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SCHOOL OF SCIENCE

DEPARTMENT OF CHEMISTRY

Event Report – “Industrial Visit to Soma Wine Yards, Nashik”

Academic Year: 2026–27

College Name: School of Science, Sandip University, Nashik

Department: Department of Chemistry

Event Date: 13.08.2026

Duration: 1 Day

Location: Soma Wine Yards, Nashik

Participants: B.Sc. and M.Sc Students

Event Coordinator : Ms. Akansha Raut

Introduction

The Department of Chemistry, School of Science, Sandip University, Nashik, successfully organized an **Industrial Visit to Soma Wine Yards, Nashik, on 13th August 2026** for the students of **B.Sc. Microbiology and Chemistry**.

The visit was organized with the objective of providing students with practical industrial exposure and enabling them to understand the application of concepts studied in the classroom in a real-world industrial environment. The visit offered students an enriching opportunity to observe the various stages involved in wine production and understand the scientific principles associated with fermentation and processing.

The industrial exposure helped students appreciate the interdisciplinary contribution of **Chemistry and Microbiology** to the wine industry. Students gained valuable insights into fermentation technology, microbial involvement in wine production, yeast physiology, quality control, hygiene and sanitation, processing techniques, packaging, and industrial safety.

Objectives

The primary objectives of the industrial visit were to:

1. Provide students with practical exposure to the wine production industry.
2. Develop an understanding of fermentation technology and its industrial applications. Familiarize students with the role of microorganisms, particularly yeast, in wine production.
3. Correlate concepts of Chemistry and Microbiology with real-time industrial processes.
4. Provide exposure to quality control and quality assurance practices followed in the wine industry.
5. Understand the importance of hygiene, sanitation, and industrial safety in food and beverage processing.
6. Familiarize students with processing, packaging, and handling practices followed at the industrial level.
7. Bridge the gap between classroom learning and industrial applications.

Activities Conducted

During the industrial visit, students participated in a structured and informative tour of the wine-making facility. The major activities and learning experiences included:

Introduction to the Wine Industry

Students were introduced to the functioning of the wine industry and gained an overview of the various stages involved in wine production. The visit helped students understand the integration of scientific knowledge with industrial-scale processing.

Fermentation Technology

Students gained practical insights into the **fermentation process**, which forms a key stage in wine production. The role of fermentation in converting sugars into alcohol and other products was explained in an industrial context.

Role of Microorganisms and Yeast

The visit provided students of Microbiology and Chemistry with an opportunity to understand the significance of **microbial activity and yeast physiology** in fermentation. Students were able to relate their theoretical understanding of microorganisms and biochemical processes with their industrial applications.

Processing Techniques

Students were exposed to various processing stages associated with wine production. The visit helped them understand how scientific principles are incorporated into industrial processing to achieve the desired quality and characteristics of the final product.

Quality Control

The importance of **quality control and quality assurance** in the wine industry was discussed during the visit. Students gained awareness of the need for monitoring and maintaining product quality throughout the production process.

Hygiene and Sanitation

Students were made aware of the significance of maintaining proper **hygiene and sanitation** during industrial processing. The visit highlighted the importance of maintaining clean and controlled processing conditions to ensure product quality and safety.

Packaging and Industrial Safety

The students also gained an understanding of packaging practices and the importance of appropriate handling and storage of the finished product. Industrial safety practices were emphasized, helping students recognize the importance of safety measures in an industrial working environment.

Impact and Response

The industrial visit significantly enriched the students' practical understanding of **Microbiology and Chemistry in the wine industry**. It enabled students to correlate theoretical concepts related to fermentation, microorganisms, chemical processes, quality control, and sanitation with their practical industrial applications.

The exposure to industrial operations enhanced students' understanding of fermentation technology and the role of scientific principles in achieving efficient and consistent production. The visit also encouraged students to appreciate the interdisciplinary nature of the wine industry and the contribution of both microbiological and chemical knowledge to industrial processes.

The students actively participated throughout the visit and showed keen interest in understanding the various stages of wine production. The industrial exposure provided them with valuable learning beyond the classroom and enhanced their awareness of potential career opportunities in food, beverage, fermentation, microbiology, chemistry, and quality-control industries.



Expert Introduced students to the functioning of wine industry

Event Co-coordinator

Department of Chemistry

HOD, Chemistry

Department of Chemistry

Associate Dean

School of Science