**Akole Taluka Education Society’s**

**Agasti Arts, Commerce and Dadasaheb Rupwate Science College, Akole.**

Name of the Teacher:- Prof. Shete S. S.

Class with Pattern- F.Y.B.Sc(2019 credit pattern)

Department:- Wine, Brewing and Alcohol Technolgy

Sem:-I & II Type of E- Content:- Notes, MCQ etc/

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| --- | --- | --- | --- | --- |
| Sr. No | Title of Course with code | Topic Name | MCQ Link | Link |
| 01 | Basic Biochemistry I &WBAT-105WT-106 Metabolic Pathway -I | Introduction to Biochem. Concept & scope &AplicationConcept of free energy, Laws of thermodynamics and their relevance  | <https://docs.google.com/forms/d/1r_Hx9HnVv_iVMzIgDU0dfouCCcX0NX5VpRYSW1s6shg/edit?usp=drivesdk> | <https://docs.google.com/forms/d/13tgfBsrKN8PGeCc8tS_lFBRlEnsCUUHxz-kahXnsXLc/edit?usp=drivesdk> |
| 02 | Basic Biochemistry II (WBAT-206) |  | <https://docs.google.com/forms/d/1r_Hx9HnVv_iVMzIgDU0dfouCCcX0NX5VpYSW1s6shg/edit?usp=drivesdty> | <https://drive.google.com/file/d/1AEjQLbR7GdQOjhPADFzHKBW_I9IONvRx/view?usp=drivesdk> |

Class with Pattern- S.Y.B.Sc(2019 credit pattern)

Department:- Wine, Brewing and Alcohol Technolgy

Sem:-I & II Type of E- Content:- Notes

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| Sr. No | Title of Course with code | Topic Name | MCQ Link | Link |
| 01 | WT-305Biochemistry Paper -III  | The metabolites produced in wine and microbiological degradation Microbiological control of wine during storage  | <https://docs.google.com/forms/d/1NA1yIbnKRqHnNXNc495hRtfulDHoA-0lZA9ehIuUWns/edit?usp=drivesdk> | <https://drive.google.com/file/d/1Ltnipu8Fn4kY0WQYDpbPj-HDs1l1Cxca/view?usp=drivesdk> |
| 02 | WT-404 Wine technology -II  | Production of white wineWhite wine making processOther wine making process  | <https://docs.google.com/forms/d/1YNA8vO6peEWTBggYKWnEPffeXDTwF_OzB9F6RNfq8uY/edit?usp=drivesdk> | <https://drive.google.com/file/d/1AChCkPKIFXRA42VZb0q3KhN92VUA34yR/view?usp=drivesdk><https://docs.google.com/forms/d/1YNA8vO6peEWTBggYKWnEPffeXDTwF_OzB9F6RNfq8uY/edit?usp=drivesdk> |

Class with Pattern- T.Y.B.Sc(Old pattern)

Department:- Wine Technology

Sem:-I & II Type of E- Content:- Notes

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| Sr. No | Title of Course with code | Topic Name | MCQ Link | Link |
| 1 | WT-335Health benefits of wine |  French ParadoxEmerging research on mealtime alcohol consumptionRole of wine antioxidants | <https://docs.google.com/forms/d/1M5ewaE_f69c_x6GzUaBgYAeJySYsn9NqeEoT-lKJoGA/edit?usp=drivesdk> | https://drive.google.com/file/d/0B\_f3m9yEdxrpTE9NV21xSUN0YXBjc1UxdkEtWWFieUs0S2s0/view?usp=drivesdk&resourcekey=0-t34VUQHb04f9upLpnzAvnQ |
| 2 | WT-442 Fruit and fortified wines | Traditional and nontraditional fruits.Harmonious blends of fruits with grape wineThe concept of fruit beer and alcoholic wine as compared to synthetic beverages.Prospect of fruit wine | <https://docs.google.com/forms/d/1Gyg1nEitULKSqoa-7w8dbbnzpXiICxOdD0sqNgh2rEs/edit?usp=drivesdk> | <https://drive.google.com/file/d/19lzY5iuWOu70ZmLjmftu_pg8Hh2dGb0b/view?usp=drivesdk> |