Ahmednagar Jilha Maratha Vidya Prasarak Samaj's

New Arts, Commerce, and Science College, Ahmednagar

(Autonomous)

(Affiliated to Savitribai Phule Pune University, Pune)



National Education Policy (NEP) Choice Based Credit System (CBCS)

Programme Skeleton and Syllabus of Wine, Brewing and Alcohol Technology (Minor)

Implemented from Academic Year 2023-24 Ahmednagar Jilha Maratha Vidya Prasarak Samaj's

New Arts, Commerce and Science College, Ahmednagar (Autonomous)

Board of Studies in WTology

Board of Studies in B.Sc. Wine, Brewing and Alcohol Technology

Sr. No.	Name	Designation		
1.	Dr. Sanjay Tukaram Moharekar	Chairman		
2.	Dr. Shubhangi Sanjay Moharekar	Member		
3.	Dr. Sarika Rameshrao Deshmukh	Member		
4.	Mr. Ashish Sadanand Wani	Member		
5.	Prof. Syed S. Dastager	Vice-Chancellor Nominee		
6.	Prof. Sanjay V. Patil	Academic Council Nominee		
7.	Mr. Rajendra G. Chaure	Academic Council Nominee		
8.	Mr. Manoj Madhukarrao Mukkirwar	Industry Expert		
9.	Mr. Prasad Vinod Rajale	Alumni		
10.	Ms. Dipali D. Giramkar	Member (co-opt)		
11.	Ms. Supriya P Salve	Member (co-opt)		

1. Prologue/ Introduction of the programme:

Wine, Beer and Alcohol Technology, being one of the youngest branches of Life Science, has expanded and established as applied science. Global and local focus has slowly shifted to not only current "Century of Knowledge" but also on to technology development and application in life sciences. Although, wine has traditionally been consumed throughout history with evidence dating back to Harappan civilization, commercial wine production is a pretty recent phenomenon, with the first commercial grape wine plant being set up only in the 1980s. Since then, three major players – Chateau Indage, Grover Vineyards and Sula Vineyards – emerged in the domestic winemaking scene and the last few decades saw vineyards cropping

up all over the country. Then came the tide of globalization and India, bowing to WTO's demands, had to reduce tariffs on imported liquor with the consequence that the market was suddenly flooded with incredibly refined Italian and French wines of unmatched quality much to the delight of the wine lovers and to the woe of the Indian winemakers. Coming back to the present times, finding a foothold in an area that has been eternally dominated by European players (read: France, Italy, and Spain, in that order) has been quite an uphill task for Indian winemakers. However, the recent growth numbers – the wine market is currently growing at a rate of 25-30 per cent – have given them some cause to celebrate. A larger market translates to more demand, which in turn means that Indian wines can, now, share a shelf with their French and Italian counterparts. Moreover, Indian wines are considerably cheaper than their Western counterparts; thus, enabling it to achieve a particular target audience of its own. Back home, statistics reveal that India's rich and prosperous are finally warming up to this delicious drink; India has a wine market of roughly 1.2 million cases, while experts predict that consumption will grow at a CAGR of around 30% during 2009-2013. Lastly, right marketing strategies and increased awareness will go a long way to ensure that this historically significant drink finally conquers Indian hearts.

2. Programme Outcomes (POs)

- 1. To introduce the concepts in various allied subjects
- 2. To enrich students' knowledge
- 3. To help the students to build interdisciplinary approach
- 4. To inculcate sense of scientific responsibilities and social and environment awareness
- 5. To help student's build-up a progressive and successful career
- 6. To help student for building up their careers in industry and research
- **7.** Syllabi will provide extensive practical skill sets will help a graduate student to avail the opportunities in the applied fields (research, industry or institutions), without any additional training.

Credit Distribution: B.Sc. Wine, Brewing and Alcohol Technology (WBAT) including Minor and OE and other courses.

	Type of Courses	III Yr	IV Yrs	IV Yrs
			(Honours)	Researc
				h
Major	Discipline-Specific Courses (DSC)	46	74	66
WBAT	Discipline Specific Elective (DSE)	08	16	16
	Skill Enhancement Courses (SEC)	06	06	06
	Vocational Skill Courses (VSC)	08	08	08
	On-Job Training (OJT)	04	08	04
	Field Project (FP)	04	04	04
	Community Engagement and Service (CEP)	02	02	02
	Research project	00	00	12
	Research Methodology	00	04	04
	Indian Knowledge System	02	02	02
	Total (I, II and III Year)	80	124	124
Minor	Minor	20	20	20
Other	Open Elective (OE)/ Multidisciplinary	12	12	12
Courses	Courses			
	Co-Curricular Courses	08	08	08
	Ability Enhancement Courses	08	08	08
	Value Education Courses	04	04	04
	Total	132	176	176

Technology (Minor) Sr. Year Sem Level Course Course Title Credits No. Code Type 1. Ι Ι 4.5 MNR-1 **BS-WT101** Introduction to wine, beer 03 and alcohol

BS-WT201

BS-WT301

BS-WT401

BS-WT501

BS-WT601

Health benefits of alcoholic

beverages

Viticulture

Wine Technology I

Wine Technology II

Sensory evaluation

03

03

03

04

04

20

Programme Framework (Courses and Credits): B.Sc. Wine, Brewing and Alcohol

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III

III

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III

IV

V

VI

4.5

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5.0

5.5

5.5

MNR-2

MNR-3

MNR-4

MNR-5

MNR-6