VALUE- AIDDED COURSE

Course Starting Date 17.10.22- 23.10.22

Course Coordinator- Dr. Arpita Awasthi

DEPARTMENT OF BOTANY

COURSE TITLE- DEVELOPEMENT OF MILK PRODUCTS

COURSE CODE- BOT -VAC-II

Year of Introduction- 2021- 2022

Course Duration -30 Hours

Course objectives

- This course will help understand the current trends and concepts related to Microbiology of food and other dairy products.
- Gives an insight into various types of food borne diseases and their prevention

Course Outcome

On successful completion of the course the learners should be able to,

CLO1: Gain the importance of dairy products.
CLO2: Develop different dairy products.
CLO3: Analyze various types of milk.
CLO4: Know the importance of value addition in dairy products.
CLO5: Create various new dairy products.
CLO6: Students can start small scale industry

Duration of Course: 30Hours.

UNIT I

Introduction – Importance of studying food and dairy microbiology. Natural flora and Sources of contamination of foods in general. Classification of food in relation to shelf life, Microbial spoilage: principles, intrinsic and extrinsic factors that affect growth and survival of microbes in foods, Spoilage of vegetables, fruits, meat, eggs, canned foods.

UNIT II

Principles, physical methods of food preservation: temperature, Pasteurization, types (canning, drying); High pressure and Irradiation; chemical methods of food preservation:

UNIT III

Microbiology of fermented milk - Starter lactic cultures, fermented milk products: yogurt, butter and cheese, other fermented foods: idly, bread.

UNIT IV

Microorganisms as food: single cell protein, edible mushrooms. Probiotics: definition and uses.

UNIT V

Definition of food poisoning, food infections and toxications. Causative agents, foods involved, symptoms and preventive measures.

Report
Value Aided Program
under Flagship Scheme "YUVA' on
"Development of Milk Products"
Course Coordinator - Dr. Arpita Awasthi
Schedule

Development of Milk Products			
Date	Invited speaker	Theory\Practical	Hours
17-10-2022	डॉ. के. के. शर्मा प्रोफेसर वेटरनरी कॉलेज Dr. Somesh Kumar Meshram Assistant Professor Veterinary College Rewa (M.P.) Dr. Sireen Tomar Assistant Professor Veterinary College Rewa (M.P.)	1- पशुओं में संक्रामक रोग , प्रजनन रोग समस्या और समाधान 2. Status of Indian Dairy Industry 3. Preparation of coagulated milk product	6
18.10.2022	Dr. M. K. Ahirwar Asso.Prof.Vet.College डॉ. मनीष पाण्डेय सहायक प्राध्यापक डॉ. आदित्य अग्रवाल सहायक प्राध्यापक Dr. Somesh Kumar Meshram Assistant Professor Veterinary College Rewa (M.P.) Dr. Sireen Tomar Assistant Professor Veterinary College Rewa (M.P.)	1. Career in vet. Science 2-गाय एवं भैसों की विभिन्न नश्लें 3-Governmental Plans and Aids Execution 4.Preparation of fermented milk Product 5.Preparationof Concentrated milk product	6
19.10.2022	Dr. Anil Kumar Assistant Professor Veterinary College Rewa (M.P.) Dr. V. K. Ojha Assistant Professor Veterinary College Rewa (M.P.) Dr. Somesh Kumar Meshram Assistant Professor Veterinary College Rewa (M.P.) Dr. Sireen Tomar Assistant Professor Veterinary College Rewa (M.P.)	1- Shade for the Animals 2- Fodder and Nutrition value for Animals 2. Preparation of frozen milk product 3. Cream separation from milk and utilization of whey drink etc. Hands on Training	6
20.10.22	Dr. Somesh Kumar Meshram Assistant Professor Veterinary College Rewa (M.P.) Dr. Sireen Tomar Assistant Professor Veterinary College Rewa (M.P.)	**Practical training:** Preparation of (a) frozen milk product (b) coagulated milk products (c)concentrated milk products **2**- Veterinary Hospital Visit	6

	Dr. Arun Maurya Dr. M. K. Ahirwar Dr. Shruti Pandey	**3-**Lecture onFarm Economics	
21.10.22	Dr. Somesh Kumar Meshram Dr. Sireen Tomar	**1.Practical training:** Preparation of (fermented milk products (b) Cream separation (c) Whey drinks **2.** Dairy farm visit **3.Veledictory function**	6

Report of the Program

Day 1

On 17 /10/2022 these were 3 lecture Dr. K.K Mishra give lecture about the contaminated diseases , its problem and solutions in animals. Later Dr. Somesh Kumar Meshram inform about the status of dairy industry in india . So students came to know about the prospects of dairy industry in future.

Dr. Sherlene Tomar give prepration of coagulated milk products such as paneer, cheese, etc.

Day 2 :-

Dr. M.K. Ahirwar has given lecture on carrier in veterinary science college so students get information about scope of the fields veterinary science

Dr. Manish Pandey told about the various races of cows and buffaloes

Dr. Aditya Agrawal make us aware about the government plans , grants and their implication.

Dr. Somesh Meshram has given lecture on fermented milk products such as curd , yogurt and shrikhand etc.

the day ends with lecture of Dr. Sharlene Tomar on preparation of concentrated milk products as milk powder kheer, sweet etc.

Day 3 :- this day begins with the lecture on the shade constuction and facilities for animal which is given by Dr. Anil ku. singh.

Dr. B.K. Ojha has given lecture on feed & fodder for animals.

Dr. Somesh Meshram inform about the preparation of frogen milk product i.e. ice creams ,kulfi etc cream sepration from milk & whey Drinks was the topic on which Dr. Sherlene Tomar give lecture.

Day 4 :-

on the fourth day students have visited primises of veterinary college and their formhouse which is satuated in kuthuliya rewa.

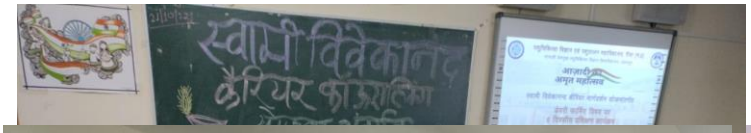
Day 5 :- on the last day of training students visited veterinary college again and learn about the various preparation of milk.

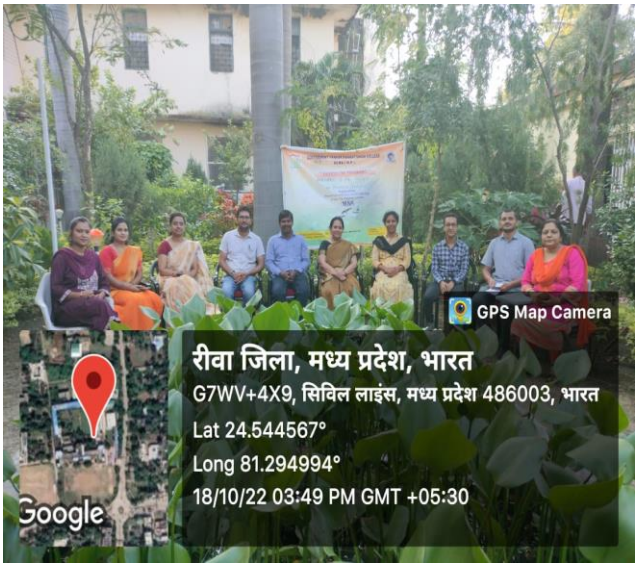
List of participants

S. No.	Name of trainee	Class
1	Akanksha	M.Sc. Ist Sem. (Microbiology)
2	Akanksha Tiwari	----------"----------

3	Priyanka Dahiya	----------"----------
4	Roshani Vishwakarma	----------"----------
5	Bhawna Barholia	----------"----------
6	Ankit Saket	----------"----------
7	Utkarsh Dwivedi	----------"----------
8	Saurabh Gupta	----------"----------
9	Dharmendra Prajapati	----------"----------
10	Nidhi Mishra	----------"----------
11	Pratibha Singh	----------"----------
12	Priya Dwivedi	----------"----------
13	Shalini Dwivedi	----------"----------
14	Abhilasha Tiwari	----------"----------
15	Shaheen Fatima	----------"----------
16	Naeem Akhtar	----------"----------
17	Preeti Dwivedi	M.Sc. IIIrd Sem. (Microbiology)
18	Akanksha Sahu	----------"----------
19	Komal Mishra	----------"----------
20	Jyoti Kushwaha	----------"----------
21	Devki Chaturvedi	----------"----------
22	Priti Tiwari	----------"----------
23	Priyanka Patel	----------"----------
24	Ashish Patel	----------"----------
25	Mohd. Sohail Siddiqui	----------"----------
26	Pragya Tiwari	----------"----------
27	Poonam Adiwasi	----------"----------
28	Anjali Vishwakarma	----------"----------

29	Priyanka Dwivedi	----------"----------
30	Gaurav Raj Patel	----------"----------
31	Shivani Shukla	M.Sc. Ist Sem. (Botany)
32	Susheel Kumar Das	----------"----------
33	Ram Krishna Saket	----------"----------
34	Alka Vishwakarma	----------"----------
35	Ranu Dwivedi	----------"----------
36	Nitika Singh Patel	----------"----------
37	Shreya Mishra	----------"----------
38	Akanksha Shukla	----------"----------
39	Priyanka Kushwaha	----------"----------
40	Neha Vishwakarma	----------"----------
41	Sonali Sharma	----------"----------
42	Priyanka Patel	----------"----------
43	Rakhi Singh	----------"----------
44	Dheeraj Manjhi	M.Sc. IIIrd Sem. (Botany)
45	Reshu Tripathi	----------"----------
46	Anuradha Patel	----------"----------
47	Pratibha Yadav	----------"----------
48	Shilpa Dwivedi	----------"----------
49	Shubham Kushwaha	----------"----------
50	Amit Kushwaha	----------"----------





(डॉ. अर्पिता अवस्थी)
विभागाध्यक्ष, वन.शास्त्र
शास. ठाकुर रणमत सिंह महाविद्यालय,
(रीवा म0प्र0)

GOVERNMENTTHAKUR RANMAT SINGH COLLEGE REWA (M.P.)

Accredited 'A' Grade by NAAC (CGPA 3.35)

Short-Term Value-Added Program
Session 2021-22
Value-Aided Program- Dona Pattal
Course Coordinator- Dr. Achyut Pandey

Time: 3:00 Hrs **Program- 30 Days**

Sr. No.	Topic	Lecture Hrs
1	Information about Machine and raw material	**3:00 Hrs**
2	Need of Financial and Human Resources	**3:00 Hrs**
3	Hands on Training	**3:00 Hrs**
4	Production and Cost Information	**3:00 Hrs**
5	Disposal Plate Manufacturing Process	**3:00 Hrs**
6	Hands on Training	**3:00 Hrs**
7	Experimental Procedure for manufacturing Disposal Plate	**3:00 Hrs**
8	Packing & Marketing Technology Process	**3:00 Hrs**
9	Information about schemes process	**3:00 Hrs**
10	Information about loan grant process	**3:00 Hrs**

Training Schedule

2021-22	Short Term Training Program (Dona Pattal)	One Time	25 Student
	Ist Day	Information about Machine and raw material	Training Coordinator Hari Om Soni District Coordinator Sedmap Rewa 03 hours
	IInd Day	Need of Financial and Human Resources	03 hours
	IIIrd Day	Hands on Training	03 hours
	IVth Day	Production and Cost Information	03 hours
	VTh Day	Disposal Plate Manufacturing Process	03 hours
	VITh Day	Hands on Training	03 hours
	VIITh Day	Experimental Procedure for manufacturing Disposal Plate	03 hours
	VIIITh Day	Packing & Marketing Technology Process	03 hours

	IXTh Day	Information about schemes process	03 hours
	XTh Day	Information about loan grant process	03 hours

Physics
List- Dona Pattal

S.N.	Name	Mob. No.
1	Satrarohan Saket	8743992369
2	Kedarnath Soni	7489677372
3	Gaindram Prajapati	6264635029
4	Prakash kushwaha	9144049726
5	Sandeep Dahiya	9584495077
6	Vikash Kushwaha	9977662848
7	Sohan Soni	8269871189
8	Omshankar Sahu	8085703258
9	Sachin Sahu	9200731172
10	Prakhar Mishra	9131201022
11	Ritesh Tiwari	7879328402
12	Raj Sharma	6265358296
13	Nikhil Kesherwani	6264740641
14	Satyam Shukla	7610185029
15	Omprakash Kushwaha	9424494757
16	Prabhat Ku. Pathak	9753962595
17	Vivek Ku. Shukla	8103915261
18	Kuldeep Tiwari	9109069083
19	Rashmi Tiwari	8305817742
20	Rashmi Soni	7898518859
21	Priya Singh	9301706427
22	Priyanka Singh	8319336158
23	Rani Sahu	9522750336
24	Praveen Jaiswal	8966901570
25	Pratibha Sharma	8305696947

विभागाध्यक्ष
भौतिकी एवं कम्प्यूटर साइंस
शासकीय ठाकुर रणमत सिंह महाविद्यालय
रीवा (म0प्र0)

Govt. T. R. S. (Autonomous) College Rewa (M.P.)
Department of GEOGRAPHY
Syllabus for Certificate Course in Geography
Session 2021-22

Part A - Introduction			
Program: UG	**Class: Certificate Course in Geography**	**Semester: I**	**Session: 2021-22**
Subject: Certificate Course			
1	**Course code**	**CCT - 01**	
2	**Course title**	**CERTIFICATE COURSE IN CARTOGRAPHIC TECHNIQUESN**	
3	**Course type**	**CERTIFICATE**	
4	**Pre-requisite (if any)**	**Class 12th Pass**	
5	**Course Objective**	1. Create professional and aesthetically pleasing maps through thoughtful application of cartographic conventions. 2. Develop and understanding of the concepts regarding scale, map projections to suitmap purposes; 3. Better understand the techniques of interpretation of topographical and weather maps.	
6	**Course Learning Outcomes (CLO)**	This is a practical, hands-on course; when you have completed it, you will be able to: 1. Explain how maps work, conceptually and technically and will be able to understand science and art of cartography. 2. Recognize the benefits and imitations of some common map projections and their use. 3. Understand and perform interpretation of cartography and topographical maps and weather maps.	
7	**Credit Value**	**02**	
8	**Total Marks**	**Max. Marks (60+40):**	**Min. Passing Marks:**

Part B – Content of the course

Total No. of Lectures-Tutorials-Practical (4 hours per week):
L-T-P: 30-0-00

Unit	Topic	No. of Lectures
1	The nature and scope of cartography, Scale: simple, Linear, Statement Diagonal and comparative; Representative Fraction. Type of Map.	12
2	Methods of showing relief- (hachure, shadeing, contours and layer tints): Representation of different land forms by contours. Drawing of profiles: cross and long profiles, superimposed, composite and projected profiles and their relevance in landform mapping and analysis.	12
3	Representation of temperature, pressure and rainfall data by line (examples, isotherms, isobars and isohyets) and bargraphs.	12
4	Drawing of climograph and hythergraph and their interpretation. Weather maps of India published by Indian Meteorological Department for July and January, Interpretation of weather Maps.	12
5	Study of Survey of India Topographical maps classification and Interpretation of SOI toposheets of hilly and a plain area of India in respect of (i) relief (ii) Drainage system (iii) settlement and (iv) Traffic pattern.	12

Part C – Learning Resources

Text Books, Reference Books, Other resources

Suggested Reading:

1. Anson R. and Ormelling F.J., 1994 : *International Cartographic Association: Basic Cartographic Vol.* Pregmen Press.
2. Gupta K.K. and Tyagi, V.C., 1992: *Working with Map,* Survey of India, DST, New Delhi.
3. Mishra R.P. and Ramesh, A., 1989: *Fundamentals of Cartography,* Concept, New Delhi.
4. Monkhouse F.J. and Wilkinson H.R., 1973: *Maps and Diagrams,* Methuen, London.
5. Rhind D.W. and Taylor D.R.F., (eds.), 1989: *Cartography: Past, Present and Future,* Elsevier, International Cartographic Association.
6. Robinson A.H., 2009: *Elements of Cartography,* John Wiley and Sons, New York.
7. Sharma J.P., 2010 : *Prayogic Bhugol,* Rastogi Publishers, Meerut.
8. Singh R.L. and Singh R.P.B., 1999 : *Elements of Practical Geography,* Kalyani Publishers.
9. Sarkar, A. (2015) Practical geography: A systematic approach. Orient Black Swan Private Ltd., New Delhi.
10. Singh R.L. & Rana P B Singh (1991) Prayogtmak Bhugol ke Mool Tatva, Kalyani Publishers, New Delhi.
11. Sharma, J P (2010) Prayogtma Bhugol ki Rooprekha, Rastogi Publications, Meerut.
12. Singh, R L & Dutta, P K (2012) Prayogatmak Bhugol, Central Book Depot, Allahabad.

Suggested equivalent online:

Part D – Assessment & Evaluation

Suggested Continuous Evaluation Method

Internal Evaluation	**Marks**	**External Evaluation**	**Marks**
Discussion In Class/ Quiz/ Presentation	10	Table Work/ Experiment/Survey	40
Attendance in Class	15	Practical File	10
Assignment: (Chart, Model, Excursion, Field work, Surveying, Lab Visit Etc.)	15	Practical Viva	10
Total Marks	**40**	**Total Marks**	**60**

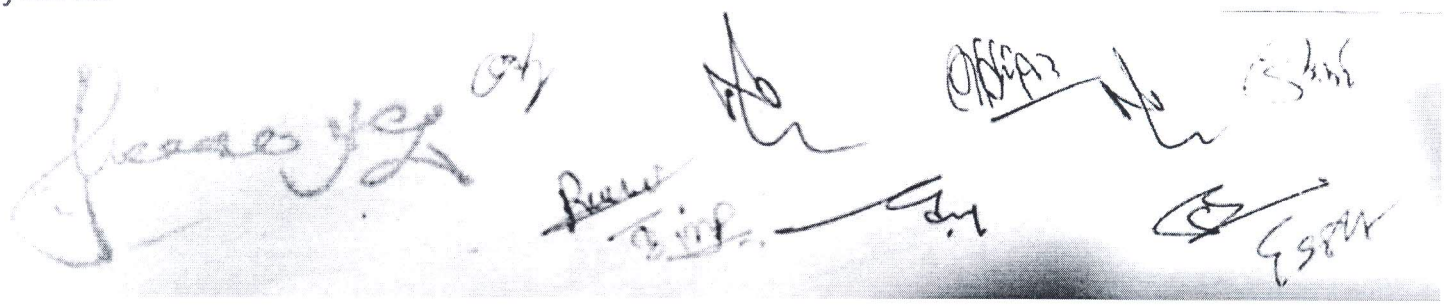
Any remark / suggestion:

This course can be opted as an elective by the students of the following subjects:

Open for All

Continuous & Comprehensive Evaluation shall be based on allotted Assignment and Class Test

Keywords:



Govt. T. R. S. (Autonomous) College Rewa (M.P.)
Department of GEOGRAPHY
Syllabus for Certificate Course in Geography
Session 2021-22

Part A - Introduction				
Program: Certificate		**Class: B.A. (Hons) GEOGRAPHY**	**Semester: I**	**Session: 2021-22**
Subject: Geography (Honors)				
1	**Course code**	**CTS - 01**		
2	**Course title**	CERTIFICATE COURSE IN TOURSIM STUDIES		
3	**Course type**	**CERTIFICATE**		
4	**Course Objective**	1. To Understand the various dimensions of geography of tourism and pilgrimage,. 2. To make aware the students with national and international trends and patterns of tourismwith its impacts. 3. To critically evaluates the infrastructure in tourism in India focusing with having case studies along with the reviewing the tourism policy in country.		
5	**Course Learning Outcomes (CLO)**	After studying, students will be able to: 1. Equip with a basic understanding of nature and scope, trends and patterns of varioustypes of tourisms. 2. Have sound knowledge on geographical, environmental and socio-cultural aspects oftourism in India. 3. Apply the principles of Geo-tourism and analyse the prospects and problems associatedwith pilgrimage tourism.		
6	**Credit Value**	**02**		
7	**Total Marks**	**Max. Marks (60+40):**	**Min. Passing Marks:**	

Part B – Content of the course

Unit	Topic	No. of Lectures
1	Scope and Nature: Concepts and Issues, Tourism, Recreation and Leisure Inter-Relations; Geographical Parameters of Tourism by Robinson.	6
2	Type of Tourism: Nature Tourism, Cultural Tourism, Medical Tourism, Pilgrimage	6
3	Recent Trends of Tourism: International and Regional; Domestic (India); Eco-Tourism, Sustainable Tourism, Meetings Incentives Conventions and Exhibitions (MICE)	6
4	Impact of Tourism: Economy; Environment; Society	6
5	Tourism in India: Tourism Infrastructure; Case Studies of M.P. with Special Reference in Baghelkhand.	6

Part C – Learning Resources

Text Books, Reference Books, Other resources

Reading List

1. Dhar, P.N. (2006) International Tourism: Emerging Challenges and Future Prospects. Kanishka, New Delhi.
2. Hall, M. and Stephen, P. (2006) Geography of Tourism and Recreation – Environment, Place and Space, Routledge, London.
3. Kamra, K. K. and Chand, M. (2007) Basics of Tourism: Theory, Operation and Practise, Kanishka Publishers, Pune.
4. Khatri, Harish Kumar, Paryatan Bhugol, Kailash Pustak Sadan Bhopal
5. Khatib,K.A., Paryatan Bhugol, Mehta Publishing House.
6. Page, S. J. (2011) Tourism Management: An Introduction, Butterworth-Heinemann- USA. Chapter 2.
7. Raj, R. and Nigel, D. (2007) Morpeth Religious Tourism and Pilgrimage Festivals Management: An International perspective by, CABI, Cambridge, USA, www.cabi.org.
8. Tourism Recreation and Research Journal, Center for Tourism Research and Development, Lucknow
9. Singh Jagbir (2014) "Eco-Tourism" Published by - I.K. International Pvt. Ltd. S-25, Green Park Extension, Uphaar Cinema Market, New Delhi, India (www.ikbooks.com).
10. Sing Sumant and Sing B. P. (2004)" Madhya Pradesh ms paryatan, Aditya Prakashan Beena.
11. Sing B. P. (2018)" paryatan vikas ki samasyaye avam sambhavnae, Asha publication house Agra.

Suggested equivalent online:

Part D – Assessment & Evaluation

Suggested Continuous Evaluation Method — Continuous and Comprehensive Evaluation (CCE) = 40

Maximum Marks: 100 — College / University Examination (UE) = 60

Internal Evaluation: Continuous and Comprehensive Evaluation: 40	Class Test-I	20
	Class Test-II	20
	Assignment/Presentation	20
	Total Marks: (Best of Two)	**40**
External Evaluation Examination: College/Examination: 60 Time: 03 Hours	**Section A:** Objective Type Questions	**Marks** 1*10=10
	Section B: Short Answer Type Questions	**Marks** 4*5=20
	Section C: Descriptive Type Questions	**Marks** 2*15=30
	Total Marks:	**60**

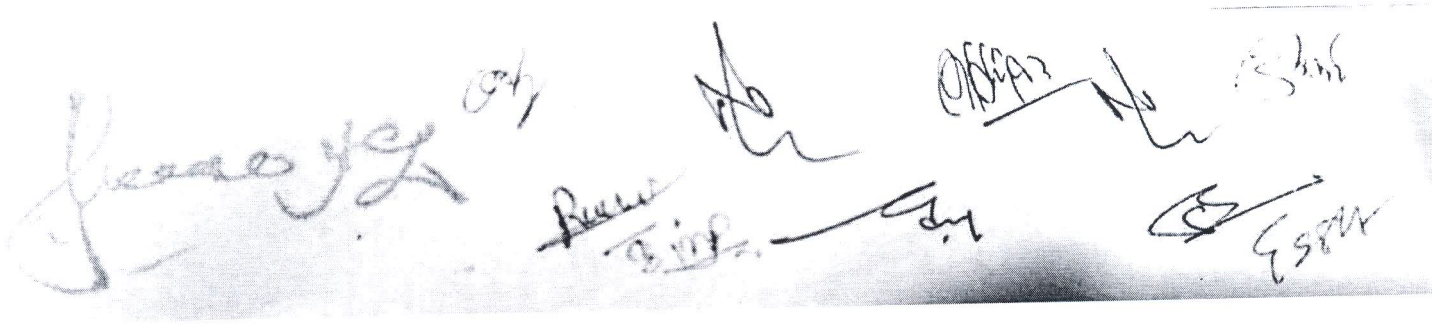
Any remark / suggestion:

This course can be opted as an elective by the students of the following subjects:

Open for All

Continuous & Comprehensive Evaluation shall be based on allotted Assignment and Class Test

Keywords: Disaster, Cloudburst, India, Impacts, Strategies



Department of English

Value Added/Add on Program

Soft Skills

September 2022

Course Coordinator- Dr. Shalini Dube

Source- https://blog.hubspot.com/marketing/soft-skills

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Objectives of the Course

The Department of English has Introduced this Course as a part of curriculum as skill enhancement course. Simultaneously it is a Value-added course for the students willing to undertake self-employment opportunities in Soft Skills. The students are expected to acquire by the end of the course. The ability to -

Course outcomes-

At the end of the Course the students will be able to-

- Make them self-reliant and they will not hesitate to take risk in taking any job in hands.
- Develop effective communication skills (spoken and written).
- It will enhance ability to effectively convey information, ideas and opinions.

- Develop collaboration and team work, critical thinking and to solve problems. Improve adaptability and flexibility.
- The Course emphasizes on time management, organization, leadership, influence and emotional intelligence.

	Course Content	
1	• Teamwork	**06 hours**
2	• Emotional Intelligence	**06 hours**
3	• Adaptability	**06 hours**
4	• Leadership	**06 hours**
5	• Problem solving	**06 hours**
	Total	**30 Hours**

Department of English

Value Added/Add on Program

English Language Teaching

Course Coordinator- Dr. Shalini Dube

Source- https://image.app.goo.gl/TLN8zeF38PM7JF6m8

Objectives of the Course

The Department of English has Introduced this Course as a part of curriculum as skill enhancement course. Simultaneously it is a Value-added course for the students willing to undertake self-employment opportunities in English Language Teaching. The objective of English Language Teaching are as follows.

- Developing communication competence.
- Building language profiency.
- Promoting critical thinking and creativity.
- Promoting intercultural communication and global citizenship.
- Fostering lifelong learning skills.

Course outcomes-

At the end of the Course the students will be ableto-

- Make them self-reliant and they will not hesitate to take risk in taking any job in hands.

- Proficiency in English language including speaking listening, reading and writing skill.
- Develop Language acquisition and learning strategies.
- Develop intercultural competence, students will develop awareness and appreciation for different culture.
- Improve effective teaching techniques and understanding of language assessment principles and technique. Acquire knowledge of language and linguistics.

	Course Content	
1	• Language Perspective: First Language Second Language and Foreign Language Acquisition and Learning	**06 hours**
2	• Knowing the Learner: Features of a good language learner	**06 hours**
3	• Structure of the English Language	**06 hours**
4	• Methods of Teaching English Language	**06 hours**
5	• Assessing Language Skill Materials for Language Teaching	**06 hours**
	Total	**30 Hours**