



Sulochana Belhekar Samajik Va Bahu Uddieshiya Shikshan Santha

Sant Dnyaneshwar B.Ed. College

NCTE Code No. APW05389/123665, (Marathi Medium)

Affiliated to Savitribai Phule Pune University PU/AN/B. Ed.097/2008

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Field Visit Report to Ashoka Art Gallery Ahmednagar

Date: 05/02/2021

07/10/2023

Location: Ashoka Art Gallery Ahmednagar

Introduction:

The purpose of this field visit was to explore and appreciate the artworks exhibited Ashoka Art Gallery Ahmednagar. The gallery is known for its diverse collection of contemporary and traditional artworks, including paintings, sculptures, and mixed media installations.

Description of the Art Gallery:

The art gallery is situated in a modern building with well-lit and spacious exhibition halls. The walls are painted in neutral colors to provide an ideal backdrop for the artworks. The gallery also has carefully designed lighting to enhance the visual appeal of the displayed pieces.

Artworks on Display:

Paintings:

The gallery featured a wide range of paintings, spanning different styles and themes. From vibrant abstract compositions to realistic landscapes, each painting was a testament to the artist's skill and creativity. The use of color and texture was particularly striking, capturing emotions and stories within the frames.

Sculptures:

Sculptures of various sizes and materials were placed strategically throughout the gallery. Some were carved from wood, while others were cast in bronze or molded from clay. These sculptures showcased the artists' ability to transform raw materials into captivating three-dimensional forms.

Mixed Media:

One section of the gallery was dedicated to mixed media installations, where artists combined different materials and techniques to create thought-provoking pieces. These installations often included elements of sound, light, and technology, adding an interactive dimension to the experience.

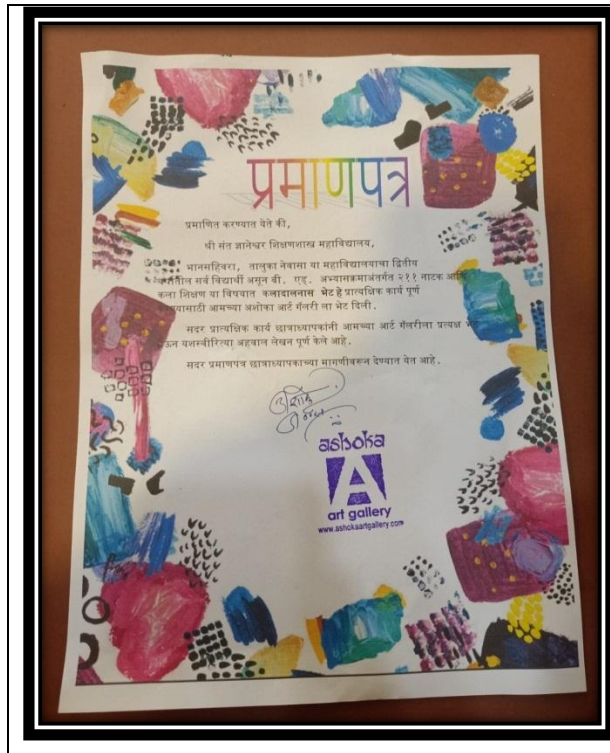
Feedback:

The visit to Ashoka Art Gallery was a truly enriching experience. It offered a deep insight into the world of art and creativity, allowing me to explore different artistic expressions and their impact. Each artwork conveyed a unique narrative, and I found myself pondering the emotions and ideas that the artists aimed to convey.

Conclusion:

The field visit to Ashoka Art Gallery was a successful and inspiring endeavor. It underscored the importance of art in our lives and highlighted the talents of contemporary artists. The diverse range of artworks on display demonstrated the power of visual communication and its ability to transcend cultural and societal boundaries. This visit served as a reminder that art is a universal language that speaks to the human experience in profound ways.

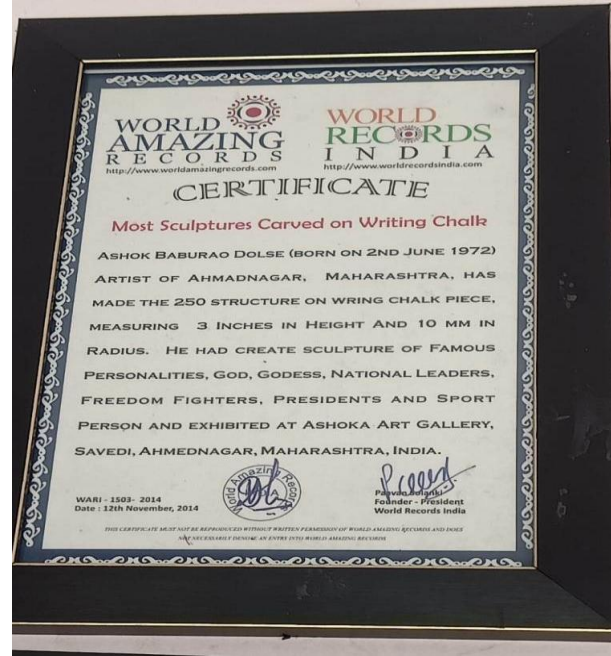
Proofs of the Visit:



Certificate of the Art Gallery



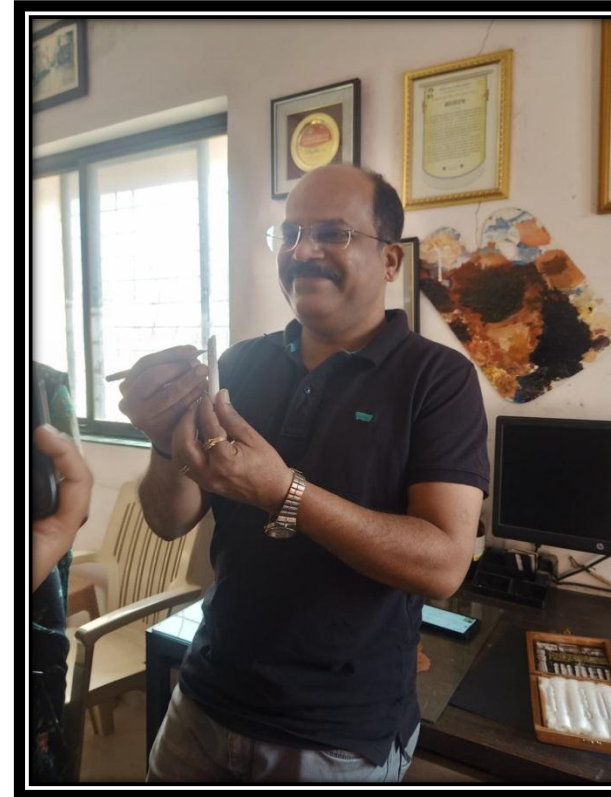
Art by the Artist



Art by the Artist



Certificate of World Record done by Artist



Students with Artist

Artist doing Chalk Art



Ashok Dolse
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Visit Report to a Sugar Factory

Date: 13/05/2022

Location: Ashok Cooperative Sugar Factory, Ashoknagar.

Introduction:

The purpose of this visit was to gain a firsthand understanding of the operations and processes involved in a sugar factory. Sugar production is a significant part of the food industry, and this visit aimed to explore the various stages of sugar extraction and refinement.

Description of the Sugar Factory:

The sugar factory was an expansive facility located in sub rural area. It consisted of several buildings and structures, each serving a specific purpose in the sugar production process. The factory had a modern and organized layout, with clear signage guiding visitors through the various areas.

Sugar Production Process:

Sugar Cane Reception:

The visit began at the reception area where trucks loaded with sugar cane were weighed and checked for quality. The sugar cane is the raw material for sugar production.

Cleaning and Preparation:

The sugar cane underwent cleaning and preparation processes to remove leaves, debris, and dirt. This was a crucial step to ensure the quality of the final product.

Extraction: The cleaned sugar cane was then sent to the extraction area. Here, the sugar cane was crushed to extract its juice. The juice contained a mixture of water and sugar.

Clarification:

The extracted juice underwent a clarification process to remove impurities and solid particles. This resulted in a clearer liquid known as "cane juice."

Evaporation:

The cane juice was then heated to remove excess water, leaving behind a concentrated liquid known as "syrup."

Crystallization:

The syrup was further processed to induce crystallization. This involved controlled cooling and stirring to encourage the formation of sugar crystals.

Separation:

The sugar crystals were separated from the remaining liquid in a centrifuge. The liquid portion, known as "molasses," is a byproduct of the sugar production process.

Drying and Packaging:

The separated sugar crystals were dried to remove any remaining moisture. The dried sugar was then sifted, graded, and packaged for distribution.

Observations:

During the visit, several observations were made:

Automation:

The sugar factory heavily relied on automated machinery and computer systems to regulate and monitor various stages of the production process.

Efficiency:

The factory demonstrated efficient use of resources, with processes designed to minimize waste and energy consumption.

Safety Measures:

Safety protocols, including protective gear and warning signs, were evident throughout the factory to ensure the well-being of workers and visitors.

Conclusion:

The visit to the sugar factory was an educational experience that shed light on the journey of sugar from its raw form in sugar cane to the refined crystals we use in our daily lives. It emphasized the significance of the food industry in meeting consumer needs while maintaining

high standards of quality and safety. The visit served as a reminder of the intricate processes that contribute to the items we often take for granted

Proofs of the Visit:

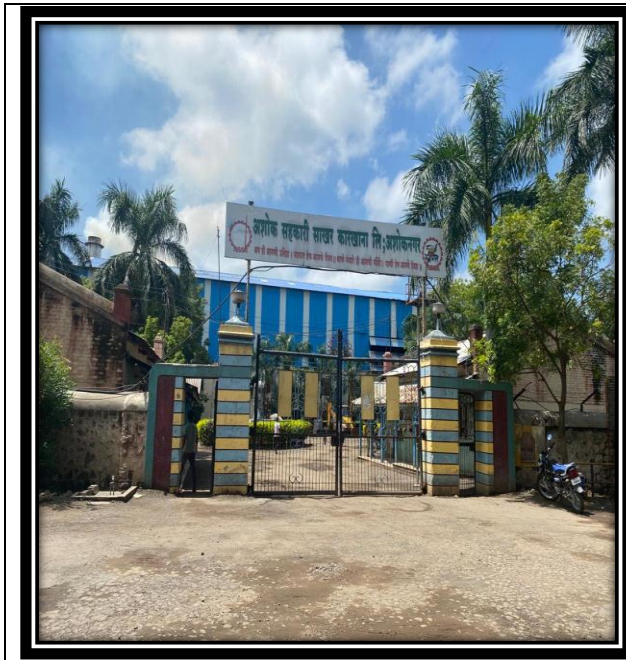


Photo of Ashoknagar Factory



Photo of Students with authority of factory




Image of factory



Certificate received by the factory Authority




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Visit Report to a Sugar Factory

Date: 01/08/2023

Location: Dyaneshwar Cooperative Sugar Factory, Bhende BK.

Introduction:

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Description of the Sugar Factory:

The sugar factory was an expansive facility located in sub rural area. It consisted of several buildings and structures, each serving a specific purpose in the sugar production process. The factory had a modern and organized layout, with clear signage guiding visitors through the various areas.

Sugar Production Process:

Sugar Cane Reception:

The visit began at the reception area where trucks loaded with sugar cane were weighed and checked for quality. The sugar cane is the raw material for sugar production.

Cleaning and Preparation:

The sugar cane underwent cleaning and preparation processes to remove leaves, debris, and dirt. This was a crucial step to ensure the quality of the final product.

Extraction:

The cleaned sugar cane was then sent to the extraction area. Here, the sugar cane was crushed to extract its juice. The juice contained a mixture of water and sugar.

Clarification:

The extracted juice underwent a clarification process to remove impurities and solid particles. This resulted in a clearer liquid known as "cane juice."

Evaporation:

The cane juice was then heated to remove excess water, leaving behind a concentrated liquid known as "syrup."

Crystallization:

The syrup was further processed to induce crystallization. This involved controlled cooling and stirring to encourage the formation of sugar crystals.

Separation:

The sugar crystals were separated from the remaining liquid in a centrifuge. The liquid portion, known as "molasses," is a byproduct of the sugar production process.

Drying and Packaging:

The separated sugar crystals were dried to remove any remaining moisture. The dried sugar was then sifted, graded, and packaged for distribution.

Observations:

During the visit, several observations were made:

Automation:

The sugar factory heavily relied on automated machinery and computer systems to regulate and monitor various stages of the production process.

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The factory demonstrated efficient use of resources, with processes designed to minimize waste and energy consumption.

Safety Measures:

Safety protocols, including protective gear and warning signs, were evident throughout the factory to ensure the well-being of workers and visitors.

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Proofs of the Visit:



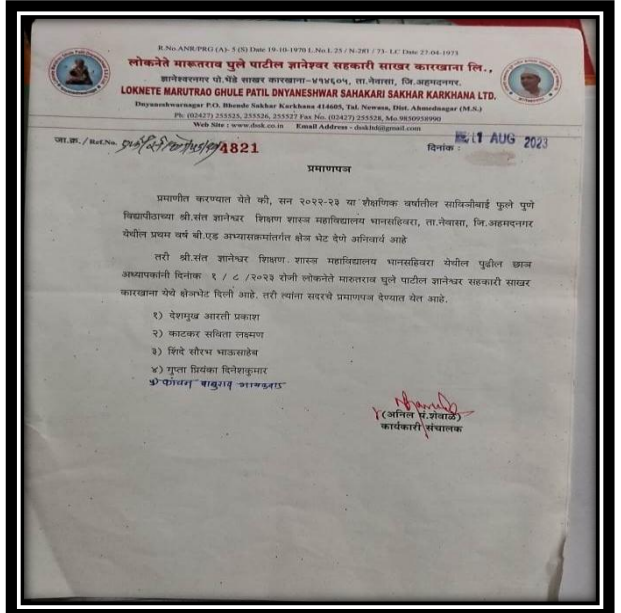
Students while getting certificate of appreciation from factory authority



Entrance of factory



Automation in Factory



Certificate received by the factory Authority



[Signature]
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Field Visit Report to Bangadiwala Agro Products

Date: 12/02/2024

Location: Bangadiwala Agro Products, vadala Bahiroba, Tal- Newasa, Dist Ahmednagar.

Introduction

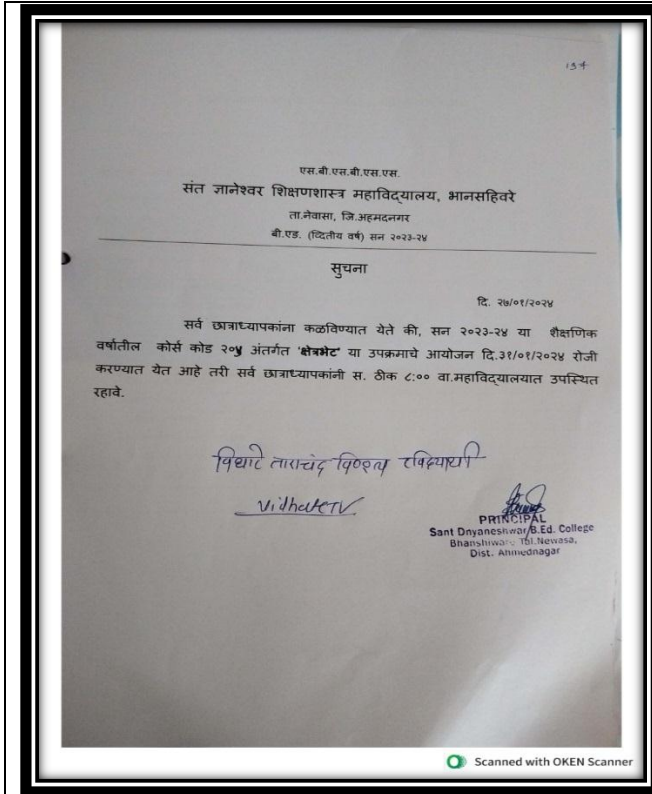
On 12/02/2024 a visit was made to Argo Industry, named Bangadiwala Agro Products, vadala Bahiroba, Tal- Newasa, Dist Ahmednagar. The purpose of the visit was to understand their dairy processing operations, quality control measures, and sustainability initiatives.

Dairy Processing Operations

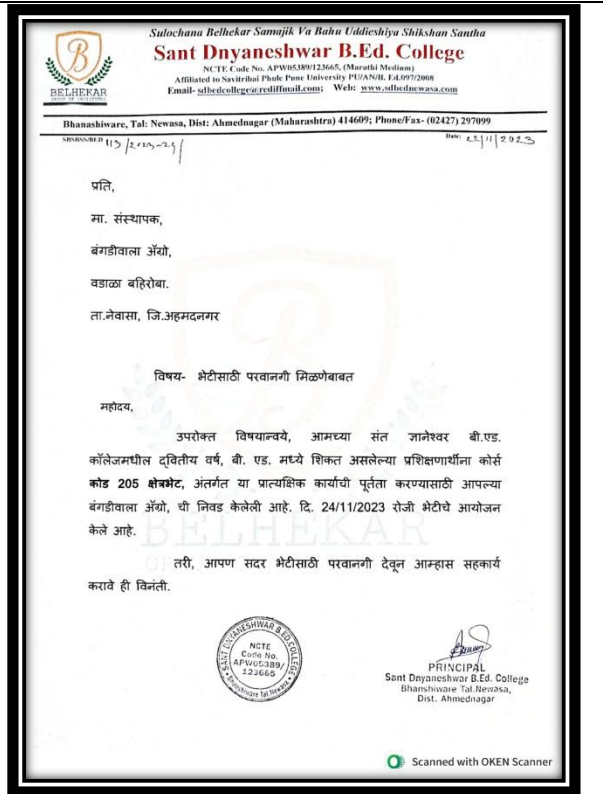
The tour of the plant provided insights into their sophisticated dairy processing operations:

- **Milk Reception and Storage:** Milk is received from local farms and stored in large, temperature-controlled silos. The milk undergoes initial quality checks to ensure it meets the required standards.
- **Pasteurization:** The milk is pasteurized using high-temperature methods to kill harmful bacteria while preserving nutrients.
- **Homogenization:** The pasteurized milk is homogenized to ensure a uniform consistency and prevent cream separation.
- **Product Formation:** Depending on the product, the milk undergoes further processing. For example, cheese production involves curdling, cutting, and pressing, while yogurt production includes fermentation with specific bacterial cultures

- Proofs of the Visit



Notice of the Visit to Students



Letter to the Bangadiwala Agro



Students understanding the process of Dairy milk



Participated Students



Principal
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