

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]

An Internship Report on

Enhancing cold storage efficiency and Subsidiary
in Agriculture

(Title of the Internship)

Submitted in accordance with the requirement for the degree of
IIIrd B.A (H.E.P)

Under the Faculty Guideship of

T. Nageswar Reddy

(Name of the Faculty Guide)

Department of

History

(Name of the College)

Submitted by:

M.L. Nagendramma S.V.B. Govt Degree college

(Name of the Student)

Reg.No: 21110041012

Department of

History

(Name of the College)

S.V.B. Government. Degree college
Kulabutta

Page No:



Student's Declaration

I, M.L. Nagendramma a student of Internship
Program, Reg. No. 2110041012 of the Department of 3rd B.A. S.V.B Govt Degree college
College do hereby declare that I have completed the mandatory internship
from 7-8-2023 to 6-10-2023 in Shula Sivarreddy cold storage (Name of
the intern organization) under the Faculty Guideship of
T. Nageswar Reddy (Name of the Faculty Guide), Department of
History, S.V.B. Govt. Degree college.
(Name of the College) Koilkontla

M.L. Nagendramma
(Signature and Date)

Official Certification

This is to certify that M. Lefeshun Nagendramma (Name of the student) Reg. No. (Enrollment) 2111004/012 has completed his/her Internship in IIIrd B.A. HEP (Name of the Intern Organization) on Agency cold storage supply in Assam (Title of the Internship) under my supervision as a part of partial fulfillment of the requirement for the Degree of IIIrd B.A. (H.E.P.) in the Department of History S.V.B. Govt College (Name of the College).

This is accepted for evaluation.

(Signatory with Date and Seal)

Endorsements

Faculty Guide

I. Nageswar Reddy

Head of the Department

History

Principal

H. Ravi Sankar

PRINCIPAL

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

Page No:



Certificate from Intern Organization

This is to certify that Shant teem (Name of the intern)
Reg. No 21110041012 of S.V.B. Govt college (Name of the
College) underwent internship in Sdula Siva Reddy cold storage (Name of the
Intern Organization) from Karilakuntla to Karilakuntla

The overall performance of the intern during his/her internship is found to be
Sdula Siva Reddy ^{cold storage} (Satisfactory/Not Satisfactory).

Authorized Signatory with Date and Seal

Acknowledgements

Sdula Siva Reddy cold storage

The Internship Andhra Pradesh in Sdula Siva Reddy cold storage in location Koilkuntla Road chillys and chana, whole moong, splitmoong, moong dal storage Acknowledgements high of building for achieving in room storage. Typically, chilly cold storage sist in Room storage. floors Ground floor (1,2 Ft); + 5 floors (9 Ft each) in export loading in the chilly stock storage in dist and chillys export Andhra Pradesh. sz: Dry chillys local kurnool market in Andhra Pradesh and dry chillys red market guntur in Andhra Pradesh, Guinfa, INR

Guinfa

INR

Market	Distict	Price
Hindupuram	Anantapur	Guinfa 15,000.00
kurnool	kurnool	Guinfa 11,899.00
Guntur	Guntur	Guinfa 19,700.00

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 with the help of precision instruments cold storage is used to preserve fruits, chillies and all natural stock once they are kept in the cold storage do not get spoiled even after many months.

The development of cold storages 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 objectives and outcomes organizations.

Weight loss of Dry chilli and Recommendation to reduce the weight loss

chilli is stored before, with proper drying from 65-85% RH to below 10% RH.

Here after only it can be stored as per the storage condition.

Weight loss is caused due to :-

Improper storage is not maintained RH - cold storage is not maintained properly as per the required 4°C and not less than 95% RH value at the storage period of 6 to 12 months.

Recommendations to reduce weight loss :-

* Perfect packing :- Do the perfect packing then only it will reduce the transpiration rate and the weight loss is reduced for chilli, stored vacuum packing then just packing.

* Maintain the storage temperature :- maintain the storage temperature of 4°C for reduction of weight loss. maintain the 12% RH to reduce the weight loss.

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 home subsidies to try to work this up, but it is still a very 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 seasons over. Farmers for example and is very easy to store must farmers don't do it because they don't have space to store it.

Weight loss of Day

Chilli and

Recommend to reduce the weight loss.

Chilli is stored before, with proper drying from 65-85% RH to below 10% RH. Here after only it can be stored as per the storage conditions.

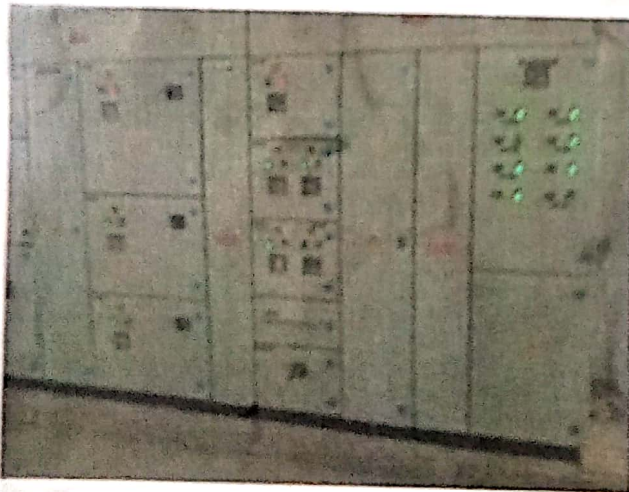
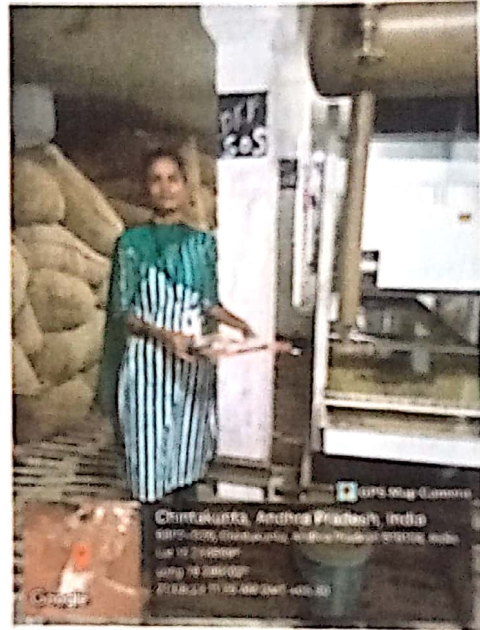
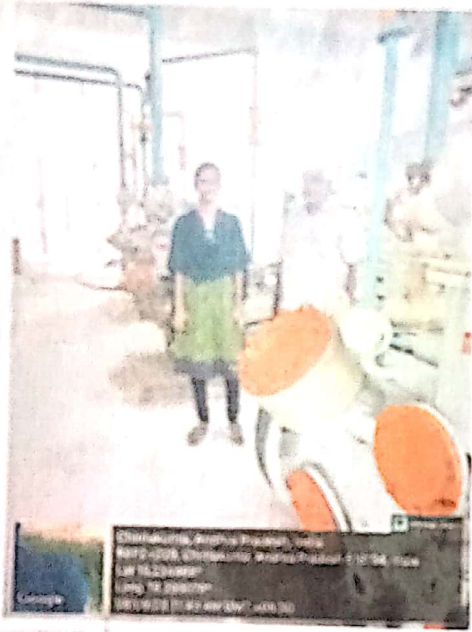
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Improper storage is not maintained RH - cold storages is not maintained properly as per the required 4°C and not less than 95% RH value. at the storage period of 6 to 12 months.

Recommendations to Reduce weight loss:-

* perfect packing:- Do the perfect packing then only it will reduce the transaction rate and the weight loss is reduced. For chilli stored vacuum packing then packing.

B.A Department Nageswarreddy Sir Introduction Cold Storage Manager



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 :- Downthrow product cooler sinker fins for fans for high test pressure to ensure leak proof cool downward airflow pattern for equal distribution of air chickpeas, splitmung, moongdal, split green gram moong dal, chillis, toor dal, chana whole moong. Total item proper cooling extend the shelf life.

Storage temperature, 5,000 mt could be stored temperature 2,500 mt chilli storage (30TR)

The internship Andhrajadesh in sula siva Reddy cold storage in location trailakunta Red chillis and toor dal and chana, whole moong, splitmung, moongdal storage Acknowledgements high of building for chilly 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	First day: sdula siva Reddy cold storage (kaila kumilla)	cold storage - Down throw product cooling	
Day - 2	stock saving storage in sdula siva Reddy cold storage	product stocked in 3 years and 4 years	
Day - 3	5 th the floor fan's high efficiency	$3 \times 5 = 15$ Fan	
Day - 4	Deficient stock Fardal and chana whole mean, chillies.	stock is totally stock product cooling	
Day - 5	storage temperature	$+10^{\circ}$ temperature	
Day - 6	cold storage packing left price in Indore	use full loading left	

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 4-3 Years.

*. cold storage - Down throw product cooler

*. $3 \times 5 = 15$ Fans

*. sin were fins for fans for high sp

*. tube test pressure to ensure leak proof

*. Download airflow pattern for good distribution

*. storage temperature 500 MT cold

*. 8°C stored temperature 2,500 MT diff. storage.

*. cold store in a tomato, sorghum.

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ACTIVITY LOG FOR THE SECOND WEEK

Day & Date	Brief description of the daily activity	Learning Outcome	Person In-Charge Signature
Day - 1	Water surty room cooling machine smooth machine sin 4 stage	Water Discharge pressure KPEL :- 10 to 15	
Day - 2	Suction pressure 14.2	Ammonia val 160 kg	
Day - 3	all pressure 16.4	A-B surty Ammonia val	
Day - 4	Dis present Liquid change cooling Ice Liquid out door	total 5 room total + 10°C temperature cooling	
Day - 5	Smoking fires 70° (9T RP)	Ammonia - clean cooling liquid change	
Day - 6	Ammonia (sin 4 stage) Suction Bailing surty) Suction pressure down	Howas day 7740 (24 hours)	

WEEKLY REPORT

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

Objective of the Activity Done:

Detailed Report:

Water supply:-

6 Feet cell lose + rad water cooling system with cold storage system de-refridisson decreased cell lose once storage figure.

*. A cooling system utilizing natural energy from diurnal ambient air temperature difference.

*. Water is cooled at night by cell lose rad cooling power and stored for cooling application at day time

*. Overall cop. can reach 9.4 for room temperature higher than 40°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 - rad cooling tower (CWCT) and stored for cooling application at daytime. that is utilizes the natural energy from diurnal ambient air temperature difference.

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Day & Date	Brief description of the daily activity	Learning Outcome	Person In-Charge Signature
Day - 1	Storage (Bhojan) that on Explain	total Bhojan $3 \times 5 = 15$	
Day - 2	White stock shickrey Split moong moong Dal gram moongdal Dal chana	total item moong cooling extend the sheet left	
Day - 3	Make project and high speed (4 by pass) Cowage processing	$\rightarrow 100^\circ$ Dabul $\rightarrow 3\frac{1}{2}$ Level $\rightarrow 0.1 - 6^\circ$ TD &	
Day - 4	Temperature is Storage	15.1 and 16.2 Temperature	
Day - 5	Chima chang	room cooling	
Day - 6	Gas filled chang that covering Reactor	Storage all cooling	

WEEKLY REPORT

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

Objective of the Activity Done:

Detailed Report:

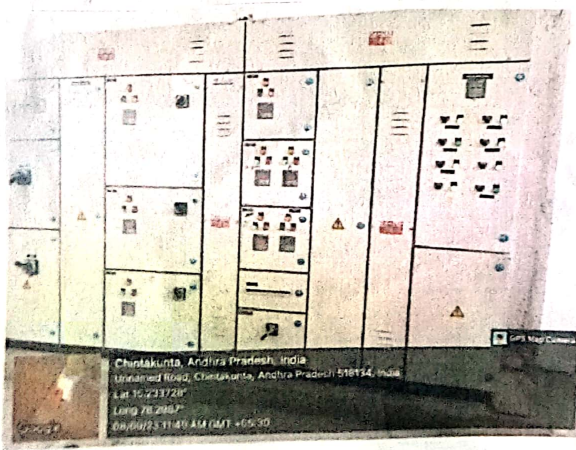
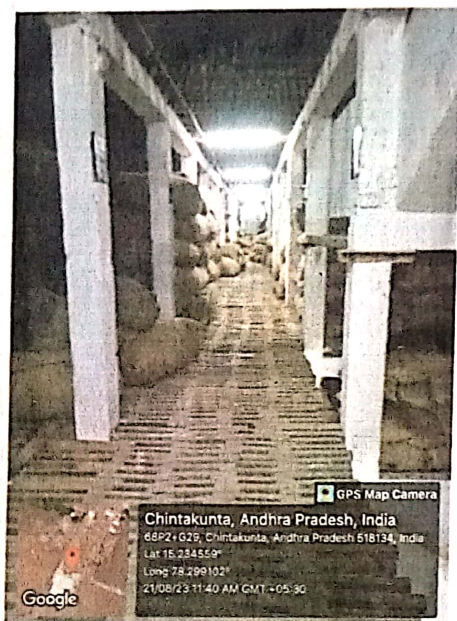
*. Over all COP can reach 9.4 for room temperature higher than 40°C

*. Feasible for data center cooling

The present study develops a cooling system using water as the working medium which is cooled at night by celluloserad cooling power (CWCT) and stored for cooling applications. 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 is about 11 and varies linearly with the evaporation.

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 effect refrigeration system which helps	maintainperature and environment	
Day - 2	Callutage pad calling which is calod at night by callulose	(CWET)	
Day - 3	Tarmatic for example climbs as high as 3-4 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:

A cooling system was built and tested. It is found that the coefficient of Performance of (COP) for heat dissipation of water at night COP is between 3.8 and 11 and varies linearly with the evaporation.

Temperature glide ΔT (Difference Between cold water temperature in the storage tank and wet bulb temperature of Ambient air)

This COPs for room cooling at daytime run with air cooler in a room, COP day, is between 8.8 and 12.6 for day cycle operation, the measured overall cooling COP is 5.1 COPs. is expected for 9.4 at Room temperature 45°C .

ACTIVITY LOG FOR THE FIFTH WEEK

Day & Date	Brief description of the daily activity	Learning Outcome	Person In-Charge Signature
Day - 1	Blowers :- the cooled air is speed across the room	Room all cooling	
Day - 2	the compressor consumes almost all the power in a cold	compressor only device	
Day - 3	heat dissipation at water at night and	3.8 and 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°C	cooling system	
Day - 6	figured 45° Fan	oil grand val. one in the start	

Construction & working of a cold storage plant:-

A cold storage facility works as a refrigeration system which helps maintain an adequate temperature of each item being stored. These are the main components of cold storage room.

*. 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 cold air is spread across the room through the convection process. These, achieving the desired temperature of the room.

*. +10°C temperature.

WEEKLY REPORT

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

Objective of the Activity Done:

Detailed Report:

COLD STORAGE

Cold storage is a building designed to store food stuff within certain temperature limits and relative humidity. The basic purpose of cold storage is to store the perishable food products at optimum temperature to enhance their shelf life. May vary from $+20^{\circ}\text{C}$ to -115°C in cold storage while ice cream is stored at -30°C . Some of the advantages of using cold storages are required for storage of milk.

Benefits of a cold storage:-

- * Food product can be stored with their supply is plentiful and can be used during the period of short supply.
- * Transportation of food stuff from one place to another places is possible.

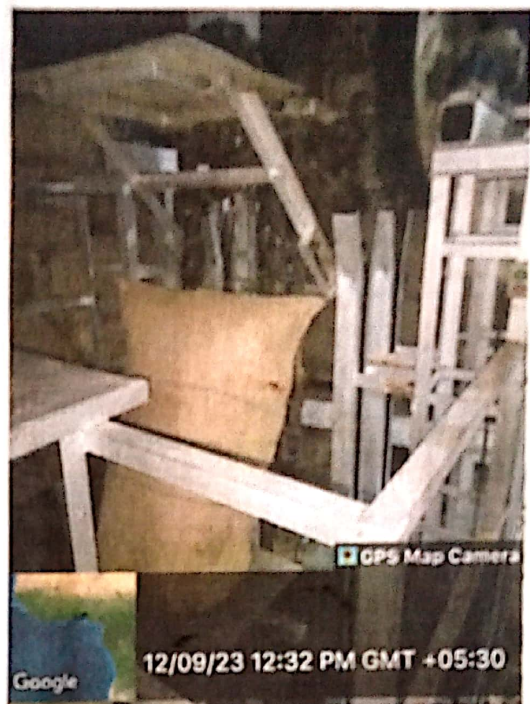
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CHAPTER 5: OUTCOMES DESCRIPTION

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 Career :- As part of research associated with education for sustain ability at RMU University, sent an invitation to environmental professional seeking information about their backgrounds so work

The invitations to participate in the survey were distributed using the electronic data bases and network of organisations such as the centre for sustainability, leadership and the environment a jobs network. Environmental education and training. Ecological sustainability manager project lead, education Delivering resources (colleges)



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

Technologic skills

- *. Develop and maintain local network in ways that optimize performance.
- *. provide orientation and guidance to users on how to operate new software and computer equipment.
- *. check computer hardware (HDD) mouses, key boards, etc.) to ensure functionality.
- *. install and configure appropriate to specifications information technology (IT)
- *. (ICT) information & communication system technology.
- *. technical skills in future useful in communication development required the student future jobs in technological skills.

Manager of Edula Siva Reddy Cold
Storage



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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

* Red chillies cold storage private limited supporting and Sdula Siva Reddy transport activities, of travel agencies.

* Storage in that 3 or 5 years stock 200 kilose buying 450 rupees in stock is Sdula Siva Reddy cold storage.

* building = 180 inches
length = 120
height = 120

* Workers (2) and one copenation one packing place four labourer in that Sdula Siva Reddy cold storage.

Ex:- Forman cold storage stock useful 3 or 4 years
Stock in chillie one person Ramula Nageswara 300 and 500 Payalu storage.

* Department A/c procedure name Gopalvarma.

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 5000 MT cold storage for chilly. 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. are very costly. but several manufacturing out source for cold storage. As the demand for transformation of refrigeration goods is increased. it can push the demand for value added services such as consolidation the five most important factors for considering proper selection of the indoor unit for chilly cold storage are (a) Room temperature Relative humidity (b) cooling capacity (c) Air flow and air distribution (d) the volume and surface area (e) Audition design

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

Sdula siva Reddy cold storage abilities discortion
My name Nagendramma write a project work in a
group discortion 20 numbers students in a group we are
participation in a A/c operation is a Gopalavarma his
Explain cold storage and guidance the more information.

+10°C temperature all stock
cooling cold storage stock lift in indoor loading
5th floor chillies Jowdal, chana whole. chick peace,
split moong, moongdal Room +10°C storage temperature
ammoniya total Broyar 3x5 = 15 and 16.0° cooling cellu
lose - pad water system with cold storage system refraidi
ssment dispersal cellulose once turpago fig.

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

Sdula Siva Reddy cold storage abilities we are my class friends we are all group discussion for about the cold storage.

My name Nagendraamma I am write to internship project work of a group discussion 14 members students in this group.

we are participation of team in cold storage. we are all students one team seen otherwise going to Sdula Siva Reddy cold storage. A/c operation name garala varma he is explain to cold storage and guidance of more information. we and my friends consult leasing to cold storage.

other wise may information write on present work record.

many stocks left to loading to chilli some some markets.

Student Self Evaluation of the Short-Term Internship

Student Name: <u>M Lakshmi Nagarajamma</u>	Registration No:
Term of Internship: From: <u>7-8-2023</u> To: <u>6-10-2023</u>	
Date of Evaluation:	<u>Sdula Siva Peddy road slorage</u>
Organization Name & Address:	<u>Gopal Vanna</u>

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: 21-09-2023

M Lakshmi Nagarajamma
Signature of the Student

Evaluation by the Supervisor of the Intern Organization

Student Name: <u>M. Lakshmi Nagarajamma</u>	Registration No:
Term of Internship: From: <u>7-8-2023</u> To: <u>6-10-2023</u>	
Date of Evaluation:	
Organization Name & Address: <u>Sdla Siva Reddy Cold Storage</u>	
Name & Address of the Supervisor with Mobile Number <u>9490402714</u>	

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

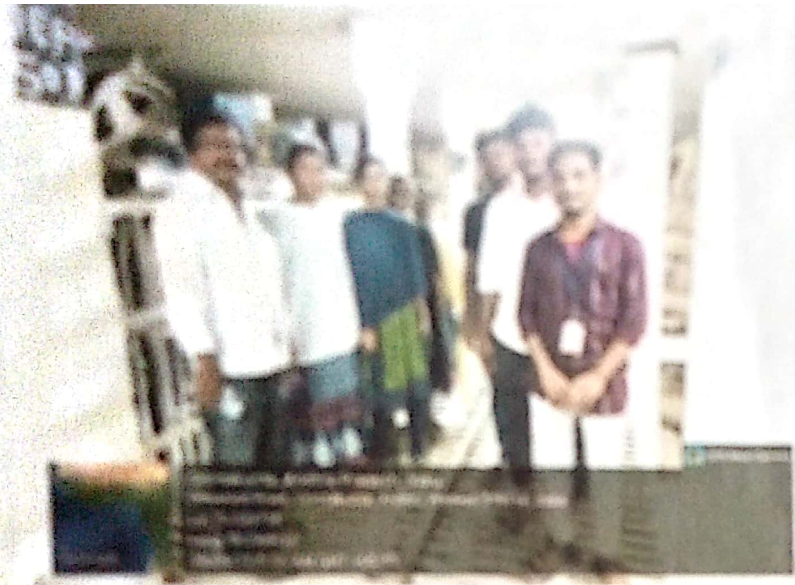
1	Oral communication	1	2	3	4	5
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4	Interaction ability with community	1	2	3	4	5
5	Positive Attitude	1	2	3	4	5
6	Self-confidence	1	2	3	4	5
7	Ability to learn	1	2	3	4	5
8	Work Plan and organization	1	2	3	4	5
9	Professionalism	1	2	3	4	5
10	Creativity	1	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

E. Harish
Signature of the Supervisor

Date:

For: **EDULA SIVA REDDY COLD STORAGE**

Page No:



INTERNAL ASSESSMENT STATEMENT

Name Of the Student: *M. Lakshmi Nagendramma*
Programme of Study:
Year of Study: *2021-2024*
Group: *(B.A) H.E.P*
Register No/H.T. No:
Name of the College: *S.V.B. Govt degree college.*
University:

Sl.No	Evaluation Criterion	Maximum Marks	Marks Awarded
1.	Activity Log	25	18
2.	Internship Evaluation	50	38
3.	Oral Presentation	25	17
	GRAND TOTAL	100	73

Date:

[Signature]
Signature of the Faculty Guide

Certified by

Date:

Seal:

Signature of the Head of the Department/Principal

M. K. S. S. N.
PRINCIPAL
S.V.B. GOVT DEGREE COLLEGE
KOILKUNTALA, NANDYAL (Dt.)