



SRR & CVR GOVERNMENT DEGREE COLLEGE

(AUTONOMOUS)

ESTD:1937

VIJAYAWADA, NTR DIST., A.P

Institution is ranked by NIRF 101-150 band at NIRF 2020

WEBSITE. www.srrcvr.ac.in E-Mail. srrandcvr@gmail.com

NAAC 4th CYCLE





SRR & CVR GOVERNMENT DEGREE COLLEGE
VIJAYAWADA, KRISHAN DIST., A.P
NAAC B+GRADE(CGPA:2.60)



DEPARTMENT OF PHYSICS & ELECTRONICS

HARITATransformers

VIJAYAWADA

(FEDVIST)

DATE: 09.01.2018

PERMISSIN LETTER

SRR & CVR GOVERNMENT DEGREE COLLEGE, VIJAYAWADA



S.R.R. & C.V.R. GOVT. DEGREE COLLEGE
(Autonomous)

NAAC accredited with 'B+' Grade

Machavaram, VIJAYAWADA - 520 004, Krishna District.

Cell : 94922 34488 Ph : 0866-2430060, Fax : 0866 2441092, www.srrcivr.org, srrandcivr@gmail.com



Dr. Velaga Joshi, Principal

M.A. (Ph.D.), M.A. (His.), M.A. (M.C.J.), B.L., M.Phil., Ph.D.

Date

To

The Managing Director,
Haritha Transformers,
ALEAP Industrial Estates,
SURAMPALLI,
Krishna District.

Respected Sir,

Sub: Requesting Permission for an industrial visit - regarding

This is a request to seek your kind permission for an industrial visit on 9th January, 2018 to your HARITHA TRANSFORMERS Pvt. Ltd. As per our university norms degree students are expected to visit prominent industries and companies for an exposure to latest trends. Consequently, the students of Department of Physics & Electronics of our college desire to visit the HARITHA TRANSFORMERS Pvt. Ltd for a day. The total number of students would be approximately 40 accompanied by four faculty members.

It is a rare opportunity for our students to enrich their knowledge with HARITHA TRANSFORMERS Pvt. Ltd. We would be immensely grateful to you if you could please allow us to visit HARITHA TRANSFORMERS Pvt. Ltd., on 09-01-2018.

Thanking you, sir.

Date: 03-01-2018,

Place: Vijayawada.

Yours Sincerely,

PRINCIPAL
SRR & CVR GOVT. DEGREE COLLEGE
(Autonomous)
Machavaram, VIJAYAWADA - 520 004.

ACCEPTANCE MESSAGE

To

The Principal

SRR & CVR GDC (Autonomous)

Vijayawada.

Respected Sir,

Sub: Attendance certificate of an industrial visit to Haritha transformers,
SURAMPALLI – regarding

This is to certify that the students and staff of Department of Physics
& Electronics visited Haritha transformers on 9-1-18 on industrial visit.

Students enriched their knowledge with the field visit to Haritha
transformers and understood the process of production of Transformers.

Thanking you, sir.

Date:

Place:



REPORT







ATTENDANCE

S. No.	Name of the student	Phone.
1.	I. Venkatrao	7293456343
2.	N. Siva Prasad	9700025525
3.	M.D. Anbazad Hosan	7097510251
4.	P. mahabooB Baredon	8242993860
5.	V. Dileep Kumar	9502018543
6.	K. Ramakrishna	8639159562
7.	Apparao	9052234862.
8.	E. Siva	
9.	D. Narendrakumar	
10.	B.D.P. Prasad	
11.	D. Sai	
12.	S.V.S. Ganesh	
13.	P. Sunitha	
14.	SK. Imran Baraq	
15.	G. Manasa	
16.	K. Lavanya	
17.	Ch. Dhana Lakshmi	
18.	K. Abhinav	
19.	P. Papa	
20.	P. Anuradha	
	N. Bhavya	
	Ram srishka	



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CamScanner

MR 3.

- ① Sr. Debasree.
- ② Sr. Khaja Baku.
- ③ B. Laxmi.
- ④ Ch. Suni.
- ⑤ B. Bhavani
- ⑥ Ch. Sushanjan.
- ⑦ T. Anuradha.
- ⑧ T. Anuradha.
- ⑨ K. Durga.
- ⑩ O. Sumanla.
- ⑪ V. Suman.
- ⑫ Y. Rama Laxmi
- ⑬ K. Durga
- ⑭ K.K.V. Jawahar.
- ⑮ D.V. Lakshmi
- ⑯ K. Hemalatha
- ⑰ C. Raji Sumantha

ACKNOWLEDGMENT

Thanks to the **Principal sir Dr. Velaga Joshi Garu**, and our Departnemnt Incharge **P.Sailaja garu** and other faculty of the department. I thank **to Management, Haritha Transformers, Vijayawada with practical approach**, with all the elder ones and their blessings we are successfully completed the Tour.



SRR & CVR GOVERNMENT DEGREE COLLEGE
VIJAYAWADA, KRISHAN DIST., A.P
NAAC B+GRADE(CGPA:2.60)



DEPARTMENT OF PHYSICS & ELECTRONICS

EARTH ELECTRONICS

VIJAYAWADA

(FEDVIST)


DATE: 09.01.2018

SRR & CVR GOVERNMENT DEGREE COLLEGE, VIJAYAWADA

PERMISSIN LETTER

To
The Principal
SRR & CVR GDC (Autonomous)
Vijayawada.
Respected Sir,

Sub: Requesting Permission for an industrial visit - regarding

 This is a request to seek your kind permission for an industrial visit to your EURTH Techtronics Pvt Ltd on 9-1-18. As per our university norms degree students are expected to visit prominent industries and companies for an exposure to latest trends. Consequently, the students of Department of Physics & Electronics of our college desire to visit the EURTH Techtronics Pvt Ltd for a day. The total number of students would be approximately 40 accompanied by four faculty members. Students of III B.Sc (MPC), (MPCs), (MECs) and II B.Sc(MECs) are participating in the field visit.

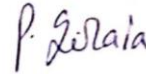
It is a rare opportunity for our students to enrich their knowledge with EURTH Techtronics Pvt Ltd. We would be immensely grateful to you if you could please allow us to visit EURTH Techtronics Pvt Ltd tomorrow.

Thanking you, sir.

Date:

Place:

Yours Sincerely,



(Smt.P.Sailaja)

Incharge of the department

Department of Physics and Electronics



S.R.R. & C.V.R. GOVT. DEGREE COLLEGE (Autonomous)



NAAC accredited with 'B+' Grade

Machavaram, VIJAYAWADA - 520 004. Krishna District.

Cell : 94922 34488 Ph : 0866-2430060, Fax : 0866-2441092, www.srrcvr.org, srrandcvr@gmail.com

Dr. Velaga Joshi, Principal

Date

M.A. (Phil.), M.A. (His.), M.A., (M.C.J.), B.L., M.Phil., Ph.D.,

To
S. Kavitha Poornima
EURTH Techtronics Pvt Ltd,
SURAMPALLI
Email.Id:kavitha@eurthtech.com

Respected Sir,

Sub: Requesting Permission for an industrial visit – regarding.

This is a request to seek your kind permission for an industrial visit to your EURTH Techtronics Pvt Ltd. on 09.01.2018. As per our university norms degree students are expected to visit prominent industries and companies for an exposure to latest trends. Consequently, the students of Department of Physics & Electronics of our college desire to visit the EURTH Techtronics Pvt Ltd for a day. The total number of students would be approximately 40 accompanied by four faculty members.

It is a rare opportunity for our students to enrich their knowledge with EURTH Techtronics Pvt Ltd. We would be immensely grateful to you if you could please allow us to visit EURTH Techtronics Pvt Ltd.

Thanking you sir,

Date: 05-01-2018

Place: Vijayawada

Yours Sincerely,

PRINCIPAL
Dr. Velaga Joshi
SRR & CVR GOVT. DEGREE COLLEGE
(Autonomous)
Machavaram, VIJAYAWADA - 520 004,

*visited 65 members
of students and 5 members of
staff to our industrial
visit*

EURTH TECHTRONICS PVT. LTD.
Plot No:41, ALEAP Industrial Estates
Surampalli, VIJAYAWADA-521212
Andhra Pradesh, India.



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CamScanner

Letter from SRR & CVR Govt. Degree College

Inbox x



Principal, GDC, Vijayawada <srrandcvr@gmail.com> Jan 5 (4 days ago)

to kavitha

Madam,
Please find the attachment.

Dr. Velaga Joshi,
9492234488

Attachments area

Kavitha Poornima Jan 6 (3 days ago)

to me

Dear Sir,

Greetings!!!

We are accepting your request for Industrial Visit of Degree students on 9/1/2018.

ACCEPTANCE MAESSAGE

To
The Principal
SRR & CVR GDC (Autonomous)
Vijayawada.

Respected Sir,

Sub: Attendance certificate of an industrial visit to EURTH Techtronics Pvt Ltd, SURAMPALLI - regarding

This is to certify that the students and staff of Department of Physics & Electronics visited EURTH Techtronics Pvt Ltd on 9-1-18 on industrial visit.

Students enriched their knowledge with the field visit to EURTH Techtronics Pvt Ltd. and understood the process of production of LED bulbs.

Thanking you, sir.

Date:

Place:


Yours Sincerely,

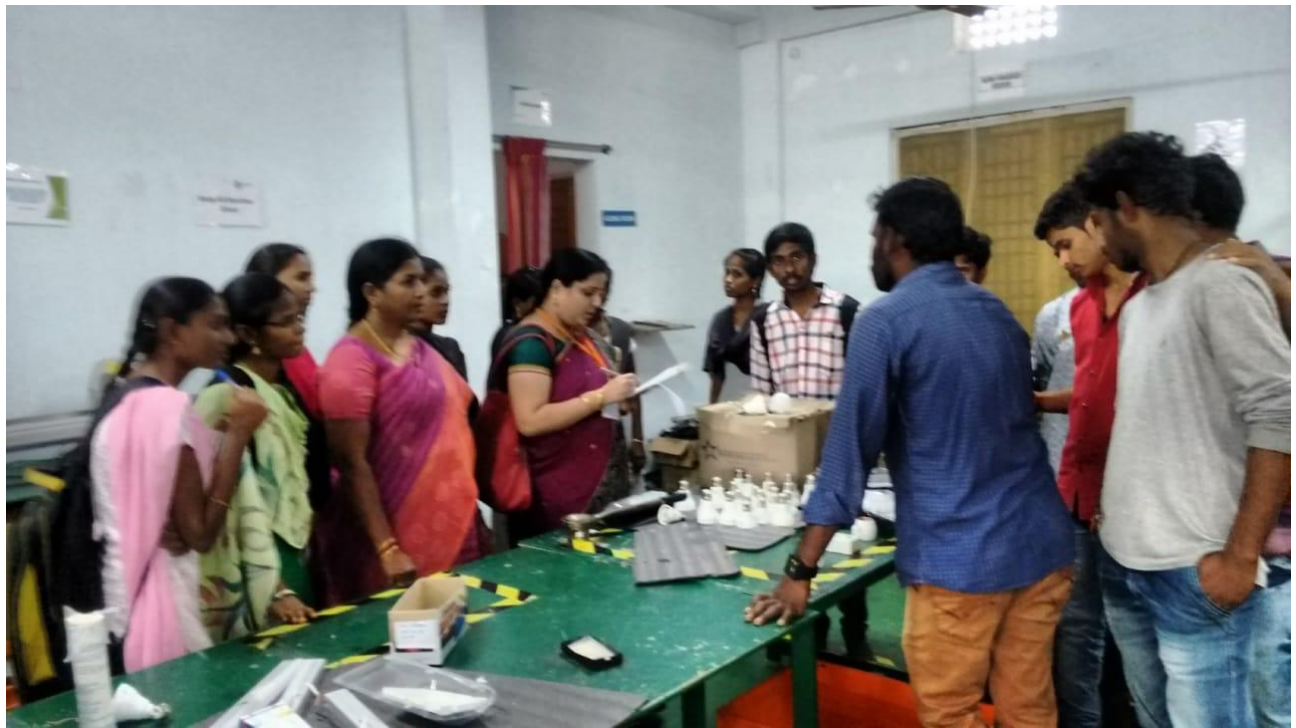
EURTH TECHTRONICS PVT. LT
Plot No:41, ALEAP Industrial Estat
Surampalli, VIJAYAWADA-5212
Andhra Pradesh, India.

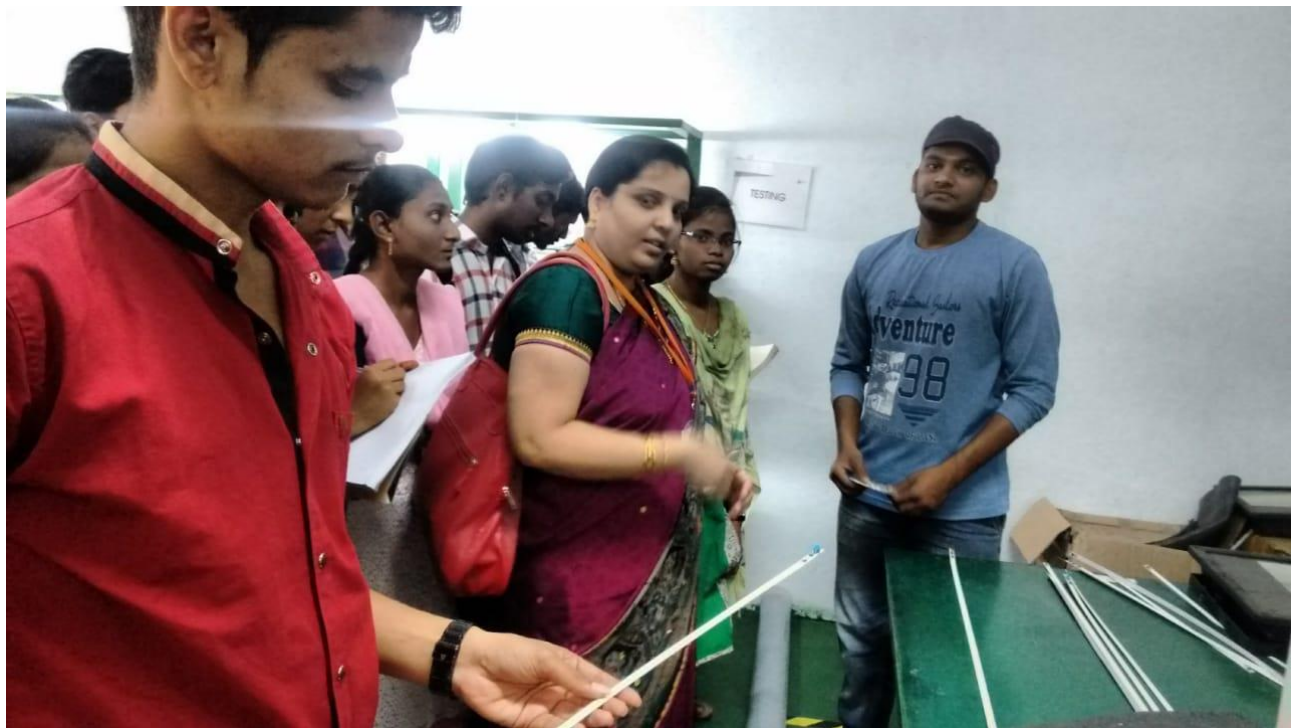
PHOTOS









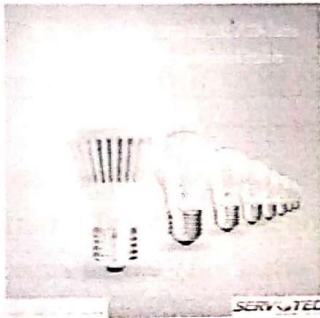


REPORT

FIELD TRIP

S.R.R.&C.V.R.Govt Degree College

Assembling and Manufacturing In Eurth Techtronics Pvt.Ltd.



Plot No:41,
ALEAP Industrial Estates,
Surampally,
Vijayawada,
Andhra Pradesh,
Pin code: 521212.

Special Thanks To
Physics Department

Submitted by
III BSC (M.P.C.) Students

Basically lights were we brought from markets are driver board technology
Ex:-Philips, Wipro, Crompton, These company uses the driver board Technology.

LED :- 1) Driver Board Technology
2) Chip on Technology

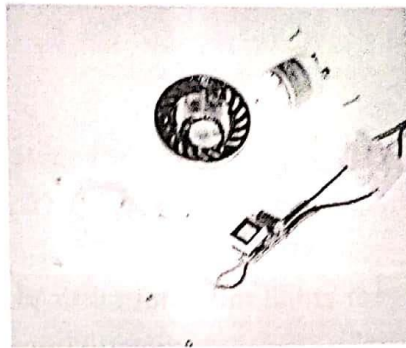
Eurth Company gives main preference to Chip on Technology This Chip on Technology is only one round chip are used in this technology. Eurth Company Engineers take requirement Circuit designs models to other company to made a chips of LED lights. In this chip on Technology did not use driver boards in the lights.

Level-1 PRODUCTION OF LED IN EURTH COMPANY

This Chip on Board are made in another Company because of Govt not permit to Produce it (Environmental Control Boards) So Engineers gives Circuit designs and import Chipon's from other Companies. After Import they check the circuit and working and capacity of boards and then they approve to move a LED light. In this Chip is made with Aluminum metal and Circuit tracks are made with copper metal.

Level-2

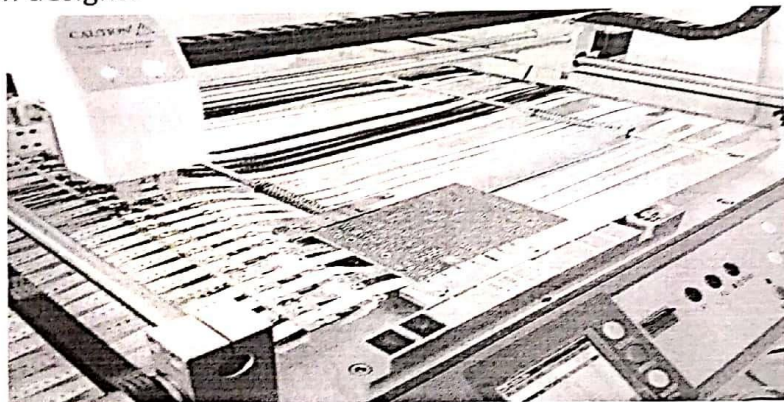
After approve the chip they paste the shouldering paste on it and it keep in the PNP Machine. Pick and place in PNP Machine. It takes LED and put on the Shouldering paste. It takes picture of chip before every LED put on it. Make angle of LED perfect on the light after that check the chip manually by workers.



Level-3

In Level-2 the shouldering paste in liquid form this shouldering paste convert to solid form to LED attach to the chip it is put in the reflowed machine to make reflowing.

Reflowing is nothing but oven to make the shouldering paste dry. It has 5 rods in the machine. Every rod has certain temperature. Give the temperature of chip capacity, every chip have their own capacity based on designs.



Level-4

In Level-3 make a main part of (Chip with LED'S) in Level-4 assemble external parts on the board and make it perfect light. This light test for 72 hours in ageing room electrical boards and after that the lights will export to markets.



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CamScanner

USES:-

- Consuming less electricity.
- Once fails the LED'S in the light we can repair it.

DISADVANTAGES:-

- It releases the UV radiation from lights it is because of electricity passes through mercury vapor.
- It releases 6500-7500k of rays Eurth Company makes it in between 4500-5000k.

SPECIALITY OF EURTH LED COMPANY:-

- Eurth Company makes the light which releases UV ray in between 6500-7500k which do not harm to us.
- It makes new Inventions like 3 colored lights.
- It gives lights for low cost where the other companies sales it to double cost in market.

Thank You

-----O-----

ATTENDANCE

S. No.	Name of the student	Phone.
1.	I. Venkatrao	7293456343
2.	N. Siva Prasad	9700025525
3.	M.D. Anbazad Hosan	7097510251
4.	P. mahabooB Baredon	842993860
5.	V. Dileep Kumar	9502018543
6.	K. Ramakrishna	8639159562
7.	Apparao	9052234862.
8.	E. Siva	
9.	D. Narendrakumar	
10.	B.D.P. Prasad	
11.	D. Sai	
12.	S.V.S. Ganesh	
13.	P. Sunitha	
14.	SK. Imran Barlag.	
15.	G. Manasa	
16.	K. Lavanya	
17.	Ch. Dhana Lakshmi	
18.	K. Abhinav	
19.	P. Papa	
20.	P. Anuradha	
	N. Bhargya	
	Ram Srisika	



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MR 3.

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- ⑧ T. Anuradha.
- ⑨ K. Durga.
- ⑩ O. Suman.
- ⑪ V. Suman.
- ⑫ Y. Rama Laxmi
- ⑬ K. Durga
- ⑭ K.K.V. Jawahar.
- ⑮ D.V. Lakshmi
- ⑯ K. Hemalatha
- ⑰ C. Raji Sumantha

ACKNOWLEDGMENT

Thanks to the **Principal sir Dr. Velaga Joshi Garu**, and our Departnemnt Incharge P.Sailaja garu and other faculty of the department. I thank **to te managing Director, EURTH Techtronics, Vijayawada with practical approach**, with all the elder ones and their blessings we are successfully completed the Tour.

Industrial Visit

August 2017

K.S.P. Sugar factory. - Vuyyur. K. Dt.,



The students and faculty have visited KPC-sugar industry. The students have observed sugar manufacturing processes and fermentation of Molasses and preparation of manure from the residue.

Faculty members : 1. Ms. M. SRAYANA VALLI
2. Smt. D. JYOTHI.

Industrial Visit

SRR & CVR Government Degree College

An Autonomous & ISO 9001:2015 Certified Institution - Ranked by NIRF in 1st-100 band at NIRF 2020 & 1st-100 band in NIRF 2019 NAAC accredited Institution with grade B+ with C.G.P.A 2.6 during March, 2017
Machavaram, Vijayawada, Krishna District, AP-520 004



DEPARTMENT OF BOTANY

Dates	August 2017
Conducted through (DRC/JKC/ELF/NCC/NSS/ Departments etc.	Department
Nature of activity (seminar/Workshop/Extn. Lecture etc.	Industrial visit
Title of the Activity	Industrial Visit
Name of the Department/Committee	Department of Botany
Details of Resource Persons (Name , Designation etc.,)	KSP Sugar Factory , Vuyyuru Staff
No of students participated	40
Name of the Lecturers who planned & conducted the activity	Planned and Organized by Ms M.Sravanavalli Lecturer In Charge Mrs D. Jyothi , Lecturer in Botany
Remarks	This Industrial tour has given onsite field experience to students

Department of Botany SRR & CVR Govt Degree College Organized a Industrial tour to KSP Sugar Factory , Vuyyuru Krishna District in August 2017.

Motive of this program:

This tour Provided students Onsite, practical and real time experience , real time cases . Creating awareness on the processes that regularly happen in sugar factories.

Relevant Information related to this :

Sugar is a broad term applied to a large number of carbohydrates present in many plants and characterized by a more or less sweet taste. The primary sugar, glucose, is a product of photosynthesis and occurs in all green plants. In most plants, the sugars occur as a mixture that cannot readily be separated into the components. In the sap of some plants, the sugar mixtures are condensed into syrup. Juices of sugarcane (*Saccharum officinarum*) and sugar beet (*Beta vulgaris*) are rich in pure sucrose, although beet sugar is generally much less sweet than cane sugar. These two sugar crops are the main sources of commercial sucrose.

Sugar cane must be crushed to extract the juice. The crushing process must break up the hard nodes of the cane and flatten the stems. The juice is collected, filtered and sometimes treated and then boiled to drive off the excess water. The dried cane residue (bagasse) is often used as fuel for this process.

Sugar Processing consists of Harvesting, Washing and initial preparation ,Juice extraction , Purification of juice , Crystallization, Centrifugation , Drying and Packaging



Tour Report :

Students observed the processing of sugars in the factory stagewise . They observed the fermentation of molasses and the preparation of Bio Manure from molasses .

Molasses from both sugarcane and sugar beets are a major component of animal feed . Sugar beet molasses that has been subjected to desugarization contains reduced carbohydrate levels and may be blended with cane molasses.

Sugarcane pressmud is the solid residue produced after filtration of sugarcane juice. The purification process separates the juice into a clear juice that rises to the top and goes for manufacture of sugar, and a mud that collects at the bottom. It is a good source of fertilizer. Sugar mills in India produce about 12 million tons of pressmud (filter cake) as a waste from double sulphitation processes.

Molasses is used as a microbiological energy source in a wide range of fermentation processes. It is used to grow yeasts, molds and bacteria which transform sugars into alcohol, yeast, citric acid and the food additives monosodium glutamate and lysine.

Students experienced an onsite field experience. Industry staff explained to students about all the stages and processes happening in the Sugar Industry . The tour was very informative and beneficial to Botany students .

SRR & CVR Government Degree College

An Autonomous & ISO 9001:2015 Certified Institution - Ranked by NIRF in the top band at NIRF 2020 & 2021 and band
in NIRF 2019. NAAC Accredited Institution with grade 'B+' with C/O P.A. 2/6 during March, 2021.
Machavaram, Vijayawada, Krishna District, AP-520 004



DEPARTMENT OF BOTANY



NAAC: B (CGPA: 2.70) Estd: 1937
SRR & CVR GOVT. DEGREE COLLEGE
VIJAYAWADA – 520 004 :: KRISHNA DISTRICT

Phone No: 0866-2430060
Fax No: 0866-2441092

Website: www.srrevr.org
Email: srrandevr@gmail.com

To,
The Chief Operating Officer
KCP Sugars
Vuyyuru

Sir,

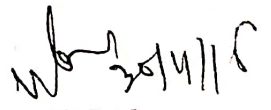
Sub: Request for permission to visit your Sugar factory at Vuyyuru by our Final Year UG Botany and Microbiology students.

Our college is offering B.Sc Botany and Microbiology courses with Zoology, Chemistry and Biochemistry combinations. The students study about crop physiology, Microbial physiology and Biochemical pathways of Microbes. To give them practical exposure we are proposing to bring our final year students about 30 in number to Vuyyuru to visit your factory, R&D centre and Bio-fertilizers facility in the 2nd or 3rd week of December, 2015 on a date convenient to you. Our staff members will be in touch with you to fix the date. I therefore request you to kindly accord your permission for the visit our students for which I will be thankful to you.

Thanking You,

Yours Sincerely,

Dt. 30.11.2015


PRINCIPAL
PRINCIPAL
SRR & CVR GOVT. DEGREE COLLEGE
VIJAYAWADA-520 004.

To,

4/01/16,

The Principal,

Vijayawada.

SRR & CVR Govt Degree College,

Machavaram, Vijayawada.

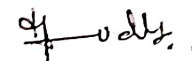
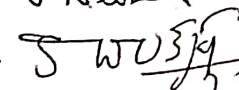




We have proposed to take MBC & BZC (I, II and III year) students to an industrial visit to KCP SUGARS, VUYYUR. We have officially sent a letter to KCP SUGARS through you two weeks back; KCP SUGARS has permitted our students for a visit to the industry on 6/1/16 from 10:00 am .Therefore I request you to kindly permit us to take our students to KCP SUGARS on that day.

Thanking you,

Yours faithfully

W
5/1/16.


5/1/16

1. 
2. J. Nirmala
3. Sd. V. Balasubrahmanyam
4. V. Nenu
5. 
6. 
7. 
8. 
9. 

S.No.	Date	Conducted through	Nature of Activity	Title of the Activity
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JANUARY, 2016

6.01.2016	Departments (MISC & BZC) Botany, Micro-biology & Bio-chemistry	Field-Trip to KCP Sugars, Vuyyuru, Krishna DL. To acquire knowledge to get sugar from sugar cane. Different stages involved in getting sugar & also spirit or ethyl alcohol from molasses.	Field-Trip (2)
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Phil N...

K.C.P. Sugar and Ind. Corpn. Ltd.
VUYYURU - 521 165
Krishna District, A.P.



STUDENT SIGNATURES AND FEEDBACK

S.No	Date	Class	Roll no/ Reg no	Signature	Remarks
1.		I BHC	21317207	K. Mouile	Useful
2.		II BHC	21317201	A. Prayanthi	Beneficial
3.		I BHC	21317209	T. Lavanya	Good
4.		I BHC	21317205	K. Jagadeesh	Good
5.		II BHC	21317206	T. Myudula	Useful
6.		I BHC	21317212	P. Hitha	Good
7.		I BHC	21317204	Devi Nagachi	not awareness
8.		III B2C	20311215	M. Manika	Good
9.		III B2C	20311223	Shaik. Baij Raba vali	Good
10.		III B2C	20311003	G. Purna	Good
11.		III B2C	20311216	P. Bharathi	Useful
12.		III B2C	20311227	H.T	Good
13.		III B2C	20311213	M. Gayathri	Good





STUDENT SIGNATURES AND FEEDBACK

S.No	Date	Class	Roll no/ Reg no	Signature	Remarks
1	28/08/17	II B 7C	163174034	K. Sai prasad	Got awareness
02	28/8/17	II B 2C	163174035	Sailaja	Good.
03	28/8/17	II B 2C	163174036	Naga Sate	useful
04	28/8/17	II B 2C	163174026	Nurgayalak	Good.
5	28/8/17	II B 2C	163174022	Prasanna	useful.
6	28/8/17	II B 2C	163174037	Naga Ragu	Good.
7	28/8/17	II B 2C	163174025	Madhu	useful
8	28/8/17	II B 2C	163174026	Jyothi	useful.
9	28/8/17	II B 2C	163174024	Rajni	Good
10	28/8/17	II B 2C	163174023	Prasanna	Good.
11	28/8/17	II B 2C	163174027	Deepu	Good.
12	28/8/17	II B 2C	163174028	Shamprakash	useful
13	28/8/17	II B 2C	163174040	Sankar	Good.
14	28/8/17	II B 2C	163174042	Abdullah	useful.
15	28/8/17	II B 2C	163174043	Narash	Good.
16	28/8/17	II B 2C	163174045	Geeta	Good.





SRR & CVR GOVERNMENT DEGREE COLLEGE
VIJAYAWADA, KRISHAN
DIST., A.P.NAAC
B+GRADE (CGPA:2.60)



DEPARTMENT OF MICROBIOLOGY

INDUSTRIAL VISIT

**HINDUSTAN COCA COLA
BEVARAGES,Pvt,Ltd
Atmakuru, Guntur(Dt).**

24-09-2019.



SRR & CVR GOVT. DEGREE COLLEGE

(Autonomous)

NAAC accredited with 'B'' Grade

Machavaram, Vijayawada – 520 004, Krishna District.



Cell: 94922 34488 Ph: 0866-2430060 Fax: 0866-2441092 www.srrcvt.org srrandcvt@gmail.com

Dr. Velaga Joshi, Principal

M.A.(PHIL), M.A.(H), M.A. (M.C.J.), B.L., M.Phil., Ph.D

To

The Manager,
Hindustan Coca-cola Beverages Pvt. Ltd.,
Athmakur,
Mangalagiri,
Guntur (Dt),
Andhra Pradesh.
PIN-522302

20.09.19

Sir,

Sub: Request for permission of our Microbiology students to visit your
Reputed company - regd.,

With reference to above subject, as part of Degree course curriculum, the students of our college who are studying Microbiology need to visit industry and should expose to R&D division. Hence I request you kindly permit 25 students of our college to visit your reputed company in your convenient date and time.

Your kind permission to visit industry is more useful to upgrade knowledge & skill of student community.

Thanking you.

Yours Truly,


PRINCIPAL

SRR & CVR GOVT. DEGREE COLLEGE
(Autonomous)
Machavaram, VIJAYAWADA - 520 004.

FIELD TRIP COCA-COLA BEVERAGES

“Ones Destination is never a place, but a new way of seeing things”

Hindustan Coca-Cola Beverages private limited. One of the branches of this company. Located near Vijayawada in Atmakur village.

The Coca-Cola Company is an American corporation, and manufacturer, retailer and marketer on alcoholic Beverages Concentrates and syrups.

The company is best known for its. Flagship product Coca-cola invented in 1886 By Pharmacist John stith Pemberton in Atlanta Georgia.

The Coca-Cola Company and formula brand where brought in 1894 by As a Griggs Candler who incorporated the Coca-Cola Company.

The company only produces syrup concentrate which is then sold to various bottlers throughout the world Here the list of some Coca-Cola products are minute maid, Coca-Cola, Fanta , sprite, Diet coke, Coca-Cola zero, vitamin water and powdered, Gold peak,Pepsi,Thumsup etc.,

My experience on field trip of Coca-Cola:

Iam K.vishwanethry presenting Bsc Microbiology in srr and cvr government degree college .As a part of our course we have to attend some field trips. On behalf of that we are invited to coca beverages for study of Microbial Activity for the Bulk production of Beverages. The representative of that company guided us to learn. How the product is manufactured. That branch is one of the biggest production unit of Coca-Cola Beverages.

The production starts with Sugar, Fruit juice, flavours and Concentrate Or Beverage base. We studied the microbial usage for Beverage production.

The responsibility of this field trip was headed by our two faculty members Mrs.D.Jyothi in charge of Botany and microbiology Dept.

and Mrs.Dorcas Anand mam Dept of Microbiology of our college the company also co-operated with us for a success full field trip.

You are Entering an ISO 9001-2008, ISO 14001-2004, ISO 22000:2005, OHSAS 18001-2007 Certified Plant

087 23440881823

హిందుస్థాన్ కోకా-కోలా బేవరేజీస్ ప్రైవేట్ లిమిటెడ్

Coca-Cola

అభ్యుదయ విలేజ్, మంగళగిరి మండలం, గుంటూరు జిల్లా - 522503
రిజిస్టర్డ్ ఆఫీసు: బి - 91, మాయాపురి ఇండస్ట్రియల్ ఏరియా, ఫేస్-1, హైదరాబాద్ - 110 064
ఫోన్: (08645) 234505 & 234506, ఫ్యాక్స్: 08645-234508.



Welcome!



HCCB
HINDUSTAN COLA BEVERAGE PVT. LTD.

Atmakuru Unit



Abroad
Mobile Phone Use
While Driving



SAVING



SAVING



Atmakuru Unit





**SRR & CVR GOVERNMENT DEGREE COLLEGE
(AUTONOMOUS)
MACHAVARAM, VIJAYAWADA-520004
DEPARTMENT OF ZOOLOGY**

Name of the Activity	Fish Market Survey in Vijayawada on by Aquaculture technology and Aquaculture cluster elective students
Place	Vijayawada Fish market
Date	06/02/2018



Students will have the opportunity to see the real fish market selling. Food is an extremely important part of our lives, and more and more, people are concerned about where their food comes from and what goes into it. Even if you carefully read the package, you may not be getting what you think. Students in the Fish Market Survey will collect samples of after they have collected their samples and try to identify the names and habitats.



As part of the curriculum students will study various post-harvest techniques that are followed in the market and study the commercial aspects of the various fish product and economics of the fish market.



**SRR & CVR GOVERNMENT DEGREE COLLEGE
(AUTONOMOUS)
MACHAVARAM, VIJAYAWADA-520004
DEPARTMENT OF ZOOLOGY**

Name of the Activity	Field Visit to Ornamental Fish Breeding Unit by Aquaculture technology and Aquaculture Cluster Elective students
Place	At Gollanapalli- Gannavaram
Date	05/01/2018



Students by visiting the unit have seen how breeding takes place in the ornamental fishes. They have seen the difference between oviparous and viviparous fishes. They gathered information about the breeders, how they are selected and how biosecurity measures are to be taken in the breeding unit. By visiting the unit students came to know how they can be entrepreneurs or how they can be self-employed in future.

From

04/01/2018

Department of Zoology
SRR & CVR Government Degree College (A)
Vijayawada

To

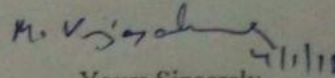
The Principal,
SRR & CVR Government Degree College (A)
Vijayawada.

Sub: Permission for Field visit to Ornamental Fish Breeding unit at Gollanapalli, Gannavaran
mandal-Request-Reg

Respected Sir,

As a part of the curriculum for the I.B.Sc (AT.Z.C) and III B.Sc Aquaculture Cluster
Elective please grant us permission to go for the Field Visit to Ornamental Fish Breeding unit at
Gollanapalli, Gannavaran mandal on 05/01/2018.

Thanking you sir,


Yours Sincerely
LECTURER INCHARGE
DEPT. OF ZOOLOGY
SRR & CVR Govt. Degree College
VIJAYAWADA-520 004

SRR & CVR Govt. Degree College(A), Vijayawada

Department Of Biochemistry

Field visit to Milk Factory

Date: 11/10/2017, 11 am

THE KRISHNA DISTRICT MILK PRODUCERS MUTUALLY AIDED CO.OP UNION Ltd
MILK PRODUCTS FACTORY :: VIJAYAWADA

Letter Roc. No. 830/Admn./A-9/2010,

Date: 07-10-2017

To,
The Principal,
SRR & CVR Govt. Degree College,
Vijayawada 520004.

Sir/Madam,

Sub: - Estt. K.D.M.P.M.A.C.U. Ltd- Milk Products Factory, Vijayawada
Exposure visit of B.Sc. MBC Students of SRR&CVR Govt. College
Students -Permission-Accorded - Regarding.

Ref: - Your No. Nill, dated: 20.09.2017.

....:000:....

With reference to your letter cited, it is hereby permitted for the Exposure Visit of your B.Sc. MBC (Microbiology, Biochemistry, Chemistry) Students of 50 members along with three faculty members to our Milk Products Factory, Vijayawada on 11-10-2017 (Wednesday) at 11.00 A.M.

Further you are requested to fill-up the enclosed form and the same is handover at security main gate, MPF, Vijayawada at the time of visit.

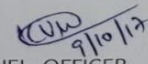
The Security & Vigilance Officer, MPF, Vijayawada is instructed to collect the filled form at the time of students visit and submit the same to this office for further action.

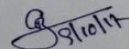
Encl: As above

Yours faithfully
Sd/-
Managing Director

Copy to Production Manager, MPF, Vijayawada.
Copy to Deputy General Manager (Plant), MPF, Vijayawada.
Copy to Security & Vigilance Officer, MPF, VJA, for information and necessary action.
Copy to Stock file.

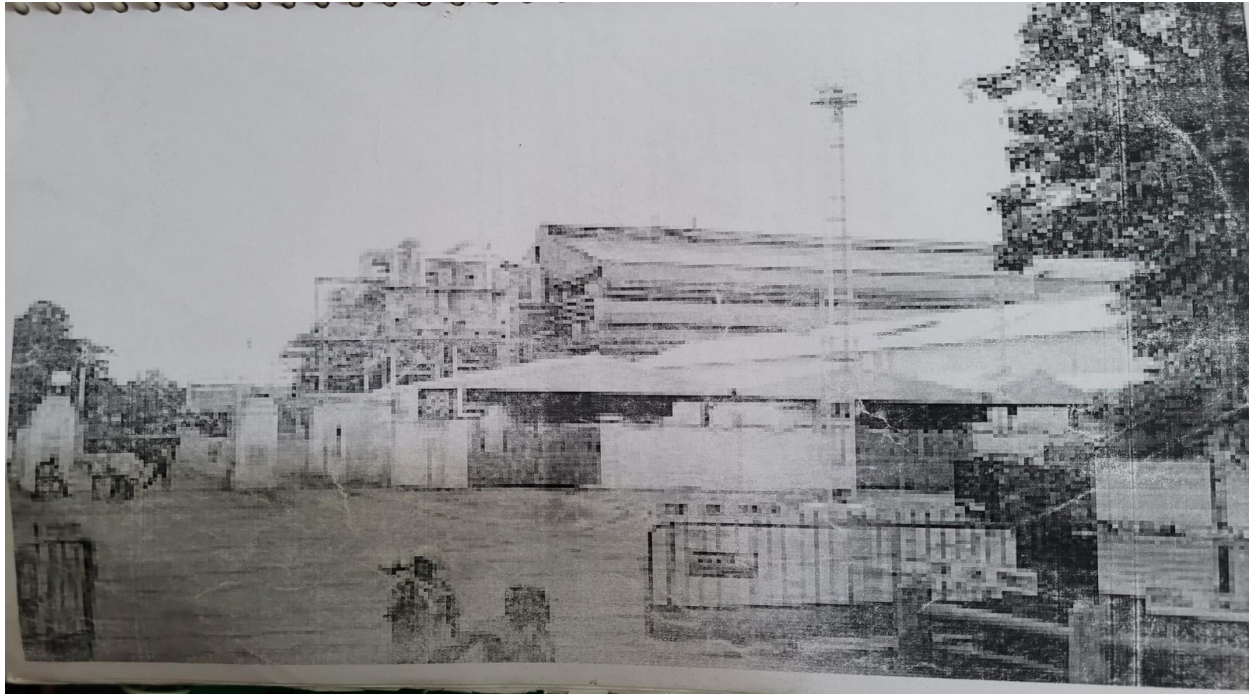
// True Copy //


PERSONNEL OFFICER



SRR & CVR Govt. Degree College(A), Vijayawada

Department Of Biochemistry



SRR & CVR Govt. Degree College(A), Vijayawada

Department Of Biochemistry

The students of Department of Biochemistry along with faculty members visited the Krishna union milk factory on 11/10/2017 at 11 am. Our college old student is working in QC over there , he helped us in getting permission smoothly for the visit . He accompanied us to all the departments.

The different departments in the factory visited by us are

1. Boilers , 2. Prepack , 3. Butter and Ghee ,4. Byproducts , 5. Flavored milks , 6. Curd section etc.

The laboratories include 1. Fluids, 2. Byproducts, 3. Solids , 4. Microbiology

Students visited the **Boilers** , where the processing of milk is achieved by the methods of Pasteurization and homogenisation. Students enquired about the different types of milk processed, like High fat milk Low fat milk , Mixed milk , Cream milk , STD , Toned milk , Double toned milk. All types of milk go into the packing section after the processing. In the **Prepack department** all types of milk after processing are packed .

Soon after we visited the Butter and Ghee processing section . We observed that raw milk is churned at cool temperatures to obtain cream Butter which is packed after washings

Ghee : Ghee is obtained by heating the butter at 60° -80° C using steam as a heating medium. Obtained ghee is packed and can be used before 6 months.

At the Krishna Milk Factory different Byproducts such as Doodhpeda, Milk laddu, Basundi ,Cheese , Panneer are also prepared and packed for marketing

Not only byproducts different Flavored milks are also prepared include Badam milk , Strawberry milk Pineapple milk and Mango milk

Next we entered in to Curd section , where Processing of curd , buttermilk and lassi were done

Bacterial inoculum is added and incubated for some time and finally curd is obtained.

Students spend at least 30 minutes at each department and enquiries all their queries , they enjoyed a lot while they passed through the low temperature rooms.

SRR & CVR Govt. Degree College(A), Vijayawada

Department Of Biochemistry

Next our walk was towards QC Lab : At the QC lab different tests are performed for the raw milk and the milk products made in the factory

The tests include Acidity test , Fat test , Clot on boiling test , Density test (lactometer)

Flavored milks are tested by using turbidity and moisture tests.

Butter and ghee are tested by using acidity and FFA tests.

At the Microbiology lab Testing and culturing of curd, Testing of flavored milks were performed . Students observed all the instruments at the labs and noted the reagents used for doing the tests ,

This visit gave a lot of knowledge to students on the processing units, machinery, products and byproducts prepared in the milk factory .

Acknowledgement: We thank our Principal Dr. Velaga Joshi for encouraging and motivating field trips. We acknowledge sincere thanks to the alumni of our college for helping us in taking permissions from The manager, krishna Milk union. We also extend our thanks to the Production Manager, Deputy general manager for allowing the students and allotting experts to explain all the processing units and labs in detail.

Reported by

Syed Vaziha Tahaseen

Lecturer in Biochemistry

SRR & CVR Govt. Degree College(A), Vijayawada

Department Of Biochemistry

Sri Sai Bujji	
2) Mohammad Shahid ALI	M.D. ALI
3) Pedala Rajyalakshmi	P. Rajyalakshmi
4) Usha Rabina	Usha Rabina
5) Kokkiri Bhavani	K. Bhavani
6) Ravizala Durga Rajeswari	Durga Rajeswari
7) Abdul Nazma	Abdul Nazma
8) Sampara Navya	Sampara Navya
9) R. Sai Sonita	R. Sai Sonita
10) Ch. Bhargani	Ch. Bhargani
11) Matha Durga Prasad	M. D. Prasad
12) muppirisetty chaitany hanish	Chaitany Hanish
13 Asma Kumar	Asma Kumar
14. D. Sai Sree.	D. Sai Sree
15. B. PRASAD USTHANAH	B. Prasad Usthanah
16. K. Sankar Kumar.	K. Sankar Kumar
17. P. Lavanya	P. Lavanya
18. N. Meghana	N. Meghana

SRR & CVR Government Degree College

An Autonomous & ISO 9001: 2015 Certified Institution:: Ranked by NIRF in 101-150 band at NIRF-2020 & 151-200 band in NIRF 2019 NAAC accredited Institution with grade B+ with C.G.P.A 2.6 during March, 2017
Machavaram, Vijayawada, Krishna District, AP-520 004



DEPARTMENT OF BOTANY

Date of Activity	2017-18 September
Conducted through (DRC/JKC/ELF/NCC/NSS/ Departments etc.	Department of Botany
Nature of activity (seminar/Workshop/Extn. Lecture etc.	Field Trip
Title of the Activity	“ Field Trip to Local Timber Depot ”
Name of the Department/Committee	Department of Botany
Details of Resource Persons (Name , Designation etc.,)	Ms M.Sarvanavalli In Charge , Dept of Botany Mrs D.Jyoyhi , Lecturer in Botany
No of students participated	43
Name of the Lecturers who planned & conducted the activity	Ms M.Sarvanavalli In Charge , DEpt of Botany Mrs D.Jyoyhi , Lecturer in Botany
Remarks	This Field Trip was very informative and beneficial to the students .

Department of Botany SRR & CVR Govt Degree College Organized a Field Trip to Local Timber Depot during September 2017.



Motive of this program: Observation of different types of woods like Mango, Teak, Rosewood and knowing about the commercial uses of various types of woods.

Report: Students learnt about different types of woods from the local timber depot personnel and staff .



They learnt about the quality , texture of wood and the process of cutting logs and their export process and commercial applications.



Department of Botany Faculty and students observing the Woods in the timber depot and their processing .

Students explored the Local Timber depot and observed all Teak , Rosewood , Mango and several soft woods , Hardwoods, their durability , texture , anatomy , commercial uses .



Students and Faculty in Local Timber depot interacting with Manager and staff . This Local Field trip was very successful as students learnt a lot about various types of woods

SRR & CVR Government Degree College

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Machavaram, Vijayawada, Krishna District, AP-520 004*



DEPARTMENT OF BOTANY

Industrial Visit

August 2017

K.S.P. Sugar factory. - Vuyyur. K. Dt.,



The students and faculty have visited KPC-sugar industry. The students have observed sugar manufacturing processes and fermentation of Molasses and preparation of manure from the residue.

Faculty members : 1. Ms. M. SRAYANA VALLI
2. Smt. D. JYOTHI.

Industrial Visit

SRR & CVR Government Degree College

An Autonomous & ISO 9001:2015 Certified Institution - Ranked by NIRF in 1st-100 band at NIRF 2020 & 1st-100 band in NIRF 2019 NAAC accredited Institution with grade B+ with C.G.P.A 2.6 during March, 2017
Machavaram, Vijayawada, Krishna District, AP-520 004



DEPARTMENT OF BOTANY

Dates	August 2017
Conducted through (DRC/JKC/ELF/NCC/NSS/ Departments etc.	Department
Nature of activity (seminar/Workshop/Extn. Lecture etc.	Industrial visit
Title of the Activity	Industrial Visit
Name of the Department/Committee	Department of Botany
Details of Resource Persons (Name , Designation etc.,)	KSP Sugar Factory , Vuyyuru Staff
No of students participated	40
Name of the Lecturers who planned & conducted the activity	Planned and Organized by Ms M.Sravanavalli Lecturer In Charge Mrs D. Jyothi , Lecturer in Botany
Remarks	This Industrial tour has given onsite field experience to students

Department of Botany SRR & CVR Govt Degree College Organized a Industrial tour to KSP Sugar Factory , Vuyyuru Krishna District in August 2017.

Motive of this program:

This tour Provided students Onsite, practical and real time experience , real time cases . Creating awareness on the processes that regularly happen in sugar factories.

Relevant Information related to this :

Sugar is a broad term applied to a large number of carbohydrates present in many plants and characterized by a more or less sweet taste. The primary sugar, glucose, is a product of photosynthesis and occurs in all green plants. In most plants, the sugars occur as a mixture that cannot readily be separated into the components. In the sap of some plants, the sugar mixtures are condensed into syrup. Juices of sugarcane (*Saccharum officinarum*) and sugar beet (*Beta vulgaris*) are rich in pure sucrose, although beet sugar is generally much less sweet than cane sugar. These two sugar crops are the main sources of commercial sucrose.

Sugar cane must be crushed to extract the juice. The crushing process must break up the hard nodes of the cane and flatten the stems. The juice is collected, filtered and sometimes treated and then boiled to drive off the excess water. The dried cane residue (bagasse) is often used as fuel for this process.

Sugar Processing consists of Harvesting, Washing and initial preparation ,Juice extraction , Purification of juice , Crystallization, Centrifugation , Drying and Packaging



Tour Report :

Students observed the processing of sugars in the factory stagewise . They observed the fermentation of molasses and the preparation of Bio Manure from molasses .

Molasses from both sugarcane and sugar beets are a major component of animal feed . Sugar beet molasses that has been subjected to desugarization contains reduced carbohydrate levels and may be blended with cane molasses.

Sugarcane pressmud is the solid residue produced after filtration of sugarcane juice. The purification process separates the juice into a clear juice that rises to the top and goes for manufacture of sugar, and a mud that collects at the bottom. It is a good source of fertilizer. Sugar mills in India produce about 12 million tons of pressmud (filter cake) as a waste from double sulphitation processes.

Molasses is used as a microbiological energy source in a wide range of fermentation processes. It is used to grow yeasts, molds and bacteria which transform sugars into alcohol, yeast, citric acid and the food additives monosodium glutamate and lysine.

Students experienced an onsite field experience. Industry staff explained to students about all the stages and processes happening in the Sugar Industry . The tour was very informative and beneficial to Botany students .

SRR & CVR Government Degree College

An Autonomous & ISO 9001:2015 Certified Institution - Ranked by NIRF in the top band at NIRF 2020 & 2021 and band A in NIRF 2019. NAAC Accredited Institution with grade B+ with C/O P.A. 2/6 during March, 2021.
Machavaram, Vijayawada, Krishna District, AP-520 004



DEPARTMENT OF BOTANY



NAAC: B (CGPA: 2.70)

Estd: 1937

SRR & CVR GOVT. DEGREE COLLEGE

VIJAYAWADA – 520 004 :: KRISHNA DISTRICT

Phone No: 0866-2430060

Website: www.srrevr.org

Fax No: 0866-2441092

Email: srrandevr@gmail.com

To,
The Chief Operating Officer
KCP Sugars
Vuyyuru

Sir,

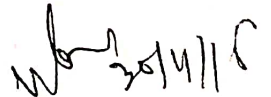
Sub: Request for permission to visit your Sugar factory at Vuyyuru by our Final Year UG Botany and Microbiology students.

Our college is offering B.Sc Botany and Microbiology courses with Zoology, Chemistry and Biochemistry combinations. The students study about crop physiology, Microbial physiology and Biochemical pathways of Microbes. To give them practical exposure we are proposing to bring our final year students about 30 in number to Vuyyuru to visit your factory, R&D centre and Bio-fertilizers facility in the 2nd or 3rd week of December, 2015 on a date convenient to you. Our staff members will be in touch with you to fix the date. I therefore request you to kindly accord your permission for the visit our students for which I will be thankful to you.

Thanking You,

Yours Sincerely,

Dt. 30.11.2015


PRINCIPAL
PRINCIPAL
SRR & CVR GOVT. DEGREE COLLEGE
VIJAYAWADA-520 004.

To,

4/01/16,

The Principal,

Vijayawada.

SRR & CVR Govt Degree College,

Machavaram, Vijayawada.

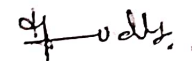
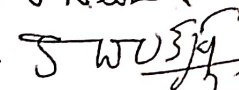




We have proposed to take MBC & BZC (I, II and III year) students to an industrial visit to KCP SUGARS, VUYYUR. We have officially sent a letter to KCP SUGARS through you two weeks back; KCP SUGARS has permitted our students for a visit to the industry on 6/1/16 from 10:00 am .Therefore I request you to kindly permit us to take our students to KCP SUGARS on that day.

Thanking you,

Yours faithfully

W
5/1/16.


5/1/16

1. 
2. J. Nirmala
3. Sd. V. Balasubrahmanyam
4. V. Nenu
5. 
6. 
7. 
8. 
9. 

S.No.	Date	Conducted through	Nature of Activity	Title of the Activity
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JANUARY, 2016

6.01.2016	Departments (MBC & BZC) Botany, Micro-biology & Bio-chemistry	Field-Trip to KCP Sugars, Vuyyuru, Krishna DL. To acquire knowledge to get sugar from sugar cane. Different stages involved in getting sugar & also spirit or ethyl alcohol from molasses.	Field-Trip (2)
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Phil N...

K.C.P. Sugar and Ind. Corpn. Ltd.
VUYYURU - 521 165
Krishna District, A.P.



STUDENT SIGNATURES AND FEEDBACK

S.No	Date	Class	Roll no/ Reg no	Signature	Remarks
1.		I BHC	21317207	K. Mouile	Useful
2.		II BHC	21317201	A. Prayanthi	Beneficial
3.		I BHC	21317209	T. Lavanya	Good
4.		I BHC	21317205	K. Jagadeesh	Good
5.		II BHC	21317206	T. Myudula	Useful
6.		I BHC	21317212	P. Hitha	Good
7.		I BHC	21317204	Devi Nagachi	Good awareness
8.		III BZC	20311215	M. Manika	Good
9.		III BZC	20311223	Shaik. Baij Raba Vals	Good
10.		III BZC	20311003	G. Purna	Good
11.		III BZC	20311216	P. Bharathi	Useful
12.		III BZC	20311227	H.T	Good
13.		III BZC	20311213	M. Gayathri	Good





STUDENT SIGNATURES AND FEEDBACK

S.No	Date	Class	Roll no/ Reg no	Signature	Remarks
1	28/08/17	II B 7C	163174034	K. Sai prasad	Got awareness
02	28/8/17	II B 2C	163174035	Sailaja	Good.
03	28/8/17	II B 2C	163174036	Naga Sate	useful
04	28/8/17	II B 2C	163174026	Nurgayalak	Good.
5	28/8/17	II B 2C	163174022	Prasanna	useful.
6	28/8/17	II B 2C	163174037	Naga Ragu	Good.
7	28/8/17	II B 2C	163174025	Madhu	useful
8	28/8/17	II B 2C	163174026	Jyothi	useful.
9	28/8/17	II B 2C	163174024	Rajni	Good
10	28/8/17	II B 2C	163174023	Prasanna	Good.
11	28/8/17	II B 2C	163174027	Deepu	Good.
12	28/8/17	II B 2C	163174028	Shamprakash	useful
13	28/8/17	II B 2C	163174040	Sankar	Good.
14	28/8/17	II B 2C	163174042	Abdullah	useful.
15	28/8/17	II B 2C	163174043	Narash	Good.
16	28/8/17	II B 2C	163174045	Geeta	Good.





**SRR & CVR GOVERNMENT DEGREE COLLEGE
(AUTONOMOUS)
MACHAVARAM, VIJAYAWADA-520004
DEPARTMENT OF ZOOLOGY**

Name of the Activity	Field Visit to Dairy Farm by III B.Sc BZC students
Place	At Undavalli
Date	2/11/2017



As part of curriculum for paper vi Animal Husbandry – students visited dairy farm and students were told about machinery used for feed chopping and usage of machinery for different types of feeds.



As part of curriculum for paper vi Animal Husbandry – students visited dairy farm and have identified different species of buffalos and cows in the dairy farm, they have seen the housing system and feed management process followed in that dairy farm.

SRR & CVR GOVERNMENT DEGREE COLLEGE (A)
VIJAYAWADA, KRISHNA DIST.

A REPORT ON
INDUSTRIAL VISIT

To
The Krishna District Milk Producers, Vijayawada

Date & Time :
29- 12-2018 from 10.00 am to 2.pm

Participants :
Sri.S.N.Subhani, Incharge
Faculty of Commerce:
Sri. B.S.N. Rao,
Sri.M.S.Sharma
Smt. Razia Sulthana
Students of BBA

Organised by :
Department of Commerce & Management
SRR & CVR Government Degree College (A)
Vijayawada, Krishna Dist.
Andhra Pradesh

INTRODUCTION:

Educational Field Trips make the student more diligent, increase their knowledge, facilitates the learning process, and provides a special experience for students that cannot be found in books. Besides that, teachers use this to apply moral values among the students.

Keeping this in view, The Department of Commerce & Management of SRR & CVR Government Degree College arranged an Industrial visit to B.Com & BBA students on 29th December 2018 to Vijaya Milk chilling factory chittinagar, Vijayawada to Vijaya Milk Factory, where they got some fine knowledge of workings and management of a factory. They understood the working pattern of Vijaya milk factory, their management, and their marketing strategies.

ABOUT VIJAYA MILK FACTORY:

Vijay Dairy & Farm Products (P) Ltd was incorporated in the year 1994. Vijay Dairy has a committed vision to procure quality milk from the farmers and produce milk and milk products through superior technology and process and makes it available to customers at a competitive price.

Krishna District with its rich heritage and abundant natural resources is famous for Dairying and Agriculture from the beginning. Krishna District extends over an area of 8727 sq. kms with a coastline of 88 Kms. The district has 967 inhabited villages. It has 33% of the urban population is the second highest in the State next to Hyderabad. The district is divided into Delta and Upland Zones. Endowed with rich varieties of soils the district occupies an important place in agriculture. The Dairying and Agriculture activities have gained momentum with the construction of the dam across the river Krishna by Sir Arthur Cotton. Even now Krishna District occupies an important place with reference to Dairying in Andhra Pradesh. It has total cattle population of 8,81,502 out of which breedable cattle are 4,52,209 (cows 38,505 and buffaloes 4,13,704). It has the distinction of starting dairy activities under organised sector in A.P. in the early sixties of 20th century. The first powder plant of South India was established in Vijayawada.

DETAILS OF VISIT :

PRODUCT RANGE:-

Krishna Milk product range includes

- ❖ MILK
- ❖ MILK POWDER
- ❖ BUTTER
- ❖ GHEE
- ❖ CHEESE
- ❖ MASTIDAH
- ❖ YOGHURT
- ❖ BUTTERMILK
- ❖ CHOCOLATE
- ❖ ICE CREAM
- ❖ CREAM
- ❖ SHRIKHAND
- ❖ PANEER
- ❖ GULAB JAMUN
- ❖ FLAVOURED MILK
- ❖ BASUNDI
- ❖ KRISHNA MILK PRO BRAND

Krishna Milk PRO is a recently launched brown beverage just like bournvita and Horlicks offering whey protein, DHA, and essential nutrients. → Krishna Milk launched India's first sports drink, Stamina, which competes with Coca-Cola's Powerade and PepsiCo's Gatorade. Krishna Milk offers mithaimate which competes with Milkmaid by Nestle by offering more fat at a lower price. → Krishna Milk introduced Kool Koko, a chocolate milk brand extending its product offering in the milk products segment. Other Krishna Milk brands are Krishna Milk Kool, a low-calorie thirst-quenching drink; Masti Butter Milk; and Kool Cafe, ready-to-drink coffee. Krishna Milk ice creams are made from milk fat and thus are ice creams in the real sense of the word, while many brands in India sell frozen desserts made from vegetable fat. Krishna Milk sugar-free Pro-Biotic Ice-cream won The International Dairy Federation Marketing Award for 2007. Anand Plant Produces Milk Powder and Butter.

SUMMARY OF VISIT:

We arrived at KRISHNA MILK at 10:00 AM. After that, we gathered at the front gate and visited various sections of KRISHNA MILK. There We are guided by Mrs Jaya Lakshmi, who is working in the documentation department of the factory for the entire programme. We started with the animation movie which showed a glimpse of Krishna Milk dairy since its inception at Krishna district at the dairy memorial auditorium. It also gave details of the company profile and its present functioning in the dairy industry for different milk products. The technical team has explained the automation of dairy through a presentation containing many functional block diagrams and existing computerized controlled machinery.

After that the students visited 5 different sections of KRISHNA MILK Dairy Plant:

- **Butter plant:** where the students were informed of butter production in KRISHNA MILK.
- **Milk powder plant:** where the students visited manufacturing as well as packing and dispatching functions of KRISHNA MILK
- **Refrigeration Unit:** where students were getting knowledge about refrigeration system.
- **Milk process unit:** where the students were informed of pasteurized milk production Process.
- Finally students and staff met the Management team also to know information related to management strategies and Managerial aptitude.



Students along with staff taking managerial information from the Milk factory officials

29/12/2018

visited 20 students and four lecturers on 29/12/2018 to this Krishna District milk producers milk chilling factory at chibbinaga vijayawada.

Guide
Jaya Lakshmi
(Documentation)

~~Signature~~
Safety & Vigilance Officer
K.D.M.P.M.A.C.U.T.E.
M.P.F. VIJAYAWADA

Students visited

S.No	Name	Class	Signature
1	N. Dhara Lakshmi	I st BBA	Nithara Lakshmi
2	T. Sauthi	2 st BBA	T. Sauthi
3	G. Satya Anantha Lakshmi	III BBA	G. Satya
4	V. Divya Sri	II BBA	V. Divya
5	Ch. Naga Gowri	II BBA	Ch. Naga Gowri
6	P. Lavanya	II BBA	P. Lavanya
7	K. Krunthu Paul	III BBA	K. Krunthu Paul
8	B. Prudhvi naga sai	III BBA	B. Prudhvi
9	S. Anun	III BBA	Anun
10	K. Karthik	II BBA	K. Karthik
11	K. Uthay Kiran	I st BBA	K. Uthay Kiran
12	P. Anithya	2 st BBA	P. Anithya
13	G. Ansa	2 nd BBA	G. Ansa
14	K. Kalyan Kumar	2 nd BBA	K. Kalyan Kumar
15	P. Abhishek	I st BBA	P. Abhishek
16	N. PRAVEEN	I st BBA	N. PRAVEEN

**THE KRISHNA DISTRICT MILK PRODUCERS MUTUALLY AIDED CO.OPERATIVE UNION LIMITED
MILK PRODUCTS FACTORY : VIJAYAWADA**

Letter. Roc. No. 830/Admn./A-9/2010.

Date: 27-12-2018

To,
The Principal,
S.R.R & C.V.R. Govt. Degree College,
Machavaram,
Vijayawada - 520004.
Krishna (Dt).

Sir,

Sub: - K.D.M.P.M.A.C.U. Ltd- Milk Products Factory, Vijayawada
Industrial visit S.R.R & C.V.R. govt. Degree College,
BBA Students - Permission- Accorded - Regarding.

Ref: - Your Letter No. Nil, dated: 07.12.2018.

...:000:...:

In reply to your letter cited, it is hereby permitted to Industrial visit of S.R.R & C.V.R. Govt. Degree College, Vijayawada, BBA Students of 50 members along with two faculty members to our Milk Products Factory, Vijayawada to visit on 29-12-2018 (Saturday) at 11.00 A.M.

Further you are requested to fill-up the enclosed form and the same is to handover at security main gate, MPF, Vijayawada at the time of visit.

The Security & Vigilance Officer, MPF, Vijayawada is instructed to collect the filled forms at the time of students visit and submit the same to this office for further course of action.

Yours faithfully
Sd/-
Managing Director

Copy to the Production Manager, MPF, Vijayawada.
Copy to the Deputy General Manager (Plant), MPF, Vijayawada.
Copy to the Security & Vigilance Officer, MPF, VJA, for information and necessary action.
Copy to stock file.

//True Copy//

PERSONNEL OFFICER

SO
Subhan
Security & Vigilance Officer
K.D.M.P.M.A.C.U. Ltd.
M. P. F. VIJAYAWADA

27/12/18

SRR & CVR GOVERNMENT DEGREE COLLEGE (A)
VIJAYAWADA, KRISHNA DIST.

A REPORT ON
INDUSTRIAL VISIT

To
KCP SUGARS, VUYYURU

Date & Time:
26- 02-2020 from 8.30 am to 3.pm

Participants:

Sri. P.B.N. Murthy (Incharge of the Dept.)
Sri. P. Murali
Smt. G. Karuna Sri
Smt. E. Sunitha
Smt. Razia Sultana
Students of BBA & B.Com

Organised by :

Department of Commerce & Management
SRR & CVR Government Degree College (A)
Vijayawada, Krishna Dist.
Andhra Pradesh

INTRODUCTION:

Educational Field Trips make the student more diligent, increase their knowledge, facilitates the learning process, and provides a special experience for students that cannot be found in books. Besides that, teachers use this to apply moral values to the students.

Keeping this in view, The Department of Commerce & Management of SRR & CVR Government Degree College arranged an Industrial visit to B.Com & BBA students on 26th February 2020 to KCP Sugar factory, vuyyuru, krishna(dist) where they got some fine knowledge of workings and management of the factory. They understood the working process of sugar production and the company's managerial strength and marketing strategies.

ABOUT KCP SUGARS

K.C.P Sugar and Industries Corporation Ltd is one of the leading sugar manufacturing companies in India. Its allied business consists of manufacturing and marketing of Rectified Spirit, Extra Neutral Alcohol, Ethanol, Incidental Cogeneration of Power, Organic Manure, Mycorrhiza Vam, Calcium Lactate, and CO₂. The company has two sugar factories located in Krishna District Andhra Pradesh having an aggregate crushing capacity of 11,500 tons per day.

Vision:

To emerge as a leading sugar manufacturing unit in the state, creating growing value for the Indian economy and the company's stakeholders.

Mission:

To achieve international standards of excellence in all aspects of sugar manufacture and diversified business with a focus on customers.

To maximize the creation of wealth, value, and satisfaction for the stakeholders.

To attain leadership in developing, adopting and assimilating state-of-the-art technology for competitive advantage.

To foster a culture of participation and innovation for employee growth and contribution.

To cultivate high standards of business ethics and Total Quality Management for a strong corporate identity and brand equity.

To help enrich the quality of life of the community and preserve ecological balance and heritage through a strong environment conscience.

K.C.P. Sugar and Industries Corporation Ltd (KSICL) is producing variety of products in various fields which includes:

- Sugar
- Energy
- Rectified Spirit
- Ethanol
- Calcium Lactate
- Bio-Fertilizers
- Carbon Credits

DETAILS OF VISIT :

We started traveling from the college campus at 8.30 AM via private vehicle on 26th February 2020 with our faculties and 50 students. We reach to the KCP Sugar Industries premises at Vuyyuru within 1Hour. At the very beginning of our visit, we met the Sadiq Pasha at the entrance gate who is working for KCP Sugars as a security officer for 17 years, guided and explained to the students about the processing of Sugars at different stages.



Principal Dr. Velaga Joshi inaugurating the industrial visit programme

SUMMARY OF VISIT:

During the visit, students are divided into 2 groups based on gender. Girl students were led by the women faculty members and another group by male faculty members.

- Initially, students visited a cane carrier where the cane collected from different fields and villages will be washed twice to get fresh sugar cane juice.
- In the 1st step of the process sugar cane is cut into small pieces and loaded into milling Tendon.
- In this stage, the cane passes through 4 mills where big cylinders compress the sugar canes.
- The juice and pulp are separated after this stage.
- It is a large vertical cylindrical tank, where juice is given time for decantation, to separate the clear juice from the turbid, which still contains the mud. Juice flow is continuous.
- A device to separate the mud from the turbid juice; normally of the rotary vacuum type. Can also be any kind of pressure filter, provided with filter cloth, to let the juice pass and retain the mud on its surface.
- In the next stage A series of vessels, in which excess water from the juice is evaporated to form a more concentrated liquid, now called syrup. The vessels work in series under increasing vacuum conditions, to reduce the boiling temperature gradually as the concentration increases step-wise. This prevents overheating of juice and loss of sucrose. The vessels together form a triple-, quadruple- or quintuple-effect evaporator.
- The syrup is now transformed into massecuite (fill mass-strike-skipping), which is a mixture of grain (crystals) and mother liquor (molasses).
- A strike receiver in which the charge from the vacuum pan is stored before going to the centrifugal. Its purpose is cooling, to increase grain size and reduce sucrose left in molasses.
- A long drum-like rotating cylinder, where sugar is brought in contact with heated air, to reduce its moisture content.
- Same as a dryer, but the air is dry and cooled to reduce temperature of sugar, heated by the dryer. This is to prevent caking during storage. The combination of dryer and cooler into one body is often called a Granulator.

. The Industrial personal described the objectives of the Industry interims of production process, operations , quality control and HRM and Marketing Process Etc., This is the good opportunity and more useful to enhance the skill of knowledge of industry and their practically

The below picture had been taken during the visit. All over India KCP has manufacturing and marketing Rectified Spirit, Extra Neutral Alcohol, Ethanol, Incidental Cogeneration of Power, Organic Manure, Mycorrhiza Vam, Calcium Lactate, and CO₂. The company has two sugar factories located in Krishna District Andhra Pradesh having an aggregate crushing capacity of 11,500 tons per day.







26/02/20

A Field Trip to KCP Sugar
~~Vijaya~~ Factory Vuyuru on 26/02/2020

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Department of Commerce & Business Administration organised a field visit to Vuyuru Sugar Factory on Feb 26-2020 for II, IV, IV Semester BBA & B.COM Students. KCP sugar and Industries Corporation Ltd is one among the leading sugar manufacturing companies in India. Its allied business consists of manufacturing and marketing of Rectified Spirit, Extra Neutral Alcohol, Ethanol, incidental generation of power, organic manure, Mycorrhiza Vam, Calcium lactate and CO₂. Company has two sugar factories located in Krishna District Andhra Pradesh having an aggregate crushing capacity of 11,500 tons per day.

All the students & some of the staff members visited KCP Sugar Factory to know the procedure to prepare sugar, and Brown sugar with adding some chemicals for cane preservation with alkaline sugar cane.

student name	class	signature
CH. Naga Gowri	III BBA	CH. Naga Gowri
V. Ramya	II B.COM	V. Ramya
P. Lavanya	III BBA	P. Lavanya
Sk. Sharukh Khan	III BBA	Sk. Sharukh Khan
Van dana	II B.COM (Tax)	Van dana
Venkatesh	II BBA	Venkatesh
Abhishek	II BBA	Abhishek
Aditya	II BBA	Aditya
K. Karthik	III BBA	K. Karthik
K. Kalyan	III BBA	K. Kalyan
Ansar Basha	III BBA	Ansar Basha
S. Aday.	III BBA	S. Aday.
D. Rakesh.	III BBA	D. Rakesh.
Rava Kumar	II BBA	Rava Kumar
Vijaya Krishna	III BBA	Vijaya Krishna
Hanika	II BBA	Hanika
Christhu Raju	II BBA	Christhu Raju
Dhanalakshmi	II BBA	Dhanalakshmi
Sruithi	II BBA	Sruithi
Bhargavi	II BBA	Bhargavi
Divya.	III BBA	Divya.
Laharish.	II BBA	Laharish.
KLM Sravani	I BBA	K.L.V. Sravani
A. Jainabee	I BBA	A. Jainabee
D. Sri Mahalashmi	I BBA	D. Sri Mahalashmi
V. Sresta	I BBA	V. Sresta
V. Chaitanya	I BBA	V. Chaitanya
X. Venkat Yadav	I BBA	V. Venkat Yadav
Yuva Raju.	I BBA	Yuva Raju.

Student Name

class

47
Signature

B. Supriya	D BBA	B. Supriya
V. Dhavanika	D BBA	V. Dhavanika
N. Srinivas	D BBA	N. Srinivas
K. Dakshayani	D BBA	K. Dakshayani
P.R.V.S. Ravi Varma	D BBA	P.R.V.S. Ravi Varma
V. Meghana	D BBA	V. Meghana
Abdul. Subhani	D BBA	Abdul. Subhani
Varun Teja	D BBA	Varun Teja

Sri

Gr. Karun

M. Somenika

B. Prathasa

E. P. S. S.

P. V. R. Murthy

P. Murali

B. S. N. Rao

SRR & CVR GOVT. DEGREE COLLEGE (A) VIJAYAWADA

DEPARTMENT OF MICROBIOLOGY

2018-2019



Field/Laboratory Visit To



**Hindustan Coca-Cola Beverages Pvt Ltd, Guntur,
Andhra Pradesh October 5th 2018**



SRR & CVR GOVT. DEGREE COLLEGE

(Autonomous)

NAAC accredited with 'B+' Grade

Machavaram, Vijayawada – 520 004, Krishna District.

Cell: 94922 34488 Ph: 0866-2430060 Fax: 0866-2441092 www.srrcvr.org srrandcvr@gmail.com



Dr. Velaga Joshi, Principal

M.A.(Phil.), M.A.(His), M.A. (M.C.J.), B.L., M.Phil., Ph.D.

To

The Manager,
Hidustan Coca-cola Beverages Pvt. Ltd.,
Athmakur,
Mangalagiri,
Guntur (Dt)
Andhra
Pradesh PIN-
522302

24.09.18

Sir,

Sub: Request for permission of our Microbiology students to visit your reputed company - regd.,

With reference to above subject, as part of Degree course curriculum, the students of our college who are studying Microbiology need to visit industry and should expose to R&D division. Hence I request you kindly permit 20 students of our college to visit your reputed company in your convenient date and time.

Your kind permission to visit industry is more useful to upgrade knowledge & skill of student community.

Thanking You.



Yours Truly,


Principal

SRR & CVR GOVT. DEGREE COLLEGE (A) Vijayawada

Department of Microbiology

Activity Register 2018-2019

Date	05-10-208
Conducted through (DRC/JKC/ELF/NCC/NSS/Departments etc.)	Department of Microbiology
Nature of Activity(Seminar/Workshop/Extn. Lecture etc.,)	Field Visit
Title of the Activity	Field Visit to Bio fertilizer Laboratory, ARS, ANGRAU, Amaravati, Guntur, Andhra Pradesh.
Name of theDepartment/Committee	Department of Microbiology
No. of students participated	17 II BSc MBC
Brief Report on the activity	<p>The Department of Microbiology has Organized Field Visit to Hindustan Coca-Cola Beverages Pvt Ltd, Guntur, and Andhra Pradesh for II BSc MBC on 05-10-208. The work involved is microbial, physical and chemical analysis of raw and finished products carefully assessed for each batch.</p> <p>With a highly controlled process for making its beverages, the workflow at Coca-Cola begins with a water treatment stage, followed by diluting the propriety concentrates and adding relevant flavors.</p> <p>Each step requires a QC checkpoint. Starting with the raw materials such as concentrates, additives, flavors, and water, QC is performed throughout the production chain, from dosing and mixing to bottling.</p>
Name of the Lecturers who Planned & conducted the activity	Dr .D .Jyothi and Mrs Dorcas Anand
Signature of the In- Charge	
Signature of the Principal	

The Coca-Cola Company produces concentrate, which is then sold to licensed Coca-Cola bottlers throughout the world. The bottlers, who hold exclusive territory contracts with the company, produce the finished product in cans and bottles from the concentrate, in combination with filtered water and sweeteners

Listed ingredients

- Carbonated water
- Sugar ([sucrose](#) or [high-fructose corn syrup](#) (HFCS) depending on country of origin)
- [Caffeine](#)
- [Phosphoric acid](#)
- [Caramel color \(E150d\)](#)
- Natural flavorings

A typical can of Coca-Cola (12 fl ounces/355 ml) contains 39 grams of sugar, 50 mg of sodium, 0 grams fat, 0 grams potassium, and 140 calories. On May 5, 2014, Coca-Cola said it was working to remove a controversial ingredient, [brominated vegetable oil](#), from its drinks

In Coca-Cola's two key ingredients were [cocaine](#) and [caffeine](#). The cocaine was derived from the [coca](#) leaf and the caffeine from [kola nut](#) (also spelled "cola nut" at the time), leading to the name Coca-Cola.

Conclusion:

The sugar content, low acidity, mild carbonation, few preservatives, and short shelf life can make these soft drinks susceptible to spoilage from a wide range of microorganisms. Having a robust microbiological QC process is, therefore, critical to maintaining consumer health and safety. "Soft drink quality includes flavor, smell, appearance, sugar content, and carbonation volume. Any deviation in these parameters can indicate spoilage, resulting in poor quality

Brand portfolio



Shortened "Coke" logo used on the back of cans and included in the logos of some flavor variations

This is a list of variants of Coca-Cola introduced around the world. In addition to the caffeine-free version of the original, additional fruit flavors have been included over the years. Not included here are versions of [Diet Coke](#) and [Coca-Cola Zero Sugar](#); variant versions of those no-calorie colas can be found at their respective articles.

- **Coca-Cola Orange Vanilla** (2019–2021) – Coca-Cola with an orange vanilla flavor (intended to imitate the flavor of an orange Creamsicle). Made available nationwide in the United States on February 25, 2019.
- **Coca-Cola Energy** (2019–present) – An [energy drink](#) with a flavor similar to standard Coca-Cola, with [guarana](#), [vitamin B3 \(niacinamide\)](#), [vitamin B6 \(pyridoxine hydrochloride\)](#), and extra caffeine. Introduced in 2019 in the United Kingdom,^[95] and released in the United States and Canada in January 2020. Also available in zero-sugar, cherry, and zero-sugar + cherry variants. In May 2021, the company announced they would

discontinue the product in North America but it will remain available in other places and it will focus on its traditional beverages.

- **Coca-Cola Cinnamon** (2019–2020) – Coca-Cola with cinnamon flavor. Released in October 2019 in the United States as a limited release for the 2019 holiday season. Made available again in 2020 for the holiday season.
- **Coca-Cola with Coffee** (2019–present) – Coca-Cola, with coffee. Introduced in 2019 in various European markets, and released in the United States and Canada in January 2021. Available in dark blend, vanilla and caramel versions, and also in zero-sugar dark blend and vanilla variants.

ACKNOWLEDGEMENTS

We express our deep sense of gratitude to Dr.V. Joshi, Principal SRR & CVR Govt. Degree College Autonomous, Vijayawada for her support and constant encouragement to upgrade the knowledge and skills of students

WE indebted to **Biofertilizer Laboratory, ARS, ANGRAU, Amaravati, Guntur, Andhra Pradesh** for permitting the students III BSc (MBC), **SRR & CVR GOVT. Degree College Autonomous, VIJAYAWADA**

We wish to express my sincere thanks to Sri. K. Premanand, Hindustan Coco Cola Beverages Pvt. Ltd Atmakuru, Mangalagiri Guntur (Dist.) guided students to learn the work involved that is microbial, physical and chemical analysis of raw and finished products.

In Charge Dept of Microbiology

D. Jyothi


Principal

SRR and CVR Govt Degree College (A), Vijayawada

Department of Microbiology

Students Attended

Title of the Activity: Field/Laboratory Visit to Hindustan Coc
- Cola Beverages Pvt Ltd, Guntur
Class: II Bsc MBC
Date: 5-10-2018

S No	Name of the Student	Signature
1	Dasari. Keerthi	Keerthi
2	Periseti. Revanth	Revanth
3	Bolisetti. Jaya Naga Sai	Jaya Naga Sai
4	Guruvelli. Neeraja	Neeraja
5	Kesarapalli. Pavani	Pavani
6	Puppalla. Lavanya	Lavanya
7	Gummapu. Rohit Nanda	Rohit
8	Gopulamudi. Surya prakash	Surya
9	Munipalli Ravi Teja	Raviteja
10	Dasari. Chandrika	Chandrika
11	Miriyala. Vyshnavi	Vyshnavi
12	Puppala. Lalitha	Lalitha
13	Matta Naveen	Naveen
14	Guttigunde. Pavithra.	Pavithra
15	Gundu. Sai	Sai
16	Gunturu. Bhanu Durga prasad	Durga . prasad
17	Burugu. Viswas	Viswas



SRR & CVR GOVERNMENT DEGREE COLLEGE
VIJAYAWADA, KRISHAN DIST., A.P
NAAC B+GRADE(CGPA:2.60)



DEPARTMENT OF PHYSICS & ELECTRONICS

EFFTRONCS

VIJAYAWADA

(FEDVIST)

DATE: 09.03.2019

PERMISSIN LETTER

TO,
THE PRINCIPAL,
SRR & CVR GOVT. DEGREE COLLEGE(A),
VIJAYAWADA.

Respected Sir,

SUB: Permission to visit Efftronics ,Vijayawada -Request-Reg.

As part of curriculum Industrial visit is essential to B.Sc students, so
Department of Physics & Electronics contact with the Efftronics authorities they
responded and gave a slot to visit "Efftronics ",Vijayawada on 9th MARCH 2019
between 2 P.M to 5 P.M. So we wish you would support us for the Industrial visit
and Permit us for this visit.

Thanking you sir

Yours Faithfully



P. Sailaja
Lecturer In-charge
Department of Physics/Electronics
SRR & CVR Govt. Degree College
(Autonomous)
VIJAYAWADA-4

ACCEPTANCE MAESSAGE



EFFTRONICS SYSTEMS PVT. LTD.
40-15-9, Brundavan Colony, Vijayawada-520 010, AP, INDIA
☎ : +91 (866) 246 6675, 249-3375, Fax: +91 (866) 247-4097
e-mail: info@efftronics.com Website: www.efftronics.com

09-Mar-19

To
The Principal,
Physics & Electronics Department,
SRR & CVR Govt Degree College(A),
Vijayawada.

Sir,

Sub: Industrial Visit to B.Sc MECs I, II, III Year Students -**Reg**

As a part of extension of our cooperation to Academic Institutions and to ignite aspirations of students towards Research we have been organizing Industrial Visits.

As part of this B.Sc ECE III Year 50 students of SRR & CVR Govt Degree College(A), are permitted to visit our organization on 09-Mar-19. We hope for many fruitful endeavors with you in coming future.

For Efftronics Systems (P) Ltd.,


(S Bhavani Sankar)

Executive Manager

Corporate Identity Number
U51909AP1987PTC007554

Mfrs: Networking Data Loggers and LED Displays

Developers: Embedded Systems, Software



3/5/2019

Gmail - Reg: CONFIRMATION MAIL FOR INDUSTRIAL VISIT



SRR & CVR GDC PHYSICS DEPARTMENT <srrcvrphydept@gmail.com>

Reg: CONFIRMATION MAIL FOR INDUSTRIAL VISIT

hr <hr@electronics.com>

Tue, Mar 5, 2019 at 5:06 PM

To: SRR & CVR GDC PHYSICS DEPARTMENT <srrcvrphydept@gmail.com>

Dear Mam,

As per our telephonic conversation, here I am confirming the visit for SRR & CVR college on 09-Mar-2019 and cancelled the previous allotted slot on 29-Jun-2019.

Please revert with list of students and faculty with contact number, who will attend on that day(09-Mar-2019).

Feel free to contact for any further clarifications required.

-

Regards,
Renuka Madhuri G.

REPORT





SRR & CVR GOVERNMENT DEGREE COLLEGE, VIJAYAWADA



The presentation given by **Mr. Y.Srinivasa Rao** and **Mr.Suresh Kumar** about radar systems and then practically viewed the working of radar system, we are very much of inspired and gain the knowledge on detection the cyclones, their wind range and rainfall, measuring humidity.

Student Feed Back:

In our B.SC life, now we have stepped into our final year which is very precious for us and we believe in and dying for only four things.

- ***Gaining knowledge***
- ***Hard work***
- ***success***

As a way to reach all these three goals, we and our beloved faculty planned to go to radar station to have a practical look about - How radar systems are working? First time when we students heard that we are going to radar station our souls are very excited and bloomed with happiness. It was for the first time that all our friends without any failure in the total strength are going to have a short journey and we dreamed that' ***we will rock the tour'***. We science students are the followers of **Dr. A.P.J.Abdul Kalam** who messaged us that "***DARE TO DREAM, DIE TO ACHIEVE IT***". so we dreamed and met the success.

ATTENDANCE

SRR & CVR Government Degree College (A), Vijayawada – 520004

Department of Physics & Electronics – Industrial visit

List of 50 (MECs) students visited "Efronics", Vijayawada as part of Industrial visit" on 9th MARCH 2019 along with 2 Faculty members.

Coordinator Details:

P.SAILAJA
DEPARTMENT IN-CHARGE
DEPT OF PHYSICS & ELECTRONICS
SRR&CVR GOVT.DEGREE COLLEGE (A), VJA
PHONE NO: 9491753148
MAIL ID: srrcvrphydept@gmail.com

Faculty details
K.SAI BALARAM
DEPT OF PHYSICS & ELECTRONICS
SRR&CVR GOVT.DEGREE COLLEGE (A), VJA
PHONE NO:9296000555

Faculty details
K.NAYOMI
DEPT OF PHYSICS & ELECTRONICS
SRR&CVR GOVT.DEGREE COLLEGE (A), VJA
PHONE NO:7386349734

Sl.No.	Name of the Student	COURSE	Group	Signature of the student
1	K SIRISHA	III B.Sc	MECS	K. sirisha
2	P SWETHA	III B.Sc	MECS	P. Swetha
3	E LAKSHMI	III B.Sc	MECS	E. Lakshmi
4	E VASAVI	III B.Sc	MECS	E. Vasavi
5	B NAGA BHAVANI	III B.Sc	MECS	B. Nagabhavani
6	T SAI SAILAJA	III B.Sc	MECS	T. Sai Saja
7	J PRIYA CHANDANA	III B.Sc	MECS	J. Priya Chandana
8	D LOK MANOHAR	III B.Sc	MECS	D. Lok Manohar
9	S SAI BHARGAV	III B.Sc	MECS	S. Sai Bhargav
10	G PRITHVI	III B.Sc	MECS	G. Prithvi
11	R DURGA PRASAD	III B.Sc	MECS	R. Durga Prasad
12	B GOPI CHANDU	III B.Sc	MECS	B. Gopi Chandu
13	T VENKATA SAI	III B.Sc	MECS	T. Venkata Sai
14	D SAI TEJA	III B.Sc	MECS	D. Sai Teja
15	K RAJESH	III B.Sc	MECS	K. Rajesh
16	V TARUN KUMAR	III B.Sc	MECS	V. Tarun Kumar
17	SK NAZEEM	III B.Sc	MECS	Sk Nazem
18	S SATISH	III B.Sc	MECS	S. S. Satish
19	V KALYAN	III B.Sc	MECS	V. Kalyan Kumar

20	P PRAGHU	III B.Sc	MECS	P. Doghe
21	N MOHAN KUMAR	III B.Sc	MECS	N. Mohan Kumar
22	K SIVA	III B.Sc	MECS	K. Siva
23	G R K CHAITANYA	II B.Sc	MECS	Chaitanya
24	S SAI YASHWAK	II B.Sc	MECS	S. Sai Siva
25	S ANIL KUMAR	II B.Sc	MECS	Anil Kumar
26	V JOHN	II B.Sc	MECS	V. John
27	K PAVAN	II B.Sc	MECS	K. Pavan
28	E KALYAN	II B.Sc	MECS	E. Kalyan
29	V PRASAD	II B.Sc	MECS	V. Prasad
30	P AMALA	I B.Sc	MECS	P. Amala
31	D SIRISHA	I B.Sc	MECS	D. Sirisha
32	K NEELAVENI	I B.Sc	MECS	K. Neelaveni
33	V PRIYANKA	I B.Sc	MECS	V. Priyanka
34	SK SHABANA	I B.Sc	MECS	SK. Shabana
35	B PULKI	I B.Sc	MECS	B. Pulki
36	K JAYA DURGA SANKAR	I B.Sc	MECS	K. Jaya Durga Sankar
37	G RAJESH	I B.Sc	MECS	G. Rajesh
38	T VENKATESH	I B.Sc	MECS	T. Venkatesh
39	V MANOJ KUMAR	I B.Sc	MECS	V. Manoj Kumar
40	SK RABBANI	I B.Sc	MECS	SK. Rabbani
41	T PAWAN KIRAN	I B.Sc	MECS	T. Pawan Kumar
42	USMAN	I B.Sc	MECS	Md. Usman
43	SK SHAFI	I B.Sc	MECS	SK. Shafi
44	M NAVEEN	I B.Sc	MECS	M. Naveen
45	K KIRAN BABU	I B.Sc	MECS	K. Kiran Babu
46	N PAVAN KALYAN REDDY	I B.Sc	MECS	N. Pavan Kalyan Reddy
47	G PRASANTH SANJEEV	I B.Sc	MECS	G. Prasanth Sanjeev
48	M BHANU MURALI	I B.Sc	MECS	M. Bhannu Murali
49	P VEERABABU	I B.Sc	MECS	P. Veerababu
50	K PHANINDRA	I B.Sc	MECS	K. Phanindra

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Signature of the Dept. Incharge

Signature of the Principal

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