

Industrial visit to Nashik

This industrial visit was aimed at exposing students to the actual work culture in a winery and a research institute.

This visit was also aimed at observation of instruments and processes which are only studied theoretically.

Day one winery visits were planned by Mr. Vikrant Holkar. He is public relation incharge of Red Grapes Information Center. The first visit at **Vintage Winery** exposed students to the complete production, aging, packaging and storage of white and red wine. In the **Red Grapes Information Center**, a “Grape to Glass” session was conducted. In this session, complete wine making procedure was explained to the students along with a wine testing session. At **Vinsura winery**, students saw complete procedure of sparkling wine production.



Along with the wineries, students were taken to vineyards which gave an insight to modern farming techniques.



On the second day we visited **National Horticultural Research and Development Foundation**; it is a government research organization which deals with research and development of different varieties of onion, garlic and okra and also does mass production of *Trichoderma viride*. Students were shown a variety of sophisticated instruments involved in determining the purity of a compound such as GS MS/MS,

HPLC etc. Students were also shown their QA/QC laboratory for testing quality of seeds and also soil testing laboratory. Later students were exposed to different steps involved in the mass production, formulation and packaging of *Trichoderma viride*. In the end a discussion session between the expert and students was



held to answer queries raised by the students and staff.

The students also enjoyed the stay at wine information center (a camp was set up) and the food organized by Mr. Vikrant Holkar.

