



CSIBER Trust's College of Non- Conventional Vocational Courses For Women (CNCVCW)

(Approved by Government of Maharashtra and Affiliated to Shivaji University)

Accredited by NAAC with B++ Grade (2.97 CGPA 4th Cycle)

CSIBER Campus, Shivaji University Road, Kolhapur- 416004 (Maharashtra) Phone : (0231) 2535405



Founder
Late Dr. A. D. Shinde

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Programme Outcome, Programme Specific Outcome & Course Outcome

Dept. of Food Technology	B.Sc. (Food Technology & Management) - OLD Syllabus
	B.Sc. (Food Technology & Management) - CBCS
	PG Diploma in Nutrition & Dietetics
Dept. of Fashion Design	B.A. (Dress Making & Fashion Coordination) - OLD Syllabus




Principal
College of Non-Conventional
Vocational Courses for Women
Kolhapur



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Outcome of the Degree 19-20

B.Sc. (Food Technology and Management) I

Introduction to Food Science I & II

To gain knowledge of food composition (including major chemical interactions and nutritional factors) in the context of food quality and safety

Food Microbiology I & II

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College of Non-Conventional Vocational Courses for Women, Kolhapur

Department of Food Technology

PROGRAMME SPECIFIC OUTCOMES 2023-2024

Sr. No.	Programme	Specific Outcome
1.	B.Sc. (Food Technology & Management) (CBCS)	<ul style="list-style-type: none">• To increase the employability of women in the food processing sector of Indian economy which has been accorded priority in policy making.• To expose the participant to the basic essentials of Food Technology & preservation so that they become capable of independently handling food processing units.• To make them understand the nutritional side which may help inculcate the scientific view regarding dietary habits of population.• To enable the participants to keep themselves abreast of recent changes in Food Technology and Management.• To create necessary awareness regarding the laws affecting Food Processing and Preservation.• To inculcate entrepreneurship attitude and self-employment attitude.



Class	Course Code / Course Name	Course Outcome
B.Sc. (FTM) II Semester III CBCS	DSC-FTM-C1 Grain Science and Technology - I	<ul style="list-style-type: none"> Understand the basics of milling operations for food grains Identify the problems associated with milling of grains and their solution. Know processing food grains into value added products
	DSC-FTM-C2 Grain Science and Technology -II	<ul style="list-style-type: none"> Able to explain and apply different processing operations applied to nuts and oilseed based products Study of different anti-nutritional factors in Cereals , Legumes and Oilseeds
	DSC-FTM-C3 Post Harvest Technology-I	<ul style="list-style-type: none"> Understand the Processing techniques for major plantation crops like tea, coffee, and coco. Know the manufacturing of raw and refined sugar Study of post harvest technology of Fruits and Vegetables
	DSC-FTM-C4 Post Harvest Technology-II	<ul style="list-style-type: none"> Understand the importance and classification of spices Study the chemical composition, processing of major and minor spices
	DSC-FTM-C5 Industrial and Agri Business Management- I	<ul style="list-style-type: none"> Understand the nature scope and importance of Agribusiness Management Study of Farm production system and technology Understand the nature scope and importance of Industrial Business Management
	DSC-FTM-6 Industrial and Agri Business Management- II	<ul style="list-style-type: none"> Study of Farm Economics Know the marketing of agricultural products To Understand Production Management and Financial Management Study of Marketing Management and Financial Management
	AECC -C	<ul style="list-style-type: none"> Gaining in-depth knowledge on natural processes that sustain life and govern economy. Predicting the consequences of human actions on the web of life, global economy and quality of human life. Developing critical thinking for shaping strategies (scientific, social, economic and legal) for environmental protection and conservation of biodiversity, social equity and sustainable development.. Acquiring values and attitudes towards understanding complex environmentaleconomic-social challenges, and participating actively in solving current environmental problems and preventing the future ones. Adopting sustainability as a practice in life, society and industry



COURSE OUTCOMES

Class	Course Code / Course Name	Course Outcome
B.Sc. (FTM) I Semester I CBCS	DSC FTM A-1 Food Science I	<ul style="list-style-type: none"> Understand the food groups and their functions Acquire knowledge on different methods of cooking Apply process of different foods.
	DSC FTM A-2 Food Science II	<ul style="list-style-type: none"> Use combination of foods in the development of food products. Identify and control adulterants in various foods & evaluate food quality Gain knowledge of food composition (including major chemical interactions and nutritional factors) in the context of food quality and safety
	DSC FTM A-3 Food Microbiology I	<ul style="list-style-type: none"> Explain types, characteristics and significance of microorganisms Describe the structure and functions of major components of microbial cells Understand the concept of microbial growth, its measurement and growth curves, factors influencing their growth and survival. Discuss various methods of sterilization and disinfection
	DSC FTM A-4 Food Microbiology II	<ul style="list-style-type: none"> Understand the relevance of microbial spoilage of various foods & its intoxications. Provide framework on the concepts of quality control activities Understand the processes & application of fermentation in food industries.
	DSC FTM A-5 Dairy Technology I	<ul style="list-style-type: none"> To understand processes involved in production of milk and milk products Understand & apply drying process in manufacturing of dried milks
	DSC FTM A-6 Dairy Technology II	<ul style="list-style-type: none"> Know about process involved in processing of various fat rich dairy products Provide knowledge regarding commercial production of cheese & ice-creams
	DSC FTM A-7 Human Physiology I	<ul style="list-style-type: none"> Relate the structures with functions of tissues & organs Understand the functions of important physiological systems such as cardiovascular, respiratory, renal, endocrine and digestive systems
	DSC FTM A-8 Human Physiology II	<ul style="list-style-type: none"> Understand the functions of important physiological systems such as renal, endocrine and digestive systems Recognise the clinical symptoms of nutritional deficiencies
	AECC-A English-I	<ul style="list-style-type: none"> Communicate effectively orally and in writing Use academic writing associated with the communication



Class	Course Code / Course Name	Course Outcome
B.Sc. (FTM) I Semester II CBCS	DSC FTM –B1 Food Chemistry - I	<ul style="list-style-type: none"> To understand reactions of carbohydrates, lipids and proteins during storage and processing of food and how these influence the quality and properties of the food. To understand the importance of water for stability and quality of foods.
	DSC FTM –B2 Food Chemistry- II	<ul style="list-style-type: none"> To understand the chemistry of additives influencing colour and flavour of food knowledge. To Gain knowledge related to important sources of vitamins and minerals in food and their functions
	DSC FTM –B3 Principles of Food Preservation - I	<ul style="list-style-type: none"> Gain knowledge about the principles involving food preservation by moisture control, application of heat, removal of heat, fermentation and emerging technologies. Distinguish between high & low temperature processing.
	DSC FTM –B4 Principles of Food Preservation - II	<ul style="list-style-type: none"> Focus on various chemical additives & their effect on food products. Explore the principle of preservation in non-thermal processing of food.
	DSC FTM –B5 Human Nutrition - I	<ul style="list-style-type: none"> Gain the knowledge about human nutrition & its importance in maintenance of health Understand nutrition through life-cycle stages like infancy, pre-school, school going & adults
	DSC FTM –B6 Human Nutrition - II	<ul style="list-style-type: none"> Understand nutrition through life-cycle stages like pregnancy, lactating women, expectant mothers & old age. Know about growth & development and nutritional requirement during pregnancy & lactation to promote healthy living
	DSC FTM –B7 Computer Basics and Applications - I	<ul style="list-style-type: none"> To apply knowledge of computer appropriate to the discipline Students will attain an ability to use current techniques, skills, and tools necessary for computing practice
	DSC FTM –B8 Computer Basics and Applications - II	<ul style="list-style-type: none"> To apply knowledge of computer appropriate to the discipline Students will attain an ability to use current techniques, skills, and tools necessary for computing practice



Class	Course Code / Course Name	Course Outcome
B.Sc. (FTM) II Semester IV CBCS	DSC FTM-D1 Processing and Preservation of Fruits and Vegetables-I	<ul style="list-style-type: none"> • Understand the Morphology, classification and Composition of fruits and vegetables • Understand biochemical changes taking place in fruit and vegetables. • Learn the Processing and preparation of value added products from the fruits and vegetables
	DSC FTM-D2 Processing and Preservation of Fruits and Vegetables-II	<ul style="list-style-type: none"> • Students will able to preserve the fruits and vegetables and make their products to make available them in off season. • Understand the different methods of dehydration of fruits and vegetables • Learn the freezing operations used in preservation of fruits and vegetables
	DSC FTM-D3 Food Biochemistry-I	<ul style="list-style-type: none"> • Study the types of solutions and their preparation • Learn the different analytical techniques in biochemistry • Understand the nature ,classification and mechanism of enzyme action and their significance
	DSC FTM-D4 Food Biochemistry-II	<ul style="list-style-type: none"> • Understand the metabolism of Carbohydrate • Study of metabolism of proteins • Learn the metabolism of lipids
	DSC FTM-D5 Food Packaging -I	<ul style="list-style-type: none"> • Learn the types of packaging material and role of packaging in Food preservation • Study of different terminologies used in packaging • Understand the different types of Packaging
	DSC FTM-D6 Food Packaging -II	<ul style="list-style-type: none"> • Study of Packaging accessories • Learn the advances in Packaging technology • Study the packaging systems for different foods • Gain knowledge about packaging laws and regulations



Class	Course Code / Course Name	Course Outcome
B.Sc. (FTM) III Semester V CBCS	DSE FTM – E1 Animal Product Technology-I	<ul style="list-style-type: none"> Learn the skills required for pre-slaughtering of meat and further processes. Acquire knowledge of structure, composition & different preservation techniques of preserving eggs .
	DSE FTM – E2 Bakery and Confectionery-I	<ul style="list-style-type: none"> Provide deeper knowledge and making students understand about skill development training on bakery science and technology. Learn commercial manufacturing of bread, biscuits, cookies, pastries, buns, crackers & quick bread.
	DSE FTM – E3 Food, Quality, Safety and Waste management I	<ul style="list-style-type: none"> Understand the food quality aspects and need of food safety. Knowing the various regulatory aspects for food business operators. Acquire knowledge of food laws & regulations.
	DSE FTM – E4 Beverage Technology- I	<ul style="list-style-type: none"> Ability to understand the science & technology for processing of different beverages. Ability to explain fruit juice beverages, carbonated beverages & non-alcoholic beverages.
	AECC-E English III	<ul style="list-style-type: none"> Comprehend communication process, methods of communication & flow of communication. Compose effective professional letters using standard language, style & structure



Class	Course Code / Course Name	Course Outcome
B.Sc. (FTM) III Semester VI CBCS	DSE FTM – F1 Animal Product Technology II	<ul style="list-style-type: none"> Learn the processing & preservation techniques used in fish. Learn the skills required for pre-slaughtering of poultry and further processes.
	DSE FTM – F2 Bakery and Confectionery II	<ul style="list-style-type: none"> Gain knowledge about extrusion technology & manufacturing of extruded products. Understand detail manufacturing of amorphous & crystalline confectionery products.
	DSE FTM – F3 Food, Quality, Safety and Waste management II	<ul style="list-style-type: none"> Understand the various voluntary standards for food processing industries. Recognize and communicate common processing methods which convert food waste into valuable products.
	DSE FTM – F4 Beverage Technology- II	<ul style="list-style-type: none"> Understanding of permitted additives in beverages Knowledge of recent high value added beverages & recent trends in beverage industry.
	AECC-F English-IV	<ul style="list-style-type: none"> Comprehend the employment skills to have effective first impression Use various inter-personal skills as per the need of situation & context



College of Non-Conventional Vocational Courses for Women, Kolhapur

Department of Food Technology

PROGRAMME SPECIFIC OUTCOMES 2023-2024

Sr. No.	Programme	Specific Outcome
1.	PG Diploma in Nutrition & Dietetics	<ul style="list-style-type: none">• Able to provide nutrition counselling and education to individuals, groups, and communities throughout the lifespan using a variety of communication strategies.• Able to apply technical skills, knowledge of health behavior, clinical judgment and decision making skills when assessing and evaluating the nutritional status of individuals and communities and their response to nutrition intervention.• Students can implement strategies for food access, procurement, preparation and safety for individuals, families and communities.• Apply Nutrition and Dietetics knowledge to describe nutritional status of an individual or population group.• Able to plan individual, personalized and tailored made diet plan according to the need of the patients/ clients.



COURSE OUTCOMES

Class	Course Code / Course Name	Course Outcome
PG Diploma in Nutrition & Dietetics	Nutritional Biochemistry	<ul style="list-style-type: none"> • Nutritional Biochemistry enables students to learn the role of nutrients in foods and deficiency diseases. • It also makes students understand the metabolism of nutrients in health and diseases. • To make aware about students about abnormal metabolism of nutrients in diseased conditions.
	Dietetics and Diet Counselling	<ul style="list-style-type: none"> • Dietetics and Diet Counseling enables students to understand the etiology, physiologic and metabolic anomalies of chronic diseases and patient needs. • It also deals with effects of various diseases on nutritional status dietary requirements. • It enables students to recommend and provide appropriate nutritional care for prevention and treatment of various diseases.
	Human Physiology	<ul style="list-style-type: none"> • Human Physiology enables students to understand structure of cell, organ tissues of human body, different systems. • It also enables students to understand and their functions and also the regulation of various body functions. • Human physiology helps students to understand basic functioning of Human body.
	Public Nutrition	<ul style="list-style-type: none"> • Public Nutrition enable students to focus on promotion of good health through nutrition and the primary prevention of nutrition related problems. • It deals with the nutritional epidemiology and make students aware about public policies with respect to nutrition. • It also make students able to work under broader umbrella of public nutrition.
	Institutional Food Management	<ul style="list-style-type: none"> • Institutional Food Management helps in development of food service management skills into the students. • It also develops professional approach backed by special skills, knowledge and vigilance at every stage of food service operation. • It also helps in attaining specific knowledge about training and development of manpower in food service unit



College of Non- Conventional Vocational Courses for Women, Kolhapur

Department of Food Technology

M.Sc. (Food Science and Nutrition) Academic Year 2023-2024

NEP

Program Outcomes	Program Specific Outcomes
<ol style="list-style-type: none">1. Utilize knowledge from the physical and biological sciences as a basis for understanding the role of food and nutrients in health and disease processes. Students will be able to prepare and deliver effective presentations of technical information to food science and nutrition professionals and to the general public.2. Students/ learners will gain a broad knowledge of food science focusing on chemistry, biochemistry, whilst giving them the necessary understanding of food processing, preservation techniques, quality, safety and new product development to excel in the field.3. Students/ learners will develop an in-depth understanding of the principles that underpin the relationships between diet, human health and wellbeing.4. Ability development of Students/ learners to critically appraise the effects of food processing on the nutritional quality of foods and the role of processed foods in the diet.	<ol style="list-style-type: none">1. Able to provide nutrition counseling and education to individuals, groups, and communities throughout the lifespan using a variety of communication strategies.2. Able to apply technical skills, knowledge of health behavior, clinical judgment, and decision-making skills when assessing and evaluating the nutritional status of individuals and communities and their response to nutrition intervention.3. Students can implement strategies for food access, procurement, preparation, and safety for individuals, families, and communities. Apply food science knowledge to describe functions of ingredients in food.4. Students/ learners will develop the ability to apply fundamental specific concepts to understand the complex characteristics of foods.5. The programme will allow the students to challenge current issues in food production and issues arising from food safety.6. The programme will encourage students to evaluate current issues and developments related to the food science & nutrition discipline.



M.Sc. FSN I - Course Outcomes

Class	Course Code/ Course Name	Course Outcomes
M.Sc. (FSN) I Semester I (NEP)	MMT-101 Human Physiology	<ol style="list-style-type: none"> 1. Students will understand structure and function of cell, tissues and organs of the body. 2. Students will come to know about different systems of the body and their functions. 3. Students will learn the role of body systems in maintaining Homeostasis.
M.Sc. (FSN) I Semester I (NEP)	MMT- 102 Advances In Food Chemistry	<ol style="list-style-type: none"> 1. Students will be able to learn the chemistry of food to control a chemical and biochemical reaction that influence food quality. 2. Students will also learn about the principles behind analytical techniques associated with food components and related problems. 3. Student will understand the role of food nutrients. 4. Students will be able to know the basic nutrients and their requirements for human nutrition. 5. Students will be able to evaluate new product development.
M.Sc. (FSN) I Semester I (NEP)	MMT-104 Food Preservation Techniques	<ol style="list-style-type: none"> 1. Students will be able to understand different processing and preservation techniques. 2. The students will be able to utilize the various preservative methods for food Industrial settings. 3. The students will comprehend the processing techniques utilized in food industries
M.Sc. (FSN) I Semester I (NEP)	MET -105 Advances in Nutrition Science OR Nutrition Through Life- Cycle	<ol style="list-style-type: none"> 1. Students will enable to gain knowledge about concept of Nutrition Science. 2. Students will learn role of macronutrients and micronutrients in Nutrition. 3. Students will able to understand nutrition for special population. 4. Students will gain knowledge about new horizons of nutrition. <p>OR</p> <ol style="list-style-type: none"> 1. Students will understand the functions and sources of nutrients, role of nutrients in maintenance of good health. Able to identify what foods are good sources for what nutrients. 2. Students will be familiar with factors affecting for the absorption of nutrients. 3. Students will gain knowledge about food pyramid, vegetarian diet, menu planning and nutritional needs during infancy to adolescents. 4. Students will come to know about the nutritional requirement of adults, nutritional needs during pregnancy and lactation, physiological changes and hormones involved during pregnancy and lactation, effects of ageing and life expectancy.
M.Sc. (FSN) I	RM – 106	<ol style="list-style-type: none"> 1. Students will be able to identify the overall process



Semester I (NEP)	Research Methodology	<p>of designing a research study from its inception to its report-making.</p> <ol style="list-style-type: none"> Students will learn the characteristics of qualitative and quantitative research and will be able to identify a research problem stated in a study. Students will understand advanced concepts of statistics and develop basic skills of data analysis.
M.Sc. (FSN) I Semester II (NEP)	MMT -201 Advances in Food Microbiology	<ol style="list-style-type: none"> Students will understand the important pathogens and spoilage microorganisms in foods, the most likely sources of these organisms, and the conditions under which they grow, the role of beneficial microorganisms in foods and their use in fermentation processes. Students will be able to use appropriate laboratory techniques to enumerate, isolate, and identify microorganisms in foods.
M.Sc. (FSN) I Semester II (NEP)	MMT -202 Processing of Cereals, Legumes and Oilseeds	<ol style="list-style-type: none"> Students will be able to understand importance of cereal, legumes and oilseeds and also technology used in different milling industries. Students will be able to understand technical knowledge of refining of oil. Students will understand technology of cereals, legumes and oilseeds and their processed products and associated nutritional values
M.Sc. (FSN) I Semester II (NEP)	MMT- 204 Nutritional Biochemistry	<ol style="list-style-type: none"> Students will gain knowledge of the metabolism of nutrients. Students will enable students to learn the role of nutrients in foods and deficiency disorders. Students will able to understand the regulation of metabolism.
M.Sc. (FSN) I Semester II (NEP)	MET -205 Dietetics and Diet Counselling OR Clinical Nutrition	<ol style="list-style-type: none"> Students will able to learn the pathophysiology of different diseases. Students will gain knowledge about the role of diet in disease management. Students will able to understand diet counseling techniques. <p>OR</p> <ol style="list-style-type: none"> Students will be able to understand principles of diet therapy, modification of normal diet for therapeutic purposes and the role of dietician. Students will be able to demonstrate counselling techniques to facilitate behavior change. Students can identify and describe the roles of others with whom the registered dietician collaborates in the delivery of food and nutrition services.



M.Sc. FSN II (CBCS) Course Outcomes

Class	Course Code/ Course Name	Course Outcomes
M.Sc. (FSN) II Semester III (CBCS)	CC-301 Research Methodology & Biostatistics	<ol style="list-style-type: none"> 1. Students will be able to identify the overall process of designing a research study from the inception to its report making. 2. Students will learn the characteristics of qualitative and quantitative research and will be able to identify a research problem stated in a study. 3. Students will understand advanced concepts of statistics and develop basic skills of data analysis.
M.Sc. (FSN) II Semester III (CBCS)	CCS -302 Processing of Milk and Milk Products	<ol style="list-style-type: none"> 1. Students will be able to understand the technology behind the production of various dairy products. 2. Students impart skills in the application of biological, chemical, biochemical, physical and engineering sciences in processing and preservation of milk and milk products. 3. Students will get acquainted with techniques and technologies of testing and processing of milk by products
M.Sc. (FSN) II Semester III (CBCS)	CCS -303 Food Additives, Contaminants and Toxicology	<ol style="list-style-type: none"> 1. Students will be able to understand that additives are relevant to processed food industry for shelf-life extension, processing aids and sensory appeal. 2. Students will get acquainted to develop an understanding of isolation of various biopolymers from food resources and their relevant application. 3. After completing the course students, a known – how on food additive legislation & understands the chemical & technological properties of the most relevant food additives used as food improvement agents.
M.Sc. (FSN) II Semester III (CBCS)	DSE- 304 Clinical Nutrition	<ol style="list-style-type: none"> 1. Students will be able to understand principles of diet therapy, modification of normal diet for therapeutic purposes and the role of dietician. 2. Students will be able to demonstrate counselling techniques to facilitate behaviour change. 3. Students can identify and describe the roles of others with whom the registered dietician collaborates in the delivery of food and nutrition services.
M.Sc. (FSN) II Semester IV (CBCS)	CC -401 Food Product Development & packaging	<ol style="list-style-type: none"> 1. Student will be able to understand the need for packaging food, understand the various functions of food packages as influenced by their characteristics, understand the health implications of food-package interactions. 2. Students will be able to understand different



		<p>functions performed by packaging material.</p> <ol style="list-style-type: none"> Students will be able to understand health implications of food-package interactions. Students learn about packaging requirement for fresh and processed food for local and international markets.
M.Sc. (FSN) II Semester IV (CBCS)	CCS -402 Processing of Animal Foods	<ol style="list-style-type: none"> Student will be able to understand the importance of meat, preservation and processing into different products. Students provide insight into the functions and areas of responsibility of meat inspection. Students will get acquainted with an understanding of the technology for handling, processing, preservation and bi-product utilization of meat, poultry and fish products processing. Combination of theoretical & practical sessions consisting of the analysis of case studies, laboratory work, use of computer software & technical visits.
M.Sc. (FSN) II Semester IV (CBCS)	CCS – 403 Functional Foods and Nutraceuticals	<ol style="list-style-type: none"> Student will gain the knowledge about Functional Foods and Nutraceuticals Students will understand relationship between Disease, Maintenance of Health and Functional Food. Students will be able to study application of Functional Foods and Nutraceuticals.
M.Sc. (FSN) II Semester IV (CBCS)	DSE -404 Public Health Nutrition	<ol style="list-style-type: none"> Students will focus on promotion of good health through nutrition and the primary prevention of nutrition related problems. Students will deal with nutritional epidemiology and also will understand public policies relevant to nutrition.



College of Non-Conventional Vocational Courses for Women, Kolhapur

Department of Fashion Design Regular Pattern

PROGRAMME SPECIFIC OUTCOMES 2023-2024

Sr. No.	Programme	Specific Outcome
1	Bachelor of Arts in Dress making and Fashion Coordination (B. A DMFC)	<ul style="list-style-type: none">• To strengthen and sustain the quality of education in the field of Higher education.• To meet the challenging demands of the fashion world.



COURSE OUTCOMES

Class	Course Code / Course Name	Course Outcome
BA DMFC 1st year Semester I	Communication skills for self-employed professionals I	<ul style="list-style-type: none"> To train the students with the global perspectives. To create competencies in communication for careers in fashion design.
	Introduction to Textile Science I	<ul style="list-style-type: none"> To impart knowledge about fiber & its properties. To understand the various fabric techniques.
	Sewing Technology I	<ul style="list-style-type: none"> Introduce the concept of assembly of pattern by sewing. Provide the knowledge of machine used for sewing.
	Pattern Drafting I	<ul style="list-style-type: none"> To enable students to gain knowledge of basic pattern drafting. Learn the drafting of basic Block & Flat pattern techniques.
	Apparel Designing I	<ul style="list-style-type: none"> To introduce students to fashion illustration & its role in fashion design. To understand different illustration techniques & dynamic figure sketching.
	Textile Designing I	<ul style="list-style-type: none"> To understand the textile designing and fashion relation. To provide hands on experience of textile designing.
	Basic Computers I	<ul style="list-style-type: none"> To impart basic knowledge of computers. To educate the students about various uses of computer in Fashion Designing.
	Garment Surface Ornamentation I	<ul style="list-style-type: none"> To impart knowledge on various basic embroidery stitches. To gain practical knowledge on use of different embroidery stitches for surface ornamentation.
	Garment Construction I	<ul style="list-style-type: none"> To train the students with stitching techniques. Provide the knowledge of body measurements & drafting & construction techniques



Class	Course Code / Course Name	Course Outcome
BA DMFC 1st year Semester 2	Communication skills for self-employed professionals II	<ul style="list-style-type: none"> To train the students with the global perspectives. To create competencies in communication for careers in fashion design.
	Introduction to Textile Science II	<ul style="list-style-type: none"> To impart knowledge about fiber & its properties. To understand the various fabric techniques.
	Sewing Technology II	<ul style="list-style-type: none"> Introduce the concept of assembly of pattern by sewing. Provide the knowledge of machine used for sewing.
	Pattern Drafting II	<ul style="list-style-type: none"> To enable students to gain knowledge of basic pattern drafting. Learn the drafting of basic Block & Flat pattern techniques.
	Apparel Designing II	<ul style="list-style-type: none"> To introduce students to fashion illustration & its role in fashion design. To understand different illustration techniques & dynamic figure sketching.
	Textile Designing II	<ul style="list-style-type: none"> To understand the textile designing and fashion relation. To provide hands on experience of textile designing.
	Basic Computers II	<ul style="list-style-type: none"> To impart basic knowledge of computers. To educate the students about various uses of computer in Fashion Designing.
	Garment Surface Ornamentation	<ul style="list-style-type: none"> To impart knowledge on various basic embroidery stitches. To gain practical knowledge on use of different embroidery stitches for surface ornamentation.
	Garment Construction	<ul style="list-style-type: none"> To train the students with stitching techniques. Provide the knowledge of body measurements & drafting & construction techniques



Class	Course Code / Course Name	Course Outcome
BA DMFC IIInd year Semester 3	Clothing Culture	<ul style="list-style-type: none"> To understand the trends in clothing behaviour. Gain an insight on the planning process involved in clothing selection.
	Textile Art and Wet Processing	<ul style="list-style-type: none"> Gain knowledge of textile & garment wet processing. Get introduce to various chemicals, dyes & finishes for chemical Processing.
	Traditional Indian Textiles	<ul style="list-style-type: none"> To understand the Indian textiles of different states. Learn the art of stitching different Indian embroideries.
	Apparel Designing.	<ul style="list-style-type: none"> To gain knowledge regarding various principles of design the dress accordingly.
	Computers Applications	<ul style="list-style-type: none"> Gain Knowledge of basic knowledge of computer. Understand the role of I.T. in automation, fashion & apparels.
	Pattern Layout	<ul style="list-style-type: none"> To do the proper layout of paper drafts on the fabric. To make maximum usage of fabric with minimum wastage.
	Pattern Drafting	<ul style="list-style-type: none"> To enable students to enhance knowledge of basic pattern drafting. Learn the drafting of basic Block & Flat pattern techniques.
	Garment Construction	<ul style="list-style-type: none"> Learn the aspects of pattern construction. Know the concept of garment making.



Class	Course Code / Course Name	Course Outcome
BA DMFC IIInd year Semester 4	Clothing Culture	<ul style="list-style-type: none"> To understand the trends in clothing behaviour. Gain an insight on the planning process involved in clothing selection.
	Textile Art and Wet Processing	<ul style="list-style-type: none"> Gain knowledge of textile & garment wet processing. Get introduced to various chemicals, dyes & finishes for chemical Processing.
	Traditional Indian Textiles	<ul style="list-style-type: none"> To understand the Indian textiles of different states. Learn the art of stitching different Indian embroideries.
	Apparel Designing.	<ul style="list-style-type: none"> To gain knowledge regarding various principles of design the dress accordingly.
	Computers Applications	<ul style="list-style-type: none"> Gain Knowledge of basic knowledge of computer. Understand the role of I.T. in automation, fashion & apparels.
	Pattern Layout	<ul style="list-style-type: none"> To do the proper layout of paper drafts on the fabric. To make maximum usage of fabric with minimum wastage.
	Pattern Drafting	<ul style="list-style-type: none"> To enable students to enhance knowledge of basic pattern drafting. Learn the drafting of basic Block & Flat pattern techniques.
	Garment Construction	<ul style="list-style-type: none"> Learn the aspects of pattern construction. Know the concept of garment making.



Class	Course Code / Course Name	Course Outcome
BA DMFC IIIrd year Semester 5 and 6	World Costumes	<ul style="list-style-type: none"> To study the ancient Indian costumes. To gain the knowledge of costumes of the classical age.
	Fashion Merchandising	<ul style="list-style-type: none"> To study the current market trends of garments & boutiques & Industrial level
	Apparel production and Quality Control	<ul style="list-style-type: none"> To study the brief history of apparel technology, sewing machine. To study the production process and operations carried out in garment production unit.
	Management and Entrepreneurship Skills	<ul style="list-style-type: none"> To gain the knowledge of management history & development. To develop the skills of entrepreneurship.
	Apparel Designing	<ul style="list-style-type: none"> To develop the story board, client profile, spe sheets, Cost sheets. To develop the skill to choose an appropriate theme & implementation of the same.
	Computer Aided design	<ul style="list-style-type: none"> To explore advance tools available in coral draw & Photoshop. To gain the knowledge about mood board & colour board.
	Garment Construction	<ul style="list-style-type: none"> To train the students with stitching techniques. To provide the knowledge of men's wear & construction techniques.
	Grading and Fashion Reading.	<ul style="list-style-type: none"> To get knowledge of fashion regarding, drafting & Accessories designing. To train the students with grading skills.



College of Non-Conventional Vocational Courses for Women, Kolhapur

Department of Interior Design

PROGRAMME SPECIFIC OUTCOMES

Bachelor of Interior Design (New Syllabus) 2023-2024

Sr. No.	Programme	Specific Outcome
1.	Bachelor of Interior Design (4 Years)	<ol style="list-style-type: none">1. To meet the requirements & aspiration of the society which is growing rapidly.2. To give adequate facilities for training of interior designers.3. To expose a student to the total environment4. To develop a philosophy consistent with the traditions technology & social economic needs of people.5. To educate creative competent self-reliant women professionals6. To promote the women education in the professional field & self-employment to success the non-conventional approach of the Govt.policy to vocational training for women.



COURSE OUTCOMES

BID I SEMESTER I

Class	Course Code / Course Name	Course Outcome
BID I SEM I	Interior Design- I	<ul style="list-style-type: none">• Introduction of various devices/furniture related to interior spaces and anthropometric with ergonomics in the field of interior.• Drafting of furniture details related to interior spaces.• Design of simple furniture with activities like seating, working, sleeping, storage design development including case studies.
BID I SEM I	Graphics- I	<ul style="list-style-type: none">• Introduction of drawing equipment, materials and methods of using them.• Application of scale in drawing geometric shapes.
BID I SEM I	Theory of Interior Design-I	<ul style="list-style-type: none">• To understand the elements of design and its application to interior design.• Visual perception through simple design elements and organization.
BID I SEM I	Technical Skills-I	<ul style="list-style-type: none">• Introduction to timber joinery, brick masonry, stone masonry and its types, plastering and pointing.• To understand the structure of building section and components and workspaces in kitchen.• Research on materials and working on material boards.• Taking up a market survey on materials.
BID I SEM I	Communication Skills	<ul style="list-style-type: none">• To provide an adequate mastery of technical and communicative English Language training primarily, reading and writing skills, secondarily listening and speaking skills.• To develop all the four skills and nurture the personality of the students, to enable them to survive in the competitive world and become professionally competent.• In Language acquisition four Skills plays a significant role.
BID I SEM I	Elements of Interior Space	<ul style="list-style-type: none">• Introduction to basic building elements and construction methods.• General idea about their material finishes leading to aesthetic qualities.• Emphasis should be given on developing understanding about basic elements to design in given interior space.



BID I SEMESTER II

Class	Course Code / Course Name	Course Outcome
BID I SEM II	Interior Design- II	<ul style="list-style-type: none">• Space making in order to understand elements and organization.• Furniture design with group of furniture elements along with surroundings.• Introduction to residential plan with one BHK planning.
BID I SEM II	Graphics- II	<ul style="list-style-type: none">• Drawing skills as tools to design thinking and visualization to enable the students to understand and express• Composite three-Dimensional objects as ONE POINT perspective views.• Sketching, rendering in 2D and 3D views, block model making.
BID I SEM II	Theory of Interior Design-II	<ul style="list-style-type: none">• To understand the Principles of design and its application to interior design.• Visual perception through simple design elements and organization. Optical illusions and lighting in interior.
BID I SEM II	Technical Skills-II	<ul style="list-style-type: none">• To learn basic elements of interior spaces like doors, windows, staircase, flooring and inbuilt furniture with technical details.• Research on materials and working on material boards. Taking up a market survey on materials.
BID I SEM II	Computer- I	<ul style="list-style-type: none">• To learn basics of theory on computer concept, system organisation, computer classification, M.S. Office.• Introduction to AutoCAD all commands and 2D drafting using DRAW and EDIT commands.
BID I SEM II	History of Interior-I	<ul style="list-style-type: none">• To learn evolution of art & architecture and design. Prehistoric cave paintings, early classical periods, middle ages, colonial to beginning of 20th century, Bauhaus to post modernism.



BID II SEMESTER III

Class	Course Code / Course Name	Course Outcome
BID II SEM III	Interior Design- III	<ul style="list-style-type: none">• To understand architectural spaces and its functional and formal aspects.• Development of basic design shells and understanding nature of space and scale of space in residential planning and introduction to commercial space.• To become a residential designer.
BID II SEM III	Graphics- III	<ul style="list-style-type: none">• Two point and three point perspective views from varying eye levels of complex 3D compositions.• Sciography of objects.
BID II SEM III	History of Interior-II	<ul style="list-style-type: none">• To learn recent directions like late modernism, high technology, post modernism and deconstruction, Scandinavian traditions and Indian traditions.
BID II SEM III	Technical Skills-III	<ul style="list-style-type: none">• To learn details of interior furnishing like partitions, false ceiling, paints and varnishes, wallpaper, ceramic products, insulations in space.
BID II SEM III	Interior Services- I	<ul style="list-style-type: none">• To get hands on training on sanitation techniques in building, water supply layout.• Site visits to show actual sanitation fixtures and water supply techniques in building.
BID II SEM III	Landscape Design	<ul style="list-style-type: none">• To become a landscape designer, it is important to study interior landscaping, physical requirements of plants, interior landscaping elements and principles, roof and deck landscaping to do roof top gardens in interiors.
BID II SEM III	Computer –II	<ul style="list-style-type: none">• To learn AutoCAD in advance with 2D and 3D modelling and using this to make design presentation drawings and to improve presentation techniques through software.



BID II SEMESTER IV

Class	Course Code / Course Name	Course Outcome
BID II SEM IV	Interior design- IV	<ul style="list-style-type: none"> • To create commercial and public interior spaces responding to needs of the users and society in general. • To apply knowledge of various streams like behaviour, user and customer psychology, building technology, services, acoustics etc. in giving design solutions to enhance the qualitative aspects of life / usage. • To become a commercial space designer.
BID II SEM IV	Graphics- IV	<ul style="list-style-type: none"> • To improve presentation skills on sheets it's important to learn detail drawings and sectional perspective views of an interior space.
BID II SEM IV	Lighting & colour in Interior	<ul style="list-style-type: none"> • Introduction to day lighting, artificial lighting, effects of colour in lighting, luminaries and fixtures to consider in designing interior space. • The outcome from this course is to become an professional lighting designer in order to give consultancy based on the interior space requirements.
BID II SEM IV	Technical Skills-IV	<ul style="list-style-type: none"> • To learn details of interior elements like lifts, escalators, wall panelling/cladding, types of door detailing. • Materials and detail fixtures of upholstery, carpets and curtain types. • Introduction to modular furniture, innovative flooring and hardware and fastening.
BID II SEM IV	Computer- III	<ul style="list-style-type: none"> • To learn advance 3D development software like Google sketch-up for improving 3D presentation skills. • Use of Photoshop and Corel draw or related software for editing presentation skills.
BID II SEM IV	History of Interior-III	<ul style="list-style-type: none"> • To learn effects of industrial revolution and its impact on world history. • Also to learn different styles in interior design to use them in themes for interior spaces.
BID II SEM IV	Interior Services- II	<ul style="list-style-type: none"> • To learn in detail process of electrification and fire protection in building. • Use of fire resistant materials to use in interior space.



BID III SEMESTER V

Class	Course Code / Course Name	Course Outcome
BID III SEM V	Interior Design- V	<ul style="list-style-type: none">• Interior designing for big scale commercial spaces like resorts, hospitals and educational buildings to work on their space planning, services layout and detailed presentation drawings with application of concept in design.
BID III SEM V	Working Drawing- I	<ul style="list-style-type: none">• To learn technical details of furniture layouts, ceiling layout, electrical layout, plumbing layout with detail specifications.• Furniture details in room elevations with precise dimensioning and specification.(residential project)
BID III SEM V	Interior Services- III	<ul style="list-style-type: none">• To learn in detail about HVAC systems, acoustics and landscaping in building.
BID III SEM V	Estimation & Costing- I	<ul style="list-style-type: none">• To learn types of estimation, costing and rate analysis of the designed project.• Understanding of contract and contract documents based on interior design projects.
BID III SEM V	Contemporary Interior Design	<ul style="list-style-type: none">• To learn styles of Bauhaus and post modernism, modernism, international style, minimalism.
BID III SEM V	Design Elective- I	<ul style="list-style-type: none">• To choose an elective course to do specialisation in below mentioned topics on their liking:<ul style="list-style-type: none">a) Presentation techniques.b) Adaptive reuse and recycling.
BID III SEM V	Furniture Construction & Detailing	<ul style="list-style-type: none">• Introduction to wood and substitute, basics of furniture construction and tools, plywood construction techniques, modular kitchens, furniture model making.



BID III SEMESTER VI

Class	Course Code / Course Name	Course Outcome
BID III SEM VI	Professional Training	<ul style="list-style-type: none">• Internship training for 15 weeks to get experience of working in the professional Interior Designers / Architects offices duly enclosed by the principal of the college.

BID IV SEMESTER VII

Class	Course Code / Course Name	Course Outcome
BID III SEM VII	Interior Design- VI	<ul style="list-style-type: none">• To design interiors for theatres/corporate offices/ computer centres/electronic offices/shopping malls etc. with presentation drawings, enlarged details of drawing, service layouts, views etc.
BID III SEM VII	Working Drawing- II	<ul style="list-style-type: none">• To learn technical details of furniture layouts, ceiling layout, electrical layout, plumbing layout with detail specifications.• Furniture details in spaces with precise dimensioning and specification.(commercial project)
BID III SEM VII	Interior Design Code	<ul style="list-style-type: none">• To learn different codes on conduct in interiors like Fire safety codes, codes for lighting, codes for ventilation, codes for electrical layout, codes for barrier free environment.
BID III SEM VII	Professional Practice-I	<ul style="list-style-type: none">• Study of Estimation tender documents, contract documents, valuation of interior schemes.
BID III SEM VII	Project Management	<ul style="list-style-type: none">• Principles of project management, concept of PM, PM tools like CPM, PERT, project monitoring, H.R. in interior industry.
BID III SEM VII	Design Elective- II	<ul style="list-style-type: none">• To choose an elective course to do specialisation in below mentioned topics on their liking:<ul style="list-style-type: none">a) Textile design.b) Design contextual studies.
BID III SEM VII	Project Report	<ul style="list-style-type: none">• The study of any one interior design project and report should include: synopsis of project, two detailed case studies relating to the topic, data collection, and finalization of requirements, conclusions, and solution for space with concept.



BID IV SEMESTER VIII

Class	Course Code / Course Name	Course Outcome
BID III SEM VIII	Project Work	<ul style="list-style-type: none">• Thesis/ dissertation on a topic chosen by an individual.
BID III SEM VIII	Design Elective- III	<ul style="list-style-type: none">• To choose an elective course to do specialisation in below mentioned topics on their liking:<ul style="list-style-type: none">a) Interior Photography.b) Marketing Technique.
BID III SEM VIII	Design Elective- IV	<ul style="list-style-type: none">• To choose an elective course to do specialisation in below mentioned topics on their liking:<ul style="list-style-type: none">a) Interior Acoustics.b) Creative art and craft.



College of Non-Conventional Vocational Courses for Women, Kolhapur

Department of B.Sc. (Environment Science)

PROGRAMME SPECIFIC OUTCOMES 2023-2024

Sr. No.	Programme	Specific Outcome
1	B.Sc. (Environment Science) - CBCS	<ul style="list-style-type: none">• This programme will lay strong foundation of environmental concepts for posts graduate education and research.• Helps students in capacity building, developing environmental programmes /projects based on sound technical, environmental and policy matters of Government of India• Develop ability to carry out experiments and provide efficient conclusions.• Develop an approach to work for needs of society regarding environment, health, safety considerations.• This programme will make students to understand the concept of sustainable development.• This programme will provide in-depth knowledge to the students in respect of current environmental and safety problems faced by human society and to develop amongst students' scientific attitude based on interdisciplinary approach to enable them to take holistic view in decision taking.



COURSE OUTCOMES

Class	Course Code / Course Name	Course Outcome
B.Sc. (Environment Science) I: Semester I CBCS	DSC-A1: Ecology and Ecosystem	<ul style="list-style-type: none"> Understand the basic concepts regarding ecology and ecosystem. Get acquainted with biogeochemical cycles and succession.
	DSC-A2: Natural Resources	<ul style="list-style-type: none"> Introduction to the concept of natural resources and its classification. Understanding natural resources of India.
	DSC-A3: Fundamentals of Geoscience	<ul style="list-style-type: none"> Understand origin of earth and different theories of evolution. Awareness about various phenomenon taking place in atmosphere.
	DSC-A4: Fundamentals of Environmental Pollution I (Water)	<ul style="list-style-type: none"> Explain water pollution, its types and effects on living organisms and environment. Analyse physico-chemical parameters in relation to water.
	DSC-A5 – Fundamentals of Environmental Science	<ul style="list-style-type: none"> Get acquainted with interaction between man and environment. Awareness about various environmental issues such as global warming, ozone depletion, deforestation etc.
	DSC-A6– Soil Science	<ul style="list-style-type: none"> Understand the process of soil formation with respect to soil properties, soil chemistry. Inculcation of various soil conservation practices and understanding other aspects such as bioremediation and biofertilizers.
	DSC-A7 – Fundamentals of Environmental Chemistry	<ul style="list-style-type: none"> Understand the basic concepts and scope of environmental chemistry. Study the mechanism of various equipments utilized for environmental analysis.
	DSC-A8 – Fundamentals of Environmental Biology	<ul style="list-style-type: none"> Identify the scope and importance of environmental biology. Awareness about ecological adaptations and marine biology.



Class	Course Code / Course Name	Course Outcome
B.Sc. (Environment Science) I-Sem II CBCS	DSC-B1 – Fundamentals of Environmental pollution II (Air & Noise)	<ul style="list-style-type: none"> • Study the sources and effects of air and noise pollution. • Explain the working of air pollution controlling devices and institutions working for the cause of environment.
	DSC-B2 – Biological Diversity and Conservation	<ul style="list-style-type: none"> • Study the concept, need, types and scope of biodiversity. • Know various biodiversity conservation measures and organizations working for it.
	DSC-B3– Climate Change and Sustainable Development	<ul style="list-style-type: none"> • Study the causes and effects of global environmental issues in relation to global warming and ozone depletion. • Inculcate the concept of sustainable development and practices.
	DSC-B4 – Forest Management	<ul style="list-style-type: none"> • Study the need of forest management and agroforestry, principles of forest management and legal aspects of forest management. • Understand the concept of silvicultural systems and management of forest resources.
	DSC-B5 – Solid and Hazardous Waste Management	<ul style="list-style-type: none"> • Study the fundamentals of solid and hazardous waste management. • Learning the rules and regulations of solid and hazardous waste.
	DSC-B6 – Occupational Health & Safety	<ul style="list-style-type: none"> • Get acquainted with importance of industrial safety to workers and use of PPE'S. • Making students to understand the methods of strategic planning for hazard prevention.
	DSC-B7 – Remote Sensing & GIS	<ul style="list-style-type: none"> • Introduction to remote sensing, GIS and satellites. • Study applications of Remote Sensing, GIS and satellites.
	DSC-B8 – Computer Applications	<ul style="list-style-type: none"> • Understand the basic concepts of hardware and software. • Learn various computer applications through report writing in MS word and presentation of data through Excel and power point.



Class	Course Code / Course Name	Course Outcome
B.Sc. (Environment Science) II- Sem IV CBCS	DSC-D1 – Environmental Microbiology	<ul style="list-style-type: none"> • Understand the basic concepts and scope of environmental microbiology. • Study the mechanism of various waterborne and airborne diseases.
	DSC-D2 – Environmental Management System and Audit	<ul style="list-style-type: none"> • Understand the scope, objectives and need of environmental auditing. • Understand the importance of Environment Management System.
	DSC-D3 – Environmental Engineering (Waste water)	<ul style="list-style-type: none"> • Study the characteristics and constituents in waste water. • Understanding primary, secondary and tertiary treatments to be provided to waste water.
	DSC-D4 – Environmental Education and Policy	<ul style="list-style-type: none"> • Study the background, need, objectives and status of environmental education. • Get acquainted with various environmental laws in India.
	DSC-D5 – Environmental Economics	<ul style="list-style-type: none"> • Study the need of economics for environment management. • Study the environmental valuation and techniques of biodiversity valuation.
	DSC-D6 – Disaster Management (man made)	<ul style="list-style-type: none"> • 1. Understand causes and mitigation measures of man-made disasters. • 2. Understand various measures of disaster preparedness and disaster management in India.



Class	Course Code / Course Name	Course Outcome
B.Sc. (Environment Science) II: Semester III CBCS	DSC-C1 – Disaster Management-1 (Natural)	<ul style="list-style-type: none"> • Understand the concepts, effects and mitigation measures of natural disasters. • Get acquainted with assessment of hazards and legal aspects.
	DSC-C2 – Biostatistics	<ul style="list-style-type: none"> • Understanding use of statistical methods for environmental studies. • Understanding methods of collection and analysis of data.
	DSC-C3 – Environmental Ethics and Environmental Issues	<ul style="list-style-type: none"> • Understand the causes and effects of various environmental issues. • Get acquainted with environmental ethics from Indian perspective.
	Environmental Engineering-I (Water)	<ul style="list-style-type: none"> • Understand the demand of water for various purposes. • Understand various steps involved in water treatment.
	DSC-C5 – Environmental Impact Assessment	<ul style="list-style-type: none"> • Understand the need and objectives of EIA. • Understand the impacts of various developmental activities on environment.
	DSC-C6– Environmental Biotechnology	<ul style="list-style-type: none"> • Understand the need and importance of biofuels, biopesticides and vermicomposting. • Inculcation of biotechnology approaches to solve environmental problems.



Class	Course Code / Course Name	Course Outcome
B.Sc. (Environment Science) III: Semester V CBCS	DSC-E1: Land and water management- I	<ul style="list-style-type: none"> To study the concept of water balance and types of irrigation systems. Understand about distribution and use of water and land resources
	DSC-E1: Land and water management- II	<ul style="list-style-type: none"> Understand various anthropogenic reasons responsible for land degradation. To study various watershed management measures.
	DSC-E2: Wildlife Management- I	<ul style="list-style-type: none"> To study population census techniques of wildlife. Study of human-wildlife conflict and measures to avoid it.
	DSC-E2: Wildlife Management- II	<ul style="list-style-type: none"> To study need and measures of wildlife conservation. To study various conservation measures undertaken by government organisations and NGO.

Class	Course Code / Course Name	Course Outcome
B.Sc. (Environment Science) III- Sem VI CBCS	DSC-F1: Environmental Toxicology- I	<ul style="list-style-type: none"> To study types of toxic substances and their effects. To study methods useful for analysis of toxicants.
	DSC-F1: Environmental Toxicology- II	<ul style="list-style-type: none"> To study various organ specific toxicities. To study negative impacts of pesticides and xenobiotics.
	DSC-F2: Eco-restoration-I	<ul style="list-style-type: none"> To study concept and need of eco-restoration. To understand about sustainable use of resources.
	DSC-F2: Eco-restoration-II	<ul style="list-style-type: none"> To study role of government, NGO's and media in eco-restoration. Understand the role of social institutions in eco-restoration.



College of Non-Conventional Vocational Courses for Women, Kolhapur

Department of B.Com (Bank Management)

PROGRAMME SPECIFIC OUTCOMES 2023-2024

Sr. No.	Programme	Specific Outcome
1	B.Com (Bank Management)	<ul style="list-style-type: none">• This program will make students to understand the role of banking sector in Indian economy.• This Program will provide in-depth knowledge to the students in respect of currents trends in banking sector as well as various banking models taking place in India• Programme will help to understand day to day banking operations in practice• It will help to identify the problems and challenges faced by banks in reaching remote areas of the country as well as recent trends in banking sector



Class	Course Code / Course Name	Course Outcome
B.Com (Bank Management) Part I - SEM - II	CC-A2 / Accountancy Paper-II	<ul style="list-style-type: none"> To impart the accounting knowledge related to Joint Ventures ,Financial statements and working Capital. To make student aware of accounting software like Tally.
	CC-A4 /Principles of Marketing	<ul style="list-style-type: none"> To help the students to understand the concepts & principles of Marketing and their applications. To study the recent changes in the field of marketing
	CC-A6 /Business Economics Paper-II	<ul style="list-style-type: none"> To make students aware about the cost and revenue concepts. To help students understand the concept of product pricing and factor pricing.
	GEC- A2 / Impression Management Paper-II	<ul style="list-style-type: none"> To acquaint the students with the concept and techniques of self-presentation skills, interview techniques, group discussion and business etiquettes. To make the students acquire various soft skills that are required to improve their employability.
	GEC-B2 /Bank Management Paper-III (Central Banking)	<ul style="list-style-type: none"> To make students familiar with central banking and its functions. The make students understand the monetary policy of RBI and subsidiary Organizations of RBI.
	AECC- C2 /Bank Management Paper-IV (Agriculture &Co-operative Banking)	<ul style="list-style-type: none"> To make students understand agricultural financing , cooperative banking and structure of Indian cooperative Banking. This understanding will help the students to improve their employability



COURSE OUTCOMES

Class	Course Code / Course Name	Course Outcome
B.Com (Bank Management) Part I SEM - I	CC-A1 /Accountancy Paper-I	<ul style="list-style-type: none"> • To impart the knowledge of various accounting concept and to instill the practical knowledge about basic accounting procedures with the help of problems. • To acquaint students with knowledge of Bank Reconciliation Statement and its use.
	CC-A3 /Principles of Business Management	<ul style="list-style-type: none"> • To make students well verse about the concept of management and its functions. • To study various theories of management,developed by experts and its applications
	CC-A5 / Business Economics Paper-I	<ul style="list-style-type: none"> • To expose student to basic Micro Economics concepts and inculcate an analytical approach to the subject matter. • To make the students understand, application of various economic theories by the business for decision making.
	GEC-A1 / Impression Management Paper-I	<ul style="list-style-type: none"> • To make students familiar with the concept and techniques of impression management • To make the students to acquire, skills of impression management to improve their employability prospects.
	GEC- B1 / Bank Management Paper-I (Principles and practices of banking)	<ul style="list-style-type: none"> • To introduce students to fundamental concepts of banking • To provide knowledge of banking operations and introduced new concepts in banking system.
	AECC-C1 / Bank Management Paper-II (Rural & Social Banking)	<ul style="list-style-type: none"> • To make students understand the concept, role and financial system of rural banking • the development in rural financing and concept of social banking.



Class	Course Code / Course Name	Course Outcome
B.Com (Bank Management) Part II SEM - III	CC-B1 / Accountancy Paper-III (Accounting for Bank Managers)	<ul style="list-style-type: none"> To make the students understand the concepts and difference between capital and revenue. To make them know the process of preparation of financial statements of bank and the statements of changes in financial position
	CC-B3 / Human Recourse Management	<ul style="list-style-type: none"> To make students familiar with basic concepts, principles & functions of Human Resources Management. To make them understand procurement process of human resources ,importance of training and development for the employees and importance of performance appraisal for the employees and organization.
	CC-B5 / Business Economics Paper-III (Recent Trends in Indian Economy)	<ul style="list-style-type: none"> To make the student understand the changing trends in major components of Indian economy and Students will get an insight into the changing scenario of agricultural, industrial and service sector. Student will also be aware regarding policies implemented in globalization era, about India's foreign trade and its dimensions.
	CC-B7 / Business Mathematics & Statistics	<ul style="list-style-type: none"> To make understand ratios, proportions, percentages, and interest. To make them familiar with matrices and perform matrix operations, use of sampling techniques to collect data and descriptive statistics tools to analyze data and construct various index numbers
	AECC-C3 /Bank Management Paper-V (Corporate Banking)	<ul style="list-style-type: none"> Students will understand the concept and importance of corporate banking This knowledge will help them to understand corporate banking products and corporate banking services . This will help students to conduct corporate banking business.
	AECC-C5 / Bank Management Paper-VI (Retail Banking)	<ul style="list-style-type: none"> To make students understand the concept and importance of retail banking which will help them to apply the knowledge of loan products in banking practices. This knowledge will help them become expert in retail banking services and will be able to conduct retail banking business in appropriate manner.



Class	Course Code / Course Name	Course Outcome
B.Com (Bank Management) Part II SEM - IV	CC-B2 / Accountancy Paper-IV (Bank audit and Reporting)	<ul style="list-style-type: none"> To make students understand audit of banks, types of audit and reporting requirements of bank audit. Audit in Computerized Environment will help students to understand the recent trends in bank audits.
	CC-B4 / Organizational Behaviour	<ul style="list-style-type: none"> To make students familiar with the concept, significance of organizational behavior, foundation of individual behaviors and group behaviors Along with this students will also understand organizational conflict- Concept, resolution and organizational Development
	CC-B6 / Business Economics Paper-IV (Recent Trends in Banking)	<ul style="list-style-type: none"> Students will be able to understand the recent terms and concepts in banking sector, knowledge of banking polices in business, applications of IT In banking and Bank Mergers, applications of Electronic Delivery Channels and innovative Banking in India.
	CC-B8 / Research Methodology	<ul style="list-style-type: none"> To equip the students with the basic concepts of research ,develops their scientific approach for a research study and develop students report writing skills
	AECC-C4 / Bank Management Paper-VII (International Banking)	<ul style="list-style-type: none"> To make students understand the concept and importance of international banking, functioning of international financial institutions ,export-import credit facilities and International credit
	AECC-C6 / Bank Management Paper-VIII (Development Banks)	<ul style="list-style-type: none"> To make students understand concepts and functions of Development Banks ,to enhance knowledge about Specialized Financial Institutions in India and to provide knowledge about Functions Progress and Problems of Development Banks. Students will also be able to understand Recent Trends in Development Banking



Class	Course Code / Course Name	Course Outcome
B.Com (Bank Management) Part III SEM - V	CC-C1 / Entrepreneurship Development	<ul style="list-style-type: none"> To make the student understand basic entrepreneurial concepts and rural entrepreneurship. To make students aware about entrepreneurship development so that they can try for self employment.
	CC-C3 / Bank Management Paper-IX (Indian Banking Environment)	<ul style="list-style-type: none"> To make students understand products, players and functioning of financial markets, particularly the capital market and regulatory issues. Subject will also help students understand recent development in Indian banking sector
	CC-C5 / Bank Management Paper-X (Bank Technology in India)	<ul style="list-style-type: none"> To make students understand applications of IT In Banking, ATM & POS Terminals, E-Payment Channels, and Internet Banking Procedural Guidelines which will help them to apply it in day to day life.
	CC-C7 / Bank Management Paper-XI (Credit and Risk Management)	<ul style="list-style-type: none"> To make students understand concept of risk management, credit risk management and Risk Management Under Basel I & II. Knowledge of this help students understand the risk markets and its workings.
	DSE-A1 / Bank Management Paper-XII (Project Report and Viva voce)	<ul style="list-style-type: none"> To make students understand guidelines for project report and viva voce such as scope , objectives ,synopsis, research methodology ,data analysis, data interpretation and writing of project report. This will help students during their viva.
	DSE-A2 / Bank Management Paper-XIII (Financial Markets and Services)	<ul style="list-style-type: none"> To make students understand basics and concepts of Financial Markets in India It will help them understand Primary & Secondary Capital Markets and Financial Services & Trading Procedures which they can practically apply.



Class	Course Code / Course Name	Course Outcome
B.Com (Bank Management) Part III SEM - VI	CC-C2 : Modern Management Practices	<ul style="list-style-type: none"> To make students familiar with the modern management practices being used by the corporate world. To expose the students to importance and applicability of various modern management practices while making business related decisions
	CC-C4 : Bank Management Paper-XIV (Foreign Exchange and Foreign Trade Finance)	<ul style="list-style-type: none"> To make students understand basics and concept of Foreign Exchange, Exchange Rates Determination, Transactions in the foreign Exchange Market ,Foreign Trade Finance & International Organizations
	CC-C6 : Bank Management Paper-XV (Treasury Management)	<ul style="list-style-type: none"> To make students understand various products of bank and its services like bank loan facilities, credit card facilities, debit cards, purchase cards, cash management, hedging agreements and ACH agreements.
	CC-C8 : Bank Management Paper-XVI (Product Development)	<ul style="list-style-type: none"> Understand concept and procedure of product development Able to apply the knowledge of product development for banking product development Understand different aspects of competitive banking product and services Able to analyze banking products and services
	DSE-A3 : Bank Management Paper-XVII (Banking and Cyber Laws)	<ul style="list-style-type: none"> To make students understand regulatory Framework for Banking in India, Laws Related to Banking and Operations of Cyber Law & Cyber Crimes.
	DSE-A4 : Bank Management Paper-XVIII (Project Appraisal and Monitoring)	<ul style="list-style-type: none"> To make students understand the concept of project appraisal where the project report is scrutinized on the basis of economic, technical, commercial, financial, market environment and managerial aspects. It also helps to understand importance of monitoring the project after its implementation.



CSIBER Trust's
College of Non-Conventional Vocational Courses for Women, Kolhapur
Department of Food Technology
2023-2024

Date: 14.07.2023

NOTICE

A departmental staff meeting is scheduled on 15.07.2023 at 2:30 pm in the staffroom of the Department of Food Technology. The following staff members are requested to be present for the same.

Agendas for the meeting:

1. Read and confirm Minutes of the last meeting held on 26th June, 2023.
2. To discuss subject allotment along with POs, POSs, COs.
3. Discussion on preparation of teaching plans on allotted subjects.
4. Framing the time table of various programs of the department.
5. Any other item with the permission of the chair.

Sr. No.	Staff members	Designation	Signature
1.	Mrs. Shweta A. Patil	Chairman	<i>Patil</i>
2.	Mrs. Ashwini S. Raibagkar	Member	<i>A. S. Raibagkar</i>
3.	Mrs. Neelam S. Jirage	Member	<i>Neelam S. Jirage</i>
4.	Mrs. Yogita R. Mirajkar	Member	<i>Mirajkar</i>
5.	Ms. Divya S. Satpute	Member	<i>Divya Satpute</i>
6.	Ms. Sakshi M. Desai	Member	<i>Sakshi M. Desai</i>
7.	Ms. Siddhi S. Shinde	Member	<i>s. s. shinde</i>
8.	Mrs. Ritika K. Chandwani	Member	<i>Ritika K. Chandwani</i>
9.	Ms. Bhawana Agarwal	Member	<i>Bhawana Agarwal</i>
10.	Ms. Shivani Patil	Member	<i>Shivani Patil</i>
11.	Mrs. Kachan Kadam	Member	<i>Kadam</i>

Divya Satpute
Ms. Divya S. Satpute
Staff Secretary




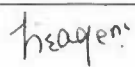
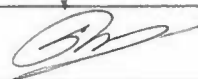
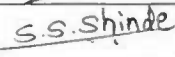
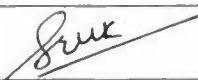
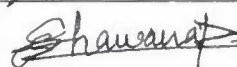
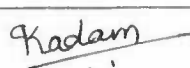
Patil
Mrs. Shweta A. Patil
Head of Department

CSIBER Trust's
College of Non-Conventional Vocational Courses for Women, Kolhapur
Department of Food Technology
2023-2024

Date: 17.07.2023

Minutes of Meeting

A departmental staff meeting was scheduled on 15.07.2023 at 2:30 pm in the staffroom of the Department of Food Technology. The following staff members were present for the same.

Sr. No.	Staff members	Designation	Signature
1.	Mrs. Shweta A. Patil	Chairman	
2.	Mrs. Ashwini S. Raibagkar	Member	
3.	Mrs. Neelam S. Jirage	Member	
4.	Mrs. Yogita R. Mirajkar	Member	
5.	Ms. Divya S. Satpute	Member	
6.	Ms. Sakshi M. Desai	Member	
7.	Ms. Siddhi S. Shinde	Member	
8.	Mrs. Ritika K. Chandwani	Member	
9.	Ms. Bhawana Agarwal	Member	
10.	Ms. Shivani Patil	Member	
11.	Mrs. Kachan Kadam	Member	

The proceedings of the meeting were as follows:

Agenda 1: Read and confirm Minutes of the last meeting held on 26th June, 2023.

Resolution: Minutes of previous meeting held on 30th March, 2024 were read and confirmed.

Agenda 2: To discuss subject allotment along with POs, POSs, COs.

Resolution: Head of Department Mrs. Shweta A. Patil gave a brief introduction of program outcomes and program specific outcomes of all three programs i.e., B. Sc. (FTM), PGDND and M.Sc. (FSN) with all faculty members. Subject allotment was done. Further. Course Outcomes were also discussed by the HoD.

Agenda 3: Discussion on preparation of teaching plans on allotted subjects.



Resolution: Respective subject teachers were informed to prepare teaching plans for theory and practicals as subjects allotted. Further they were informed to display the same into the respective classes.

Agenda 4: Framing the time table of various programs of the department.

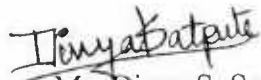
Resolution: It was unanimously decided to frame the time table of all three programs (odd semesters) with respect to structure of syllabus. Further the job is allotted to Mrs. Ashwini S. Raibagkar, Mrs. Yogita R. Mirajkar and Mrs. Neelam Jirage according to the programs.


Agenda 5: Any other item with the permission of the chair.

Discussion:

1. Head of Department welcomed newly appointed staff members in the department.
2. Induction was given to all the faculties including the roles and responsibilities.

Meeting was concluded by proposing Vote of Thanks to the Chairman.


Ms. Divya S. Satpute
Staff Secretary


Mrs. Shweta A. Patil
Head of Department




Principal
College of Non-Conventional
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Kolhapur

18/12/23

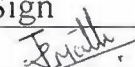
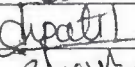
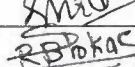

Notice

All the staff members of the department are informed to be present for the Departmental staff meeting to be held on 23rd December, 2023 at 3.30 pm in the Fashion Design Department staff room.

Mrs. Pradnya Kapdi



Staff secretary

Sr No	Name of the staff	Designation	Sign
1.	Mrs Jyoti R Hiremath	Chairperson	
2.	Mrs Archana Patil	Member	
3.	Ms. Shruti Gavali	Member	
4.	Ms. Sarika Bhokare	Member	

Agenda for the meeting

- 1) To read and confirm the minutes of the previous meeting held on the 7th of November 2023.
- 2) Action taken report of 7th November, 2023 meeting.
- 3) Admission strategies for the Academic year 2024-25.
- 4) Discussion on registration of MOOC and SWAYAM add-on courses.
- 5) Discussion on Placement Brochure and Placement drive.
- 6) Discussion regarding initiatives taken for the Expansion of Department infrastructure.
- 7) Review of feedback from students of all odd semesters.
- 8) Discussion on the update of Mentor-Mentee status for Semester I.
- 9) Discussion on Remedial classes for Slow learners.
- 10) Discussion on Update on CIE for I/II/III and Pos Cos.
- 11) Discussion regarding various activities of the department during the month of January 2024(graduation show, industrial visit, exhibition garment of 2nd yr.)
- 12) Any other item with the permission of chairman.



Principal
College of Non-Conventional
Vocational Courses for Women
Kolhapur



Agenda 7 - Review of feedback from students of all odd semesters.

Resolution –Discussion regarding the feedback from students of all odd semesters will be taken and completed before 10th January 2024.

Agenda 8 - Discussion on the update of Mentor–Mentee status for Semester I.

Resolution –Discussions among the staff members were made for preparing the update of Mentor–Mentee status for Semester I.

Agenda 9 - Discussion on Remedial classes for Slow learners.

Resolution – All the staff members were informed about preparing the list of slow learners and arranging the classes for the subjects they require.

Agenda 10 - Discussion on Update on CIE for I/II/III and Pos Cos.

Resolution – All the staff members have taken the initiative to update CIE for I/II/III and Pos Cos by conducting exams per subject for each class.

Agenda 11 - Discussion regarding various activities of the department during the month of January 2024(graduation show, industrial visit, exhibition garment of 2nd yr.)

Resolution — All the staff members have taken the initiative for arrangements of industrial visit, themes allotted for 2nd yr ,and themes, fabric selection, design selection for Graduation show garments.

Agenda 12 - Any other item with the permission of chairman.

Resolution — No other item was discussed.



CSIBER Trust's

College of Non-Conventional Vocational Courses for Women

Department of Interior Design

NOTICE

A staff meeting is scheduled on 27th July 2023 at 2:00 pm in the staff room of Department of Interior Design. All members are requested to attend the meeting.

AGENDA FOR THE MEETING

1. To read and confirm the minutes of last meeting.
2. To discuss subject allotment along with POs, POSs, Cos.
3. To take review of admission status as on today.
4. To welcome and introduce new staff members for the academic year 2023-24
5. To take review of teaching plan and individual academic plan.
6. To plan time-table and academic calendar for the academic year 2023-24
7. Any other item with the permission of chair.



Ar. Amarr N. Mestry

Head of the department

Date: 24/07/2023

Sr.No.	Name of the faculty	Department	Designation	Sign
1.	Ar. Amarr N. Mestry	B.I.D	HOD	
2.	Ar. Guruprasad Yernalkar	B.I.D	Member	
3.	ID. Sushmita Gavali	B.I.D	Member	
4.	ID. Amruta Bulbule	B.I.D	Member	
5.	ID. Vaishnavi Gavali	B.I.D	Staff Secretary	



CSIBER Trust's

College of Non-Conventional Vocational Courses for Women

Department of Interior Design

A staff meeting is scheduled on 27th July 2023 at 2:00pm in the staff room of department of Interior Design. Following was the resolution for the agendas previously framed.

Minutes of Meeting

Agenda 1: To read and confirm the minutes of last meeting held on 25/04/2023.

Resolution: The minutes of last meeting were read and confirmed.

Agenda 2: To discuss subject allotment along with POs, POSs, Cos.

Resolution: Head of department Ar. Amarr Mestry gave a brief introduction of program outcomes and program specific outcomes with all faculty members. Subject allotment was done. Further, Course outcomes were also discussed by the HOD.

Agenda 3: To take review of admission status as on today.

Discussion: Admission status was reviewed and faculty was informed to increase the count and take update regarding the admission.

Agenda 4: To welcome and introduce new staff members for the academic year 2023-24 for the department.

Discussion: New appointed faculty was welcomed by presenting flowers and they introduced themselves.

Agenda 5: To take review of teaching plan and individual academic plan.

Discussion: All faculty was informed to prepare teaching plan for their individual subjects with academic plan.

Agenda 6: To plan time-table and academic calendar for the academic year 2023-24

Discussion: Discussion was held on framing the time-table for the odd semester 2023-24 and time-table coordinator was informed to prepare academic calendar with tentative department activities, discussed with HOD were listed down.

Agenda 7: Any other item with the permission of chair.




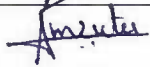

Discussion: No other item was discussed.



CSIBER Trust's

College of Non-Conventional Vocational Courses for Women

Department of Interior Design

Sr.No.	Name of the faculty	Department	Designation	Sign
1.	Ar.Amarr N. Mestry	B.I.D	HOD	
2.	Ar.Guruprasad Yernalkar	B.I.D	Member	
3.	ID. Sushmita Gavali	B.I.D	Member	
4.	ID.Amruta Bulbule	B.I.D	Member	
5.	ID. Vaishnavi Gavali	B.I.D	Staff Secretary	



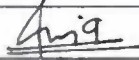

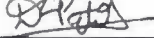
CSIBER Trust's
College of Non-Conventional Vocational Courses for Women, Kolhapur
Department of Environment Science

Date: 22/10/2023

NOTICE

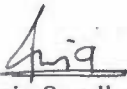
A Staff Meeting of Dept. of Environmental Science is scheduled on 30/11/2023 at 3.30 pm in staff room of Environment Science, Kolhapur.

Following staff members are requested to attend the meeting:

Sr. No.	Faculty name	Designation	Sign
3.	Ms. P. S. Sarolkar	Co-ordinator	
4.	Ms. A. A. Patil	Member	
	Ms. D. K. Patil	Member	

Agenda of the meeting:

1. To read and confirm minutes of last meeting held on 30/10/2023.
2. To take review of departmental activities for the month of October 2023.
3. To take review of CIE, POs and COs.
4. To take review of Syllabus Completion.
5. To take a review about internal exams of I and II year.
6. Any other items with the permission of chair.



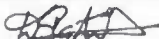

Ms. Pooja Sarolkar
Coordinator



CSIBER Trust's
College of Non-Conventional Vocational Courses for Women, Kolhapur
B.Sc. (Environment Science)

A Staff Meeting of Dept. of Environmental Science is scheduled on 30/11/2023 at 3.30 pm in staff room of Environment Science, Kolhapur.

Following staff members were attend the meeting:

Sr. No.	Faculty name	Designation	Sign
3.	Ms. P. S. Sarolkar	Co-ordinator	
4.	Ms. A. A. Patil	Member	
	Ms. D. K. Patil	Member	

Minutes of Meeting

Following points were discussed:

Agenda 1: To read and confirm minutes of last meeting held on 30/10/2023.

Resolution 1: The minutes of last meeting were read and confirmed.

Agenda 2: To take review of departmental activities for the month of October 2023.

Resolution 2: The following departmental activities for was conducted in the month of October 2023.

1. All faculty and students of Department of Environment Science visited to Chitri Eco-tourism and Adventure, Chitri, Ajara on 07/10/2023.
2. Faculty members Ms. Pooja Sarolkar and Ms. Anisha Patil were presented a research paper in International Conference at CSIBER on 20/10/2023.

Agenda3: To take review of CIE, POs and COs.

Resolution3: Department has conducted class test for each subject for I and III year as per part of CIE.

The review of POs and COs were taken as per directions of HOD.

Agenda 4: To take a review about internal exams of I and II year.

Resolution 4: Internal Examination for 10 marks was conducted on 20th and 21st October, 2023 for I and II year Students.

Agenda 5: To take review of Syllabus Completion.

Resolution 5: Teacher wise syllabus completion as on date.

Sr. No.	Teacher Name	I Year	II Year
1.	Ms. Pooja Sarolkar	80 %	85%
2.	Ms. Deepti Patil	80%	85%
3.	Ms. Anisha Patil	80%	85%

Practical's of both classes for I and III sem is 100 % completed.



CSIBER Trust's
College of Non-Conventional Vocational Courses for Women, Kolhapur

Department of Commerce

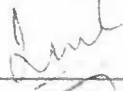
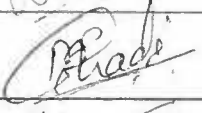
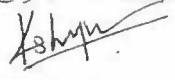
Department Meeting - September 2023

Notice

Date: 09/09/2023

A Staff Meeting of Dept. of Commerce is scheduled on 16/09/2023 at 02:30 pm. In Commerce Department.


Following staff members are requested to attend the meeting:

1.	Dr. Sunita N. Dalwai	Invitee Member	
2.	Ms. Madhavi P. Ghadi	Co-ordinator	
3.	Ms. Kshitija M. Kulkarni	Member	

Agenda of the meeting:

1. To Read and Confirm Minutes of last meeting held on 11/08/2023.
2. To take review on Departmental Academic Plan 20223-24
3. To take note regarding Faculty Enrollment.
4. Discussion on Programme Outcomes and Course Outcomes.
5. To take a review about CIE conducted for Sem I, III and V.
6. Any other item with the Permission of Chair.




Ms. Madhavi P. Ghadi.
Coordinator
Dept. Of Commerce

Agenda 4: Discussion on Programme Outcomes and Course Outcomes.

Resolution: Programme outcomes and Course Outcomes were discussed.

Agenda 5: To take a review about CIE conducted for Sem I, III and V.

Resolution: It was decided to take one assignment and one test for each unit.

Agenda 6: Any other item with the Permission of Chair.

Resolution: No other item was discussed



Ms. Madhavi P. Ghadi.
Coordinator
Dept. of Commerce





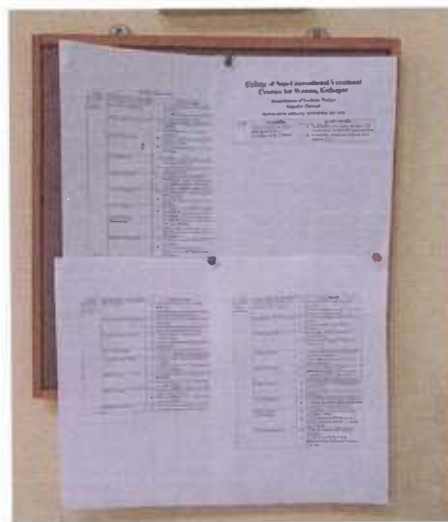
CHH.SHAHU INSTITUTE OF BUSINESS EDUCATION & RESEARCH TRUST'S
COLLEGE OF NON-CONVENTIONAL VOCATIONAL COURSES FOR
WOMEN

University Road, Kolhapur - 416 004
(Affiliated to Shivaji University, Kolhapur, Maharashtra, India)
Accredited by NAAC with B++ Grade (4th Cycle)

Website: www.cncvcw.edu.in E-Mail-cncvcw@siberindia.edu.in Ph.No. :(0231) 2535405

Prof. Dr. A. D. SHINDE
Founder

Dr. R. A. SHINDE
Secretary & Managing Trustee



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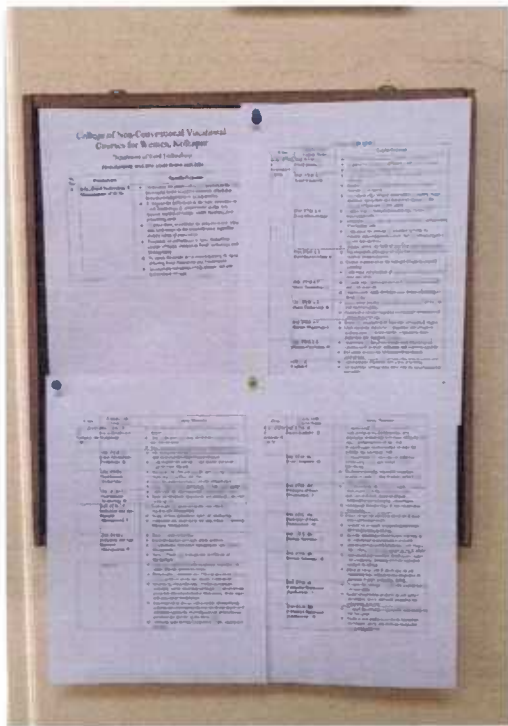
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Founder

Dr. R. A. SHINDE
Secretary & Managing Trustee



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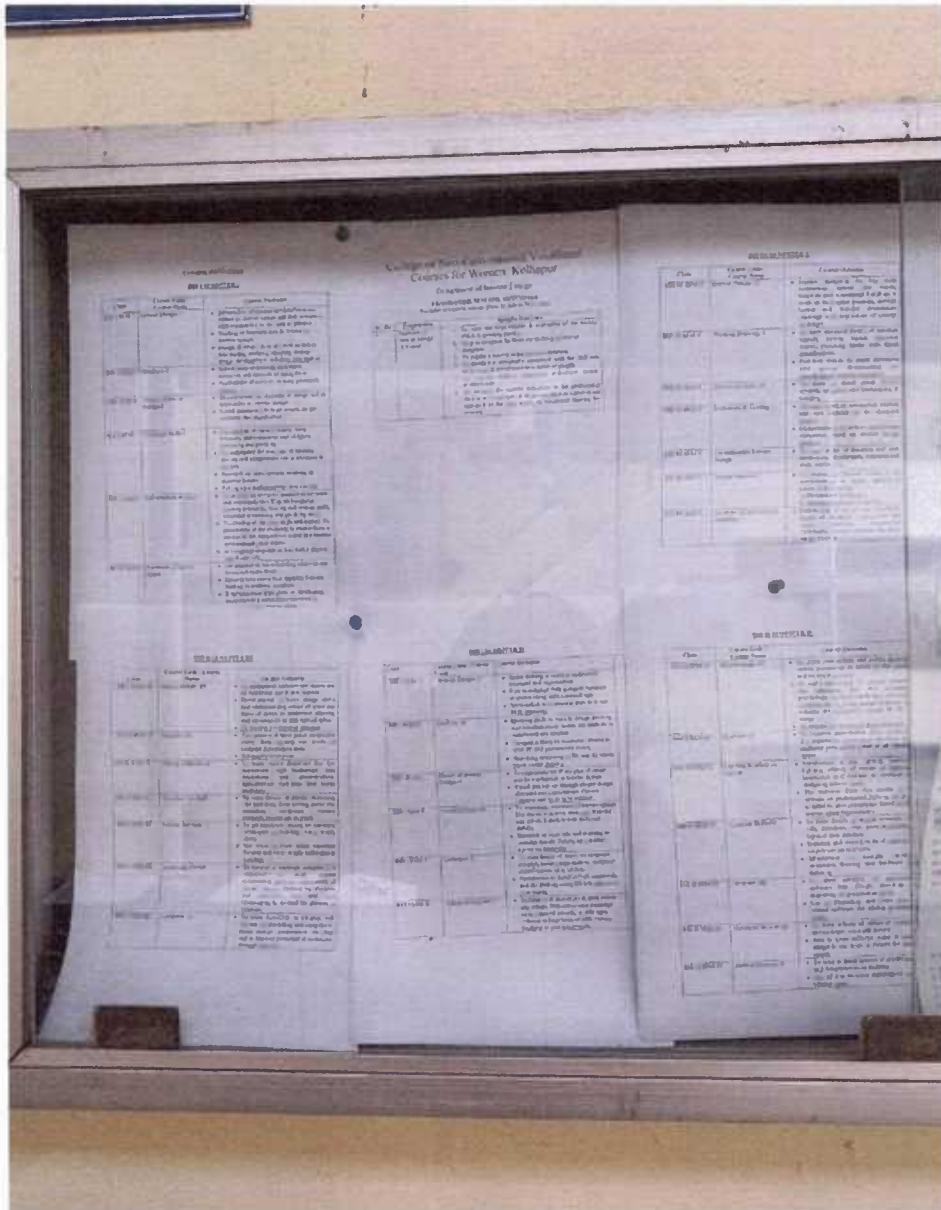
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Prof. Dr. A. D. SHINDE
Founder

Dr. R. A. SHINDE
Secretary & Managing Trustee



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Founder

Dr. R. A. SHINDE
Secretary & Managing Trustee



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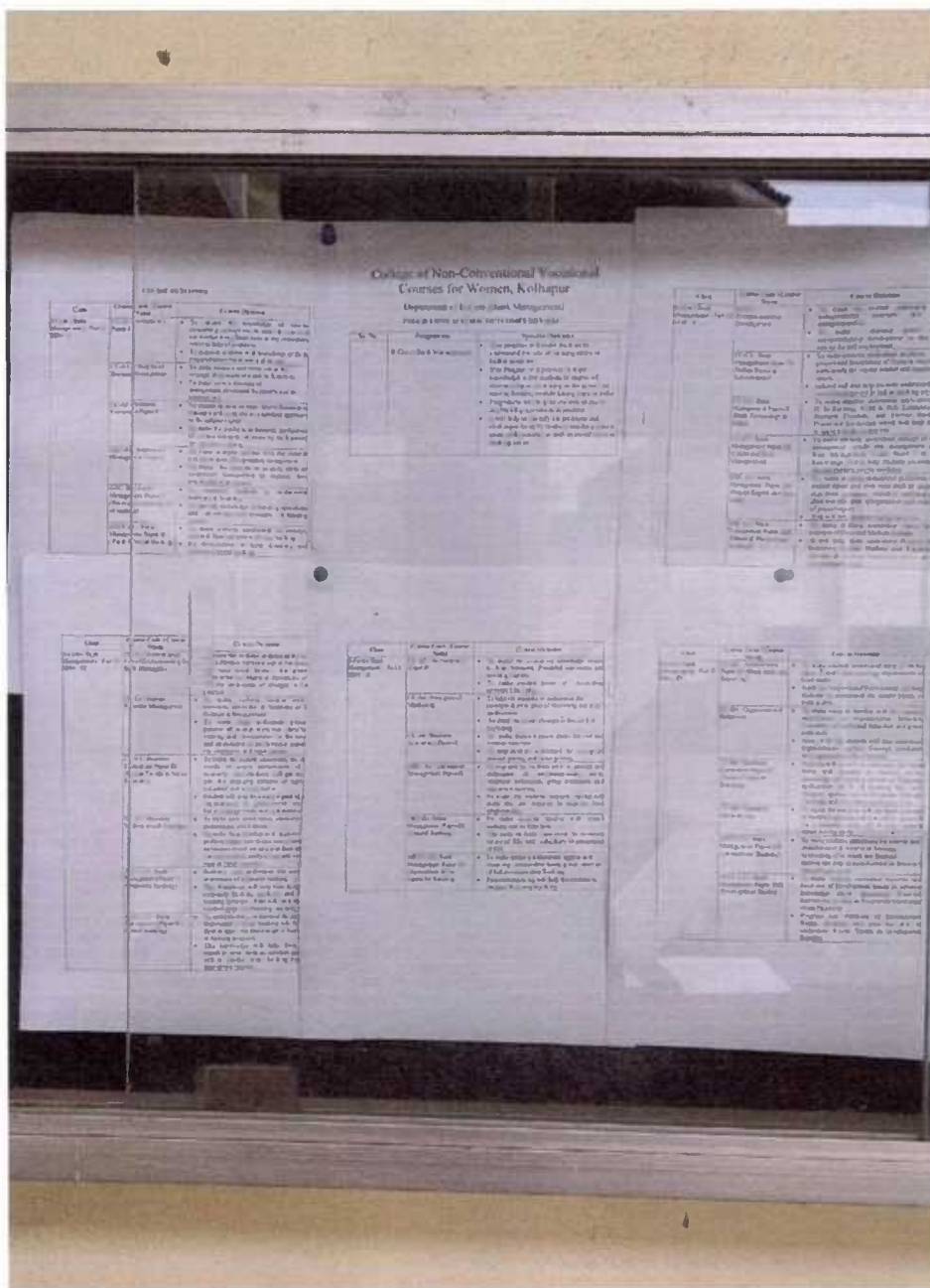
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Prof. Dr. A. D. SHINDE
Founder

Dr. R. A. SHINDE
Secretary & Managing Trustee



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Principal
College of Non-Conventional
Vocational Courses for Women
Kolhapur