# **CERTIFICATE COURSE**

# Designed By,

# Rajarambapu college of Sugar Technology, Islampur

# Approved By,

# Shivaji University, Kolhapur

( DEPARTMENT OF LIFELONG LEARNING AND EXTENSION)

| 1  | Name of Course            | Certif  | Certificate course in Distillery plant operator |       |                |               |               |  |  |  |
|----|---------------------------|---|---|-------|----------------|---------------|---------------|--|--|--|
| 2  | Max. No's of Student      | 15 Students   |   |       |                |               |               |  |  |  |
| 3  | Duration                  | 1 Year(6 Months Theory+ 6 Months In plant Training)                         |   |       |                |               |               |  |  |  |
| 4  | Type                      | Part Time   |   |       |                |               |               |  |  |  |
| 5  | Nos Of Days / Week        | 5 Days  |   |       |                |               |               |  |  |  |
| 6  | No Of Hours Per Day       | 3 Hrs   |   |       |                |               |               |  |  |  |
| 7  | Space Required            | Class Room = 200 Sq. Feet   |   |       |                |               |               |  |  |  |
| 8  | Admission Eligibility     | 12 <sup>th</sup> Pass   |   |       |                |               |               |  |  |  |
| 9  | Objective Of Course       | To Provide the theory and practical know-how. Of distillery plant operation |   |       |                |               |               |  |  |  |
| 10 | Employment<br>Opportunity | Distillery unit   |   |       |                |               |               |  |  |  |
| 11 | Teacher's Qualification   | B.Sc.DIFT/M.Sc.Alcohol technology./M.Sc.wine technology                     |   |       |                |               |               |  |  |  |
| 12 | Training System           | Week  |   |       |                |               |               |  |  |  |
|    |                           | Theor   | Theory  |       | In-Plant Visit |               | Total         |  |  |  |
|    |                           | 15 hrs  |   | 6 hrs |                | 21 hrs        |               |  |  |  |
| 13 | Exam. System              |   |   | _     |                |               |               |  |  |  |
|    |                           | Sr.<br>No   | Subject   | Th/Pr | Hours          | Max.<br>Marks | Min.<br>Marks |  |  |  |
|    |                           | 1   | Fermentation technology,                        | TH    | 3              | 100           | 35            |  |  |  |
|    |                           | 2   | Alcohol<br>technology                           | TH    | 3              | 100           | 35            |  |  |  |
|    |                           | 3   | General   | TH    | 3              | 100           | 35            |  |  |  |

|   | engineering                                 |         |                 |                 |
|---|---|---------|-----------------|-----------------|
| 4 | Inplant Training a)Project b)Seminar c)Viva | Project | 200<br>50<br>50 | 100<br>20<br>20 |
|   | Total                                       |         | 600             | 245             |

# **Syllabus**

## 1) SUBJECT- Fermentation technology.

Molasses:- molasses production, molasses quality, composition of molasses, gradation of molasses, .storage of molasses, Factors affecting the composition of molasses on Fermentation

Propagation of pure yeast culture: Isolation of yeast, preservation of yeast cell Preservation of culture on Agar slant. Purpose of preservation..Fundamental of yeast growth aerobic & anaerobic .Effect of medium composition on propagation..Propagation stages and aseptic conduction.

Microbial contamination and factors affecting on alcoholic production:.-source of contamination, culture, water, air, molasses, chemicals & additives.. Effect of contamination, type of contamination, yeast, bacterial, viral. Control of contamination.

Fermentation process, Traditional batch, fed batch, continuous, Cascade continuous Biostill continuous Difference between batch &continuous process. Alcohol production from sweet sorghum, Alcohol production from cane juice/syrup, Alcohol production from grain. Alcohol production from malt.

#### **References:**

1)Fermentation Technology and Biotechnology Second Edition by S.J.Hall 2)Principles of Fermentation Technology by PF standburg

## 2) SUBJECT - Alcohol technology

Definition. Molasses, reducing sugar, un fermentable sugar, fermentable sugar, residual sugar .wort, Brix, specific gravity, Industrial Alcohol, Ethyl Alcohol, proof sprit.Strengt.ofsprit.Saccharification,Scaling,Scrubber,Starchsucrose,Rectification Gelatinization, liquefaction, Reboiler.

Distillation theory, type of distillation process. Atmospheric distillation, MPR distillation, MPR vacuum distillation .Process of ENA Production ,process of R.S.production .process of An hydrous Alcohol production. . Dehydration with molecular sieve process Dehydration with membrane process.

Indian makes foreign liquor production technology (country liquor).its requirments Manufacturing of carbon dioxide. Theoretical yield of carbon dioxide use of carbon dioxide.Beer manufacturing process.

Effluent treatment system in distillery- waste generation ,its characteristics &IS norms. Fundamental of Biological treatments, various treatments method, Aerobic principle. Anaerobic system. Reverse osmosis treatments ,evaporation &drying technology

**References:** 1)Hand book Of Alcoholtechnology S.V.Patil

2)Distillation Technology By S.C Barron

3) Alcohol Text Book By T.P.Lyons

## 3) General Engineering:

Water quality -- surface water, ground water, hard water, industrial water, drinking water. domestic water.

Treatments of water—

Drinking: screening or pre sedimentation, coagulation, flocculation, sedimentation, filtration&disinfection.

Hard ground water – Aeration softening filtration, chlorination, disinfection.

Industrial water(boiler and cooling):D.M ,water, water softening, Reverse osmosis, processing for TDS-membrane, distillation, freezing.

Pumps-centrifugal pumps, Bernoulli's theorem, understanding of head ,BHP, NPSH, impellers, other components, total suction head, total discharged. &efficiency of pumps.

Valves- different type of valves ,gate, ball, Diaphragm, check, non return globe,butter fly .plug, needle and safety / relief valves etc. valve function&basic parts of valve.

Heat exchanger unit - shell and tube heat exchanger, condenser(vertical &horizontal), Reboilers. Plate type heat exchanger,

Evaporation-natural circulation, forced circulation, agitated film type Evaporator type-1 single ,double &multiple.2-long tube rising or falling film, conventional Robert.3-forward feed ,backward feed ,mixed feed, parallel feed etc.

Steam generation system Use of steam, properties of steam, boiler and its components, type of boiler ,fire tube water tube, packed FBC ,furnace its type, stoke fire, spreader stoker, travelling grate stoker.

Boiler blows down method its benefits. Boiler feed water treatments, internal & external treatment.

## 4)IN PLANT TRAINING—In distillery during running

## A)PROJET

## a)Introduction:

Factory- Organization structure, Function of all Departments, No of employees in each department, Detail flow chart of distillery unit

- **b)** Fermentation section: Equipment used for weighmentof molasses. Dilution of molasses ,TRS of molasses, fermentation processes used, type of fermentor ,capacity of fermenter ,fermentable sugar % in molasses contamination of molasses, use of yeast in both cascade /biostill continuous fermentation. Quantity of fresh used, Recycle of spent wash for reduction of fresh water effect of recycling of spent wash on quality of alcohol.
- c) **Distillation section.** Details of equipments used for distillation ,specification of equipments, detail of process used for distillation..Process for production uf ENA ,process of production of ethanol. Process for production of country liquor.process for production of carbon dioxide
- e) Effluent treatment plant :quantity of effluent produced .process used for treatment, flow diagram of process ,quality of effluent after treatment .disposal system.
- **f**) Student Need to Visit all above sections and Prepared the Detail Project report of distillery unit which consist of fermentation Station, Distillation Sections.ETP section This report may include various instruments used for process control.
- B) **workshop/seminar** Group of students shall arrange workshop/seminar any topic of above 3 sections.
- C) VIVA Students have appeared for VIVA at the time of submitting the Project.

# **Nature Of Question Paper:**

Each subject Carries 100 Marks Theory Paper and Their Nature is as Follows:

Q.1)a)Fill In the Blanks 05 Marks

b)Define The Terms 05 Marks

c)State True Or False 10 Marks

d)Multiple Choice Question 10Marks

e)Match the Pairs 10Marks

Q.2)Long Question Each Carry 15 Marks any 2 out Of 3 30Marks

Q.3)Short Note Each Carry 6 Marks Any 5 Out OF 6 30 Marks