



**AY 2018 Onwards**

# Hindi Vidya Prachar Samiti's RAMNIRANJAN JHUNJHUNWALA COLLEGE (AUTONOMOUS)

(Also known as R. J. College of Arts, Science & Commerce as per UGC Notification)

Affiliated to UNIVERSITY OF MUMBAI II Recognized by UGC under 2f & 12B  
NAAC Accredited 'A GRADE' with CGPA 3.50

## Knowledge is all Ambrosia

**CERTIFICATE  
COURSE IN**

**WINE  
MAKING**

**A**

**T**

**S**

**M**

**C**



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## ABOUT US

Hindi Vidya Prachar Samiti was incepted on the auspicious day of Shri Krishna Janmashtami, 15th August 1938. A brain child of a visionary Late Shri Nandkishore Singh Jairamji, samiti was established with the objectives of catering to the educational needs of the Hindi speaking community. Ramniranjan Jhunjhunwala College came into existence in 1963, enabling a larger section of the society to take advantage of the facilities provided for higher education.

From 1999-2000 the College has added a number of self-financing courses like B.M.S., B.B.I., B.Sc. in Computer Science, Information Technology, Biotechnology, M.Sc. in Computer Science, Biotechnology and Information Technology as well as add on courses, which further hone the special skills of the students.

The college has been reaccredited with 'A' Grade by NAAC in 2014 with a CGPA 3.50 and received the Best College Award (2007-2008) of the University of Mumbai. The College has been bestowed with IMC "Ramkrishna Bajaj Performance Excellence Trophy", 2010.

The Principal of the college was awarded "Best Teacher" by Government of Maharashtra in 2011.

Government of Maharashtra conferred the college with "JAAGAR JAANIVANCHA" (First in Mumbai Suburban- in 2013 and Second in Mumbai Suburban- in 2014) for safety of girls.

**C**ourse Code: **RJBOTC13**

**D**uration: **30** hours

**C**redits : **02**

## LEARNING OUTCOME

On completion of the course students will be able to:

- Appreciate the process of wine making
- Selection of quality fruits for wine making
- Develop Entrepreneurship skills





# COURSE CONTENT

Unit I History of wine making

Types of wine

- Still wine
- Sparkling wine
- Fruits used in wine making

Unit II

Process of wine making

- Harvesting
- Crushing and Pressing
- Fermentation
- Clarification
- Aging and Bottling

Unit III

Unit IV

- Industrial Visit
- Report Writing

## ASSESSMENT

Continuous evaluation theory and Practical



MEDIUM OF INSTRUCTION English

100 MARKS



PASSING 40

WHO SHOULD DO IT?

Any Enthusiastic Person