

# MEMORANDUM OF UNDERSTANDING (MOU)

BETWEEN



MARATHA VIDYA PRASARAK SAMAJ'S  
KARMVEER GANPAT DADA MORE ARTS, COMMERCE AND SCIENCE  
COLLEGE, NIPHAD, DIST- NASHIK

AND



WINE INFORMATION CENTER, WINE PARK, VINCHUR.

FOR THREE YEARS

(2020-21 to 2022-23)

FROM THE DATE

(07/08/2020 TO 06/08/2023)

For Mr. V. K. Holkar

RED GRAPES

Mr. B. B. Munde

Dept. of Chemistry  
K.G.D.M. Arts, Commerce &  
Science College, Niphad



Dr. R. N. Bhavare  
Principal

Karmveer Ganpat Dada More  
Arts, Commerce & Science College  
Niphad, Tal. Niphad, Dist. Nashik

Smt. R. S. Mohod

Department of Microbiology  
Karmveer Ganpat Dada More  
Arts, Commerce & Science College,  
Niphad, Dist. Nashik

# MEMORANDUM OF UNDERSTANDING (MOU)

BETWEEN

MVP SAMAJ'S K. G. D. M. ARTS, COMMERCE AND SCIENCE  
COLLEGE, NIPHAD, DIST- NASHIK  
AND

WINE INFORMATION CENTER, WINE PARK, VINCHUR.



This MOU entered in on 07<sup>th</sup> August 2020 between MVP Samaj's K. G. D. M. Arts, Commerce and Science College, Niphad and Wine Information center, Wine Park, Vinchur. The afore said Wine Information center, wine park, Vinchur is here after referred to individually as WIC and K.G.D.M College as Niphad college.

As per Mutual consents the MOU is extended for three years (2020-21 to 2022-23) that is from the date 07/08/2020 to 06/08/2023.

## 1. About Wine Information center, wine park, vinchur.

- ✓ Wine Information Centre is at India's 1<sup>st</sup> and largest wine park.
- ✓ India's largest wine collection at factory price.
- ✓ Restaurant and Stay Facility are Available.
- ✓ WIC arrange Winery tour, Vineyard stay, Farm Stay and Camping stay.

## 2. Objectives MOU:

- a) To promote and enhance the academic interest between Niphad college and WIC.
- b) To enhance the self employability among the students.
- c) Training in various Processes of wine making.
- d) WIC Visits and guidance to staff and students.
- e) Interaction with faculty and students through guest lectures.

## 3. Technical areas of collaboration:

- a) Continuing the quality improvement program to improve the quality of teaching with Industrial expertise.
- b) To provide the academic interaction between the WIC and Niphad college for the students benefits.
- c) To Provide at the necessary help in organizing workshop and conferences

- for the enhancement of skill of faculty and students of Niphad college.
- d) To provide the necessary support for the establishment of training and Placement.
  - e) Guidance for the infrastructure development of the Niphad College.
  - f) To conduct short term certificate courses for Winery.



#### **4. Proposed mode of collaboration:**

Niphad College and WIC give consent for collaboration through the following points.

- a) Cooperation and Promotion of education and training in the area of mutual Interest.
- b) Any other appropriate mode of integration agreed upon between Niphad College and WIC plan will be work by the Institution depending upon the availability of resources.

#### **5. Terms and condition:**

- a) The training of the wine production should be borrowed by college itself.
- b) For visit related to advice and consultancy, travel and other expenses of the teachers and student shall be bearded by Niphad college.
- c) Use of WIC resources and infrastructure can be allowed for the limited period of time and availability.
- d) Niphad College and WIC agree to help and invite the faculty members and researchers from the other Institutes to participate in the conference, seminars training and short term Courses conducted by the college.
- e) This MOU may be amended, renewed and terminated by mutual written agreement of the institute at any time.
- f) Either Niphad college or WIC has right to terminate this MOU up on 60 days prior written notice to the other institute.

#### **6. Confidentiality:**

The Niphad College and WIC agree to hold in Confidence all information data designed by the institute as being Confidential which is obtained from either institute or created during the Performance of the MOU and will disclose same to any third party without written consent of other institute.



07/08/2020 to 06/08/2023. However on review, the MOU shall be extended for another three years by mutual consents.

#### 8. Coordinators:

The Niphad College designates the Coordinators of MOU as -

- 1) Prof. B. B. Muntode, Head of Department Chemistry.
- 2) Prof Smt. R. S. Mohod, Head of Department Microbiology and Mr. Vikrant Kishor Holkar from the Wine Information center, Vinchur for implementation this MOU.

#### 9. Intellectual Property Rights:

The Intellectual Property rights (IPR) that arise as a result of joint research and collaborative activity under the agreement will be worked out on a case to case basis and will be consistent with officially laid down IPR Policies of the two i.e. Niphad College and WIC.

#### 10. Signed in Duplicate:

This MOU is executed in duplicate with each copy being on official version and having equal legal validity, by signing below, The Niphad college and Wine Information center acting by their duties authorised officers have caused this Memorandum of Understanding to be executed, effective as of the day and year first above written.

Date: 07/08/2020

Place: Niphad

On behalf of WIC

Mr. V. K. Holkar

RED GRAPES

Mr. B. B. Muntode  
Dept. of Chemistry  
K.G.D.M. Arts, Commerce &  
Science College, Niphad

On behalf of Niphad College

Dr. R. N. Bhavare

Principal

Kamveer Ganpat Dada Wode  
K.G.D.M. Commerce & Science College  
Niphad, Tal. Niphad, Dist. Nashik

Smt. R. S. Mohod

Department of Microbiology  
K.G.D.M. Arts, Commerce & Science College  
Niphad, Dist. Nashik



Maratha Vidya Prasarak Samaj's

**Karmaveer Ganpat Dada More**

**Arts, Commerce and Science College, Niphad, Dist- Nashik**

**Date-07/08/2020**

### **Report of One Day Workshop on Wine Technology**

Chemistry Dept. organised One Day Workshop on **Wine Technology** on 07/08/2020 in four sessions from 11 AM to 4.00 PM in the seminar hall of the college. Mr. Vikrant Holkar, Founder and CEO, Wine Educator, Mr. Jagdish More from Nobel winery and Mr. Ramesh Shinde from Managing Director Vintage winery was invited as inaugurator experts in the workshop. He was felicitated by the Principal Dr. R.N. Bhavare. Dr. P. P. Parmar gave introduction of the chief guest in brief in the inaugural function.

#### **Session I: 11AM to 1 PM**

Mr. Vikrant Holkar inaugurated the workshop and delivered address on the Wine technology. Participant were enlightened on what is the wine and detailed wine making process as well as the health benefits of wine by Mr. Vikrant Holkar, Founder and CEO, Wine Educator. Participant were made to stay at WIC. WIC by Red Grapes is concept to promote and educate wine. Participant understood about the wine and the industrial manufacturing process.

**Feedback:** WIC educates Participant on wine that should be consumed for health, it is a farmer product and it is a casual product that could be enjoyed with friends and family.

#### **Session II: 1PM to 2 PM**

The second session was conducted by Mr. Jagdish More Nobel winery, were introduced to the various procedures involved in wine making beginning from grape receiver, crushing, red winemaking, white wine making barrel cellar, bottling, and storage. Mr. More well explained the working of the machinery involved in the making of wine viz. sorters, crushers, fermenters, storage units etc. Participant were shown PPT of vineyards and differences in the colour of grapes for each of the varieties grown at the estate. Participant were shown by Video



the Plate and Frame filter used for the downstream processing of the fermented wine, thus allowing better understanding of the working principle of the filters. The actual processes of crushing, sorting and pumping of the juice into fermenters were shown to the participant.

**Feedback:** Participant understood the differences in the procedure of wine making with respect to red wine making and white wine making

### 2PM to 2.30 PM- Lunch Break

### Session III :2.30 PM to 3.30PM

The third session was conducted by Mr. Ramesh Shinde from Managing Director Vintage winery. He explained They were first taken around the winery and were introduced to the various procedures involved in wine making. Were taken through a brief history of the winery by Mr. Ramesh Shinde. Participant were made to understand the advent of the wine making process in India and how Vintage Wines Pvt Ltd was trying to make a difference by offering Italian touches to the wines prepared. . All the different varieties of wines made at the winery and the differences in each of them were made clear to participant

**Feedback:** participant understood how the topology and climate of an area influences the process of wine making. They got insights into the process of wine making beginning from the plucking of grapes to the final ageing of the wines thereby prepared.

### Session IV: 3.30PM to 4.00PM Questions and answerer and valedictory Function

The Session IV was Questions and answerer including valedictory function. The participants asked various questions to experts and get their doubts solved. The participants have also given positive feedbacks that the workshop has given them insight of successful Wine Technology. Mr. B. B. Muntode anchored the workshop, Mr.A.L.Gaikwad, Dr.P.P.Parmar, Mr.Y.D.Kadlag, Mr. V.D. Sasane, Mr. S. S. Kushare, Mr. S.B.Gadakh, Smt. S.M.Jadhav, C.B.Nigale remained present in the workshop. Total 32 participants were present in the workshop.

Mr. B. B. Muntode  
HOD Chemistry Dept.

Dr.P.P.Parmar

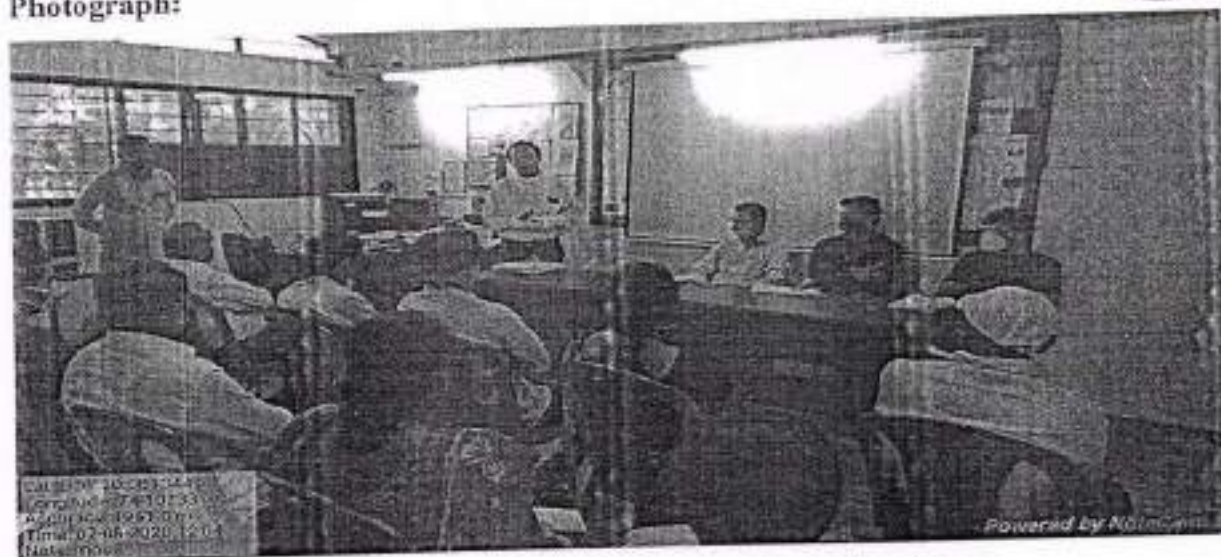
Dr.R.N.Bhavare

Coordinator  
Internal Quality Assurance Cell  
S.G.D.M. Arts, Commerce & Science College  
Niphad, Dist. Nashik

Principal  
Karmaveer Gangadhar T. Kadam  
Arts, Commerce & Science College  
Niphad Dist. Nashik



Photograph:



a) Principal Dr. R. N. Bhavare gave introduction speech on workshop.



b) Dr. P. P. Parmar gave introduction of the chief guest in brief in the inaugural function.





c) Mr. Vikrant Holkar, Founder and CEO, Wine Educator, He was felicitated by the Principal Dr. R. N. Bhavare.



e) Mr. Jagdish More, Nobel winery and Mr. Ramesh Shinde, Managing Director, Vintage winery He was felicitated by the Principal Dr. R. N. Bhavare.



f) Mr. B. B. Muntode gave vote of thanks.



Mr. B. B. Muntode

HOD Chemistry Dept.

Dr. P. P. Parmar

Co-ordinator

Inter-  
IQAC Head  
K.G.D.M. Arts, Commerce & Science College  
Niphad, Dist. Nashik

Dr. R. N. Bhavare

Principal

Karmaveer Ganpat Dada More  
Arts Commerce & Science College  
Niphad Dist. Nashik





M.V.P Samaj's  
K.G.D.M Arts, Commerce and Science College, Niphad  
One day workshop on Wine Technology  
Attendance Sheet Date-07/08/2020

Sr.No	Participant Name	Sign Session-I	Sign Session-II	Sign Session-III
1	Dr. R. N. Bhavare			
2	Mr. A. L. Gaikekar			
3	Dr. P. P. Parmar			
4	Mr. B. B. Muntode			
5	Mr. S. S. Kushare			
6	Smt. S. E. Brahmankar			
7	Smt. Aniket Jadhav			
8	Smt. S. R. Jadhav			
9	Smt. S. G. Uphade			
10	Bhandare D. R.			
11	BHARATE M. G.			
12	Golkwad S. D.			
13	Aher S. D.			
14	V. V. Garole			
15	R. S. Mohod			
16	V. D. Sasane			
17	L. S. Wadghule			
18	G. S. Jadhav			
19	L. M. Galadze			
20	Atul Yashwant Aher			
21	P. D. Ahir			
22	Ravate R. M.			
23	S. K. S. V.			
24	Dr. M. B. Wagle			
25	Gawde S. R.			
26	Jadhav A. N.			
27	Kare M. B.			
28	Jenghale D. D.			
29	M. B. Borade			
30	Y. B. Telange			
31	C. K. Chavan			
32	Y. D. Koolay			
33				

Principal

K.G.D.M Arts, Commerce and Science College,  
Niphad, Dist. Nashik

(13 B Muntode)