


SHRI SHIVAJI EDUCATION SOCIETY AMRAVATI'S
SCIENCE COLLEGE, CONGRESS NAGAR, NAGPUR
Department of Microbiology
Skill-Based Diploma Course: Fruit Processing & Wine Technology
Session 2018-2019

List of the Students: Skill Based Diploma Course- Fruit Processing & Wine Technology Session 2018-2019 (1st Year)

Sr.No.	Name of Student	Signature
1.	Aachal N.Vedi	Aachal.
2.	Aditi P.Warghade	Aditya Warghade
3.	Aishwarya M.Ghatole	Aishwarya
4.	Aishwarya R.Asare	Asare
5.	Akansha A.Datke	Datke
6.	Akansha A.Singh	ASingh
7.	Ambika V.Pote	APote
8.	Azmiya Sadaf	Azmiya
9.	Bhairavi S.Pandit	Bhairavi
10.	Chetana V.Tikkas	GTikkas
11.	Damini D.Bramhankar	DaminiB
12.	Ankita D.Jadhao	AJadhao
13.	Ankita K.Patankar	Patankar
14.	Ankita V.Vishwakarma	Ankita
15.	Anuja C.Chandane	Anuja
16.	Ashitam.Sharma	Ashitam
17.	Ashwini V.Kature	Ashwini
18.	Avantika S.Sisodia	ASisodia
19.	Dharita M.Joshi	DJoshi
20.	Diksha D.Zamre	DZamre
21.	Dipali G.Panchabhai	Dipali
22.	Divya G.Dongre	Divya

23.	Ekta H.Zade	<u>Ekta</u>
24.	Gauri S.Pophali	<u>G. Pophali</u>
25.	Gayatri V.Tonpe	<u>G. Tonpe</u>
26.	Harsha S.Raut	<u>H. Raut</u>
27.	Harshada V.Thawari	<u>H. Thawari</u>
28.	Hitakshi M.Nagbhidkar	<u>H. Nagbhidkar</u>
29.	Isha O.Chauhan	<u>Isha</u>
30.	Kajal G.Pund	<u>K. Pund</u>
31.	Kalyani A.Wagh	<u>Kalyani</u>
32.	Kalyani M. Ahkare	<u>K. Ahkare</u>




 Dr. Pranita Gulhane
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Mark List: First Year Diploma in Fruit processing & Wine Technology

Session 2018-2019

Sr. No.	Name of Student	Marks Obtained out of 40 Paper I (Theory)	Marks Obtained out of 40 Paper II (Theory)	Marks Obtained out of 60 (Practical)	Marks Obtained out of 20 (Seminar)	Marks Obtained out of 20 (Project)	Marks Obtained out of 20 (Field Visit)	Total Marks Obtained out of 200 (Grand Total)
1.	Aachal N.Vedi	38	39	57	20	20	20	194
2.	Aditi P.Warghade	37	37	56	20	20	20	190
3.	Aishwarya M.Ghatole	36	36	55	20	20	20	187
4.	Aishwarya R.Asare	35	36	58	20	20	20	186
5.	Akansha A.Datke	38	37	56	20	20	20	191
6.	Akansha A.Singh	36	36	56	20	20	20	188
7.	Ambika V.Pote	34	38	57	20	20	20	189
8.	Azmiya Sadaf	35	38	58	20	20	20	191
9.	Bhairavi S.Pandit	38	39	59	20	20	20	196
10.	Chetana V.Tikkas	37	38	57	20	20	20	192
11.	Damini D.Bramhankar	36	37	58	20	20	20	191
12.	Ankita D.Jadhao	35	36	56	20	20	20	187
13.	Ankita K.Patankar	34	35	55	20	20	20	184
14.	Ankita V.Vishwakarma	36	38	57	20	20	20	191
15.	Anuja C.Chandane	38	39	58	20	20	20	195
16.	Ashitam.Sharma	34	38	59	20	20	20	191
17.	Ashwini V.Kature	35	36	57	20	20	20	188
18.	Avantika S.Sisodia	38	39	58	20	20	20	195
19.	Dharita M.Joshi	37	36	58	20	20	20	191
20.	Diksha D.Zamre	36	39	56	20	20	20	191
21.	Dipali G.Panchabhai	35	36	57	20	20	20	188
22.	Divya G.Dongre	38	39	58	20	20	20	195
23.	Ekta H.Zade	37	38	56	20	20	20	191
24.	Gauri S.Pophali	39	40	58	20	20	20	197
25.	Gayatri V.Tonpe	35	36	57	20	20	20	188
26.	Harsha S.Raut	38	39	58	20	20	20	195
27.	Harshada V.Thawari	36	38	57	20	20	20	191
28.	Hitakshi M.Nagbhikar	39	37	57	20	20	20	193
29.	Isha O.Chauhan	36	38	57	20	20	20	191
30.	Kajal G.Pund	38	39	58	20	20	20	195
31.	Kalyani A.Wagh	39	40	60	20	20	20	199
32.	Kalyani M. Ahkare	40	40	58	20	20	20	198

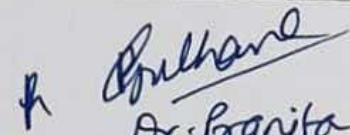


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**Mark List: Second Year Diploma in Fruit processing & Wine Technology
Session 2018-2019**

Sr. No.	Name of Student	Marks Obtained out of 40 Paper I (Theory)	Marks Obtained out of 40 Paper II (Theory)	Marks Obtained out of 60 (Practical)	Marks Obtained out of 20 (Seminar)	Marks Obtained out of 20 (Project)	Marks Obtained out of 20 (Field Visit)	Total Marks Obtained out of 200 (Grand Total)
1.	Punam S.Deshmukh	37	39	56	20	20	20	192
2.	Rakshanda S.Gajalwar	38	38	58	20	20	20	194
3.	Rashmi R.Bahekar	35	39	55	20	20	20	189
4.	Rasika R.Nachankar	34	35	57	20	20	20	186
5.	Renuka R.Kathale	33	36	56	20	20	20	185
6.	Rucha P.Tayade	35	35	57	20	20	20	187
7.	Rutuja P.Agarkar	38	34	58	20	20	20	190
8.	Sakshi R.Barad	38	40	55	20	20	20	193
9.	Sakshi R.Ramtekhar	35	36	56	20	20	20	187
10.	Samiksha S.Yawael	36	40	58	20	20	20	194
11.	Samiksha T.Paunekar	40	39	57	20	20	20	196
12.	Sampada P.Tarale	40	40	55	20	20	20	195
13.	Sandhya R.Londhekar	35	35	56	20	20	20	186
14.	Sanskriti S.Kukde	36	34	57	20	20	20	187
15.	Shamli S.Deulkar	38	32	58	20	20	20	188
16.	Sharayu M.Wadhulkar	35	34	55	20	20	20	184
17.	Sharvari S.Kulkarni	36	36	56	20	20	20	188
18.	Sharvari P.Tamhankar	37	35	57	20	20	20	189
19.	Shivani A.Jarulkar	39	34	58	20	20	20	191
20.	Shivani C.Namjoshi	36	36	57	20	20	20	189
21.	Shraddha R.Gosawmi	37	36	56	20	20	20	189
22.	Shraddha R.Bansinge	37	38	58	20	20	20	193
23.	Shreya P.Kawalkar	36	35	55	20	20	20	186
24.	Shruti S.Mankar	40	40	55	20	20	20	195
25.	Shrutika C.Ghate	30	34	57	20	20	20	181
26.	Sneha S.Nimrad	32	34	56	20	20	20	182
27.	Snehal S.Anturkar	40	40	58	20	20	20	198
28.	Srushti P.Patre	37	38	55	20	20	20	190
29.	Veena K.Giri	39	34	57	20	20	20	190
30.	Walvia A.Saiman	37	38	56	20	20	20	191
31.	Aditya P.Bahatkar	36	36	57	20	20	20	189
32.	Akash G.Kadge	34	40	58	20	20	20	192
33.	Amol V.Wadhai	35	35	59	20	20	20	189




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ACTIVITY REPORT: - DIPLOMA COURSE IN FRUIT PROCESSING AND WINE TECHNOLOGY

Session 2018-2019

The skill base diploma course syllabus for B.Sc I, II and III appear students. Total 32 students were admitted for the course. Two-year diploma course in FRUIT PROCESSING AND WINE TECHNOLOGY. The examination of course shall comprise of two theory paper of three hours carries 40 marks each and two practical of one hour duration carries 30 marks. Internal assessment for the course based on one seminar 20 marks shall be conducted by university approved teachers, one project 20 marks and one field visit 20 marks. Internal assessment marks should be included in minimum passing marks of the students. Candidates are expected to pass separately in theory, internal assessment and practical examination.

Students require 40% marks in theory for passing including internal marks. Separate passing in practical examination is required, assignment submission is necessary to get internal marks. The structure of syllabus for certificate course along with distribution of marks is also displayed in the following table.

Course	Theory papers and Practical	Marks					Total marks
		Theory	Seminar	Field Visit	Project	Practical	
Diploma course in Fruit processing and Wine technology	1.Theory paper I & II Fruit processing and Wine technology	Paper I-40	20	20	20	60	200
	2.Practicals based on course 3. Seminar 4. Field Visit 5. Project	Paper II- 40					
Grand total							200

*Internal assessment – Based on student's attendance and performance during unit test exam and assignment/field work.

Based on assignment plus activity conducted for Fruit Processing & Wine Technology the Internal Assessment marks are given for theory and practical. Objective mode of examination was conducted.



Wine Technology Hands on Training (Session 2018-19)



Dr. Pranita Gullane
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Rashtrasant Tukadoji Maharaj Nagpur University

Exam Name: Skill based Diploma Course First Year Examination, Summer- 2018-19

Name of Subject: Fruit Processing & Wine Technology

Medium: English

Paper: I

Marks Obtained:

Centre Name: Science College Congress Nagar, Nagpur

Name of Student:

Class:

Group:

Duration: 1hr

Max Marks: 40

Note:

- 1) **Each Question Carries 2 Marks.**
- 2) **Each Question is Compulsary.**
- 3) **No Negative Marking**

1.What is the optimal temperature range for grape cultivation?

- a) 5°C to 15°C
- b) 20°C to 30°C
- c) 30°C to 40°C
- d) 0°C to 5°C

Answer: b) **20°C to 30°C**

2.Which of the following climatic conditions is most suitable for grapevine growth?

- a) High humidity
- b) Dry and arid climate
- c) Constant rainfall throughout the year
- d) Extreme cold temperatures

Answer: b) **Dry and arid climate**

3.Which soil type is most suitable for grape cultivation?

- a) Clay soil
- b) Sandy soil
- c) Loamy soil
- d) Peaty soil

Answer: c) **Loamy soil**

4.What is the recommended spacing between rows in a vineyard layout?

- a) 1 meter
- b) 2 meters
- c) 3 meters
- d) 4 meters

Answer: c) **3 meters**

5.Which propagation technique is more commonly used in commercial grape cultivation?

- a) Single root method
- b) Rootstock method
- c) Layering method
- d) Cutting method

Answer: b) **Rootstock method**

6.What is the process involved in the rootstock method?

- a) Grafting a scion onto a rootstock
- b) Planting a single cane directly into the soil
- c) Layering a vine to encourage root growth
- d) Air-layering a vine to produce roots

Answer: a) **Grafting a scion onto a rootstock**

7.What role does potassium play in grapevine health?

- a) Promotes root growth
- b) Enhances fruit color and flavor
- c) Facilitates photosynthesis
- d) Prevents fungal diseases

Answer: b) **Enhances fruit color and flavor**

8.Which PGR is commonly used to promote root growth in grapevine propagation?

- a) Gibberellic acid
- b) Ethephon
- c) Indole-3-butyric acid (IBA)
- d) Absciscic acid

Answer: c) **Indole-3-butyric acid (IBA)**

9.Which pest is known for feeding on grapevine buds, flowers, and developing berries, causing significant crop loss?

- a) Grapevine leafhopper
- b) Grape berry moth
- c) European grapevine moth
- d) Japanese beetle

Answer: b) **Grape berry moth**

10.Which of the following is a traditional method used to determine grape maturity?

- a) Sugar content measurement
- b) Seed color examination
- c) Stem lignification observation
- d) Leaf chlorophyll content analysis

Answer: a) **Sugar content measurement**

11.Why is precooling essential for harvested grapes?

- a) To increase sugar content
- b) To decrease acidity
- c) To prevent decay and deterioration
- d) To enhance color intensity

Answer: c) **To prevent decay and deterioration**

12.Which vineyard management practice involves delaying grape harvest to allow for further sugar accumulation?

- a) Early leaf removal
- b) Cluster thinning
- c) Extended maceration
- d) Hang time extension

Answer: d) **Hang time extension**

13. Which storage condition is recommended for extending the shelf life of grapes?

- a) Room temperature
- b) Refrigeration at 4°C to 7°C
- c) Freezing at -18°C
- d) Exposure to direct sunlight

Answer: b) **Refrigeration at 4°C to 7°C**

14. Which classification system is based on the region where the grapes are grown and the specific laws and regulations governing winemaking in that area?

- a) Varietal classification
- b) Vintage classification
- c) Appellation classification
- d) Style classification

Answer: c) **Appellation classification**

15. Which microorganism is commonly used for artificial inoculation in winemaking?

- a) *Lactic acid bacteria*
- b) *Acetic acid bacteria*
- c) *Saccharomyces cerevisiae*
- d) *Brettanomyces bruxellensis*

Answer: c) ***Saccharomyces cerevisiae***

16. When is the best time to prune grapevines in a vineyard?

- a) Spring
- b) Summer
- c) Fall
- d) Winter

Answer: d) **Winter**

17. Which of the following irrigation methods is commonly used in vineyard gardens?

- a) Drip irrigation
- b) Sprinkler irrigation
- c) Flood irrigation
- d) All of the above

Answer: a) **Drip irrigation**

18. What is the purpose of thinning grape clusters during the growing season?

- a) To increase grape yield
- b) To improve grape quality
- c) To prevent diseases
- d) To attract pollinators

Answer: B) To improve grape quality

19. Which nutrient deficiency is indicated by yellowing leaves in grapevines?

- a) Nitrogen
- b) Phosphorus
- c) Potassium
- d) calcium

Answer: c) **Potassium**

20. Which citrus fruit is commonly used to make orange juice?

- a) Lemon
- b) Lime
- c) Grapefruit
- d) Orange

Answer: d) **Orange**



Name of Teacher
Dr. Pranita Gulhane

Rashtrasant Tukadoji Maharaj Nagpur University

Exam Name: Skill based Diploma Course First Year Examination, Summer- 2018-19

Name of Subject: Fruit Processing & Wine Technology

Medium: English

Paper: II

Marks Obtained:

Centre Name: Science College Congress Nagar, Nagpur

Name of Student:

Class:

Group:

Duration: 1hr

Max Marks: 40

Note:

- 1) **Each Question Carries 2 Marks.**
- 2) **Each Question is Compulsory.**
- 3) **No Negative Marking**

1.Which of the following is NOT a type of wine commonly produced through fermentation?

- a) Red wine
- b) White wine
- c) Rose wine
- d) Blue wine

Ans: d) Blue wine

2.What is the primary role of yeast in fermentation?

- a) Producing carbon dioxide
- b) Producing alcohol
- c) Producing vinegar
- d) Producing fruit flavors

Ans: b) Producing alcohol

3. Which of the following is NOT a stage of fermentation in wine production?

- a) Primary fermentation
- b) Secondary fermentation
- c) Tertiary fermentation
- d) Malolactic fermentation

Ans: c) Tertiary fermentation

4. What is the importance of controlling fermentation temperature in wine production?

- a) To increase alcohol content
- b) To decrease sugar content
- c) To prevent off-flavors
- d) To enhance color

Ans: c) To prevent off-flavors

5. What type of fermentation is used in the production of vinegar?

- a) Alcoholic fermentation
- b) Lactic fermentation
- c) Acetic fermentation
- d) Malolactic fermentation

Ans: c) Acetic fermentation

6. Which fruit is commonly used in the production of cider through fermentation?

- a) Oranges
- b) Grapes
- c) Apples
- d) Bananas

Ans: c) Apples

7. Which of the following is a byproduct of fermentation in fruit processing?

- a) Oxygen
- b) Nitrogen
- c) Ethanol
- d) Hydrogen

Ans: c) Ethanol

8. What is the primary function of fermentation vessels in wine production?

- a) To enhance color extraction
- b) To control pH levels
- c) To provide nutrients to yeast
- d) To provide a controlled environment for fermentation

Ans: d) To provide a controlled environment for fermentation

9. What does malolactic fermentation in wine production convert?

- a) Malic acid into lactic acid
- b) Lactic acid into malic acid
- c) Tartaric acid into citric acid
- d) Citric acid into tartaric acid

Ans: a) Malic acid into lactic acid

10. Which of the following is NOT a factor influencing yeast selection in wine production?

- a) Flavor profile
- b) Alcohol tolerance
- c) Fermentation vessel material
- d) Temperature tolerance

Ans: c) Fermentation vessel material

11. Citrus fruit industry in India is the _____ largest fruit industry of the country.

- a) First
- b) Second
- c) Third
- d) Fourth

Answer: c) Third

12. Products formed from Citrus fruit are _____.

- a) Jam
- b) Pickles
- c) juice
- d) All of the above

Ans: d) All of the above

13. Which of the following is not Citrus fruits?

- a) Lime
- b) Orange
- c) Lemon
- d) Apple

Ans: d) Apple

14. Which state is the largest producer of Citrus in India?

- a) Maharashtra
- b) Goa
- c) Kerala
- d) Nagaland

Ans: a) Maharashtra

15. What are the fermentation product of wine?

- a) Oxygen
- b) NAD and Oxygen
- c) ethanol and carbon dioxide.
- d) All of above

Ans: c) ethanol and carbon dioxide

16. What is sulphur used for in wine making?

- a) Kill bacteria
- b) Inhibit yeast
- c) Both a) and b)
- d) Enzyme

Ans: c) Both a) and b)

17. How is wine colour measured?

- a) A420 - nm + A520 nm
- b) A520 - nm + A420 nm
- c) A620 - nm + A520 nm
- d) not all of the above

Ans: a) A420 - nm + A520 nm

18. Alcoholic fermentation is the _____ of fructose and glucose into ethanol.

- a) Bacteria
- b) Yeast
- c) Aerobic fermentation
- d) Anaerobic fermentation

Ans: d) Anaerobic fermentation

19. The two basis types of Landscape includes ____.

- a) Designed and natural
- b) Exclaimed and In claimed
- c) None
- d) Invalid question

Ans: a) Designed and natural

20. The term ____ was coined in 1930 by Roy clapham to denote the combined physical and biological components of an environment.

- a) Ecosystem
- b) Ecology
- c) Biology
- d) Sociology

Ans: a) Ecosystem



Name of Teacher
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Rashtrasant Tukadoji Maharaj Nagpur University

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Medium: English

Paper: I

Marks Obtained:

Centre Name: Science College Congress Nagar, Nagpur

Name of Student:

Class:

Group:

Duration: 1hr

Max Marks: 40

Note:

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1. Which citrus fruit is known for its yellow rind and segmented flesh?

- A) Lemon
- B) Orange
- C) Lime
- D) Grapefruit

Answer: B) **Orange**

2. Which citrus fruit is commonly used to garnish cocktails?

- A) Lemon
- B) Tangerine
- C) Lime
- D) Blood orange

Answer: C) **Lime**

3. Which citrus fruit is often used in desserts such as pies and tarts?

- A) Grapefruit
- B) Lime
- C) Lemon
- D) Clementine

Answer: C) **Lemon**

4. Which citrus fruit is known for its pink or red flesh?

- A) Lemon
- B) Lime
- C) Grapefruit
- D) Orange

Answer: C) **Grapefruit**

5. Which citrus fruit is commonly used to make marmalade?

- A) Lemon
- B) Grapefruit
- C) Orange
- D) Lime

Answer: C) **Orange**

6. Which citrus fruit is used to make the Italian liqueur limoncello?

- A) Lemon
- B) Grapefruit
- C) Orange
- D) Lime

Answer: A) **Lemon**

7. Which citrus fruit is known for its bitter taste?

- A) Lemon
- B) Lime
- C) Grapefruit
- D) Orange

Answer: C) **Grapefruit**

8. Which citrus fruit is commonly used in Asian cuisine?

- A) Lemon
- B) Lime
- C) Orange
- D) Mandarin

Answer: D) **Mandarin**

9. Which citrus fruit is used to make the Japanese seasoning ponzu?

- A) Lemon
- B) Grapefruit
- C) Orange
- D) Lime

Answer: D) **Lime**

10. Which citrus fruit is commonly used to flavor Earl Grey tea?

- A) Lemon
- B) Grapefruit
- C) Orange
- D) Bergamot orange

Answer: D) **Bergamot orange**

11. Which citrus fruit is known for its very sour taste and is often used in cooking and baking?

- A) Lemon
- B) Grapefruit
- C) Orange
- D) Lime

Answer: A) **Lemon**

12. Which citrus fruit is used to make the traditional British drink "shandy" when mixed with beer?

- A) Lemon
- B) Grapefruit
- C) Orange
- D) Lime

Answer: A) **Lemon**

13. Which citrus fruit is known for its unique shape, with a protruding neck-like structure?

- A) Lemon
- B) Buddha's hand citron
- C) Orange
- D) Lime

Answer: B) **Buddha's hand citron**

14. Which citrus fruit is commonly used in Middle Eastern cuisine?

- A) Lemon
- B) Grapefruit
- C) Orange
- D) Lime

Answer: A) **Lemon**

15. Which citrus fruit is used to make the Mexican beer cocktail known as a "Michelada"?

- A) Lemon
- B) Grapefruit
- C) Orange
- D) Lime

Answer: D) **Lime**

16. Which of the following is used to tart the taste of high acid concentration?

- a) Sodium citrate
- b) Sodium Benzoate
- c) Ascorbic acid
- d) Tartaric acid

Answer: Sodium citrate

17.Which of the following process used as longtime preservation for storing fruits?

- a) Freezing
- b) Boiling
- c) Canning
- d) Sun drying

Answer: **Canning**

18.How is bio-fortification done in fruit plants?

- a) Selective breeding
- b) Pasteurization
- c) Drying
- d) Irradiation

Answer: **Selective breeding**

19.How resins are made from grapes?

- a) Spray drying
- b) Canning
- c) Freezing
- d) Drying

Answer: **Drying**

20.Which of the following component in the grapes is caramelized to get brown color?

- a) Sugar
- b) Lipid
- c) Protein
- d) Vitamin B

Answer: **Sugar**



Name of Teacher
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Name of Subject: Fruit Processing & Wine Technology

Medium: English

Paper: II

Marks Obtained:

Centre Name: Science College Congress Nagar, Nagpur

Name of Student:

Class:

Group:

Duration: 1hr

Max Marks: 40

Note:

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1.What is one of the climatic requirements for grape cultivation?

- a) High humidity
- b) Low sunlight
- c) Specific temperature range
- d) Sandy soil

Answer: c) Specific temperature range

2.Which method is mentioned as a propagation technique in the vineyard garden?

- a) Grafting
- b) Single root method
- c) Hydroponics
- d) Aerial layering

Answer: b) Single root method

3.What is a significant aspect of wine quality mentioned in the document?

- a) Color intensity
- b) Terroir
- c) Alcohol content
- d) Sugar content

Answer: b) Terroir

4. Which type of wine is not included in the wine production flow charts?

- a) Red wine
- b) Dessert wine
- c) Sparkling wine
- d) Port and sherry wine

Answer: b) Dessert wine

5. What is used in wine fermentation technology to influence pH?

- a) Potassium sorbate
- b) Sulphur dioxide
- c) Citric acid
- d) Calcium carbonate

Answer: b) Sulphur dioxide

6. Which of the following processes is involved in the preparation and preservation of fruit beverages?

- a) Distillation
- b) Staining, filtration, and clarification
- c) Fermentation
- d) Pasteurization

Answer: b) Staining, filtration, and clarification

7. What is a by-product of citrus fruit juice manufacturing?

- a) Lactose
- b) Starch
- c) Citric acid
- d) Gelatin

Answer: c) Citric acid

8. What is one of the uses of the pseudo-stem of the banana plant?

- a) Production of wine
- b) Extraction of oil
- c) Production of fiber
- d) Making syrup

Answer: c) Production of fiber

9. Which of the following is a practical activity related to citrus fruit juice?

- a) Production of fiber from banana pseudo-stem
- b) Self-life monitoring of citrus juice
- c) Preservation of apple juice
- d) Extraction of protein from banana leaves

Answer: b) Self-life monitoring of citrus juice

10. In the evaluation of banana for various products, which of the following is NOT listed as a use?

- a) Cattle feed from banana fruits
- b) Extraction of protein from banana leaves
- c) Production of banana wine
- d) Utilization of banana plant juice for energy production

Answer: c) Production of banana wine

11. What is the term for the residual sugar content in wine?

- a) Acidity
- b) Tannin
- c) Alcohol content
- d) Sweetness

Answer: d) Sweetness

12. Which country is the largest producer of wine in the world?

- a) France
- b) Italy
- c) Spain
- d) United States

Answer: b) Italy

13. What is the primary ingredient in wine?

- a) Grapes
- b) Apples
- c) Barley
- d) Rice

Answer: a) Grapes

14. What does the fermentation process in winemaking convert sugar into?

- a) Alcohol
- b) Water
- c) Vinegar
- d) Carbon dioxide

Answer: a) Alcohol

15. Which type of wine is made without the skins of the grapes?

- a) Red wine
- b) White wine
- c) Rosé wine
- d) Sparkling wine

Answer: b) White wine

16. What climate grapes grow well at in?

- a) Polar climate
- b) Tropical climate
- c) Mediterranean climate
- d) Desert climate

Answer: c) Mediterranean Climate.

17.Which macronutrients is more essentials for propagation of wines.

- a) Nitrogen
- b) Iron
- c) Zinc
- d) Manganese

Answer: a) Nitrogen

18.Harvesting time of grapes

- a) Early July to mid August
- b) Late June to mid August
- c) Mid August to late October
- d) Late June to early September

Answer: b) late June to mid August

19.According to history where we found the evidence of wine.

- a) France
- b) Georgia
- c) China
- d) America

Answer: c) China

20.Which among these is not a type of wine.

- a) Red wine
- b) Chardonnay
- c) White wine vinegar
- d) Sparkling wine

Answer: c) White wine vinegar



Name of Teacher
Dr. Pranita Gulhane



Rashtrasant Tukadoji Maharaj Nagpur University, Nagpur

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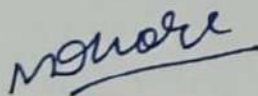
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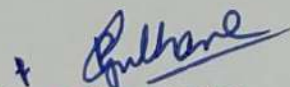
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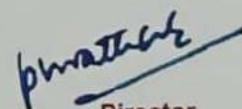
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