

VASANTDADA SUGAR INSTITUTE

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<https://www.vsisugar.com>



Criterion 7 - Institutional Values and Best Practices

7.2 Best practices

BEST PRACTICE – 1

1. Title of the Practice:

Training for farmers (Oos Sheti Dnyanyag & Dnyanlaxmi)

2. Objectives of the Practice:

- To cover every aspect of the recent developments in sugarcane cultivation
- To train the farmers for cultivation of sugarcane with complete process
- To make farmers to aware about technology development in sugarcane cultivation
- To make farmers to aware about management of sugarcane cultivation

3. Context

In order to create awareness about every aspect of sugarcane cultivation in farmers, there is necessity to train them theoretically and practically through demonstrations. Such training will help them to increase their sugarcane production by overcoming their various problems and further, it will help to increase their income. The students admitting to the institute are mainly coming from rural background and their parent's profession is mainly farming. Thus, such activities are helping in boosting the rural economy.

4. Practice:

In the remembrance of Founder President of VSI, Late Padmabhushan Dr. Vasantdada Patil, Oos Sheti Dnyanlaxmi and Oos Sheti Dnyanyag a 5 days residential training programmes is organized every year in different batches for women and men sugarcane growers of Maharashtra State.

This Training programme is conducted in the form of theory lectures and practical field demonstrations on various topics comprising modern and scientific sugarcane cultivation technologies covering the topics like sugarcane varieties & varietal planning, three-tier seed nursery programme & its implementation, tissue culture, modern planting techniques, weed management, soil fertility & fertilizer management, irrigation water management, use of bio-fertilizers, growth stages of sugarcane crop, farm mechanization, sugarcane economics, ratoon management, integrated disease & pest management etc.

5. Evidence of Success:

2018-19

The 1st phase of the year 2018, training programme was conducted into four batches during June to July 2018. In this, 1st batch of Oos Sheti Dnyanlaxmi program was conducted on 25th - 30th June 2018 and inaugurated by women farmers of the participants and Agriculture Heads of sections from VSI. Total 176 participants from 11 Sugar Mills were present.

2019-20

The training programme of 1st batch was conducted by Agriculture Scientists and Technical Staff of VSI into during 18-22 June 2019 and total 111 participants from five sugar mills were present. 2nd batch of Oos Sheti Dnyanlaxmi program was conducted from 25th - 30th June 2019 and total 231 participants from five Sugar Mills were present.

2021-22

In two batches during December 21 - 24 & 28 – 31, 2021 and remaining batches were conducted during January to March 2022. In Oos Sheti Dnyanyag and Dnyanlaxmi training programs total 558 (11 sugarcane farmers were participated individually and rest of the farmers were deputed by 22 sugar mills) sugarcane farmers were participated from different parts of Maharashtra.

2022-23

In five batches (5th July -6th August 2022), total 968 (women = 173 and men = 795) candidates have participated.

The representative trainee farmers expressed satisfaction about the training. Farmers were able to apply the gained knowledge in cultivation of sugarcane and improve the production efficiency. Further, many farmers were able to increase their income.

6. Problems encountered and resources required

- Number of participants does not the match the expected numbers.
- Less interest from the farmers towards registration.

7. Notes (Optional)

BEST PRACTICE – 2

1. Title of the Practice:

Hands on experience on wine making and brewing.

2. Objectives of the Practice:

- To train the students in order to gain hands on experience on wine and beer making.
- To teach different wine styles and to formulate brewing recipes.
- To make students aware about process troubleshooting.
- To make students aware about technological development in wine beer maing process.

3. Context

The wine and brewing business is a billion-dollar business in the world. Many new entrepreneurs have entered this business and established themselves. The Indian wine market is worth over \$150 million and is increasing at a CAGR of more than 20%. Grape's wine is popular in India. Furthermore, the market is rapidly expanding. Hence, gaining the practical knowledge on wine making will be significant for students to expose to industrial processes. Brewing industry consisting of several dominant multinational companies and many thousands of other producers known as microbreweries or regional breweries or craft breweries depending on size, region, and marketing preference. Surplus and perishable fruits can be utilized as raw material for such industries to give value addition to farmers.

4. Practice:

Institute has state of art pilot winery and nano-brewery for conducting hands on experience on wine making and brewing for students. The hands-on experience on wine making is done through the stepwise wine making processes such as harvesting, grape processing, juice adjustment, fermentation, post fermentation activities. Process optimization of Brewing practices is also done with different aroma profiles and its further characterization is done. This hands-on experience is conducted for 15-20 days.

5. Evidence of Success:

Students were placed in wine industries across the country and few were placed in foreign countries.

Students were able to get the entrepreneur skills and few students have established their own micro-brewery startups.

Such startups are helping in Make in India initiatives and boosting rural economy as many students are hailing from rural background.

Also, few students have started own consultancy to micro-brewery.

6. Problems encountered and resources required

There were few problems were encountered during process must adjustment, fermentation problems such as contamination, physical parameters fluctuations. Students were able to overcome such problems by the practical experience.

7. Notes (Optional)