



Rayat Shikshan Sanstha's

Radhabai Kale Mahila Mahavidyalaya, Ahmednagar

Accredited with 'A' Grade by NAAC/An ISO 9001:2015 Certified College

Affiliated to Savitribai Phule Pune University, Pune

Skill Based Certificate Course
Certificate Course in Dairy Sciences (CC-DS)
2023-2024

REPORT

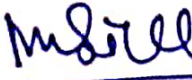
The skill based short term course "Certificate Course in Dairy Sciences (CC-DS)" has been regularly conducted in the academic year 2023-2024 in the college. The course has been conducted in the month of Sept-Feb. Total 26 students were trained and are benefited by the certificate course that will be a source of self-employment for them in future. During this course we have prepare different dairy products like curd, paneer, lassi, gulab jamun, flavoured ice cream.

Course information at a glance:

Class: B. Sc. III

Timing: 10:00 am - 11:00 am

Sr. No.	Name of The Course	Batches	No. of Beneficiaries	Course Duration	Name of Trainer	Name of Incharge Department
1	Certificate Course in Dairy Sciences (CC-DS)	1	26	90 hrs	Ms. Sana. A. Khan	Chemistry

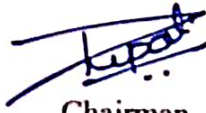

HOD

In-charge Department

HEAD

Department of Chemistry

Radhabai Kale Mahila Mahavidyalaya
Ahmednagar



Chairman

Skill Based Courses





Principal

Radhabai Kale Mahila Mahavidyalaya
Ahmednagar



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SKILL BASED CERTIFICATE COURSES

2023-2024

Course Completion Report

Name of the Course: **Certificate Course in Dairy Science (CC-DS)**

The college is running Skill Based Short Term Courses for giving professional training and inculcating practical approach among students. These courses provide the training in fewer fees. It is the need of an hour to provide skill based education along with university curriculum.

Name of the Trainer: Ms. Sana.A.Khan

Name of the Incharge Department: Chemistry

Duration of the Course: 90 Hours

Students admitted for the course: 26

No. Students completed the course: 26

Skills Acquired: 1- How to detect adulteration and preservatives added in the milk.
2- How we can prepare various milk products and increase self-employability in the field of Dairy Sciences.

HOD

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HEAD

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Ahmednagar

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Skill Based Courses



PRINCIPAL

Radhabai Kale Mahila Mahavidyalaya

Ahmednagar



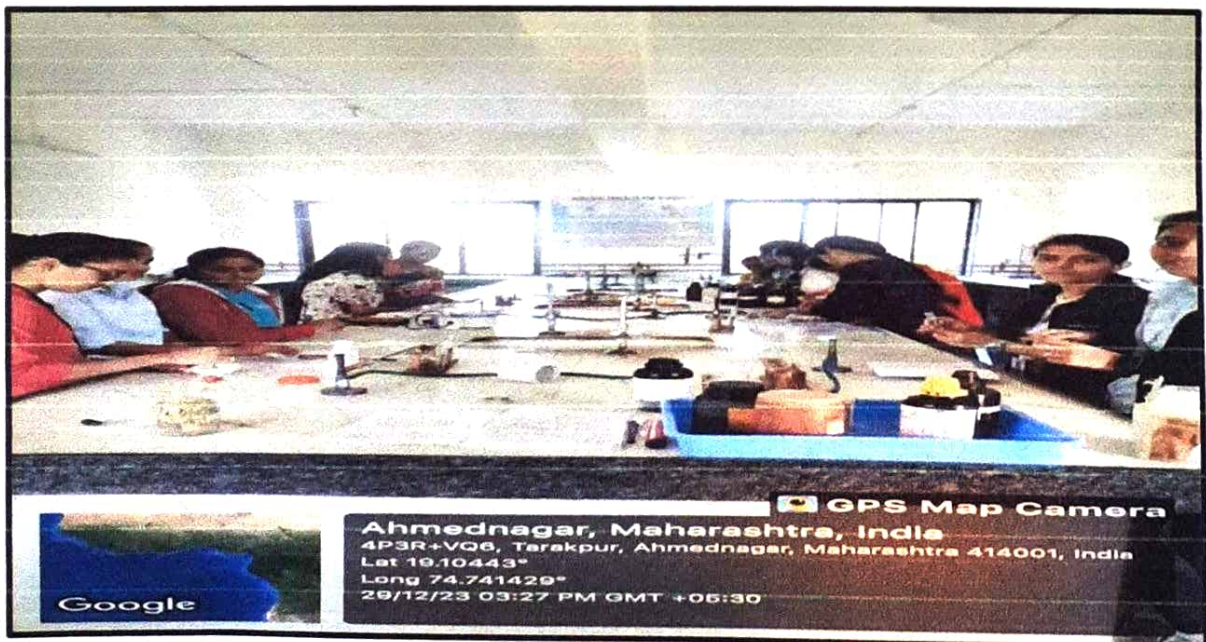
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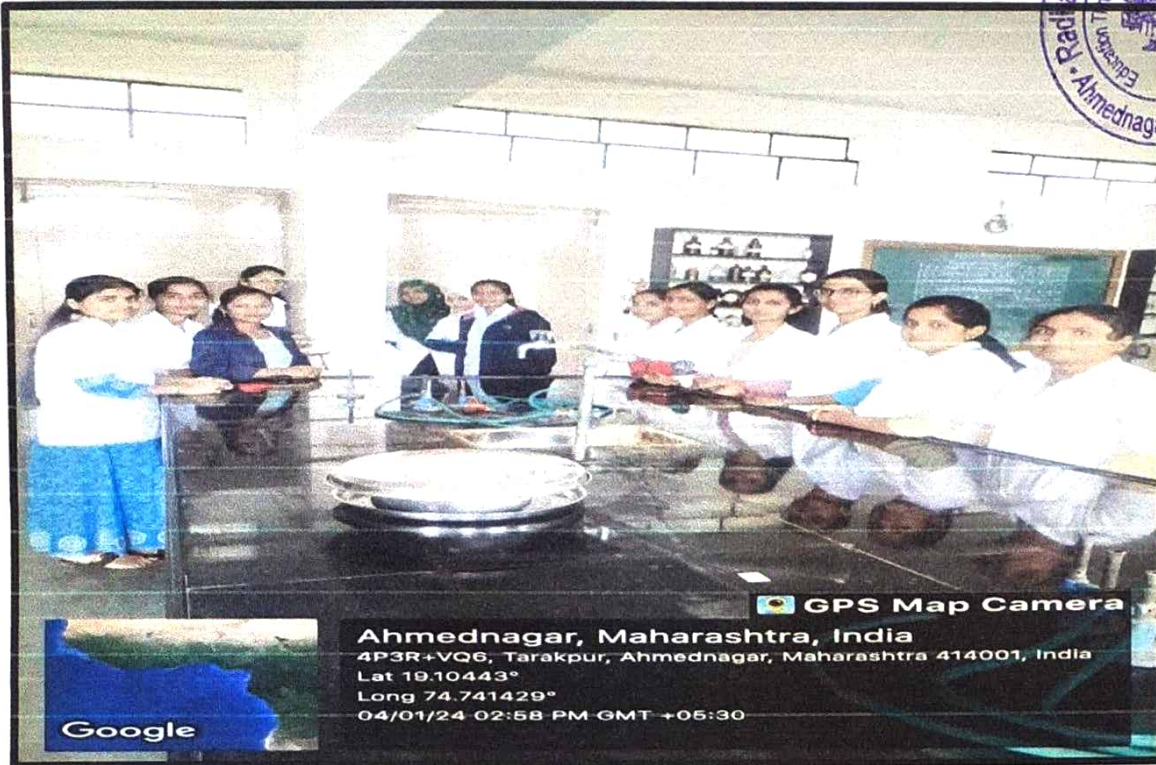
Skill Based Certificate Course
Certificate Course in Dairy Science 2023-2024
Photo Gallery



Introduction to Dairy Science



Test of Adulterants in Milk

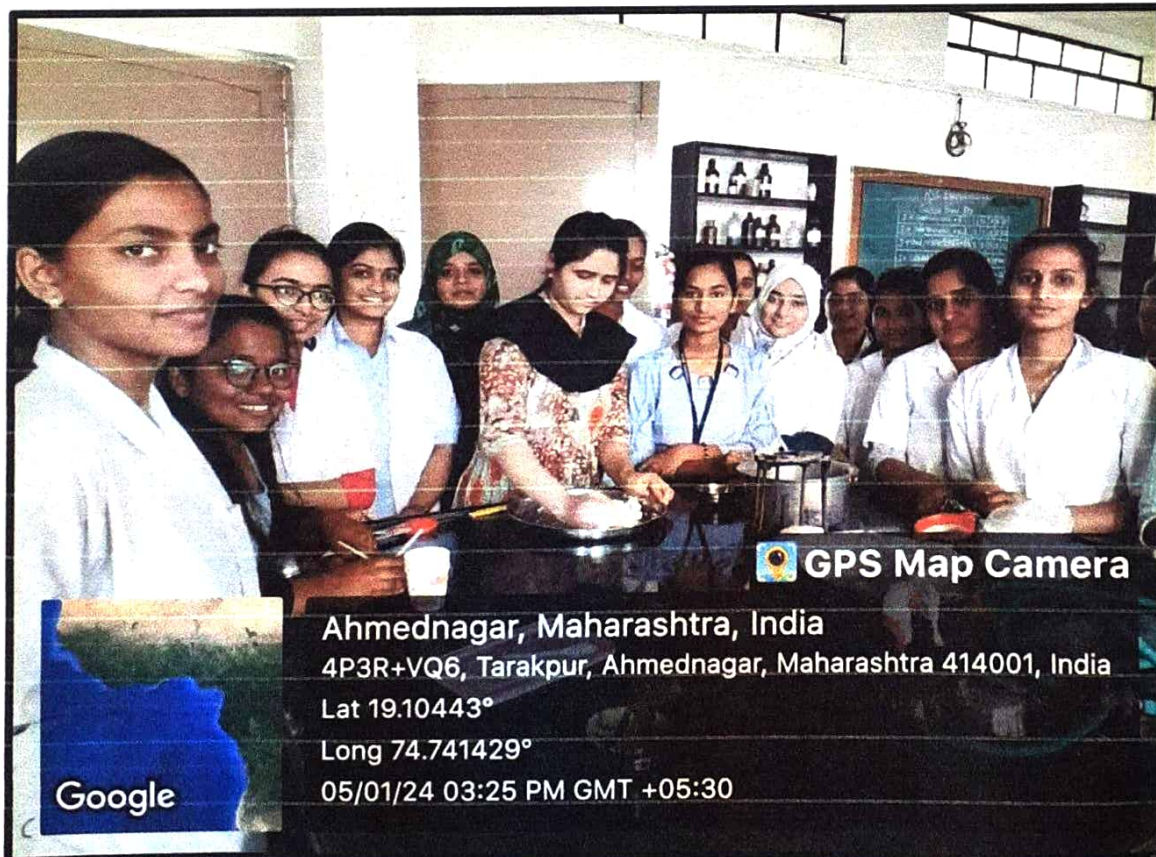


GPS Map Camera



Ahmednagar, Maharashtra, India
4P3R+VQ6, Tarakpur, Ahmednagar, Maharashtra 414001, India
Lat 19.10443°
Long 74.741429°
04/01/24 02:58 PM GMT +05:30

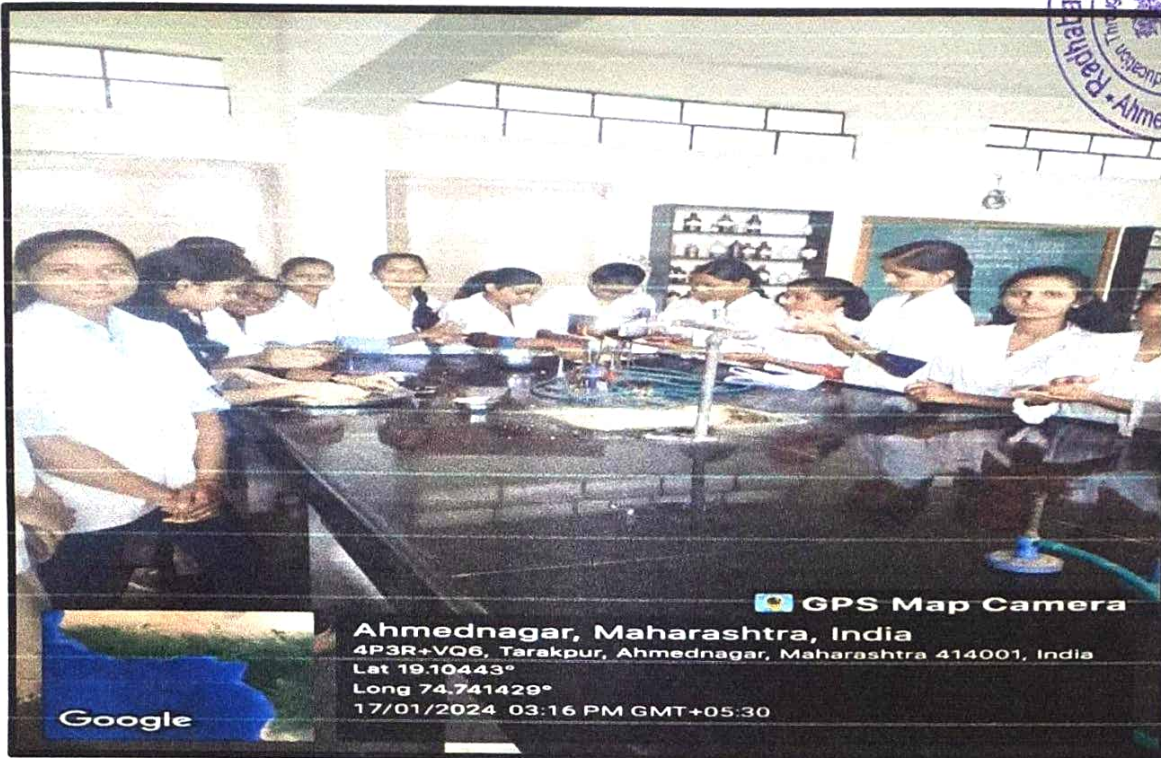
Preparation of Ice cream



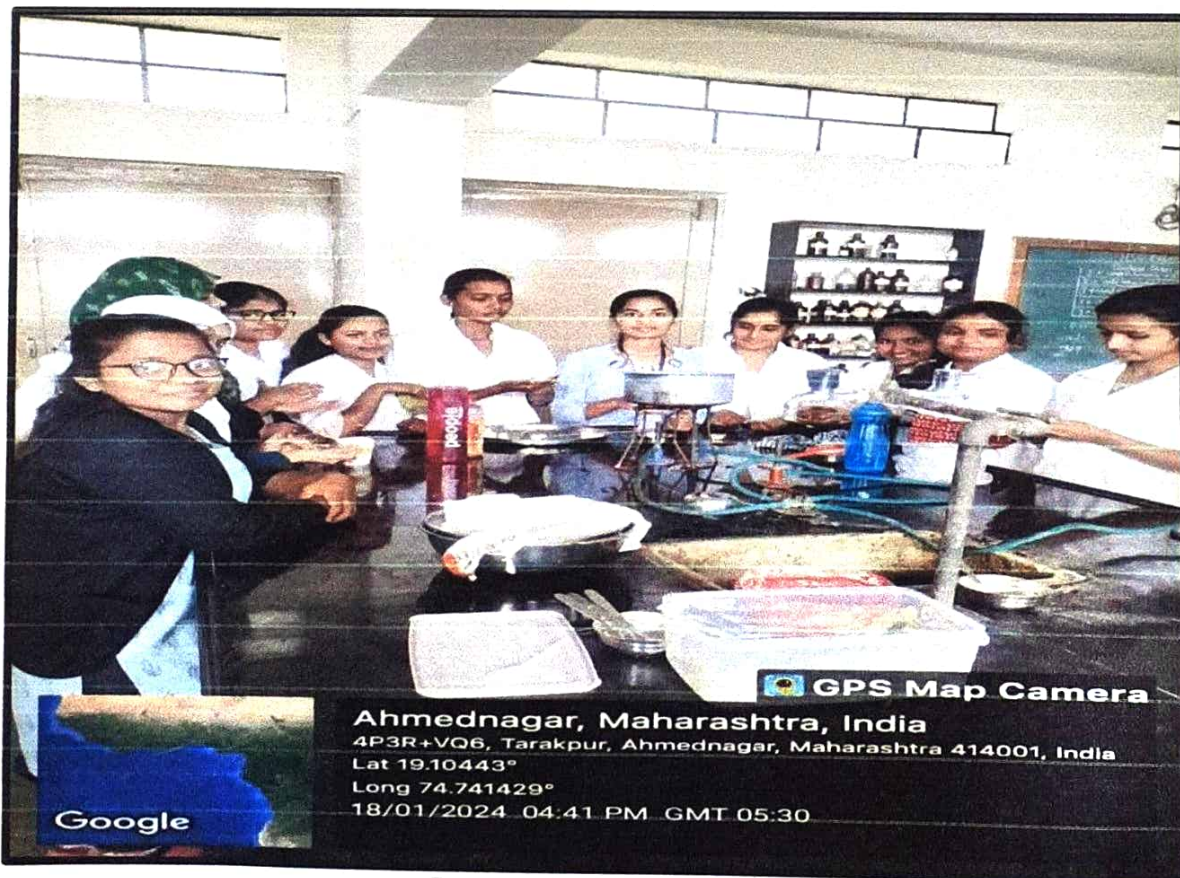
GPS Map Camera



Ahmednagar, Maharashtra, India
4P3R+VQ6, Tarakpur, Ahmednagar, Maharashtra 414001, India
Lat 19.10443°
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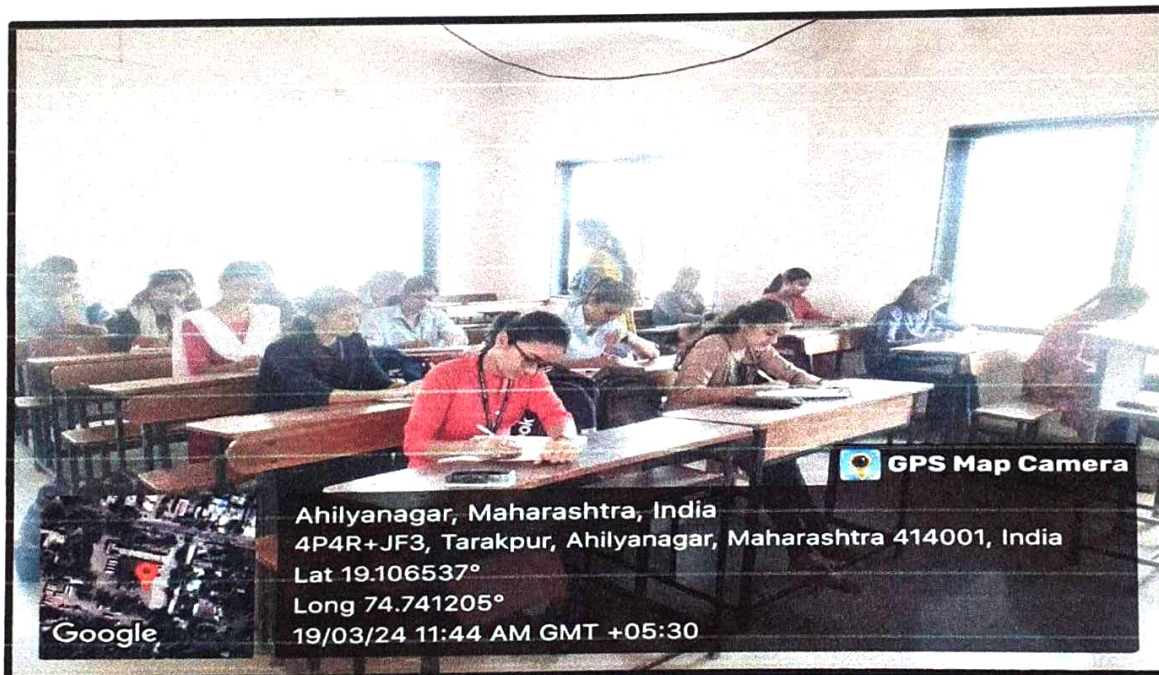
Preparation of Rasgulla



Preparation of Rasmalai



Preparation of Products by the students during practical examination



Theory Examination

M. D. Kulkarni

HOD
 In-charge Department
HEAD

Department of Chemistry
Radhabai Kale Mahila Mahavidyalaya
Ahmednagar

Pratibha Patil

Chairman
 Skill Based Courses



Pratibha Patil

PRINCIPAL
Radhabai Kale Mahila Mahavidyalaya
Ahmednagar