0.955 \times 105 \times 2.55}{63.27 \times 98}$$

$$= \frac{0.955 \times 105 \times 2.55}{63.27 \times 98} \times 100$$

$$= \frac{255.70}{6200.46} \times 100$$

$$= 4.12 \%$$

Q2) Calculate Briz Balance from following data
 Give Coments.

Particulars	Tons	% Cane
Cane crushed	30000	85 %
Mix juice	25000	
Kilter Cake	900	3.00 %
Final malasses	1350	4.5 %
Sugar	3300	11 %

Analysis	Bz	Pal	Purity	Maisture
Mix juice	18	15	83.33	-
clear juice	17.84	15.80	83.86	-
Final Malasses	92	33.12	86	-
filter cake		2.50	-	70
Sugary		99.80	-	6.05

→

$$\text{Polin MJ \% Cane} = \frac{\text{Pal} \times \text{MJ \% Cane}}{100}$$

$$= \frac{15.00 \times 85.00}{100}$$

$$= 12.75 \%$$

$$\textcircled{2} \text{ Pol in FC \% Cane} = \frac{\text{Pol \% FC} \times \text{FC \% Cane}}{100}$$

$$= \frac{2.50 \times 3}{100}$$

$$= 0.075 \%$$

$$\textcircled{3} \text{ Pol in (IT \% Cane} = \text{Pol in MJ \%} - \text{Pol in FC \% Cane}$$

$$= 12.75 - 0.007$$

$$= 12.68 \%$$

$$\textcircled{4} \text{ Purity} = 83.86$$

$$\text{Purity} = \frac{\text{Pol \%}}{\text{Bx \%}} \times 100$$

$$83.86 = 12.68$$

$$\text{Bx \%} = \frac{12.68}{83.86} \times 100$$

$$= 15.12 \%$$

$$\textcircled{5} \text{ Bx in Final Molasses \% Cane} =$$

$$\frac{\text{Bx \% Final Molasses} \times \text{Final Molasses \% Cane}}{100}$$

$$= \frac{92 \times 4.5}{100}$$

4.14

$$\textcircled{6} \text{ Bx \% Sugar} = 100 - \text{moisture \% Sugar}$$

$$= 100 - 0.05$$

$$= 99.95 \%$$

$$\textcircled{7} \text{ Bx in Sugar \% Cone} = \text{Bx \% Sugar} \times \text{Sugar \% Cone}$$

$$= 99.95 \times 11$$

$$= 10.99 \%$$

$$\textcircled{8} \text{ Bal Balance} =$$

$$\text{Bx in cl.J \% Cone} = 15.12 \%$$

$$\text{Bx in Km \% Cone} = 4.14 \%$$

$$\text{Bx in Sugar \% Cone} = 10.99 \%$$

$$= 0.28$$

In some example there is unknown gain in Bx of -0.28% Cone this indicates that there is no mechanical loss of sugar that loss due to wrong weightment or analysis juice & molasses.

Q 2) Give formula for available sugar & molasses in material & calculate both from following data

Dimensionation of Syrup tank = 2 m
 width = 2 m weight = 1.25 m

Suppose while taking stock is fully
 up to 25 cm from top of tank

purity = 85 % Density 1.24524
 Molasses Analysis Bx = 98 %
 Pol = 32.55 % Purity = 33.33 %

Formula = Available Sugar = Tons pol % $\frac{m}{100 - m}$

Non Sugar in Syrup

Sen ① →

$$1) \text{ Volume of tank} = L \times W \times h$$

$$2 \times 2 \times 1.25$$

$$= 5 \text{ m}^3$$

2)

$$\text{Volume of material} = 5.25 \times 0.04$$

$$= 5 - 1$$

$$= 4 \text{ m}^3$$

3) Weight of material = volume of material x specific gravity x water

$$= 4 \times 1.24524 \times 1$$

$$= 4.98 \text{ tons}$$

4) Tons Bx in Syrup = $\frac{\text{Tons syrup} \times \text{Bx \% Syrup}}{100}$

$$= \frac{4.98 \times 55.00}{100}$$

$$= 2.74 \text{ TONS}$$

$$5) \text{ Tons pol in Syrup} = \text{Tons Syrup} \times \frac{\text{Pol}}{100}$$

$$= 4.98 \times \frac{46.75}{100}$$

$$= 2.31 \text{ Tons}$$

$$6) \text{ Tons non Sugar in Syrup} = \text{Bx } \uparrow - \text{Pol } \uparrow$$

$$= 2.74 - 2.31$$

$$= 0.43$$

$$7) \text{ Available Sugar} = \text{Tons pol } \uparrow \text{ Syrup} \times \frac{\%}{100}$$

$$\times \text{Non Sugar in Syrup}$$

$$= 2.31 - \frac{33.33}{(100 - 33.33)} \times 0.43$$

$$= 2.10$$

$$\text{undermiental loss} = (1.1) = 2.31 \times \frac{1}{100}$$

$$\text{Actual Sugar} = 2.16 - 0.031$$

$$= 2.129$$

$$ROR = RME \times \frac{\text{Reduced boiling extraction}}{100}$$

$$\frac{95 \times 89.50}{100}$$

$$\boxed{85.03 \%}$$

④ Define clarification efficiency & Clarification Factor

$$\text{clarification efficiency (K)} = \frac{\text{Non Sugar in G}}{\text{Non Sugar in M}} \times 100$$

$$\text{clarification factor} = \frac{100 - \text{Non Sugar in G}}{\text{Non Sugar in M}}$$

$$= 100 \text{ clarification efficiency}$$

5) What is difference Among white Raw &

↳ white Sugar :

white Sugar produced directly from cane or beet juice

2) Raw Sugar =

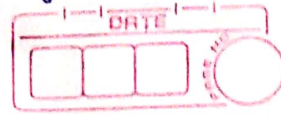
The Sugar produced from high grade massecuite of raw sugar factory or raw house of refinery

3) Refine Sugar =

Sugar produced from raw sugar of text affixation, vetting, clarification, discoloritation & recrystallization.

~~Asch~~

chemical control - II (Boiling house)



15/20 Feb

Q1 Define

i) Magma! - A suspension of crystal in a saturated liquor made by mixing sugar with water juice, etc.

ii) Masecuite! -

The mixture of crystal & mother liquor discharge from vacuum pan

iii) Filter cake! -

In soluble matter other than bagasse in clarifier mud.

iv) Molasses! -

It is a mother liquor in the masecuite which is separated from the crystal by centrifugal machine. The mother liquor separated before washing is called heavy molasses that obtained on washing is term as light molasses

Q2 Give short note on boiling house losses

→ There are 3 types of boiling house losses

1) loss of sugar in filter cake, -

This calculated as $\frac{\text{pol\% filter cake} \times \text{weight of filter cake}}{100}$: 4 hourly sample of filter cake is taken & Analyse for pol Average pol% of the day & Actual weight of filter cake 100 Ton of cane is considered for a calculation

2) loss of sugar of final Molasses -

This calculated as

$$\frac{\text{pol\% molasses} \times \text{Molasses\% cane}}{100}$$

Two hourly samples are taken & Analysis for pol% brix% & purity Average pol% of the day & Actual weight of Molasses per 100 Ton cane is considered for a calculation

3) Undetermined loss of sugar;
 This is calculated
 by
 pol balance

$$\text{undetermined loss \% cane} = \frac{\text{sugar in MJ} \times \text{cane}}{\text{cane} - \text{sugar in filter cake \% cane} + \text{sugar in final molasses} + \text{sugar in sugar \% cane}}$$

Q3 Formulas for daily manufacturing report

1) T on Bx in mixed juice =
$$\frac{\text{Bx \% MJ} \times \text{weight of MJ}}{100}$$

2) Tones pol in MJ =
$$\frac{\text{Pol \% MJ} \times \text{weight of MJ}}{100}$$

3) Tones Bx in bagasse =
$$\frac{\text{Bx \% bag} \times \text{weight of MJ}}{100}$$

DATE

$$4) \text{ Tons pol in bagasse} = \frac{\text{Pol \% bag} \times \text{weight of bag}}{100}$$

$$5) \text{ Tons bxc in cane} = \frac{\text{Tons bxc in MJ}}{\text{MJ}} + \text{Tons bxc in bagasse}$$

$$6) \text{ Tons pol in cane} = \frac{\text{Tons pol in MJ}}{\text{MJ}} + \text{Tons pol in bagasse}$$

$$7) \text{ Tons fibre} = \frac{\text{fib \% bag} \times \text{Weight of bag}}{100}$$

$$8) \text{ Tons moist. in bag} = \frac{\text{moist \% bag} \times \text{wt of bag}}{100}$$

$$9) \text{ Bxc \% cane} = \frac{\text{Tons bxc in cane}}{\text{weight of cane}} \times 100$$

$$10) \text{ Pol \% cane} = \frac{\text{Tons pol in cane}}{\text{weight of cane}} \times 100$$

$$11) \text{ Fib \% cane} = \frac{\text{Tons fibre}}{\text{weight of cane}} \times 100$$

$$12) \text{ Expected sugar recovery in cane} = \frac{S(J-M)}{S(S-M)} \times \text{Unknown loss \% cane}$$

$$13) \text{ Expected Molasses \% cane} =$$

$$= \frac{k \times MJ\% \text{ cane} \times (\text{boc\% MJ} - \text{Pol\% MJ})}{100 - M \times \text{Average boc\% molasses}}$$

Q4) Give formula of clarification efficiency & clarification factor

$$\rightarrow \text{i) clarification efficiency (k)} = \frac{\text{Non sugar in CJ}}{\text{Non sugar in MJ}}$$

$$\text{ii) Clarification factor} = 100 - \text{clarification efficiency (k)}$$

chemical Control

Boiling House.

DATE	

10
20

~~Asch~~

Name = pavan pravin Kante

Roll NO = 09

Sted : Bsc-2

ii) masscuite :-

The mix true of Crystall & mother liquor discharge from vacuum pan

iii) filter cake :-

In soluble water other than bagase in clarifier mud.

iii) magma :- A Suspension of crystal in a saturated liquid made up maximum sugar with water juice etc.

iv) molasses :-

It is a mother liquor in the mussecuite which is separated from the mother liquor separated before washing is called heavy molasses that obtained on washing is as light molasses.

Following losses = $\frac{\text{Weight of Filter Cake}}{\text{Weight of Cane}} \times 100$
There are 2 types of
Sugarcane losses.

Loss of Sugar in Filter Cake -

This is calculated as
$$\frac{\text{Weight of Filter Cake} \times \text{Weight of Filter Cake}}{\text{Weight of Cane}} \times 100$$

4 hourly sample of
Filter Cake is taken for analysis
for sucrose content. Average sucrose
content of the day & actual weight of filter cake
per 100 ton of cane is considered for a
calculation.

(2) Loss of Sugar in Final Molasses

This is calculated as
$$\frac{\text{Weight of Molasses} \times \text{Weight of Molasses}}{\text{Weight of Cane}} \times 100$$

Two hourly samples are taken
for analysis for sucrose content. Average
sucrose content of the day & actual
weight of molasses per 100 ton cane
is considered for a calculation.

③ vandertermine loss of Sugar =

by pot balance This is calculated

Pot balance
undetermined loss of + Cane -
Sugar in mix juice + Cane

$$-(\text{Sugar in Herb. Cane} + \text{Sugar inf. m.}) + \text{Sugar in Sugar + Cane}$$

Q 3.

$$① \text{ Tons Pal in} = \text{Pal + bag} \times \frac{\text{W. of bag}}{100}$$

$$② \text{ Tons bx in} = \text{Tons bx in MJ} + \text{bag bx in bagase}$$

$$③ \text{ Tons pal in Cane} = \text{Tons Pal in MJ} + \text{Tons Pal in bagase}$$

$$④ \text{ Tons fiber} = \text{Fib. + bag} \times \frac{\text{weight of bag}}{100}$$

$$⑤ \text{ Tons weight in bag} = \text{moist. + bag} \times \frac{\text{wt. of bag}}{100}$$

$$\text{Bx} \cdot \text{Cone} = \frac{\text{Tons bx in Cone}}{\text{weight of Cone}} \times 100$$

$$\text{Pal} \cdot \text{Cone} = \frac{\text{Tons Pal in Cone}}{\text{weight of Cone}} \times 100$$

$$\text{Fiber} \cdot \text{Cone} = \frac{\text{Tons Fiber}}{\text{weight of Cone}} \times 100$$

$$\text{Expected Sugar recovery Cone} = \frac{\text{Sugar in CT} \cdot \text{Cone}}{\text{J} \cdot \text{Cone}} \times \frac{\text{J} \cdot \text{Cone}}{\text{J} \cdot \text{Cone}} \times 100$$

Expected molasses \cdot Cone =

$$= \frac{k \cdot \text{MJ} \cdot \text{Cone} \cdot (\text{bx} \cdot \text{MJ} - \text{Pal} \cdot \text{MJ})}{100 - m} \times \text{Average bx} \cdot \text{molasses}$$

4. Give formula of clarification efficiency & Clarification factor

→ (i) clarification efficiency = $\frac{\text{Non Sugar in CT}}{\text{Non Sugar in MJ}}$

Clarification factor = $100 - \text{clarification efficiency}$



KrushivalShikashanPrasarak Mandal's
Rajarambapu College of Sugar Technology,
Islampur.



NavinBahe Naka BaheRoadIslampurTal.WalwaDist.Sangli

Ph.No.(02342)222961 WebSite :-www.sugartechnology.inMob.8805747500

Email ID. :-rcstcollege2010@gmail.com

Ref.No.KSPM /RCST/ /2024-25

Date:

Notice

All M.Sc. II (Alcohol Tech) students, are hereby informed that Alcohol technology department of our college has organized “group discussion” on 28/09/2023 at 10:00 am at Lecture hall no 1. All students should attend this activity.


HOD,

Department of alcohol Technology



Sr.No.	Student Name	Signature	Group
1	AswaleKunalKiran	<i>KKAswale</i>	Group A
2	AtudeDiprajDhanaji	<i>DDAtude</i>	
3	AwateAbhijitDadaso	<i>AAAwate</i>	
4	Bhongyogeshsuryodhan	<i>YOBhongy</i>	
5	BhosleVaibhavParasram	<i>VPBhosle</i>	
6	ChouguleDigvijayPandurang	<i>DPChougule</i>	Group B
7	DeshmukhPrakashBhagwat	<i>PBDesmukh</i>	
8	Deshmukh Pratik Sanjay	<i>PSDesmukh</i>	
9	Dudhal Amar Sambhaji	<i>ASDudhal</i>	
10	GaradAbhishek Ashok	<i>AGGarad</i>	Group C
11	GhadgeAkshayPandurang	<i>AGGhadge</i>	
12	InmdarSaifaliAkalali	<i>SAInmdar</i>	
13	JakkappanavarVinodSidhhapa	<i>VJakkappanavar</i>	
14	JankarSamadhanSiddheswar	<i>SSJankar</i>	
15	KadamTusharSambhaji	<i>TSKadam</i>	Group D
16	KharatSwapnil Krishna	<i>SKharat</i>	
17	KumbharRanjitKrishnat	<i>RKkumbhar</i>	
18	Lad AmolSubhroo	<i>ASLad</i>	
19	LatkarSakulSubhash	<i>SSLatkar</i>	
20	MahindAniketChandrakant	<i>AMMahind</i>	



Group Discussion.







Krushival Shikashan Prasarak Mandal's
Rajarambapu College of Sugar Technology,
Islampur.



NavinBabe Naka Bahel Road Islampur Tal. Walwa Dist. Sangli

Ph.No.(02342)222961 Website :- www.sugartechnology.in Mob.8805747500


Email ID. :- rcstcollege2010@gmail.com

Ref.No.KSPM /RCST/ /2024-25

Date:

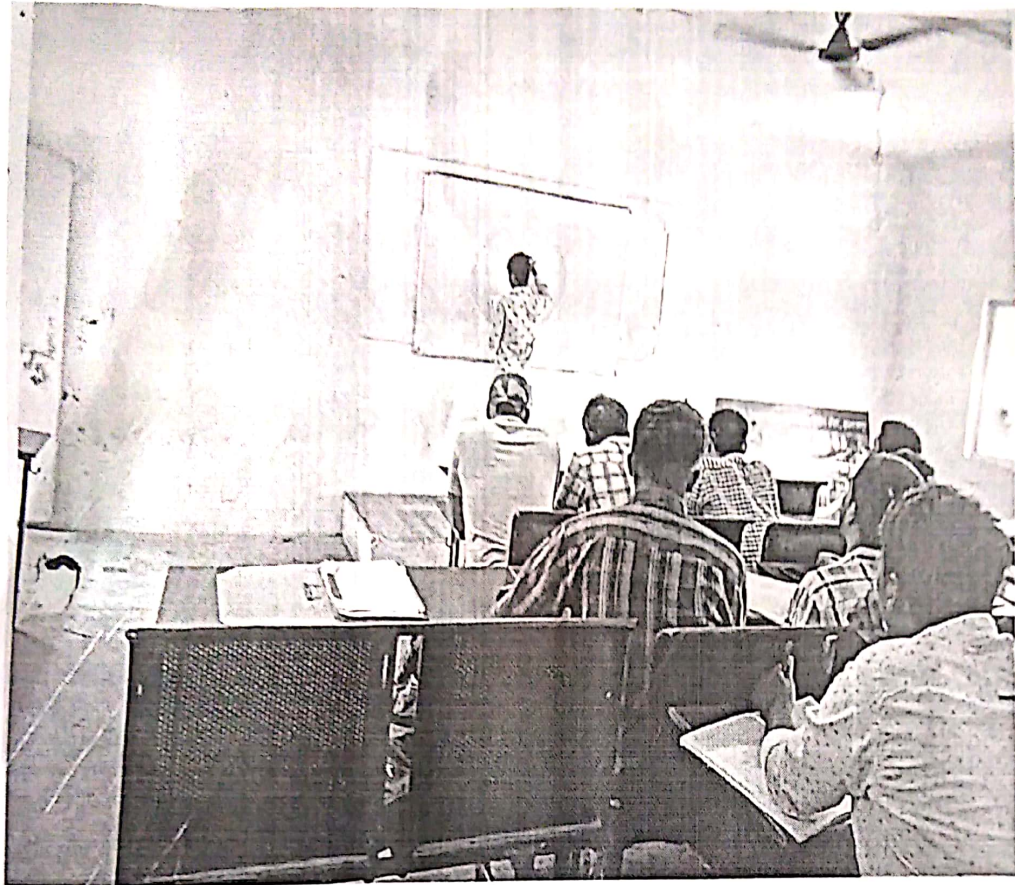
Notice

All M.Sc. I (Sugar Tech.) students, are hereby informed that sugar technology department of our college has organized "Seminar Activity on 11/08/2023 at 10:00 am at Lecture hall no 1. All student should attend this activity.


HOD,

Department of Sugar Technology



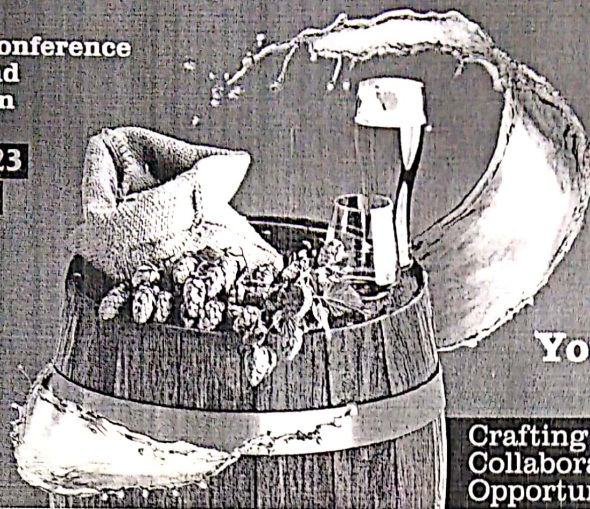


resentation

**4th Trade Fair and Conference
for Beer, Wine and
Spirits Production**

13 – 15 September, 2023

**Manpho Convention Centre,
Bengaluru**



**Brews
&
Spirits
EXPO**

Your Exclusive Invitation

**Crafting
Collaborative
Opportunities**

Trade Fair • Conference • B2B Meetings • Technical Workshops • Masterclasses • IFBA Mixology Challenge • Awards

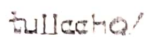
Organized by:



Official Publication:

Brews & Spirits

Conference Partner:



www.brewsandspiritsexpo.com

Brews
Expo, B



cordially invite you to the
 st comprehensive alco-bev
 to fair and conference for
 r, Wine, and Spirits
 duction to be held on 13-15
 tember 2023. With a perfect
 id of a focused trade fair,
 ference workshops and
 sterclasses. Brews & Spirits
 o is a platform for the entire
 -bev community to meet,
 need and engage with the
 al supply side of the industry,
 senting cutting edge
 vations and technologies
 oss the value chain.

Event Schedule

5 September 2023
 10 hrs. to 1800 hrs.

to the Trade Fair is FREE and open
 to Trade Visitors above 21 years of age.

Why Visit ?

- Meet, interact, and foster profitable business relationships with relevant people under one roof.
- Witness the latest and innovative technology advancements, products and services in alco-bev production.
- Be at the forefront of major trends that has the potential to change the dynamics of the brew, wine and spirits industry.
- Learn from the leading figures of the global and Indian wine, beer and spirits industry.

Who should Visit ?

- Brand Owners / Clubs / Pubs / Restaurants
- Hospitality Industry
- Industry Associations
- Breweries / Brewers / Craft Brewers / Home Brewers
- Product Designers
- Catering Institutes / Research Institutes / Training Institutes
- Sommeliers
- Distilleries / Distillers
- Traders - Beer & Distilled Spirits (Collar to Seller)
- Importers , Distributors & Retailers
- Vineyard Owners
- F & B Professionals
- Wine Clubs
- Government, Regulators and Excise Departments
- Wineries
- Wine Makers
- Media
- Resellers

Supported by:



Conference Pen & Notepad Partner: **Hypro** Workshop Partner: **VLB**
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Media Partners: **Asparki**, **HOSPITALITY**, **PLASTICS**, **SPIRITZ**

Organised by **PDA Ventures**
 PDA Ventures Private Limited, Science Road, Frazer Town, Bangalore - 560 005, India
 Tel: +91-80-4250 5000, Fax: +91-80-2574 2268, Email: info@pdaventures.com

For more information, please contact: **mary@pdaventures.com**
 Phone: +91 8197730105

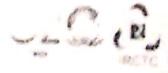
Pre-Register your visit at
www.brewspiriteexpo.com



Electronic Reservation Slip (ERS)- 828



C C



Boarding From

MIRAJ JN (MRJ)

Departure* 15:35 13-Sep-2023



TO

KSR BENGALURU (SBC)

Arrival* 06:14 14-Sep-2023

PNR 8854659529	Train No./Name 16590/RANI CHENNAMMA	Class Sleeper Class (SL)
Quota GENERAL (GN)	Distance 748 KM	Ticket Printing Time 09-Sep-2023 14:26:24 hrs

Passenger Details

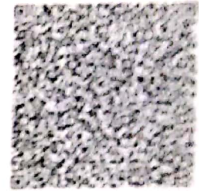
#	Name	Age	Gender	Booking Status	Current Status
1	dipali v jadhav	29	F	CNF/S10/10/Middle	CNF/S10/10/Middle
2	mahadev l kadam	62	M	CNF/S10/12/Lower	CNF/S10/12/Lower
3	minal m patil	31	F	CNF/S10/11/Upper	CNF/S10/11/Upper

Acronyms: RLWL-REMOTE LOCATION WAITLIST PGWL-POOLED QUOTA WAITLIST
RSWL-ROAD-SIDE WAITLIST

भारतीय रेल यात्रा की लागत का औसतन केवल 57% वसूल करती है।
IR recovers only 57% of cost of travel on an average.

Payment Details

Ticket Fare	1,200.00
IRCTC Convenience Fee (Incl. of GST)	17.70
Travel Agent Service Charge	20.00
Travel Insurance Premium (Incl. of GST)	1.05
PG Charges	9.14
Total Fare (all inclusive)	1,247.89



PG Charges as applicable (Additional) (In case of Non RDS, and B2C)

IRCTC Convenience Fee is charged per e-ticket irrespective of the number of passengers on the ticket.

*The printed Departure and Arrival Times are liable to change. Please check correct departure, arrival from Railway Station Enquiry or dial 139 or SMS RAIL to 139

Agent Details

Principal Agent Name:	CSC E GOVERNANCE SERVICES INDIA LIMITED	Customer Care Contact:	9579089468
Customer care Email:	rajeshnrk2023@gmail.com	RSP Name:	RAJESH
RSP ID:	WCSCEG344658		
RSP Address:	ISLAMPUR , TAL WALWA , DIST SANGLI		

• Prescribed original ID proof is required while travelling along with SMS/VRM/ERS otherwise will be treated as without ticket and penalized as per Railway Rules.



**IRCTC OR ITS AFFILIATES NEVER ASK FOR YOUR PERSONAL BANK OR SECURITY DETAILS
PLEASE BE AWARE IF ANYONE IS ASKING FOR YOUR ATM PIN / OTP / CVV NUMBER**



Indian Railways GST Details:

Invoice Number	NA	Address	NA
Supplier Information:			
SAC Code	NA	GSTIN	NA
Recipient Information:			
GSTIN	NA	Address	
Name	NA		
Taxable Value	NA		
CGST Rate	NA	CGST Amount	NA
SGST/UGST Rate	NA	SGST/UGST Amount	NA
IGST Rate	NA	IGST Amount	0.0
Total Tax:	0.00		

Place of Supply: NA State Name/Code of Supplier's Jurisdiction



Electronic Reservation Slip (ERS)- B2B



C C



Boarding From
MIRAJ JN (MRJ)
Departure* 15:35 13-Sep-2023



TO
KSR BENGALURU (SBC)
Arrival* 06:15 14-Sep-2023

PNR
8854660140

Train No./Name
16590/RANI CHENNAMMA

Class
Sleeper Class (SL)

Quota
GENERAL (GN)

Distance
748 KM

Ticket Printing Time
09-Sep-2023 14:34:31 Hrs

Passenger Details

#	Name	Age	Gender	Booking Status	Current Status
1	PRASAD SURYAWANS	22	M	CNF/S8/66/Middle	CNF/S8/66/Middle
2	VINOD SIDDHAPA J	28	M	CNF/S8/67/Upper	CNF/S8/67/Upper
3	PRAKASH DESHMUKH	27	M	CNF/S8/69/Middle	CNF/S8/69/Middle
4	DHAIRYASHIL CHOU	21	M	CNF/S8/70/Upper	CNF/S8/70/Upper
5	SAURABH SHETE	23	M	CNF/S8/72/Side Upper	CNF/S8/72/Side Upper

Acronyms

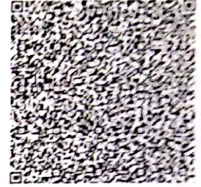
RLWL: REMOTE LOCATION WAITLIST
RSWL: ROAD-SIDE WAITLIST

PQWL: POOLED QUOTA WAITLIST

पैसे केवल यात्रा की लागत का औसतन के बत 57% वसूल करती है।
It recovers only 57% of cost of travel on an average.

Payment Details

Ticket Fare	2,000.00
IRCTC Convenience Fee (Incl. of GST)	17.70
Travel Agent Service Charge	20.00
Travel Insurance Premium (Incl. of GST)	1.75
PG Charges	20.19
Total Fare (all inclusive)	2,059.64



PG Charges as applicable (Additional) (In case of Non RDS, and B2C)

IRCTC Convenience Fee is charged per e-ticket irrespective of the number of passengers on the ticket.

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Prescribed original ID proof is required while travelling along with SMS/ VRM/ ERS otherwise will be treated as without ticket and penalized as per Railway Rules



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PLEASE BE AWARE IF ANYONE IS ASKING FOR YOUR ATM PIN / OTP / CVV NUMBER

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**Indian Railways GST Details:**

Invoice Number: NA Address: NA

Supplier Information:

SAC Code: NA GSTIN: NA

Recipient Information:

GSTIN: NA

Name: NA Address: NA

Taxable Value: NA

CGST Rate: NA CGST Amount: NA

SGST/UGST Rate: NA SGST/UGST Amount: NA

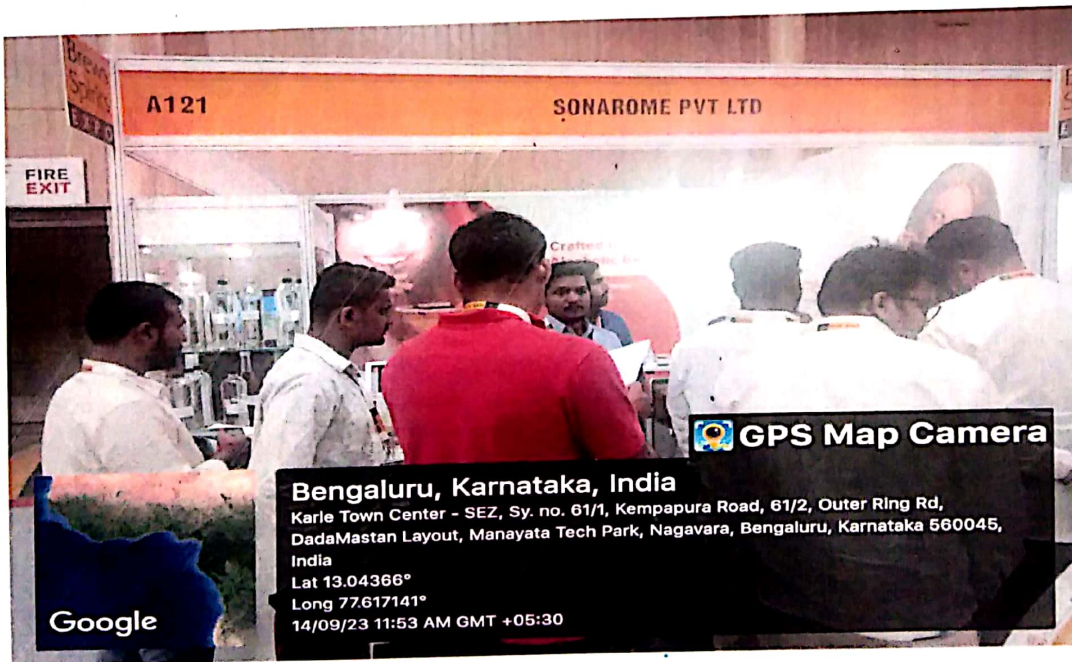
IGST Rate: NA IGST Amount: 0.0

Total Tax: 0.00

Place of Supply: NA State Name/Code of Supplier: DDM/ZZL



Study Tour at Brews Spirit Expo Bengaluru



Programme Outcomes- M.Sc.

After the completion of two year post-graduation program students will be able to acquire the following attributes.

PO 1	Domain Knowledge- Acquire advanced knowledge of in distillery scientific principles, theories, models and methods in the disciplines of their study.
PO 2	Application- Able to use scientific knowledge and tools deriving from domain knowledge alcohol production and sugar manufacturing .
PO 3	Problem Analysis- Able to identify, formulate and analyze complex problems and find out working solutions using scientific knowledge and tools distillery and sugar industry.
PO 4	Project Management- Able to handle individual and/or group tasks and use critical thinking, problem solving and research-related skills distillery and sugar industry.
PO 5	Individual and Team work- Able to function effectively as an individual and as a member in diverse teams and in multidisciplinary settings distillery and sugar industry.
PO 6	Communication Skills- Able to communicate effectively with the surrounding people and society at large and write reports, documents and make effective presentations distillery and sugar industry.
PO 7	Social Awareness- Able to demonstrate social values through acts of social commitment, display professional ethics and responsibilities showing appropriate consideration for public health, safety and welfare distillery and sugar industry.
PO 8	Social Awareness- Able to demonstrate social values through acts of social commitment, display professional ethics and responsibilities showing appropriate consideration for public health, safety and welfare distillery and sugar industry.
PO 9	Ethics and Human Values- Able to acquire human values and integrity of character and display moral behaviour distillery and sugar industry.
PO 10	Lifelong Learning- Able to recognize the need for and have the ability to engage in an independent and life-long learning in the context of drastic technological changes.



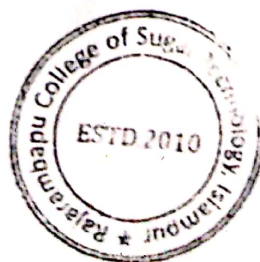

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Sugar Technology ISLAMPU




Programme Outcomes- B.Sc.

After the completion of three year graduation, students will be able to acquire the following attributes.

PO 1	Domain Knowledge- Acquire knowledge of fundamentals, models, basic scientific principles and methods in sugar industry .
PO 2	Application- Able to apply fundamentals, techniques, skills and tools of sciences in new contexts sugar industry.
PO 3	Analysis- Able to analyse problems scientifically and find solutions sugar industry.
PO 4	Project Management- Able to undertake projects/tasks, plan and implement effectively sugar industry.
PO 5	Individual and Team Work- Able to work both as an individual and together with people of different socio-cultural backgrounds sugar industry.
PO 6	Communication Skills- Able to use proper communication skills for successful interaction in personal and public life sugar industry.
PO 7	Social Awareness- Able to undertake activities informed by social values (such as social equity), social issues and cultural diversity sugar industry.
PO 8	Environment and Sustainability- Develop consciousness to preserve the earth's finite resources and balance human needs and the environment sugar industry.
PO 9	Ethics and Human Values- Apply ethical principles and appreciate the importance of ethical practices in professional life and uphold human dignity sugar industry.
PO 10	Lifelong Learning- Able to acquire emerging knowledge and skills and adapt to the changing needs of the times sugar industry.




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SCIENCE

M.Sc. Alcohol & Sugar Technology (AT&ST) Programme Specific Outcomes

After the completion of the two year postgraduate programme in Agrochemicals and Pest Management, students will be able to -----.

PSO 1	Learn about Alcohol Production and Sugar Manufacturing and sugar structure, chemical names and physical and chemical properties.
PSO 2	Gain knowledge about soil formation, soil profile, soil properties and composition. Sugar properties, alcohol properties.
PSO 3	Understand general characteristics, morphology and physiology of microorganism, plant virus and viral diseases, disease management and control.
PSO 4	Acquire knowledge of production of Alcohol and Sugar, marketing and planning.
PSO 5	Understand the concept of ecology and interrelationship among

M.Sc. Alcohol & Sugar Technology (AT&ST) Programme Specific Outcomes

M.Sc. I Semester-I Paper I- Alcohol Technology I

At the end of the course, students will be able to -----	
CO 1	Understand chemical Properties of alcohol
CO 2	Learn alcohol structure chemical names and physical and chemical properties.
CO 3	Acquire knowledge of alcohol formulations.
CO 4	Acquire skill of using different devices which are used in alcohol application.
CO 5	Get knowledge about recent advances in ethanol plantation

Paper II Semester I Microbiology

At the end of the course, students will be able to -----	
CO 1	Understand types of microorganism.
CO 2	Learn bacterial structure, chemical names and physical and chemical properties.
CO 3	Acquire knowledge of yeast formulations.
CO 4	Acquire skill of using different devices which are used in sanitation application.
CO 5	Get knowledge about recent advances in contamination control

Paper III Semester I Applied chemistry

At the end of the course, students will be able to -----	
CO 1	Understand chemical alcohol.
CO 2	Learn carbohydrate, protein structure, chemical names and physical and chemical properties.



[Signature]
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