

# Model Program Book



## SHORT-TERM INTERNSHIP (On-Site/Virtual)

Designed & Developed by



**ANDHRA PRADESH  
STATE COUNCIL OF HIGHER EDUCATION**  
(A STATUTORY BODY OF GOVERNMENT OF ANDHRA PRADESH)



Program Book

F07L

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SHORT-TERM INTERNSHIP

Name of the student :- Akula Nagalakshmi

Name of the College :- S.V.B Govt G.D.C

Registration Number :- 21110041001

Period of Internship from :- 7/8/23 To :- 6/10/23

Name & Address of the Intern organization

Edula Siva Reddy Cold Storage

[Kailakuntala]



# An Internship Report on

enhance cold storage efficiency and  
sustainability in Agriculture  
(Title of the Internship)

Submitted in accordance with the requirement for the degree of

III<sup>rd</sup> year B.A

Under the Faculty Guideship of

(Name of the Faculty Guide)

I. Nageswara Reddy  
Department of

3<sup>rd</sup> B.A [H.E.P] History

(Name of the College)

S.V.B Govt Degree college

Submitted by:

A. Nagalakshmi

(Name of the Student) A. Nagalakshmi

Reg.No: 21110041001

Department of

3<sup>rd</sup> B.A [H.E.P] / History

(Name of the College)

S.V.B Govt G.D.C Koilakuntla



## Student's Declaration

I, A. Nagalakshmi a student of Internship  
Program, Reg. No. 21110041001 of the Department of B.A(3rd) S.V.B. Govt  
College do hereby declare that I have completed the mandatory internship  
from 7-8-2023 to 6-10-2023 in Eduk Siva Peddy cobl (Name of  
the intern organization) under the Faculty Guideship of  
I. Nageswameddy (Name of the Faculty Guide), Department of  
History, S.V.B. Government Degree college  
(Name of the College)

A. Nagalakshmi  
(Signature and Date)



## Official Certification

This is to certify that Short term A. Nagalakshmi (Name of the student) Reg. No. 211004001 has completed his/her Internship in Edula Siva Reddy (Name of the Intern Organization) on 2014 storage short term (Title of the Internship) under my supervision as a part of partial fulfillment of the requirement for the Degree of B.A [HEP] in the Department of History . S.V.B. Degree college (Name of the College).

This is accepted for evaluation.

(Signatory with Date and Seal)

A. Nagalakshmi

### Endorsements

Faculty Guide

I. Nageswareddy

Head of the Department

History

Principal

N. Ram Sita  
PRINCIPAL 6/11/23

**S.V.B. GOVT DEGREE COLLEGE**  
**KOILKUNTALA, NANDYAL (Dt.)**



## Certificate from Intern Organization

This is to certify that A. Nagalakshmi (Name of the intern)  
Reg. No 211100041001 of S.V.B. Degree college (Name of the  
College) underwent internship in Edula Siva Reddy Cold Storage (Name of the  
Intern Organization) from Koilkuntla to Koilkuntla

The overall performance of the intern during his/her internship is found to be  
Satisfactory (Satisfactory/Not Satisfactory).

Authorized Signatory with Date and Seal



## Acknowledgements

### Edula - Siva Reddy Cold Storage

The internship, Andhra Pradesh in Edula Siva Reddy cold storage in location Koilkuntla Red chillies and munda and chana, whele moong, split moong, moongdal orgage acknowledgements hight of building for a chilly cooling in room storage. Typically, chilly cold storage consists of 6 floors. Ground floor (12 Ft); + 5 floors (9 Ft each) in export loading the chilly stock storage in different and chillies export andhra Pradesh.

X:- Dry Chillies local kurnool market in A.P and Dry Chillies Red market Guntur in A.P

| S. No | Market     | District   | Price                    |
|-------|------------|------------|--------------------------|
| 1.    | Hindupuram | Ananthapur | Per quintal, Rs 15,000/- |
| 2.    | Kurnool    | Kurnool    | Per quintal Rs 11,899/-  |
| 3.    | Guntur     | Guntur     | Per quintal Rs: 19,700/- |



## Contents

- ⇒ Cold storage is used to preserve food items through refrigeration and controlled atmosphere rooms.
- ⇒ Where the concentration of different gases like oxygen, carbon dioxide, nitrogen, and carbon monoxide, is maintained closely through precision devices.
- ⇒ The cold storage industry offers a wide range of options, from warehouse refrigeration to precision devices and controlled atmosphere storage facilities.
- ⇒ Cold storage allows such perishable foods to be available for more extended periods, prolonging their shelf-life.
- ⇒ Humidity also plays an essential role in preserving such food.



## CHAPTER 1: EXECUTIVE SUMMARY

The internship report shall have only a one-page executive summary. It shall include five or more Learning Objectives and Outcomes achieved, a brief description of the sector of business and intern organization and summary of all the activities done by the intern during the period.

### Introduction:-

Cold storage industry is a very important and essential industry. The temperature is maintained low with the help of precision instruments. Cold storage is used to preserve fruits, chilies and all potato stock. Once they are kept in the cold storage they do not get spoiled even after many months.

The development of cold storage in the country has an important role. The marketing of cold storage follows the local existing distribution network i.e.

The internship report shall have only a cold storage objective and outcomes of an organization.



## CHAPTER 2: OVERVIEW OF THE ORGANIZATION

### Suggestive contents

- A. Introduction of the Organization
- B. Vision, Mission, and Values of the Organization
- C. Policy of the Organization, in relation to the intern role
- D. Organizational Structure
- E. Roles and responsibilities of the employees in which the intern is placed.
- F. Performance of the Organization in terms of turnover, profits, market reach and market value.
- G. Future Plans of the Organization.

### Storage in india:

The first problem is that there aren't enough cold storages. The government is offering some subsidies to try to pick this up, but it is still largely capital intensive. There are also very different business models at play. There is a need for godowns.

This need is towards storing grains and selling it at a better price once the harvest season over. Turmeric for example climbs as high as 3-4 times off season and is very easy to store. Most farmers don't do it because they don't have space to store it.



### CHAPTER 3: INTERNSHIP PART

Description of the Activities/Responsibilities in the Intern Organization during Internship, which shall include - details of working conditions, weekly work schedule, equipment used, and tasks performed. This part could end by reflecting on what kind of skills the intern acquired.

Cold storage - Down-throw product cooler sin-ware fins for fans for high tube test pressure to ensure leak proof cool downward air flow pattern for equal distribution of air chick peas, splitmung, moongdal, split green gram moongdal chilli, Thor dal, Chana whole moong total item proper cooling extended the shelf life.

Storage temperature, 5000 MT cold  $8^{\circ}\text{C}$   
stored temperature 2,500 MT chilli storage (30TR)

The internship Andhrapradesh in edula Sivadreddy cold storage in location, koilkuntla Red chilli and Thor dal and Chana, whole moong, split moong, moongdal storage, Acknowledgement high of building for chilli cooling in room storage.



# ACTIVITY LOG FOR THE FIRST WEEK

| Day & Date | Brief description of the daily activity                   | Learning Outcome                        | Person In-Charge Signature |
|------------|-----------------------------------------------------------|-----------------------------------------|----------------------------|
| Day - 1    | Edula siva Reddy cold storage (koilkuntla)                | cold storage down throw product cooling |                            |
| Day - 2    | stock saving storage in edula siva Reddy cold storage     | product stocked in 3 years & 4 years    |                            |
| Day - 3    | 5th the floor fans high efficiency                        | $3 \times 5 = 15$ Fans                  |                            |
| Day - 4    | Different stock Toor dal and chana whole moong, chillies. | stock is totally stock product cooling  |                            |
| Day - 5    | storage temperature                                       | + 10°C temperature                      |                            |
| Day - 6    | cold storage packing left price in Indore.                | Useful loading lift                     |                            |



## WEEKLY REPORT

WEEK - 1 (From Dt..... to Dt.....)

Objective of the Activity Done:

### Detailed Report:

- \* However if cold storage facilities are used, the product may be stored for 2-3 years.
- \* cold storage - down throw product cooler
- \*  $3 \times 5 = 15$  fans.
- \* Sin wave fins for fans for high efficiency.
- \* Tube test pressure to ensure leak proof cap.
- \* Downward airflow pattern for equal distribution of air
- \* chickpeas, splitmung, moongdal, split green, gram moong dal, chillies, thore dal, chana, whole moong total item proper cooling extend the shelf life.
- \* storage temperature, 5000 MT cold.
- \*  $8^{\circ}\text{C}$  stored temperature 2,500 MT chilli storage (30 TR).
- \* cold storage loading lifts indore with in 5 floors
- \* cold storage in a tomatoind, sorghum.



# ACTIVITY LOG FOR THE SECOND WEEK

| Day & Date | Brief description of the daily activity                                       | Learning Outcome                                | Person In-Charge Signature |
|------------|-------------------------------------------------------------------------------|-------------------------------------------------|----------------------------|
| Day - 1    | Water supply room cooling machine important machine in H stag                 | water discharge pressure<br>k p c L :- 10 to 15 |                            |
| Day - 2    | suction pressure<br>14.2                                                      | ammonia val<br>160 kg                           |                            |
| Day - 3    | oil pressure<br>16.4                                                          | A, B supply ammonia val                         |                            |
| Day - 4    | Dispersant liquid change cooling ice no liquid outdoor                        | total 5 room total +10°C temperature cooling    |                            |
| Day - 5    | Enriching lives 70° 9 (TRP)                                                   | ammonia-chemical cooling liquid change          |                            |
| Day - 6    | Ammonia C in H stag age ranging supply suction pressure down & ammonia change | hours day 7140 (24 hours)                       |                            |



## WEEKLY REPORT

WEEK - 2 (From Dt..... to Dt.....)

Objective of the Activity Done:

Detailed Report:

Water supply:-  
6 feet cellulose + pad water cooling system with cold storage system de-refroid item dispersant cellulose once entreposage frigorifique.

- \* A cooling system utilizing natural energy from diurnal ambient air temperature difference.
- \* Water is cooled at night by cellulose pad cooling slower and stored for cooling application at day time.
- \* Overall cop. can reach 94 for room temperature higher than  $40^{\circ}\text{C}$ .
- \* Feasible for Data center cooling:-

The present study develops a cooling system using water as the working medium which is cooled at night by cellulose-pad cooling tower (CWCT) and stored for cooling application at daytime. That is it utilized the natural energy down from diurnal ambient air temperature difference.



### ACTIVITY LOG FOR THE THIRD WEEK

| Day & Date | Brief description of the daily activity                                              | Learning Outcome                                                                                                          | Person In-Charge Signature |
|------------|--------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------|----------------------------|
| Day - 1    | storage (Broyar)<br>- that on explain                                                | Total Broyar<br>$3 \times 5 = 15$                                                                                         |                            |
| Day - 2    | white stock<br>chick peas, split<br>moong, moong dal, chana<br>green gram, Toor dal, | Total item<br>proper cooling<br>extended the<br>shelf life                                                                |                            |
| Day - 3    | motar prefer and<br>high speed (LP Bypass)<br>Compage processing                     | $\rightarrow 100^\circ\text{C}$ babul<br>$\rightarrow 3\frac{1}{2}$ level<br>$\rightarrow \text{oil} - 6^\circ\text{TDV}$ |                            |
| Day - 4    | temperature is<br>storage                                                            | 15.1 and 16.2<br>Temperature                                                                                              |                            |
| Day - 5    | chime change                                                                         | room cooling                                                                                                              |                            |
| Day - 6    | Gas liquid change<br>that cooling Rate                                               | storage all<br>cooling.                                                                                                   |                            |



## WEEKLY REPORT

WEEK - 3 (From Dt..... to Dt.....)

Objective of the Activity Done:

Detailed Report: A cooling system was built and tested it is found that the coefficient of performance or (COP) for heat dissipation of water at night, COP<sub>nt</sub>, is between 3.8 and 11 and varies linearly with the evaporation

temperature guide DB (difference between cold water temperature in the storage tank and wet bulb temperature of ambient air).

The COP for room cooling at day time run with air cooled in a room, COP<sub>day</sub> is between 8.8 and 12.6 for day. Cycle operation the measured overall cooling COP is 5.1 COP is expected for each 9.4 at room temperature  $45^{\circ}\text{C}$



### ACTIVITY LOG FOR THE FORTH WEEK

| Day & Date | Brief description of the daily activity                                        | Learning Outcome                                | Person In-Charge Signature |
|------------|--------------------------------------------------------------------------------|-------------------------------------------------|----------------------------|
| Day - 1    | A cold-storage facility works on a refrigeration system which helps.           | maintain an adequately parature and environment |                            |
| Day - 2    | cellulose pad cooling which is cooled at night by cellulose pad cooling floor. | { CINDCT }                                      |                            |
| Day - 3    | Turmeric for example climbs as high as 4-3 times                               | stock, 3-4 years                                |                            |
| Day - 4    | this item, when needed can be taken from the cold storage                      | store item stock                                |                            |
| Day - 5    | cold storage issued to preserve                                                | storage item stock                              |                            |
| Day - 6    | Business part                                                                  | Business Report                                 |                            |



## WEEKLY REPORT

WEEK - 4 (From Dt..... to Dt.....)

Objective of the Activity Done:

Detailed Report:

\* Overall Cop can reach 9.4 for room temperature higher than  $40^{\circ}\text{C}$ .

\* Feasible for data center cooling

The present study develops a cooling system using water as the working medium which is cooled at night by cellulose pad cooling tower (CWCT) and stored for cooling application at day time that is, it utilizes the natural energy drawn from diurnal ambient air temperature difference. A cooling system was built and tested it is found that the coefficient of performance of [CWCT] for heat dissipation of water at night cop is between 3.8 and 11 and varies linearly with the evaporation.



# ACTIVITY LOG FOR THE FIFTH WEEK

| Day & Date | Brief description of the daily activity                     | Learning Outcome                               | Person In-Charge Signature |
|------------|-------------------------------------------------------------|------------------------------------------------|----------------------------|
| Day - 1    | Blowers:-<br>The cooled air is speed across the room        | Room all cooling                               |                            |
| Day - 2    | The compressor consumes almost all the power in a cold room | compressor only device                         |                            |
| Day - 3    | Heat dissipation at water at night component                | 3.8 and varies linearly with the evaporation   |                            |
| Day - 4    | Feasible for data center cooling                            | Overall COP can reach 9.4 for room temperature |                            |
| Day - 5    | Temperature differences $+10^{\circ}\text{C}$               | cooling system                                 |                            |
| Day - 6    | liquid $45^{\circ}\text{C}$ in                              | oil ground val one in the sort                 |                            |



## WEEKLY REPORT

WEEK - 5 (From Dt..... to Dt.....)

Objective of the Activity Done:

Detailed Report:

### Construction & working of a cold storage plant:-

A cold storage facility works as a refrigeration system which helps maintain an adequate temperature and environment as per the specification of each item being stored.

\* Compressor:- It is the main component that runs the cold room. It is the only device that needs the energy to run. The compressor consumes almost all the power in a cold room.

\* Condenser:- It is required to remove the heat from the refrigerant and the circulating water.

\* Blowers:- The cooled air is spread across the room through the convection process, thus, achieving the desired temperature of the room  $+10^{\circ}\text{C}$  temperature.



### ACTIVITY LOG FOR THE SIXTH WEEK

| Day & Date | Brief description of the daily activity                    | Learning Outcome                      | Person In-Charge Signature |
|------------|------------------------------------------------------------|---------------------------------------|----------------------------|
| Day - 1    | Its required mean Proct The turncold room                  | It Th comprc<br>for consult           |                            |
| Day - 2    | Its required phase change of the consider                  | High tempera<br>ture consider<br>Act  |                            |
| Day - 3    | The might presce liquid stored heare                       | the receiver<br>change thero<br>moile |                            |
| Day - 4    | It reduce the temperature and Pressure of the refrigerator | the expanding<br>valve                |                            |
| Day - 5    | The cyclic prople decrease temp<br>nature.                 | Evaporate                             |                            |
| Day - 6    | The cooled is for the room through the convection          | Blowers of<br>temperature<br>room     |                            |



## WEEKLY REPORT

WEEK - 6 (From Dt..... to Dt.....)

Objective of the Activity Done:

Detailed Report:

Is cold storage a good investment:-

Cold storage means storing vegetables and fruits for longer duration without spoiling. While this company's initial investment is significantly higher than other businesses, the return on investments is also higher for longer periods.

① Finalizing location:-

The location of the cold storage facility should be near agricultural or consumer centers covering various market segments. For instance, a cold storage facility with a 5000 metric tonnes capacity requires an area of land for multi-commodity or multi-storage unit.



## CHAPTER 5: OUTCOMES DESCRIPTION

Describe the work environment you have experienced (in terms of people interactions, facilities available and maintenance, clarity of job roles, protocols, procedures, processes, discipline, time management, harmonious relationships, socialization, mutual support and teamwork, motivation, space and ventilation, etc.)

### Environmental College:-

As part of research associated with education for sustain ability at RMIT university, sent an invitation to Government professional seeking information about their background and sp work.

The invitations to participate in the survey were distributed using the electronic data bases and network of organizations such as the centre for sustainability leadership and the environment a jobs met work. Environmental education and training. Ecological sustainability manager project lead. Education delivering perourmart colleges.



\* As a part of research associated with education seeking information about their back ground and working experience

\* Sustainability manager project lead Education delivering performance.



Describe the real time technical skills you have acquired (in terms of the job-related skills and hands on experience)

### Technical Skills:-

- \* Develop and maintain local networks in ways that optimize performance.
- \* provide orientation and guidance to users on how to operate new software and computer equipment.
- \* check computer hardware (HDD, mouse, keyboard etc). to ensure functionality.
- \* Install and configure appropriate software and functions according to specification

### ⇒ Information Technology [I.T]:-

Is the use of computers to create, process, store, retrieve and exchange all kinds of data and information. IT is typically used within the context of business operations as opposed to personal or entertainment technologies

- \* {ICF} information communication system Technology.
- \* Technical Skills in future are full in communication development.



⇒ Check computer hardware to ensure functionality.

⇒ Install and configure appropriate software and functions according to specified.

⇒ Information communication system technology.



Describe the managerial skills you have acquired (in terms of planning, leadership, team work, behaviour, workmanship, productive use of time, weekly improvement in competencies, goal setting, decision making, performance analysis, etc.)

Describe the Managerial skills:-

Describe of Red chillies cold storage private limited supporting and Edula siva Reddy auxiliary transport activities, activities of travel agencies.

Storage in that 3 or 5 years stock, 300 kiloge bading 450 rupees in stock is Edula siva Reddy cold storage.

Height of building = 180 inches

length = 120

width = 20

⇒ Workelp (2) and one a/c operator one packing place four members in that Edula siva Reddy cold storage.

Ex:- former cold storage stock usefull 3 or 4 years stock in chillie one person Ramula Nageswarao 300 and 500 Bastaly store in the department A/c operator name Gopalvarma.



⇒ The measurements of the  
skula Siva Reddy cold storage

Height = 180 inches

length = 120

width = 120

\* storage of the items will be  
kept for 3-4 years.



Describe how you could improve your communication skills (in terms of improvement in oral communication, written communication, conversational abilities, confidence levels while communicating, anxiety management, understanding others, getting understood by others, extempore speech, ability to articulate the key points, closing the conversation, maintaining niceties and protocols, greeting, thanking and appreciating others, etc.,)

Approximately one acre of land is required for a 500 MT cold storage for chilli. This land required is sufficient for cold storage, machine room condenser tank, and condenser, power house transformers, and also 20 feet free space in all direction for fire and safety guidelines.

### Cold Storage Technology:-

Due to the changes in the surrounding cold storage is most required refrigerated. Ware houses are very costly, but several manufacturers opt to outsource, for cold storage. As the demand for transportation refrigeration goods is increased.

- a) Room temperature, relative humidity
- b) cooling capacity
- c) Air flow and Air distribution
- d) Tube volume and surface area.
- e) modern design and manufacturing machines.



\* cold storage technology is to maintain the following conditions

- 1) Room temperature
- 2) relative humidity
- 3) Air flow
- 4) Air distribution
- 5) Surface Area
- 6) Tube volume
- 7) modeln design



Describe how could you could enhance your abilities in group discussions, participation in teams, contribution as a team member, leading a team/activity.

Kdula Siva Reddy cold storage abilities group discussion my name Nagalakshmi write a project work in a group discussion 20 members of students in a group we are participation in a form n/c operator is a gopal varma his explain in cold storage and guidance the more information.

+10°C temperature all stock cooling cold storage stock lift in indoor loading storey 5th floor chillies toordal, chana, white, chickpea, split moong, moongdal temperature +10°C storage temperature ammonia fuel used total broyar  $3 \times 5 = 15$  and temp 16.0 cooling. cellulose - pad water cooling system with cold storage system refrigeration dispersant cellulose once trepasse frig.



Describe the technological developments you have observed and relevant to the subject area of training (focus on digital technologies relevant to your job role)

\* Technology is changing the way organizations and their employees need to accomplish their work.

\* The aim of this study is to provide an overview of the effects of technological developments on work characteristics and to derive the implications for work demands and continuous vocational education and training (CVET).

⇒ The implications include the work demands, and that instruction models used for the learning environments must be flexible in their application

⇒ Digital technologies are relevant when we gain both technical and communication skill in a job role.



## Student Self Evaluation of the Short-Term Internship

Student Name: A. Nagalakshmi

Registration No: 21110041001

Term of Internship:

From: 07-08-2023 To: 06-10-2023

Date of Evaluation:

Organization Name & Address: Edula Siva Reddy cold storage.  
Manager: GORU Varma

Please rate your performance in the following areas:

Rating Scale:

Letter grade of CGPA calculation to be provided

|    |                                    |   |   |   |   |   |
|----|------------------------------------|---|---|---|---|---|
| 1  | Oral communication                 | 1 | 2 | 3 | 4 | 5 |
| 2  | Written communication              | 1 | 2 | 3 | 4 | 5 |
| 3  | Proactiveness                      | 1 | 2 | 3 | 4 | 5 |
| 4  | Interaction ability with community | 1 | 2 | 3 | 4 | 5 |
| 5  | Positive Attitude                  | 1 | 2 | 3 | 4 | 5 |
| 6  | Self-confidence                    | 1 | 2 | 3 | 4 | 5 |
| 7  | Ability to learn                   | 1 | 2 | 3 | 4 | 5 |
| 8  | Work Plan and organization         | 1 | 2 | 3 | 4 | 5 |
| 9  | Professionalism                    | 1 | 2 | 3 | 4 | 5 |
| 10 | Creativity                         | 1 | 2 | 3 | 4 | 5 |
| 11 | Quality of work done               | 1 | 2 | 3 | 4 | 5 |
| 12 | Time Management                    | 1 | 2 | 3 | 4 | 5 |
| 13 | Understanding the Community        | 1 | 2 | 3 | 4 | 5 |
| 14 | Achievement of Desired Outcomes    | 1 | 2 | 3 | 4 | 5 |
| 15 | OVERALL PERFORMANCE                | 1 | 2 | 3 | 4 | 5 |

Date: 23-09-2023

A. Nagalakshmi  
Signature of the Student



### Evaluation by the Supervisor of the Intern Organization

|                                                                |                             |
|----------------------------------------------------------------|-----------------------------|
| Student Name: A. Nagalakshmi                                   | Registration No: 2110041001 |
| Term of Internship: From: 07-08-2023 To: 06-10-2023            |                             |
| Date of Evaluation:                                            |                             |
| Organization Name & Address: Edula Siva Reddy cold storage     |                             |
| Name & Address of the Supervisor with Mobile Number 9490402714 | Manager Gopal Varma         |

Please rate the student's performance in the following areas:

Please note that your evaluation shall be done independent of the Student's self-evaluation

Rating Scale: 1 is lowest and 5 is highest rank

|    |                                    |   |   |   |   |   |
|----|------------------------------------|---|---|---|---|---|
| 1  | Oral communication                 | 1 | 2 | 3 | 4 | 5 |
| 2  | Written communication              | 1 | 2 | 3 | 4 | 5 |
| 3  | Proactiveness                      | 1 | 2 | 3 | 4 | 5 |
| 4  | Interaction ability with community | 1 | 2 | 3 | 4 | 5 |
| 5  | Positive Attitude                  | 1 | 2 | 3 | 4 | 5 |
| 6  | Self-confidence                    | 1 | 2 | 3 | 4 | 5 |
| 7  | Ability to learn                   | 1 | 2 | 3 | 4 | 5 |
| 8  | Work Plan and organization         | 1 | 2 | 3 | 4 | 5 |
| 9  | Professionalism                    | 1 | 2 | 3 | 4 | 5 |
| 10 | Creativity                         | 1 | 2 | 3 | 4 | 5 |
| 11 | Quality of work done               | 1 | 2 | 3 | 4 | 5 |
| 12 | Time Management                    | 1 | 2 | 3 | 4 | 5 |
| 13 | Understanding the Community        | 1 | 2 | 3 | 4 | 5 |
| 14 | Achievement of Desired Outcomes    | 1 | 2 | 3 | 4 | 5 |
| 15 | OVERALL PERFORMANCE                | 1 | 2 | 3 | 4 | 5 |

Date: 21-09-2023

E. Harish M  
Signature of the Supervisor

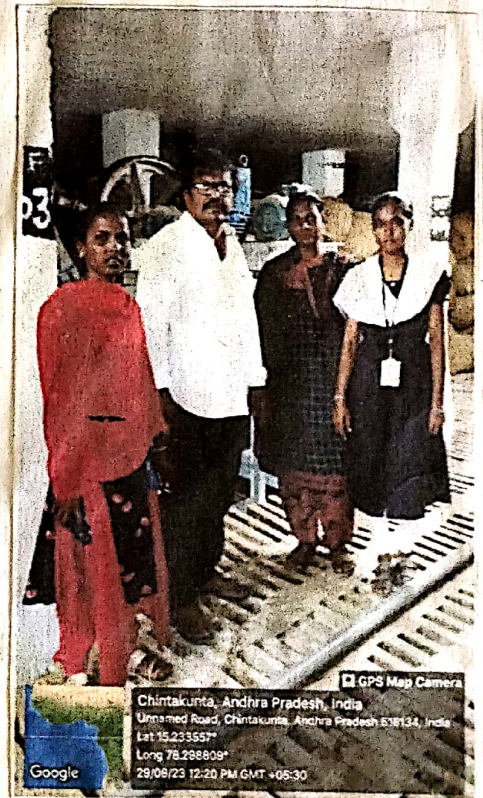
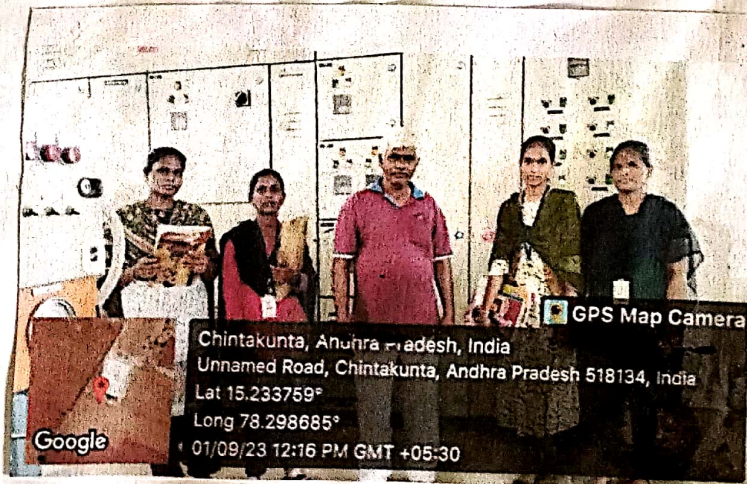
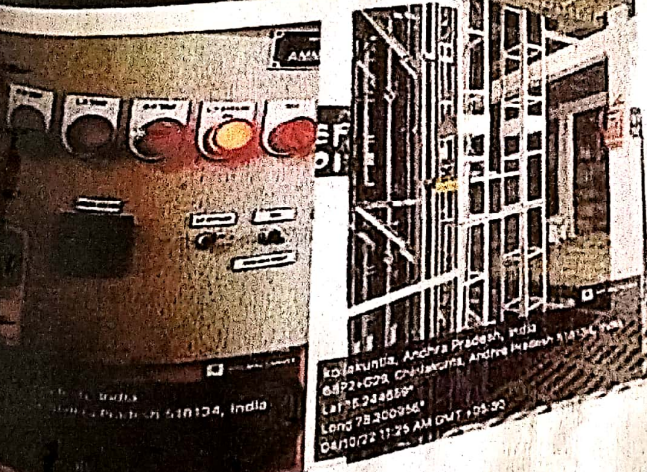
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For: EDULA SIVA REDDY COLD STORGE

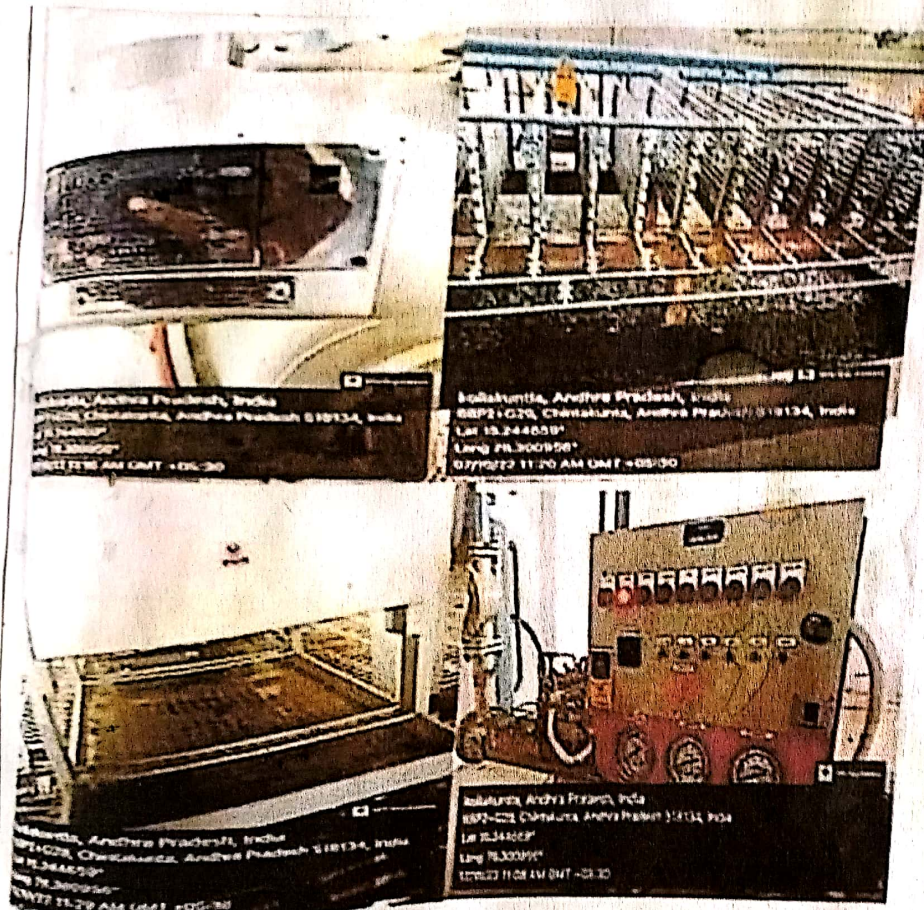
Proprietor



# PHOTOS & VIDEO LINKS









## **Internal Evaluation for Short Term Internship (On-site/Virtual)**

### **Objectives:**

- To integrate theory and practice.
- To learn to appreciate work and its function towards the future.
- To develop work habits and attitudes necessary for job success.
- To develop communication, interpersonal and other critical skills in the future job.
- To acquire additional skills required for the world of work.

### **Assessment Model:**

- There shall only be internal evaluation.
- The Faculty Guide assigned is in-charge of the learning activities of the students and for the comprehensive and continuous assessment of the students.
- The assessment is to be conducted for 100 marks.
- The number of credits assigned is 4. Later the marks shall be converted into grades and grade points to include finally in the SGPA and CGPA.
- The weightings shall be:

|                         |          |
|-------------------------|----------|
| ○ Activity Log          | 25 marks |
| ○ Internship Evaluation | 50marks  |
| ○ Oral Presentation     | 25 marks |
- Activity Log is the record of the day-to-day activities. The Activity Log is assessed on an individual basis, thus allowing for individual members within groups to be assessed this way. The assessment will take into consideration the individual student's involvement in the assigned work.
- While evaluating the student's Activity Log, the following shall be considered -
  - a. The individual student's effort and commitment.
  - b. The originality and quality of the work produced by the individual student.
  - c. The student's integration and co-operation with the work assigned.
  - d. The completeness of the Activity Log.
- The Internship Evaluation shall include the following components and based on Weekly Reports and Outcomes Description
  - a. Description of the Work Environment.



## INTERNAL ASSESSMENT STATEMENT

Name Of the Student: A. Nagalakshmi  
 Programme of Study: process mining  
 Year of Study:  
 Group: : B.A [H.E.P]  
 Register No/H.T. No: 21110041001  
 Name of the College: S.V.B. Govt Degree college  
 University:

| SLNo | Evaluation Criterion  | Maximum Marks | Marks Awarded |
|------|-----------------------|---------------|---------------|
| 1.   | Activity Log          | 25            | 21            |
| 2.   | Internship Evaluation | 50            | 41            |
| 3.   | Oral Presentation     | 25            | 19            |
|      | GRAND TOTAL           | 100           | 81            |

Date:

  
Signature of the Faculty Guide

**Certified by**

Date:

**Signature of the Head of the Department/Principal**

**Seal:**

**PRINCIPAL** 9/11/23  
**S.V.B. GOVT DEGREE COLLEGE**  
**KOILKUNTLA, NANDYAL (Dt.)**

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## **ANDHRA PRADESH STATE COUNCIL OF HIGHER EDUCATION**

**(A Statutory Body of the Government of Andhra Pradesh)**

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