



Arts, Commerce and Science College, Nandgaon

Tal - Nandgaon, District Nashik - 423106 (M.S.) India.

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Certified2 (f) & 12 b of UGC Act

Affiliated to Savitribai Phule Pune University (Id. No. PU/NS/ASC/021?1972) College Code-116 Exam Centre Code -064

Best College Award of Savitribai Phule Pune University (2012) NAAC Reaccredited with 'A' Grade 3rd Cycle

1.3.2. Number of Courses that include experiential learning through project work / **field work** / Internships during the year 2021-2022

Sr.	Name of Activity
No	
1	Field work Objectives, Outcomes and Reports





MVP Samaj's

Arts, Commerce and Science College, Nandgaon

Tour Location- Bhandardara Dist. Ahmednagar (M.S.)

Study tour date- 17 October 2022

Objectives

- 1. To make students well acquainted with the reserve forests an biodiversity conservation.
- 2. To make students expert for wild plant observation, identification and conservation.
- 3. To make students aware for biodiversity conservation.
- 4. To make student aware of various economically important wild medicinal plants.
- 5. To train students for taxonomical, ecological studies of various plants.
- 6. To make them well acquainted with plant animal interactions in forest ecosystem.
- 7. To help students to earn extra credits of field visit.

Outcome

- 1. This study tour proved students to become aware and conscious about the forest biodiversity.
- 2. An awareness of plant conservation as well as biodiversity conservation have been inculcated among the students.
- 3. Student could learn about various medicinal plants and acquired a knowledge of plant identification.
- 4. Students got extra credits from the completion of study tour.
- 5. Students could observe various endemic and rare plants from the study area.
- 6. By communicating with the local people, the could collect extra information about wild plants.
- 7. The practical performance and score of the students is enhanced,

Dr. B.W. Chavre Head,

Department of Botany

ARTS, COMMERCE AND SCIENCE COLLEGE, NANDGAON DEPARTMENT OF BOTANY

Study Tour-Bhandardara

Year- 2021-22

Report

A study tour of Botany department was organized at 'Bhandardara (Kalsubai-Harischandragarh Wildlife sanctury), Tal. Akole, Dist. Ahmednagar on 17 October 2022 for the on-field study of plant diversity. Total 120 students of the Botany were participated in the study trip. All teaching and non-teaching staff members of the department were also participated in the tour. We have travelled from Nandgaon to Bhandardara by buses of MSRTC. At there we visited various biodiversity rich spots including, Randha fall, Bhandardara dam, Kokankada, Ghatghar, Sandhan vally and foot of Kalsubai mountain. Students of the department carefully and with great interest observed the plant diversity and captured photographs of wild plants in the sanctury. Students could observe many algal, bryophyte, pteridophyte and angiosperm species new to them. Most common species students have observed are, Hydrilla verticillate, Vallisnaria sp., Adiantum sp., Nephrolpis sp., Marsilea sp., Anctoceros sp., Azolla sp., Terminalia arjuna, Ensete superbum, Asparagus racemosus, Leonitis species, Gloriosa superba, Vallisnaria sp., Cleome speciosa, Pogostemon sp., Abutilon sp., Terminalia bellarica, Ptrocarpus sp., Clerodendron sp., Michalia champaca, Capparis sp. etc.

The present tour was planned and managed by staff members of Botany department including Dr. Bhagwat Chavre (Head), Dr. V.B. Sonawane and Dr. A. N. Madane. Other supporting staff including Sagar Vadakate (Lab Attendant), Babasaheb Dale and Santosh Bahikar were also present with the study tour. We got important guidance and support from Principal, Dr. S. N. Shinde.

Dr. B.W. Chavre Head, Department of Botany Dr. V. B. Sonawane Coordinator, IQAC Dr. S.A. Shinde
Principal
Principal
Commerce & Science Co

Arts, Commerce & Science College Nandgaon, Nashik - 423 109





MVP Samaj's

Arts, Commerce and Science College, Nandgaon

Visit Report

An Agro-industrial Visit

Location- Baswant Honeybee Park and Sahyadri Farms

Study tour date- 02 July 2022

Objectives

- 1. Honeybee is an important pollinating agent. This visit was organised with an objective to make students well acquainted with the types, work culture, colony structure, nectar collection and with other parameters of honeybees.
- 2. To make students about conservation of honey bees.
- 3. To make students aware about apiculture- a self-employment opportunity.
- 4. In the second half visit was organised to Sahyadri farm, where students would get knowledge of food preparation and processing.
- 5. Students can get knowledge of process of various packaged food preparation tactics.
- 6. Students would be encouraged for erection of their new business of food processing by using local field produce including grapes, onion etc.

Outcome

- 1. This study tour proved students to become aware and conscious about the Honey bee culture and honeybee conservation.
- 2. An awareness about the role of honeybees in biodiversity conservation.
- 3. Student could learn about various medicinal properties of honey.
- 4. Students got extra credits from the completion of the visit.
- 5. All students were benefitted by the acquired knowledge of food processing and its scope.
- 6. Students are highly motivated to start their own apiculture and food processing units.

Dr. B.W. Chavre

Head,

Department of Botany

MVP Samaj' Arts, Commerce & Science College, Nandgaon Dist-N Department of Botany

An Agro-Industrial Visit Report

Date: 02/07/2022

About the industrial visit.

One day Industrial visit was organized by Department of Botany, MVP Samaj' Arts, Commerce & Science College, Nandgaon Dist-Nashik. We visited to Baswant Honeybee Park and Sahyadri Farms village Mohadi near Pimplgaon known for grape village Hub Dist. Nashik, Maharashtra. The tour comprised students of T.Y.B.Sc. VI semester accompanied by faculty members, Dr. V.B. Sonawane and Dr. A.N. Madane from Department of Botany. All the students were directed to gather at college gate at 7:30 am. Principal of the college Dr. S.N. Shinde wished all the students best and safe journey. We started our journey at 8 o'clock with Bus Service and reached at 10:50 am at the location.

Summary of experience:

"Baswant Honeybee Park" staff members warmly welcomed all of us. Tea and breakfast were served to all students and teachers. A bee garden has been created in an area of two acres. A 150 feet long tunnel has been constructed to provide detailed information about the history, species, lifestyle, working methods, bee production of bees. All information is also given through audio and video, one of the best things we were observed that, these bee garden had been keeping equipment and provides detailed information about it. We study in detail about colonies of bee species, *Sateri, Italian* and *Trigona*, of which information is given through demonstrations by well qualified staff. We all students and teachers could know each other every aspect of honey bee culture while waking around the honey bee park.



Baswant Honeybee park pimplegaon.

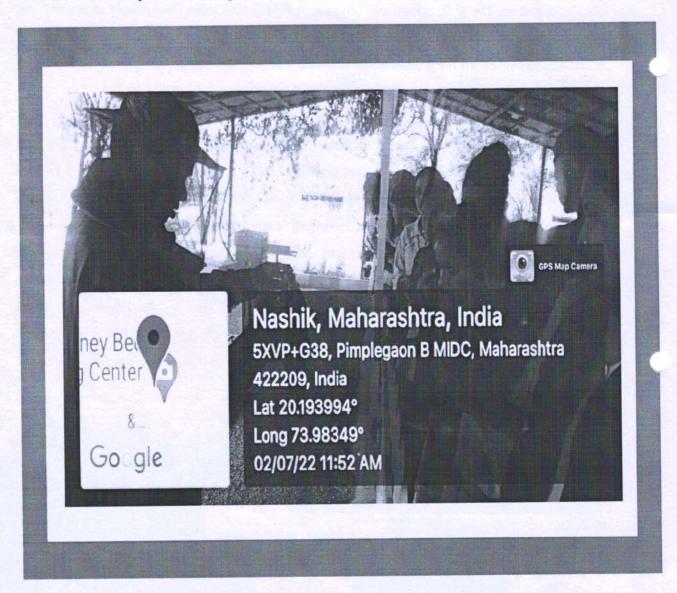
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Detailed about the services:

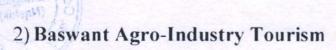


Beekeeping Trainings and pollination services:

The Baswant Bee Training Center was set up to conduct demonstration-based training programs to promote bee keeping. Up-to-date services for bee training are available here. The training program can be conducted in a very playful atmosphere as it creates the necessary environment for training. Not only the spacious training hall but also the outside environment is conducive to the study of bees, so the idea of bees comes to mind only after coming to this center.



Beekeeping Trainings



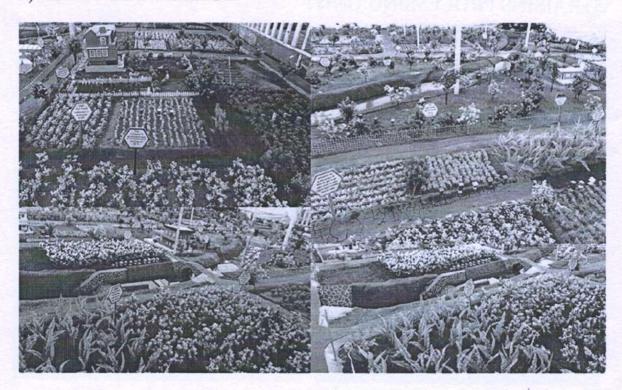


SELFIE POINT: A magnificent and attractive replica of a bee has been created. This 'selfie point' is becoming an attraction for all the tourists who come here.



SELFIE POINT2

3) HONEY BEE VILLAGE



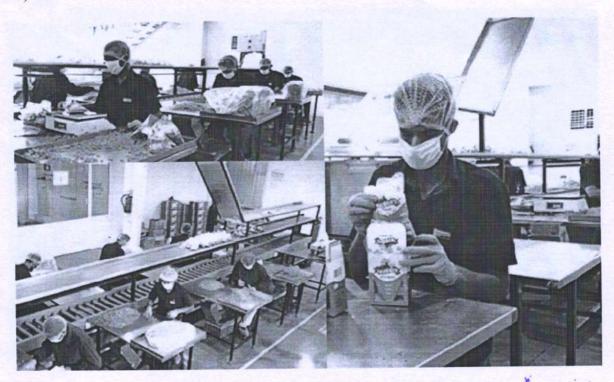
A miniature village model of beekeeping for rural development

4) DORSATA POINT

The demonstration of traditional and modern techniques of hunting dorsata honeybecolonies.



5) RAISINS PROCESSING UNIT:



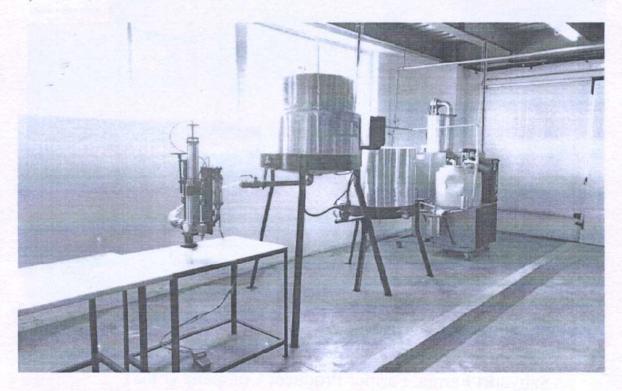
Visit their Raisins Processing Unit at Baswant Garden.

(Nashik)





6) HONEY PROCESSING UNIT



7) FRUIT PROCESSING UNIT



Baswant Fruit Processing Unit produces the Jam, Juice, Ketchup etc.

8) MINIATURE VILLAGE



Sahyadri Farms: Farmer Producer Company (FPC)

Formed in 2010, at Mohadi, Nashik Heart of Sahyadri Farms Sahyadri Farms was registered as a Farmer Producer Company (FPC) under the provision introduced in Companies Act. It's a collective that is owned and managed by farmers that aims to ensure fair equity to everyone, while providing value to the end consumer.

Indias largest grape exporter as well as Tomato Process and year of 2020 alone, company managed to procure 55,413 MT of Tomatoes.

We visited at 3.30 pm at Sahyadri farms Mohadi, Nashik. After collecting get pass we entered inside the Sahyadri farm camaras and mobiles were prohibited inside laboratory unit. We are allowed to enter in the farm corridor only after proper sterilization and care. First, we seen 20 min introductive documentary about Sahyadri farm in common hall, after that we went to see grape export and packing unit and then step by step, we visited all departments of processing unit like banana and mango pulp, Tomato ketchup processing. All information about B 2 B business model have been given to all teachers and students.

Student asked many questions about the processing unit and observed the things practically. Overall, it was a great experience. It was a new, interesting, and informative

(Nashik

experience for all of us. We visited the organic mall company outlets All students have purchased various fruit pulp and fruit juices. We also arranged delicious lunch on the way of tour and during travelling. Then, we took group photographs with Sahyadri Farms staffs members and thanked them for their hospitality. We departed at 5:30 PM form there to Nandgaon. We all had safe and enjoyable journey with lots of information.



Sahyadri Farms

Teachers:

Dr. V.B. Sonawane

Dr. A.N. Madane

Dr. B. R., Chavre

Dr. V.B. Sonawane

Coordinator
Internal Quality Assurance Cell
Arts, Com. & Science College
Nandgaon, PIN-422 200.

Dr. S. N. Shinde

(Nashik)

Principal

Arts, Commerce & Science College
Nandgeon - 423108 (Dist. Nashik)

MVP Samaj' Arts, Commerce & Science College, Nandgaon Dist-Nashik

Department of Physics

Outcome and Objective of Industrial Visit to Tirupati Packaging Industries

Date: [5th July 2022]

Location: Tirupati Packaging Industries, Satpur MIDC, Nashik, Maharashtra

Objective:

The objective of the industrial visit was to provide T.Y.B.Sc. students with practical exposure to the manufacturing process of corrugated boxes, their product quality checking and to enhance their understanding of the application of physics in an industrial setting.

Outcome:

1. Practical Application of Physics:

During the visit, students witnessed the practical application of physics principles in the manufacturing process of corrugated boxes. They gained insights into various concepts such as thickness measurement, stress, strain, dimensions, and practical applications related to the quality control department.

2. Understanding Manufacturing Process:

Students observed and learned about the step-by-step manufacturing process of corrugated boxes. They were introduced to the corrugating machine that brings together multiple layers of paper to form single, double, or triple wall corrugated board. The visit helped students understand the functioning and importance of each machine used in the production plant.

3. Quality Control and Assurance:

The visit highlighted the significance of quality control and assurance in the manufacturing process. Students learned about the quality checks conducted at different stages, including moisture measurement, glue strength, bursting strength, compression, and accurate dimensions. They also witnessed the random checks performed on the final products for quality assurance.

4. Product Portfolio:

Students gained knowledge about the diverse range of products manufactured by Tirupati Packaging Industries. These included packaging boxes such as plain cardboard, glass packaging, laminated gift packaging, pharmaceutical packaging boxes, as well as various types of corrugated boxes and corrugated sheets. Fruit packaging boxes, specifically designed for pomegranates and grapes, were also part of their product portfolio.

5. Overall Experience and Cultural Exposure:

Apart from the industrial insights, students enjoyed a new and memorable experience. They got an opportunity to visit the Pandavleni spot and interacted with industry professionals. The visit fostered a sense of cultural exposure as they engaged in activities such as singing, dancing, and enjoying a delicious lunch together.

Conclusion:

The industrial visit to Tirupati Packaging Industries provided B.Sc. students with valuable insights into the manufacturing process of corrugated boxes. It helped them understand the practical application of physics concepts and their significance in an industrial setup. The visit also broadened their knowledge of various products and quality control procedures. Overall, the industrial visit was a successful and enriching experience for the students, enhancing their understanding of the industry and its operations.

Mr. R. V. Wagh Coordinator



MVP Samaj' Arts, Commerce & Science College, Nandgaon Dist-Nashik





An Industrial Visit Report

Date: 05/07/2022

One day Industrial visit was organized by Department of Physics, MVP Samaj' Arts, Commerce & Science College, Nandgaon Dist-Nashik. We visited to **Tirupati Packaging Industries**, **Satpur MIDC**, **Nashik**, Maharashtra. The tour comprised students of T.Y.B.Sc. VI semester accompanied by faculty members, Mr. Rajendra V. Wagh and Mr. Siddhesh D. Chavan from Dept. of Physics. All the students were directed to gather at College gate at 6:45 am. Principal of the college Dr. S.N. Shinde wished all the students best and safe journey. We have started our journey at 7.15 am with Bus private vehicle and reached at 11.10 am at the desired location.

This industry is one of the India's leading and reputed manufacturers of all types of corrugated boxes with printing and without printing as per requirement. Especially they are use in adhesives grease, oil, Antibacterial & Antifungal for pharmaceuticals & foods boxes. They have the facility to manufacture the Cartons, Corrugated Sheet, Liners, and Boxes of Narrow Flute, Broad Flute, E Flute & Punching as per Customer Specifications. They manufacture all types and all sizes of boxes, which are widely used for packing.

CEO and manager of the Industry, Mr. Nikhil Kushare warmly welcomed all of us. Tea was served to all the students and staff. After that all students along with faculty members were taken to the production plant, where the plant to produces corrugated boxes. They explain the functioning and importance of each and every machine used in the manufacturing the corrugated boxes. Specifically each machine operator gives the detailed about his machine working along with the demonstration. The quality department was the highlighting point of our visit because the post of quality supervisor was on the basis of B.Sc. physics. There were many application in the company related with thickness measurement, stress, strain, dimensions, etc. whose practical were performed by our students in F.Y.B.Sc. Class.

They also clear the doubts and gives additional knowledge related with Manufacturing Plant, Detailed Project, Profile, Business Plan, Industry Trends, Market Research, Survey, Manufacturing Process, Machinery, Raw Materials, Feasibility Study, Investment Opportunities, Cost and Revenue, Plant Economics, Production Schedule, Working Capital Requirement, Plant Layout, Process Flow Sheet, Cost of Project, Projected Balance Sheets, Profitability Ratios.



The Process

Mr. Tushar Kushare established the company in 1996 as a partnership firm. It was the second larger company of manufacturer of corrugated boxes in Satpur MIDC at that time. As we know that the Nashik is known as city of Grapes, large number of boxes needed for packing and export of grapes and pomegranates. This company gives the largest supply of packing boxes in Nashik city as well as rural area.

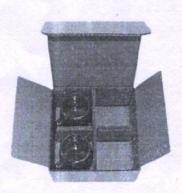
The boxes are made up of corrugated paperboard that is different from the rigid paper called as cardboard. The boxes are used to hold things to protect it from damaging and keeping it from leaking. Boxes are printed with important information on them about what is inside or how to carry or move them. It is carefully designed to insert, hold items in place so they won't spill or be damaged. Steps in Box Building Corrugating machine is designed to do continuous process which brings together three, five or seven sheets of paper to form single, double or triple wall corrugated board. Strongboxes can be made from different layers like 3 layers or 5 layers of flutes. The first work is to mix dry corn starch with water and other chemicals and push it into the corrugators to spread on the corrugated medium as the layers of liner are added. A box can be made by the corrugated board on a sequence of connected machines called a corrugating line.

Quality Assurance & Specifications

Quality assurance and quality check are the part and parcel of every sub stage of the process. The quality control process starts with the supplier who supplies the Kraft paper which is used to make corrugated cardboard. Kraft paper should be smooth and strong. The individual boards are checked randomly after corrugation. The quality check measures the moisture in the liner and medium. In the manufacturing process, quality test is determined by ensuring the glue strength, bursting strength, compression and highly accurate dimensions. The flatness of the box board is tested by warp test which assures that each board will travel easily through the machines. The final product/boxes are also checked randomly for each batch of the production for quality check, i.e. for trimming, cutting, printing the color and bundling.

Following are the main products of this industry,

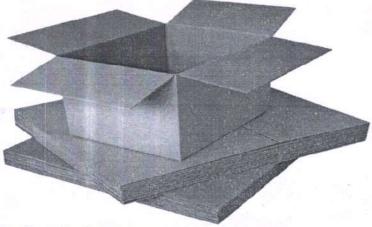
1) Packaging Boxes:- (Plain Cardboard, Glass packaging, 5ply printed, Laminated Gift packaging, Pharmaceutical packaging boxes, etc.)





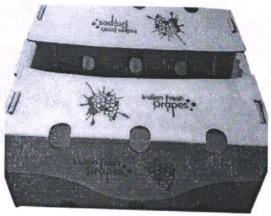


2) Corrugated Boxes:- (Paperboard, 5ply,9ply, 5ply white, etc.)



3) Fruit packaging Boxes:- (Printed Pomgranate, grapes packaging, etc.)

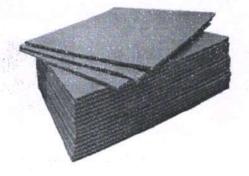


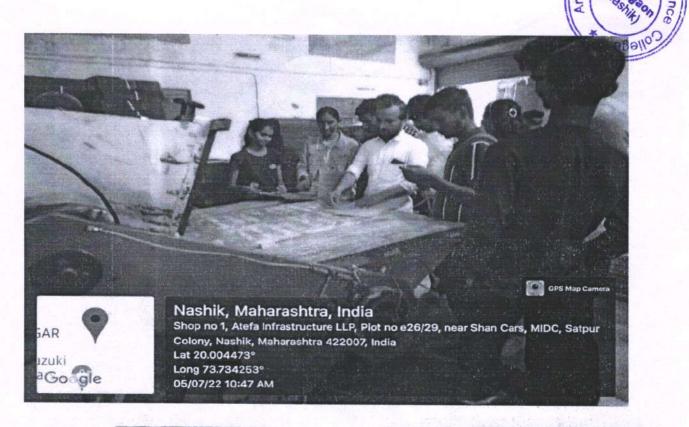


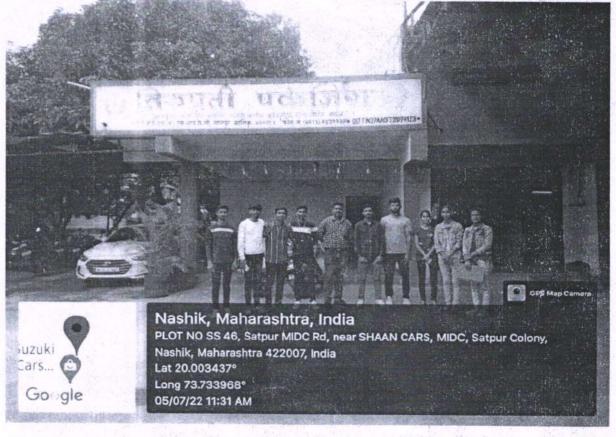
4) Printed corrugated Boxes:-

5) Corrugated Sheets:-



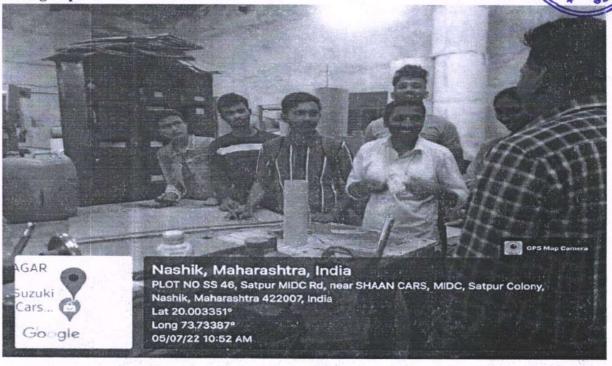


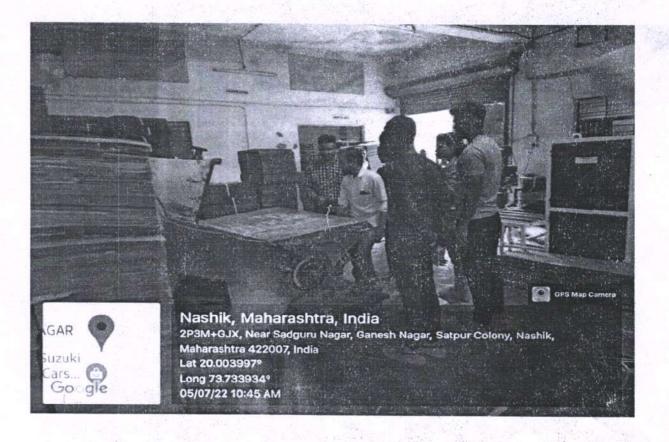




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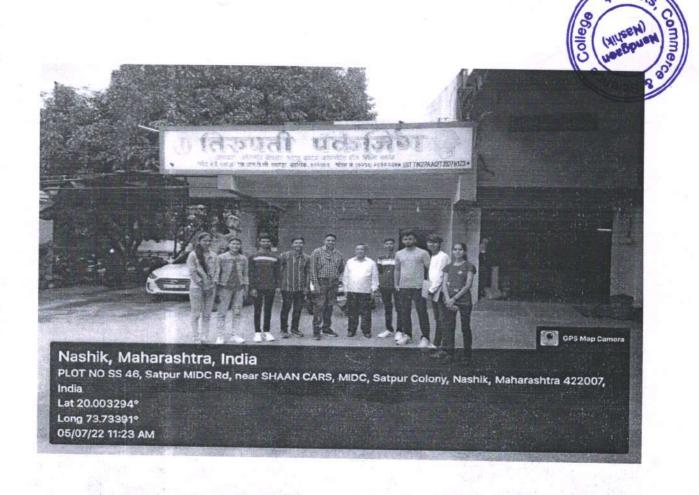
Some glimpse of the industrial visit:-





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Every student asked many questions about the box manufacturing and saw the machinery with practical applications of physics. Overall, it was a great experience. It was a new, interesting and informative experience for all of us. We visited the Pandavleni spot as well. We also arranged delicious lunch on the way of tour and during travelling all students enjoyed by singing and dancing. Then, we took group photographs with Industry staff members and thanked them for their hospitality. We departed at 5:30 PM form there to Nandgaon. We all had safe and enjoyable journey with lots of information and memorable moments.

Teachers: - 1) Mr.R.V.Wagh

Dr. A. L. Tidar

Head

Dept. of Physics

Arts, Commerce & Science College

Nandgaon, Nashik - 423 106

2) Mr.S.D.Chavan

IQAC (Coordinator)

Dr. V. B. Sonawane

Coordinator
Internal Quality Assurance Cell
Arts, Com. & Science College
Nandgaon, PIN-422 206.

Miles Principal

Dr. S. N. Shinde
Principal
Arts, Commerce & Science College
Needgeon, Dist. Nestrik (M.H.)





MVP Samaj' Arts, Commerce & Science College, Nandgaon Dist-Nashik **Department of Chemistry**

An Industrial Visit Report



Objective:

- 1) To understand the process of winemaking and its chemical aspects.
- 2) To explore the various stages of wine production, including fermentation, aging, and bottling.
- 3) To learn about the role of different chemical compounds and processes involved in the production of wine.
- 4) To understand the quality control measures and laboratory analysis techniques used in the wine industry.
- 5) To gain insights into the sustainability practices implemented by Sula Vineyards, such as wastewater treatment and energy conservation.
- 6) To observe the application of chemistry principles in a real-world industrial setting.

Outcomes:

- 1) Enhanced understanding of the chemical processes involved in winemaking.
- 2) Practical knowledge of quality control measures and laboratory analysis techniques used in the wine industry.
- 3) Awareness of the importance of sustainability practices in the context of the wine industry.
- 4) Exposure to the career opportunities available in the field of wine chemistry and related industries.
- 5) Improved understanding of the application of chemistry principles in an industrial setting.
- 6) Interaction with industry professionals and experts, allowing for networking and future collaboration opportunities.

7) Development of critical thinking and observation skills through firsthand experience of the winemaking process.



Balut!
Department or
chemistry

MVP Samaj' Arts, Commerce & Science College, Nandgaon Dist-Nashi Department of Chemistry An Industrial Visit Report

Date: 29/06/2022

One day Industrial visit was organized by Department of Chemistry, MVP Samaj' Arts, Commerce & Science College, Nandgaon Dist-Nashik. We visited to **Sula Vineyards at Gangapur** village near Bhujbal knowledge Hub Dist. Nashik, Maharashtra. The tour comprised students of T.Y.B.Sc. VI semester (DSEC) accompanied by faculty members, Mr. B. P. More and Smt. S. S. Shinde from Dept. of Chemistry. All the students were directed to gather at College gate at 6:30 am. Principal of the college Dr. S.N. Shinde wished all the students best and safe journey. We started our journey at 7 o'clock with Bus Service and reached at 10:50 am at the location.

Sula vineyards staff members warmly welcomed all of us. Tea and snacks were served to all guests. After that all students along with faculty members were taken to the site, where the plant to generate the wine was installed. Sula vineyards staff members told us that Rajeev Samant's introduction to wines took place during his early years studying at Stanford University and working at Oracle in California, neither grapes nor wine were at the top of his mind when he returned to India in the early 90s. A chance visit to his family's land in Nashik - a region well-known for growing table grapes - in 1994 led to the seed of an idea, and before he knew it, he began pursuing the idea of growing wine grapes in Nashik. His curiosity piqued, Rajeev spent three months at a small winery in California that belonged to his friend and mentor - and now Sula's Master Winemaker. Over the last 20 years, Sula has grown and established itself as a pioneer, innovator and leader in the Indian wine industry. From the sale of our first bottle of wine in 1999 to being the best wine brand in India, we've come a long way and today, our exquisite Sula wines have achieved a cult status the world over.

We take pride in our winemaking process where time and patience are just as important as quality wine grapes. A labour of love, each bottle of Sula wine is nothing short of a work of art. Throughout our journey, we've achieved milestones and set new benchmarks with our carefully crafted range of wines. Join us on this journey as we continue to blaze new trails. Sula vineyards staff members to make the concept practically happen.



Working: In 1996, Rajeev Samant planted the first wine grapes in Nashik, and today, this region is India's premier wine-growing and almost 80% of India's wine is produced here. Sula's owned and contracted vineyards are home to some of India's finest grapes and the site of the latest in viticulture innovation and technology. Our vineyards make up our foundation and are the home ground for our inventions and experiments. Picturesque and designed to give you an all-immersive glimpse into wine, each vineyard hopes to delight and inspire.



Following four wines will be produced at Sula wine Industries.

1) Rasa Syrash: This delicious Syrah is rich, opulent and slightly peppery. A wine with supple tannins that you are sure to remember. This wine has been made with the most ultimate respect for the environment, following strict sustainable practices.

Come discover our beautiful vineyard, our Tasting Room and our gorgeous boutique hotel The Source, in the rolling hills of Nashik Valley.

Grape Varietal: 95% Syrah 5% Viognier

Flavours: Dark and Red Berries, Vanilla, Mocha, Spices.



2) The Source Grenache Rosé: Without a doubt India's best Rosé; this amazingly made Grenache shouts friends and sun. Lively, peachy and luxuriant, this wine is about to become, if it's not already, one of your favorites.

This Grenache Rosé wine has been made with the most ultimate respect for the environment, following strict sustainable practices. Come discover our beautiful vineyard, our Tasting Room, and our gorgeous boutique hotel The Source, in the rolling hills of Nashik Valley.

Grape Varietal: 100% Grenache

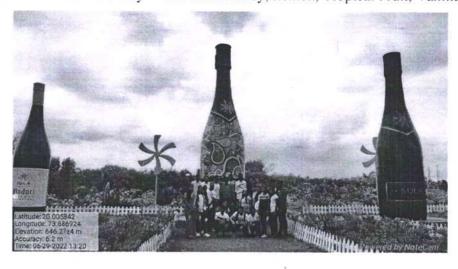
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Flavours: Citrus, Tropical Fruits, White Peach.



3) Dindori Reserve Chardonnay: This lemony, buttery and rich style of Chardonnay shows wonderful notes of stone fruits; no wonder it is considered the best Chardonnay of India. This wine has been made with the most ultimate respect for the environment, following strict sustainable practices. Come discover our beautiful vineyard, our Tasting Room and our gorgeous boutique hotel The Source, in the rolling hills of Nashik Valley.

Grape Varietal: 100% Chardonnay Flavours: Honey, Lemon, Tropical Fruit, Vanilla



4) Sula Brut Tropicale: The happiest sparkling wine! Brut Tropicale is an elegant sparkling rosé wine, full of tropical notes such as its charming passion fruit aromas. This sparkling wine has been made with the most ultimate respect for the environment, following strict sustainable practices. Come discover our beautiful vineyard, our Tasting Room and our gorgeous boutique hotel The Source, in the rolling hills of Nashik Valley.

Grape Varietal: 60% Chenin Blanc, 40% Shiraz, Viognier

Flavours: Aromas of Peach and Passion Fruit with Hints of Guava at the Finish.

Every student asked many questions about the wine and saw the things practically what they keep on studying in Industrial Chemistry books. Overall, it was a great experience. It was a new, interesting and informative experience for all of us. We visited the Gangapur dam spot as well. We also arranged delicious lunch on the way of tour and during travelling all students enjoyed by singing and dancing. Then, we took group photographs with Sula vineyards staff members and thanked them for their hospitality. We departed at 5:00 PM form there to Nandgaon. We all had safe and enjoyable journey with lots of information.

Teachers:

MOGRACI (HITZER

Mr. B. P. More

Smt. S. S. Shinde

Dr. M. P. Dushing Head of Department

rdgeon (Neshik)

Coordinator Internal Quality Assurance Cell Arts, Com. & Science College Nandgaon, PIN-422 006.

Dr. S. N. Shinde

Principal Arts, Commerce & Science College Nandgeon - 423106 (Dist. Nashik)





Maratha Vidya Prasarak Samaj's ARTS, COMMERCE AND SCIENCE COLLEGE NANDGAON

SEED BALL ACTIVITIES

2021-2022

Organised by

Department of Botony

OBAJECTIVE AMD OUTCOME

FOR

SEEDBALL ACTIVITIES

Objective: The objective of environmental promotional activities is to raise awareness, encourage sustainable behaviors, and foster a sense of responsibility towards the environment among individuals and communities.

Outcome: The desired outcome of seedball sowing beyond the campus is the establishment of diverse and sustainable vegetation in targeted areas. This outcome includes the following:

Increased biodiversity: The seedballs, containing a variety of native plant species, will contribute to the restoration and conservation of local ecosystems.

Ecological restoration: By sowing seedballs in degraded or barren areas, the activities aim to restore ecological balance and improve the overall health of the ecosystem. This restoration can lead to improved soil quality, increased water retention, and enhanced resilience to environmental challenges.

Beautification and aesthetic improvement: The growth of native plants through seedball sowing can enhance the visual appeal of the targeted areas. The establishment of green spaces can contribute to a more pleasant and vibrant environment for local communities and visitors.

Overall, the objective is to create a lasting positive impact on the surrounding environment, contributing to the conservation of biodiversity, the restoration of ecosystems, and the promotion of sustainable practices.



REPORT

Field Survey and Plantation:

The Department of Botany organized a Field survey on the surrounding hills near the College. In this field visit students of Botany studied various plant. Wildly grown on hills. Teachers made students about plant and animal diversity. Students were guided with botanical and common names of the plants with their medicinal values. During this survey students and teachers could observe various plants including Caralluma fimbriata, Encostema axillare, Tephrotia peruviana, Tridax procmbens, Echinops echinatus, Butea monosperma, Tinospora cordifolia, Cocculus hirsutus, Prosopis cineraria, Boerhavia diffusa, Aristolochia sp., Drimia indica, and different Mimosaceae members. Students took photographs of observed plants.

Students could also observe some wild animals including, *Pavo cristatus* (Peacock), *Cervidae* (Deer), *Vulpes velpes* (Fox), Different species of Lizards, *Vulpes velpes* (Rain bug), and other insect species. Students were informed beforehand about not disturbing plants and animals. Students were also informed to make a survey report of the field survey.

Simultaneously, students under the guidance of teachers made seed balls of different plants like *Butea monosperma* (Palas), *Tamarindus indica* (Tamarind), *Acacia nilotica* (Babhul), *Azadirachta indica* (Neem), *Terminalia bellarica* (Behda), etc. All these seed balls were planted by digging land with a hoe. It was taken care of a selection of spots for planting that should get abundantwater from rain. Also, while planting land had adequate moisture due to prior rain. Students, collected seeds of the *Butea monosperma* (Palas) on the same dayand made them with seed balls, and planted them on the pre-prepared Continuous Contour Trenches (CCT's) made on hills. Students and teachers also planted some plants of *Butea monosperma* (Palas) on the hillsides.

This field visit was organized with the following aims.

- 1. To make students well acquainted with local biodiversity.
- 2. To make students aware of plantations and their importance.
- 3. To teach students about seed ball formation and its cultivation.
- 4. To make students aware of local plants.
- 5. Students will become well acquainted with field surveys.
- 6. To collect information on plants in the study area and report the need for the plantation of suitable plants.

During this field visit and plantation teachers of the Botany department including the Head of the Department, Dr. B.W. Chavre, and other teachers, Dr. V.B. Sonawane, Dr. A. N. Madane, and Dr. S.S. Shinde were present. All teachers guided students regarding the survey, plantation, seed collection, seed ball formation, and report writing. For this activity students and teachers got guidance from Principal Dr. S.N. Shinde

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