



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

University Road, Kolhapur - 416 004
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Prof. Dr. A. D. SHINDE
Founder

Dr. R. A. SHINDE
President & Managing Trustee


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3.3.3 Number of books and chapters in edited volumes/books published and papers published in national/ international conference proceedings per teacher during year 2023-24:

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Year	2023-24
Number	5 Published (37 Accepted & Presented)




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3.3.3 Number of books and chapters in edited volumes/books published and papers published in national/ international conference proceedings per teacher during year 2023-24

Sl. No.	Name of the teacher	Title of the book/chapters published	Title of the paper	Title of the proceedings of the conference	Name of the conference	National / International	Year of publication	ISBN/ISSN number of the proceeding	Affiliating Institute at the time of publication	Name of the publisher
1	Mrs. Yogita R. Mirajkar and Mrs. Shweta A. Patil	Man, Environment & Society (Unsolved Dichotomies)	Formulation and Development of Multi Pulse Cutlet Premix Incorporated with dehydrated Vegetables	Man, Environment & Society (Unsolved Dichotomies)	Future Global Business & Technology (Challenges Ahead)	International	2023	978-81-959595-8-7	Autonomous & Affiliated to Shivaji University, Kolhapur	CSIBER Press, Central Library Building, CSIBER, University Road, Kolhapur
2	Dr. Neelam S. Jirape	Man, Environment & Society (Unsolved Dichotomies)	Nutrition and Dietetics; Emerging Trends and Newer Opportunities as Livelihood Services	Man, Environment & Society (Unsolved Dichotomies)	Future Global Business & Technology (Challenges Ahead)	International	2023	978-81-959595-8-7	Autonomous & Affiliated to Shivaji University, Kolhapur	CSIBER Press, Central Library Building, CSIBER, University Road, Kolhapur
3	Ms. Divya S. Satpute	Man, Environment & Society (Unsolved Dichotomies)	A Review on Effect of Milk Obtained from Hormone Injected in Cattle on Children and Adults	Man, Environment & Society (Unsolved Dichotomies)	Future Global Business & Technology (Challenges Ahead)	International	2023	978-81-959595-8-7	Autonomous & Affiliated to Shivaji University, Kolhapur	CSIBER Press, Central Library Building, CSIBER, University Road, Kolhapur





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4	Ms. Sakshi M. Desai	Man, Environment & Society (Unsolved Dichotomies)	Analysis on 3D Printing or Additive Manufacturing in Food Industry	Man, Environment & Society (Unsolved Dichotomies)	Future Global Business & Technology (Challenges Ahead)	International	2023	978-81-959595-8-7	Autonomous & Affiliated to Shivaji University, Kolhapur	CSIBER Press, Central Library Building, CSIBER, University Road, Kolhapur
5	Ms. Pooja S. Sarolkar	Man, Environment & Society (Unsolved Dichotomies)	Preparation of Organic Colors from Flowers and Leaves for Holi Festival: A Sustainable Approach	Man, Environment & Society (Unsolved Dichotomies)	Future Global Business & Technology (Challenges Ahead)	International	2023	978-81-959595-8-7	Autonomous & Affiliated to Shivaji University, Kolhapur	CSIBER Press, Central Library Building, CSIBER, University Road, Kolhapur




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Yogita & Shweta Patil (3)
Misra
ISBN



Man, Environment & Society

(Unsolved Dichotomies)

EDITORS

Prof. Er. D. S. Mali

Dr. A. R. Kulkarni



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This book is for those who want to know more about the latest research in the area of Environment science, engineering and management. It is also going to help those who want to update themselves in the field of social sciences like social media, work life balance etc. It includes the paper on gender equality, equal opportunities, advertising and women entrepreneurship in India. Topic of international importance like sustainable development, Spirituality, alternative livelihood and tourism are also included in this book. The present scenario of soil, water and air is presented in the related research articles. Effects of pollution on human health and work environment along with ground water pollution and its management is added in it. It is of use to understand human resource development in NGOs, self-help group for woman empowerment.

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Chhatrapati Shahu Institute of Business Education and Research Trust was established long back in the year 1976 to cater the needs of professional education to the youths of rural western Maharashtra and North Karnataka. It was founded by a well-known educationist, the then Dean of Shivaji University, Kolhapur and a renowned Chartered Accountant Late Dr. A. D. Shinde Sir.

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Nutrition and Dietetics : Emerging Trends and Newer Opportunities as Livelihood Services

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Abstract : Nutrition is the process by which food is ingested, digested, absorbed, utilized, and excreted from the body. Dietetics is the planning and implementation of meals for physiological as well as pathological conditions. Nutrition and Health are the two sides of the same coin. Both are interrelated and interdependent. Food is a major aspect that needs to be considered in disease prevention and management, enhancing and maintaining an athlete's performance. The food service industry is a major service provider industry where Dietitians/ Nutritionists are like mandatory employees. People have become more health conscious nowadays, and thus the wellness centres, gyms, health centres, as well as nutraceutical industries are growing accommodating dietitians in the same. This branch of allied health sciences has gained its importance and significance in last decade. The field of Nutrition and Dietetics is becoming more specific, and hence the number of sub-branches or sectors are providing newer opportunities for Dietitians and Nutritionists to get self-employed. Various sectors Dietitians are exploring at present are- Clinical/Therapeutic Nutrition, Sports Nutrition, Public Health Nutrition Nutritionists in Food Service Industries, Nutrigenomics, Academics, Mass Media and Communication, and so on.

Keywords : Nutrition, Dietetics, Health, Athletes, Gym, Allied health sciences, Clinical Nutrition, Therapeutic Nutrition, Public Health Nutrition, Academics, Mass media and communication

Clinical/Therapeutic Nutrition :

Clinical Nutritionists or Therapeutic Nutritionists usually work in a hospital set up. Sometimes they can also work as a Freelancer nutritionist. Medical Nutrition Therapy is an integral part of the recovery process of any disease. Regular diet needs to be modified when it comes to therapeutic or clinical nutrition. The needs of these therapeutic individuals are different from that of healthy individuals, and hence dietitians are there for planning and implementation of the same. Apart from diet planning, counselling is the major operational work of clinical nutritionists. They are like a bridge between the patient/ relatives of patients and the medical team.

The Dietitians use to direct the operation of all the kitchens and dining rooms in the hospital to provide nutritious, well-prepared food to the patients and sometimes to the staff also. The Dietitian also design diet plans as appropriate for patients' individual state according to their medical needs.

The key responsibility areas of dietitians in any hospital setup are-

- Effective distribution of workloads for the best, most efficient use of staff on all shifts.
- Working with Food Service Supervisors in the selection or dismissal of dietary staff.
- Coordinating all dietary activities in the facility, acting through the food service supervisors and dietary technicians.
- Supervising the development of specialized diet plans by using appropriate dietary modifications wherever necessary; supervising menu planning for special functions.
- Surveying the food preparation and distribution for safe practices ensuring variety, adequate and appropriate seasoning, appearance of food, adequate temperature, and appropriate portion sizes of meals prepared and served.



A Review on Effect of Milk Obtained from Hormone Injected in Cattle on Children and Adults

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Abstract : Milk and milk products are consumed by more than 6 million people all around the world. While household dairy farming is practised by more than 750 million people. Milk plays an essential role in the Indian diet being the major source of protein and calcium. A significant increase in the misuse of steroids is observed in cattle to increase the yield of milk. Steroid injections results in several health conditions in cows and buffalos as well as humans consuming this milk. A small amount of natural hormones such as progesterone and estrogen are present in cattle, goat and human milk. Estrogen is a fat-soluble hormone hence the whole milk contains a higher level of estrogen than that of skim milk. Minor traces of oxytocin are absorbed in the milk by small intestine as it is ingested by intestinal enzymes. The health and productivity of cattle animal is adversely affected by misuse of oxytocin hormone. High level of hormonal residue has been observed in the food, which has raised a major concern worldwide. However, intake of milk with a high level of hormone is associated with type 2 diabetes mellitus, insulin resistance and ovulation disorders, and infertility.

Keywords : milk steroids, PCOS, infertility, insulin resistance, oxytocin, progesterone, gynecomastia, cancer, milk yield.

Introduction :

The consumption of milk and milk products every day around the world is more than 50%.The cattle are given hormonal injections to increase the yield of milk. These hormones then enter the human body through milk and milk products and are thus capable of having side effects. These hormones are capable of interfering the endocrine system and bring about disturbance in the physiological function in the human body which is a serious issue worldwide. Oxytocin is a neurohormone that stimulates lactation by stimulating uterine contractures. 82% of the cattle breeder have been reported for oxytocin injection abuse on cows for milking(Peter *et al.* 2019).

Food processing techniques such as heating and churning has no apparent change in the levels of hormones in milk and dairy product. Most hormonal disorders/imbances have resulted from the consumption of hormone-containing milk. It was observed in a study that men consuming cow milk at least 600 mL/m² of the body surface area had higher levels of hormones such as estradiol, estrone, and progesterone in urine and serum. Moreover, declined serum levels of testosterone and pituitary gonadotropins were observed in such males immediately after hours of milk consumption. The major concern of cancer, especially ovarian, prostate, and endometrial (in menopausal women) cancers, is linked to the consumption of milk and milk products. This study states that 60-80% of hormones absorbed in the human body come from milk and milk products. It is essential to find out the amount of milk and milk products to be consumed (Nili-Ahmadabadia. 2021).

In a recent study it was observed that milk contains very small / negligible amount of prolactin or luteinizing hormone (LH). While the concentration of hormones such as estrogen, progesterone, oxytocin, growth hormone, and thyroid stimulating hormone (TSH). Hormones are secreted in blood and are secreted in milk through mammary glands. Hormones can severely affect the reproductive system in males and females, such as poor development of the reproductive system and inhibition of sperm. Some studies suggest and report residual hormones being toxic and cancer-promoting. It can lead to various types of cancers such as breasts, ovaries and prostate (Qu X. *et al.* 2018).



Preparation of Organic Colours from Flowers and Leaves for Holi Festival: A Sustainable Approach

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Abstract : *One of the major festivals of India, Holi, is celebrated by throwing scented colours, powders and perfume at each other. Traditionally Colours for Holi were prepared from the various parts of trees, such as flowers, leaves, fruits, etc. In modern times, with the arrival of dry chemical colours, people stopped taking pains to extract the colours of the flowers and the use of chemical colours in Holi is increasing day by day. The objective of the present study is to enhance awareness amongst people about the various dangerous as well as harmful effects of chemical colours and the importance of natural and eco-friendly colours. Also, to make aware the people with some common tips for a safe Holi and methods of preparation of natural & eco-friendly colours and de-pollute Holi and make it in sync with nature.*

Keywords : *Holi, chemical colours, Natural colours, Eco-friendly*

Introduction :

There are several stories associated with Holi in Hindu scriptures, but the colours in the Holi festival have their origin only in the trees and flowers of the spring season. Previously, paints were made from natural products. In fact, all the colours used in various Hindu celebrations, art forms and paintings were made from natural products. Lord Krishna played Holi using Tesu flowers which are found in abundance during the season. Their investigation revealed some toxic chemicals with potentially serious health effects. Black specks of dust have been found to contain lead oxide, which can lead to kidney failure.

In the early days, colours for 'Holi' were prepared from the flowers and leaves of trees that bloomed in spring. Most trees have medicinal properties. The dye obtained from various parts of these plants is also good for the skin. With the rapid commercialization of the festival and the demand for colours, the production of artificial colours, increased. They are cheaper than natural colours, but they are expensive for the environment and health. The festival of Holi is more about spreading love, joy and happiness than colouring others. Play a safe, dry and eco-friendly Holi by placing a simple tilak. In this way, you save not only water, but also yourself and the environment. These artificial colours consist of a toxic chemical that can have serious health effects.[1]

Therefore, this study was undertaken to evaluate the potential of eco-friendly Holi colours prepared using natural dyes extracted from plants, which are not only safe for human health but will also have zero risk to the environment, with a low-cost filler base such as like cornmeal.

The three main environmental concerns about Holi

1) Use of toxic chemical dyes :

In earlier times when festival celebrations were not so commercialized, Holi colours were prepared from the flowers of trees that bloomed in spring, such as the Indian coral tree (parijat) and the flame of the forest (Kesu), both of which are bright red in colour. flowers. These and several other flowers provided the raw material from which the brilliant hues of Holi colours were made. Most of these trees also had medicinal properties and the Holi colours prepared from them were really beneficial for the skin.

Over the years, with the disappearance of trees in urban areas and a greater emphasis on higher profits, these natural colours were replaced by industrial dyes produced by chemical processes.[1]



Analysis on 3D Printing or Additive Manufacturing in Food Industry

Miss. Sakshi Manoj Desai

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Kolhapur, Maharashtra, India

Abstract : 3D printing or additive manufacturing is a concoction of traditional manufacturing and complex designs that enhances the visual appearance and creates signature culinary products. Several technical issues were identified, like the speed of printing, cost, complex designs and lack of integration. To overcome these problems, several methods were developed, like Extrusion based printing, ink-jet printing and binder jetting techniques. In the future, the requirement for customized food with personalized nutrition will get increase therefore, there is a necessity for the refinement of 3D printing of food. In this review paper's history, Various 3D printing techniques and the impact of 3D food printing points are foregrounded.

Keywords : Complex designs, Customized food, Techniques, Impact

Introduction :

The use of 3-Dimensional (3D) printing, also known as additive manufacturing (AM), technology in the food sector, has a great potential to fabricate 3D constructs with complex geometries, elaborated textures and tailored nutritional contents. For this reason, 3D technology is driving major innovations in the food industry.

3D food constructs rely on three key factors: (1) print-ability (2) applicability and (3) post-processing. Especial emphasis is devoted to how the advantages/limitations of 3D printing techniques affect the end-use properties of the printed food constructs (Godoi et.al. 2016).

3D printing is an innovation that promises to revolutionize food formulation and manufacturing processes. Preparing foods with customized sensory attributes from different ingredients and additives has always been a need. The competency that additive manufacturing offers has been among the key reasons for its success in food processing applications. A detailed note on the globalization of customized printed foods, personalized nutrition, and applications in food packaging to highlight the range of applications of 3D printing in the food industry is also given. Importantly, key challenges in 3D food printing, emphasizing the need for future research in this field, are elaborated (NachalN. et.al. 2019).

In the 1980s a new way of industrial fabrication, which traditionally was a subtractive fabrication, was proposed the so-called additive fabrication. According to it, 3D objects are produced by adding layers of material starting from nothing instead of removing useless material from a full block. This way of fabrication has been called 3D printing with reference to a similar technology used in ink-jet printers.

Since then, more than 30,000 patents about 3D printing are reported to have been published just in the U.S. Over the years, various additive technologies have been continuously proposed, from photopolymerization to fusion deposition up to bio-printing recently. At the same time, several open-source computer programs assisting the fabrication process have been made available on the web. Nowadays, the cost of a desktop 3D printer is affordable for practically everybody. Therefore probably, we are at the beginning of a revolution in fabrication processes (SaviniA. et.al. 2019).

History :

3D-printed food was developed to create interesting food designs. It also attempted to revolutionize the food production process by creating food efficiently and at a lower cost. 3D food is still a relatively small niche market and has not progressed to be a widely used food production



Formulation and Development of Multi Pulse Cutlet Premix Incorporated with Dehydrated Vegetables

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Abstract : Cutlet is one of the most popular snacks eaten across the world. Like the traditional cutlets, multi pulse cutlet is made from dehydrated vegetables and added with spices to enhance its taste. The cutlets were made up of multi-pulse flour i.e. (Kidney bean, Moong dal, Moth beans, and Bengal gram flour) these pulses were germinated (soaked overnight) to make them rich in their nutrient content. After analyzing the results, the premix of germinated pulses found rich in nutrients as compared to the non-germinated one. The nutritive value of prepared premix was Energy-350.76 Kcal, Protein-25.96%, Fat-5.40 %, Carbohydrate- 49.58%, Moisture-8.90%, Fibre -1.40%, Calcium -658.00 mg, Iron-2.40mg. The appearance was acceptable and conducted the sensory analysis by the hedonic points and the average was 7.8 which is good and acceptable. Hence, it is found that Multi pulse premix was formulated by simple processing techniques which provide higher Nutritive value.

Keywords : Cutlet, Multipulse, Vegetables, Premix, Formulation, and Evaluation.

Introduction :

A ready-to-cook nutritious snack mix foods are popular and in demand due to convenience, time-saving, and require no skill in preparation. Nutrition is the key factor in looking at such convenience foods. The premix was formulated and developed by blending the flour from popped pulses (Kidney beans, Moong dal, Moth beans, and Bengal gram) with dehydrated vegetables like spinach, moringa leaves, carrots, beetroot, cauliflower, and other ingredients (ginger, garlic, chili powder, garam masala and salt) in the optimized proportion. Several trials have been performed by varying the proportion of ingredients. The work indicates the potential of using coarse pulses and vegetables for the preparation of nutritious food. Authentic food is a blend of pulses, vegetables, and spices. Pulses are chief constituents of the human diet and are regarded as "poor man's meat" (Dilis, 2009). Pulses play a vital role in cereal-based diets. They are inexpensive and valuable sources of micronutrients/vegetable protein.

Moong dal, a well-known staple pulse of the Indian diet, is extensively rich in protein and dietary fiber and provides considerable amounts of carbohydrates and fats. They offer appreciable amounts of vitamins and minerals. Moong beans are a high source of nutrients, including manganese, potassium, magnesium, folate, copper, zinc, and various B vitamins. They are also very filling food, high in protein, resistant starch, and dietary fiber. Because of their high nutrient density, moong beans are considered useful in defending against several chronic, age-related diseases, including heart disease, cancer, diabetes, and obesity (Singh A. et.al., 2017).

Moth beans are widely grown throughout the world and their dietary and economic importance is globally appreciated and recognized. They are important sources of proteins, carbohydrates including fiber, and certain minerals (Ca, Mg, Zinc, Iron, Potassium, and Phosphorus). Moth beans are normally consumed in India as cooked and seasoned (with spices) beans (whole as well as dhal) or sprouted and cooked (usually stir-fried with suitable spices) beans prior to consumption. Moth bean seeds contained 24.1% protein, 0.8% crude fibre, 1.3% fat and 3% ash (Bhattacharya S., 2010). It is a rich source of iron which is about 9.6mg/100 mg.

Kidney beans consist of mainly carbohydrates & are a good source of nitrogen & protein. It also contains minerals & bioactive compounds (Kimothi S., 2020) On germination of Bengal gram, may provide an efficient amount of nutrients, especially protein and fibre. Sprouting of legumes



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Sr. No	Name of Faculty	Name of Conference	Title of paper	Status
1.	Dr. A. R. Kulkarni	India in the New World Order (Business, Technology and Environment) (National Conference)	Hydrological Setting and Potential of Occurance Groundwater Around Dhangarwadi Area, Shahuwadi Taluka Kolhapur District, Maharashtra	Presented
2.	Dr. A. R. Kulkarni	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Sustainable Development Reporting With Special Reference To Bauxite Mines In Kolhapur District	Presented
3.	Mrs. Shweta A. Patil	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Study on Development and Formulation of Gluten Free Multi Millet Chocos	Presented
4.	Mrs. Shweta A. Patil	International Conference on Recent Advances and Future Prospects in Formatting a Healthier Food System	Millets- The Sustainable Nutri-Cereals: A Review	Presented
5.	Mrs. Ashwini S. Raibagkar	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Formulation of Methi Sticks	Presented
6.	Mrs. Ashwini S. Raibagkar	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Formulation of Ragi Millet Cookies	Presented
7.	Dr. Neelam S. Jirage	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Formulation and Organoleptic Evaluation of Oats Cookies Prepared with Incorporation of Okara Flour and Pandan Leave Extract	Presented




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Sr. No	Name of Faculty	Name of Conference	Title of paper	Status
8.	Dr. Neelam S. Jirage	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	The Study of Nutritional Value and Sensory Analysis of SELLA Basamati Rice in Ayurveda and the Modern World	Presented
9.	Mrs. Yogita R. Mirajkar	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Connecting Industry and Curriculum Through NEP 2020: Indian Market Approach Towards Keto Foods	Presented
10.	Mrs. Yogita R. Mirajkar	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	A Study on the Development of Nutritional Profiling of Plant Based Keto Crackers	Presented
11.	Mrs. Yogita R. Mirajkar	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Importance of Probiotic Foods in Nutrition and Health: A Comprehensive Review	Presented
12.	Ms. Divya S. Satpute	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	A Study on the Development and Formulation of Multimillet Vegan Cake.	Presented
13.	Ms. Sakshi M. Desai	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Formulation of Bajgira Snappers	Presented
14.	Ms. Sakshi M. Desai	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Formulation of Millet Choco Balls	Presented
15.	Ms. Siddhi S. Shinde	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Development of Gummies by using Under Utilized Bael fruit	Presented





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Sr. No	Name of Faculty	Name of Conference	Title of paper	Status
16.	Ms. Siddhi S. Shinde	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Formulation and Evaluation of Vegan Pearl Millet Churros	Presented
17.	Mrs. Ritika K. Chandwani	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Formulation and Sensory Evaluation of Wood Apple Jelly Incorporated Giloy Sattva	Presented
18.	Mrs. Ritika K. Chandwani	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Development and Sensory Evaluation of Multi grain Swiss Roll Incorporated with Betel Leaves Extract	Presented
19.	Ms. Shivani Patil	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	A Study on the Development and Formulation of Plant-Based Meat Products by Utilization of Rajma	Presented
20.	Ms. Bhawana S. Agrawal	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Formulation of Frozen Radish Cutlet with Incorporation of Jack Fruit Seed Flour	Presented
21.	Ms. Bhawana S. Agrawal	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Formulation of Gluten Free Waffles Premix incorporated with Euryale Ferox	Presented
22.	Ms. Jyoti Ravindra Hiremath	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Multidisciplinary And Skilled Based Education Through Fashion Designing Course	Presented
23.	Ms. Pradnya P. Kapadi	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Skill-Based Education And Employability For Socio-Economic Development Of Indian Women	Presented





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Sr. No	Name of Faculty	Name of Conference	Title of paper	Status
24.	Ms. Shruti S. Gavali	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	The Rogan Art- Significance Of Traditional Indian Hand Painted Textile	Presented
25.	Ms. Sarika R. Bhokare	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Lean Management Tools in Apparel Industry	Presented
26.	Ar. Seema U. Patil	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	The Big Banyan: A Comprehensive Study Of Utilization Of Unbuilt Space Around The Banyan Tree in Indian Context	Presented
27.	Id. Rutuja Ghatage	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Wooden Flooring In Interior Design: A Comprehensive Review Of Aesthetics And Practical Approach	Presented
28.	Ms. Rameshwari K. Gunjekar	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Advantages Of Nutrition In Sports	Presented
29.	Ms. Anisha A. Patil and Ms. Pooja S. Sarolkar	International Conference on India's Role in the Global Scenario (Education, Technology Business & Climate)	Comparative Study of Fertilizers on Tomato Plant Growth and Soil Fertility	Presented
30.	Ms. Deepti R. Patil	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Impact of Festivals on Biodiversity in Kolhapur City: A Case Study	Presented
31.	Ms. Deepti R. Patil	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Air Pollution during Traditional Events in and around Kolhapur City: Cases, Impacts and Solutions	Presented





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Sr. No	Name of Faculty	Name of Conference	Title of paper	Status
32.	Ms. Deepti R. Patil	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Studies on Ground Water quality in and around Panhala Fort, Maharashtra.	Presented
33.	Mrs. Anuradha A. Kumbhar	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Integration Of Skill-Based Education In Library And Information Science - Aligning With NEP 2020: A Review	Presented
34.	Mrs. Anuradha A. Kumbhar	International Conference on The Chanhing World (Industry, Sustainability, Info-Tech and Mankind) (CSIBER)	Evolving Trends: The Impact of Information Technology on Everyday Library Usage	Presented
35.	Dr. Sunita N. Dalvai	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Role of Teachers in Developing Employability Skills in Higher Education	Presented
36.	Ms. Mayuri N. More	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Green Management in Business Processes	Presented
37.	Ms. Uamemasira A. Rahimatpure	Multidisciplinary and Skill Based Education Challenges and Opportunities in NEP 2020 (National Conference)	Impact of Digital Marketing Framework on Successful Brands	Presented


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