

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 sustainability 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

I. Nage war Reddy

(Name of the Faculty Guide)

Department of

History

(Name of the College)

Submitted by:

Kimavath siva Naik S.V.B Government Degree college

(Name of the Student)

Reg.No: 21110041009

Department of

History

(Name of the College)

S.V.B Government Degree College
Koil kuntla.

Page No:

Student's Declaration

I, K. Siva Naik a student of Internship

Program, Reg. No. 21110041009 of the Department of History

College do hereby declare that I have completed the mandatory internship
from 07-08-2023 to 06-10-2023 in Edula Siva Reddy College (Name of

the intern organization) under the Faculty Guideship of

J. Nagarwar reddy (Name of the Faculty Guide), Department of
History, S.V.B Govt degree College,

(Name of the College) Koil kunth.

K. Siva Naik
(Signature and Date)

Official Certification

This is to certify that K. Siva Naik (Name of the student) Reg. No. 21110041009 has completed his/her Internship in IIIrd B.A (H.E.P) (Name of the Intern Organization) on Edule Siva reddy Cold Storage (Title of the Internship) under my Enhancing cold storage efficiency sustenance in Agriculture 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 degree (Name of the College).

This is accepted for evaluation.

(Signatory with Date and Seal)

Endorsements

Faculty Guide I. Nageshwar 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 Short Term (Name of the intern)
Reg. No. _____ of S.V.B Govt degree (Name of the
College) underwent internship in Edula sivareddy 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
Edula Sivareddy cold storage (Satisfactory/Not Satisfactory).

Authorized Signatory with Date and Seal

Page No:



Acknowledgements

Short term Internship Project work - 2023

Title:- Enhancing cold storage Efficiency and sustainability in Agriculture.

Edula Sivareddy cold storage

Local physical internship opportunity for maintenance support position at M/s Edula Sivareddy cold Storage.

Cold storage founded by Edula Sivareddy in Andhra Pradesh,

this location at Koilkuntla.

many crops coming here kept in cold storage.

What are they under those Crops:-

- * Red chillies, and
- * Red grams
- * Moong dal
- * Chana

- * whole moong
- * Black grams are all the it is kept in this cold storage.

Drage Acknowledgements high of building for a chilly kept in storage room.

Typically, chilly cold storage lifts of 6 floors.

Then Ground floor (1/2) + 5 floors (9 each) in export product.

The Redchilly stock loading to truck, chilly stock storage left to chillies and other product export of Andhra Pradesh.

Example :- dry chillies local kurnool market in Andhra Pradesh and dry chillies red market of Guntur in Andhra Pradesh.

QUINTA INR

Any chillies selling to quinta price.

MARKET	DISTRICT	PRICE
Hindu puram	Anantha puram	Quinta 23,500 (upto 18000)
Kurnool	kurnool	Quinta (17000 - 24000)
Guntur	Guntur	Quinta (20,000 - 25,000)

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 Chillis and all potato stock once they are kept in the cold storage. do not get spoiled even after many fruits.

The developments 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. Objective and outcomes organization.

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.

Cold storage in India

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

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

Chilly cold storage of 5,000 MT

Approximately one acre of land is required for a 5000 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.

The approximate building length width and height required for a 2,500 MT chamber.

Generally for chilly storage of 5,000 MT, customers build two chambers of 2,500 MT each they build two the cold storage in rectangle shape, and standard size of each 2,500 MT chamber is $140 \times 40 \times 57$ Ft. (LxwxH). Depending on the customers land layout, the building is build storage.

Ammonia for chilly cold storage

Generally chilly cold storage are above 500 MT capacity in this range ammonia refrigerant is more economical than Freon. For this large size storage customers, consultants, as well as installers have a deep and long experience in working with Ammonia.

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.

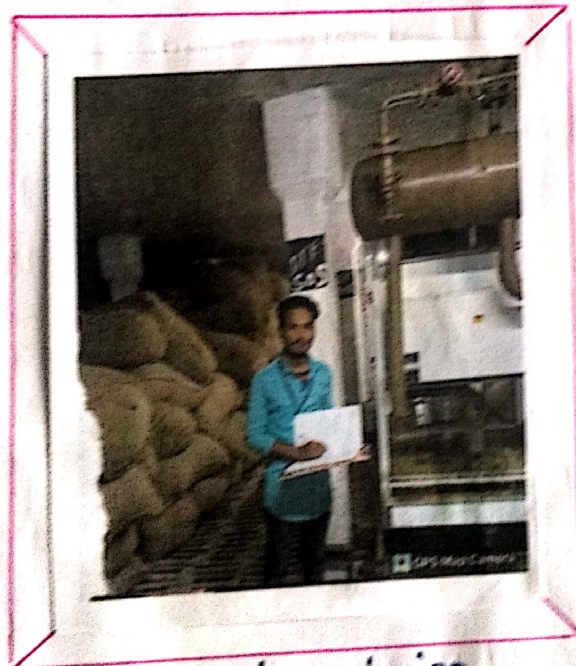
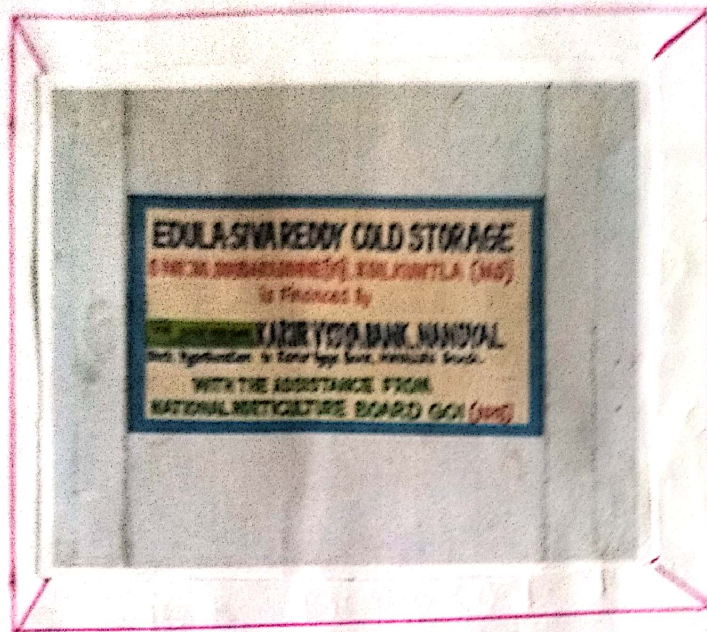
IIIrd PART Internship

Cold storage - Downthrow product cooler in
were fins for fans for high tube test pressure
to ensure leak proof cool downward airflow
Pattern for equal distribution of air chick peas,
Splitmung, Moongdal, Chana whole moong total
item proper cooling extend the self life.

Storage temperature, 5,000 MT cold 8°C stored temperature
2,500 MT chilli storage (30TR)

The Internship Andhra Pradesh in Edula Shiva Reddy
Cold storage in location of Koilkuntla Red chilli
and boardal and chana whole moong, split moons
Red grams, Black grams also in storage.
acknowledgements high of buildings for Chiny
Cooking in room storage.

Edula siva Reddy warehouse.



Cooling mission

ACTIVITY LOG FOR THE FIRST WEEK

Day & Date	Brief description of the daily activity	Learning Outcomes	Person in Charge Signature
Day-1	First day going to Eden Sub ready cold storage. (Kilometer)	Cold Storage down through product cooling	
Day-2	Stock saving storage in sub ready cold storage	Product stored in 3 years & 4 years	
Day-3	5th Floor fans high efficiency	$3 \times 5 = 15$ fans	
Day-4	Different stocks and Chana, white mung, Chilies.	Stock is fully stock product coolings	
Day-5	In cold storage temperature.	+ 10°C temperature	
Day-6	Cold storage packing left place in indoor.	Useful 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 - downthrow product cooler
- * $3 \times 5 = 15$ fans each in rooms
- * sin were fins for fans for high E.F.
- * Tube test pressure to ensure leak product cool
- * Down ward airflow pattern for equal distribution fair.
- * Chick peas, Splitmung, moongdal, split green gram
Moong total item proper cooling extend the shelf life
- * Storage temperature, 500 MT cold
- * 8°C stored temperature, 2,500 MT Chilli storage.
(30TR)
- * cold storage loading lifts indoors with in 5 floors
- * cold storage in a tomatoind, sorghum

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ACTIVITY LOG FOR THE SECOND WEEK

Day & Date	Brief description of the daily activity	Learning Outcome	Teacher's/Chargy Signature
Day - 1	Water supply room cooling mechanism Important mechanism 4 stage	Water Discharge pressure WCL:- 10 bar	
Day - 2	Suction pressure 14-2	Ammonia val 150 kg	
Day - 3	oil pressure 16-4	A-B supply ammonia val (150 kg)	
Day - 4	Dispersant liquid Change cooling ice Liquid our door	Total 5 Room total + 10°C temperature Cooling -	
Day - 5	En teaching live 70 (ITRP)	Ammonia - change cooling liquid change	
Day - 6	Ammonia (sin 4 leakage turning supply) section pressure Down & ammonia change	How's day THO (24 hour)	

WEEKLY REPORT

WEEK - 2 (From 10/01/2023 to 16/01/2023)

Objective of the Activity / Date:

Desired Figure:

Water Supply :- 6 feet Cellulose + pad water cooling system with cold storage system de-refrigerant disperse cellulose once. entrapage frigorigere.

- * a cooling system utilizing natural Energy from diurnal ambient air temperature difference.
- * water is cooling at night by cellulose pad cooling towers and stored for cooling application at daytime
- * 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 - pad cooling tower (CWCT) and stored for cooling application at daytime. That is it utilizes the natural energy drawn 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) that on Explain	Total (Broyar) $3 \times 5 = 15$	
Day - 2	White stock chick Peas, split moong, moongdal, split green gram, Toor dal, Chana	Total item proper cooling Extend the self list.	
Day - 3	Mother pressure and high speed (LP By Pass) compose processing.	100° Dubbie $\rightarrow 3\frac{1}{2}$ Level $\rightarrow 01-6^\circ$ TOV	
Day - 4	Temperature is Storage.	15.1 and 16.2 Temperature cooling	
Day - 5	Chirna Change.	Room cooling	
Day - 6	Gas liqied Change that cooling Reate	Storage is always cooling in the cold storage.	

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 of [CWCT] for heat dissipation of water at night, coprate, is between 3.8 and THEN it varies linearly with the evaporation temperature glide DG [different between cold water temperature in the storage tank and wet bulb temperature of ambient air]

The COP for room cooling that every day time. Run with air cooler in each room.

COP day, between 8.8 and 12.6 for day cycle operating, the measured overall cooling COP is 5.1 COP is expected to reach 9.4 at room temperature 45°C .

ACTIVITY LOG FOR THE FOURTH WEEK

Day & Date	Brief description of the daily activity	Learning Outcome	Person in-Charge Signature
Day - 1	A Cold storage facility works on a perfect refrigeration system which helps	maintain	
Day - 2	Cellulose pad cooling which is cooled at night by cool -lose pad cooling tower.	(CWCT)	
Day - 3	Termatic for Example Climbs as night by 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 park.	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°C .

* possible for data centre 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 utilizes the natural energy drawn from diurnal ambient air temperature differences. 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 :- The cooling 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 of water at night	3.8 and * various linearly with the Evaporation	
Day-4	Feasible for data center cooling	Overall temp can reach 9.4 for room temperature.	
Day-5	Temperature difference + 10°C	Cooling system	
Day-6	liques 45° run	Oil grounded one in the short.	

WEEKLY REPORT

WEEK - 5 (From 1st to 1st)

Objective of the Activity Done:

Detailed Report:

Construction & Working of a Cold storage plant:-

A cold-storage facility works on a refrigeration system which helps maintain an adequate temperature and environment as per the specifications of each item being stored. These are the main components of a 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 the 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°C Temperature.

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 RM university, sent an invitation to environment professional seeking information about their backgrounds & work.

Benefits of a cold storage :-

The main advantages of using cold storage are :-

- * Food product and crop product can be stored when their supply is plentiful and can be used during the period of short supply.
- * Transportation of food stuff from one place to another place is possible.
- * Due to reduction of food spoiled by the use of cold storage, great saving in cost can be achieved.

Cold storage practices.

In a cold store the following practices should be adopted.

- * Temperature Control
- * Relative humidity control
- * Condensation of water vapour.
- * Condensation of sanitation.
- * Air Movement
- * Stacking and material handling.

Classification based on Activities.

Based on the Activities, cold storage can be classified as.

- * Multipurpose cold store.

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

Technological 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, keyboards E.t.c.) to ensure functionality.
- * install and configure appropriate software and functions according to specifications.

Information technology (IT) :-

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 technology.

- * (ICT) information & communication system technology
- * Technology skills in future useful in communication development acquired the student future jobs in technological skills.

Manager of Edula Sivareddy cold storage.



Group photo with cold storage managers.

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 Edula Sivarreddy auxiliary transport, activities, activities of travel agencies.
- * Storage in that 2015 years stock 300 kilose bading 450 rupees in stock is Edula Siva Reddy Cold storage.
- * building = 180 inches
Length = 120
Breadth = 120
- * workers (2) and One cooperature one packing Place Fowle numbers in that Edula Siva Reddy Cold Storage.
- Ex:- Former cold storage stock are wefall 3 & 4 years stock in chillies one jesson Ramana Nagaswarow 300 and 500 stocks store
- * Department A/c Operator name was Gopalavanna

Red chili exported to Guntur market.



Dry chillies



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 narratives and providing greetings, thanking and appreciating others, etc.)

MARKET POTENTIAL

Cold Storages are essential for extending the shelf life. period of marketing, avoiding glut, reducing transport bottlenecks during peak period of production and maintenance of quality of produce.

The development of cold storage industry has therefore an important role to play in reducing the wastages of the perishable commodities and thus providing remunerative prices to the growers.

Basic and Presumptions:-

The project is based on an averages 90 percent capacity utilisation, three shifts working per day and 300 working day per annum.

For economic viability an ICE Block manufacturing unit has also been included in the project.

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

Edula siva Reddy Cold Storage abilities we are my class friends we are all Group discussions for about the cold storage.

My name Kirmavath siva Naik iam write to internship project work of a group discussion ~~14~~ 14 members students in this group.

we are participation of ^{team in} cold storage. we are all students one team join otherwise going to Edula siva Reddy Cold Storage. A/c Operator name gopalavarma he is explain to cold storage and guidance of more information. Me and my friends consultant leasing to cold storage.

Otherwise many information write on the project work record.

In cold storage room $+10^{\circ}\text{C}$ temperature all stock cooling in cold storage stock. we view to many stocks lift to upper floor and 5th floor stocks lift in ground floor room. many stocks left to loading export to chilli some some markets.

Cold storage stock lifting in door loading the 5th floor
5th floor kept to chillies, toor dal, chana, whole moong,
Chickpeas, split moong, moong dal temperature +10°C
Storage Temperature ammonia used total 830 kg $3 \times 5 = 15$
and 16.0 cooling. celure - pad water not spoiled many
products this cold storage.

Many dry chillies exports other marketing.



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

Technological developments may be observed and relevant:-

Technological developments are a place Edulasia Reddy Cold Storage. We observed many activities services. Otherwise some items kept in cold storage.

These cold storage many crops coming on the edulasia Reddy warehouse. We view to many crops importes.

Example:- Moongdal, Red grams, Dry Chilli, Channa, Black grams, whole moongas e.t.c.

Chilling injury:-

Chilling injury is caused by low temperature and generally affects chillies and crops. Causing improper ripening, discoloration, texture change e.t.c. with a higher recommended storage temperature.

Symptoms of this disorder are decayed. The chilli injury is dependent on storage temperature and storage time. Chilling injury is particularly troublesome because symptoms are not visible immediately on the product. Products that 100 heaters in the store might have develop symptoms during transportation or marketing.

* watermelon - 4.4°C * potatoes - 3.3°C * pumpkin - 7.2°C e.t.c.
* cucumber - 7.2°C e.t.c.

Thermal insulation of cold storages

Since heat flows from high temperature areas to lower temperature regions, there is a continuous flow of heat from the surroundings to the refrigerated or conditioned space, thereby increasing the temperature of conditioned space (heat gain). Any material that retards or offers resistance to the flow of heat through it is called an insulator.

It is necessary to insulate the cold storages to prevent the transfer of heat (through the walls, ceilings and floor of the cold storage) between the ambient air and the cold storage.

Insulation of cold storages is important to reduce the operating cost of the refrigeration plant by reducing heat gain through structure of the cold storage.

Insulation is also necessary on suction pipes of the refrigeration plant in order to reduce the super-heating of suction gas.

Chilled water pipelines are also insulated to prevent surface condensation on the pipeline.

Student Self Evaluation of the Short-Term Internship

Student Name: K. Siva Naik

Registration No:

Term of Internship: From: 07-08-2023 To: 06-10-2023

Date of Evaluation: 1 Edula Siva Reddy Cold Storage Gopal varma.

Organization Name & Address:

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

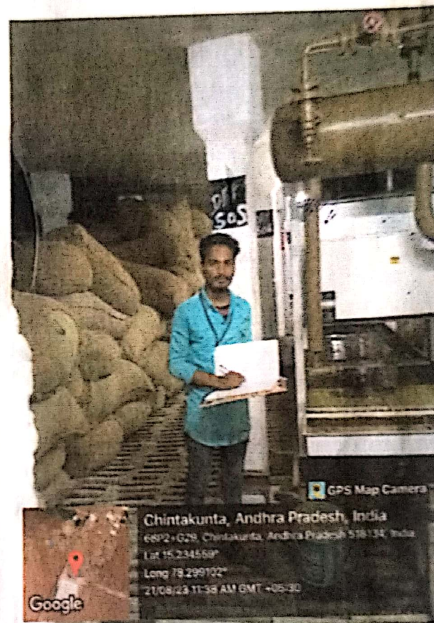
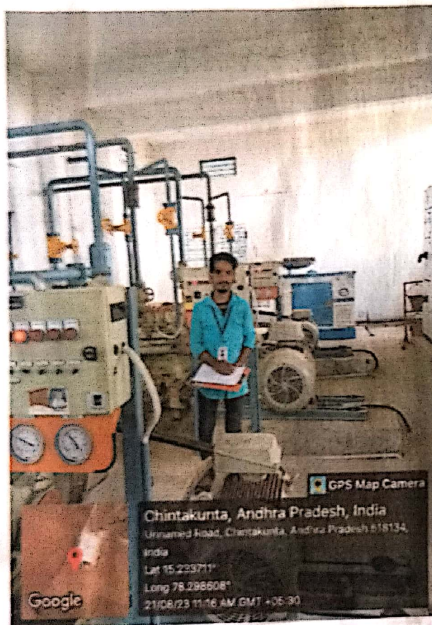
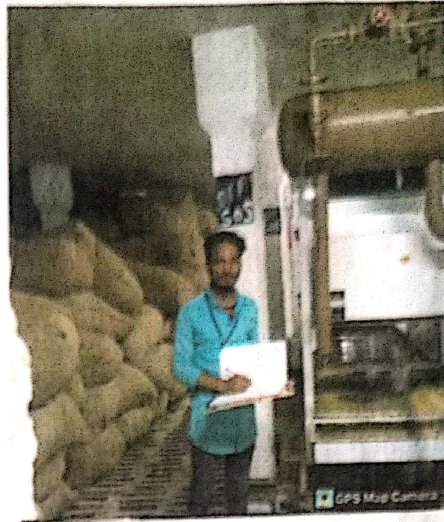
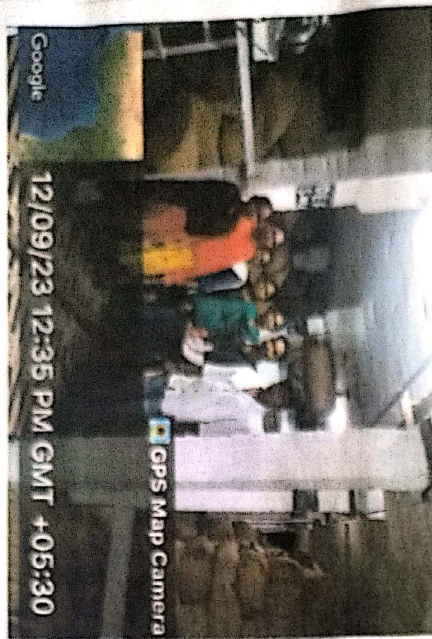
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Signature of the Student

For: EDULA SIVA REDDY COLD STORGE

K. Siva Naik
Proprietor

Page No:





Evaluation by the Supervisor of the Intern Organization

Student Name:	K. Siva Naik	Registration No:	
Term of Internship:	From: 07-08-2023	To: 06-10-2023	
Date of Evaluation:			
Organization Name & Address:	Edula Siva Reddy Cold		
Name & Address of the Supervisor	Storage.		
with Mobile Number	9490402714		

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:

21/9/2023

Signature of the Supervisor

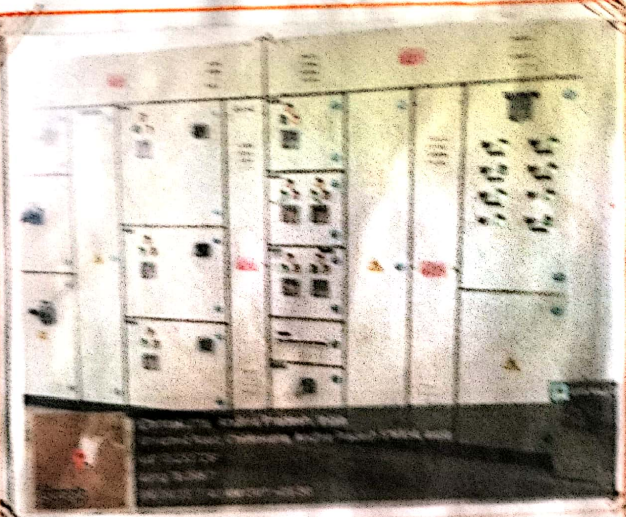
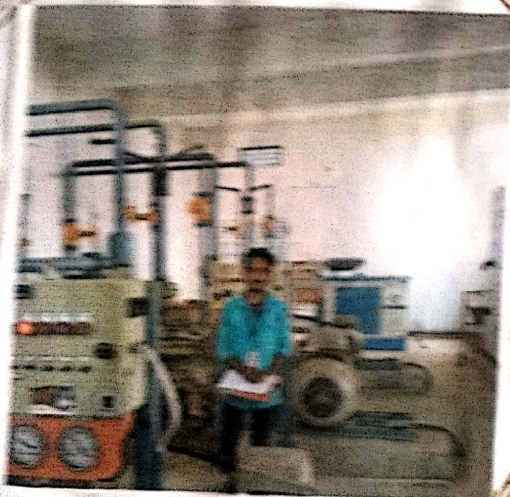
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For: EDULA SIVA REDDY COLD STORGE

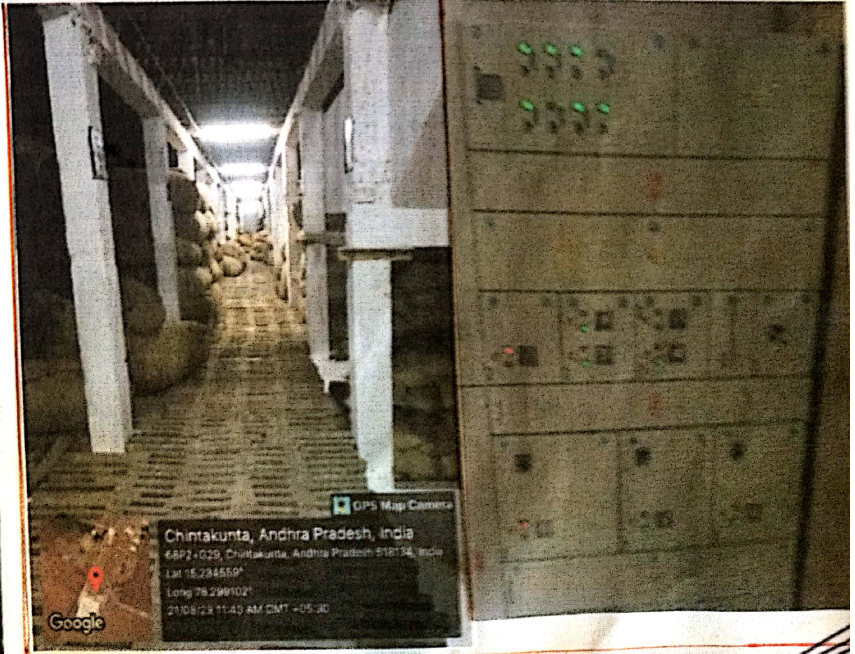
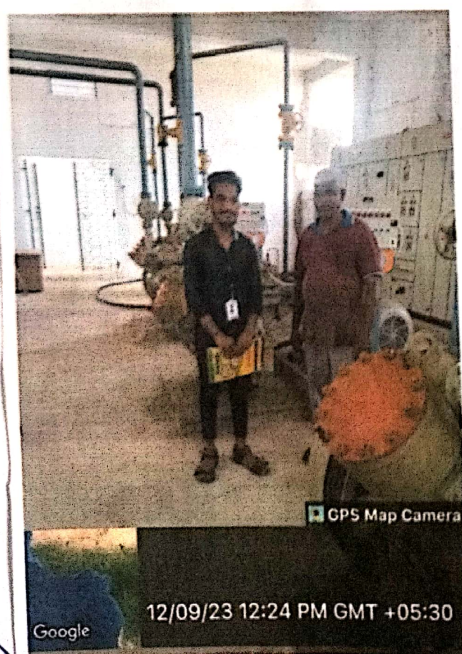
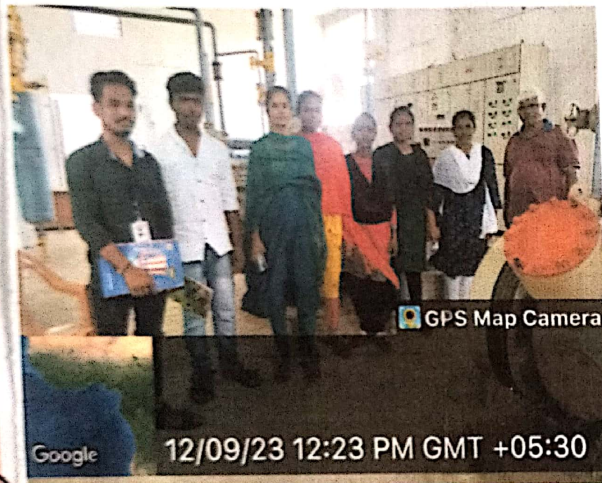
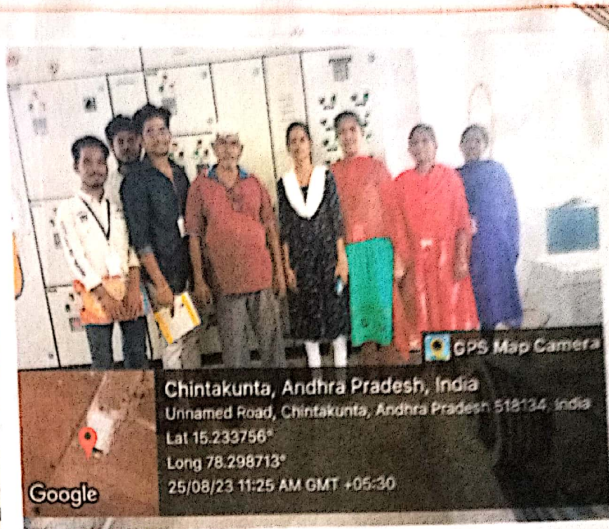
E. Harish Kumar
Proprietor



S. A. Department Nagpur University Sir introducing cold storage manager.



PHOTOS & VIDEO LINKS



Vapour Barriers:-

properties of insulation materials

Material	Density(kg/m ³)	Thermal conductance K	Temp. range (°C)
Polyurethane	30-32	0.015	110-200
Thermocol	15-30kg	0.025 to 0.028	75-200
Cork	120-160	0.036	90-150
phenotherm	30-34	0.016	130-196.

Vapour Barriers:-

The water vapour in air tends to move from warmer region to colder region due to vapour pressure difference. As the temperature difference between the surrounding and conditioned area (Cold storage, refrigerated area) increases, the vapour pressure difference also increases.

The insulation material can be porous to some extent, due to which moisture from outside can migrate into cold storage area. The vapour condenses in the structure, insulation and also inside the room / store and more importantly on the evaporator. In cold stores, the success of insulation work depends entirely upon the vapour barriers provided, to prevent transmission of water vapour inside the cold store.

Air movement :-

In cold storages, it is very important to provide good air circulation between the boxes and around the product. Adequate air distribution system is required to maintain a uniform temperature, throughout the cold storages. Ventilation should be kept at minimum in order to maintain optimum temperature and relative humidity.

Stacking and material handling:-

Stacking is one of the important factors in all types of storage and transport. It is particularly affected by the packing of chilli products whether it is by carton, bag, wooden, net bag etc.

In cold storages according to product the stacking density of products and Chana, moongdal in storage.

50 kg and 100 kg For this reason stacking must be proper and stable to avoid damage handling Storage and Transportation.

In storage, appropriate stacks must be used and stack with regard to the dissection of the flow from the cooling unit.

INTERNAL ASSESSMENT STATEMENT

Name Of the Student: k. siva Naik
Programme of Study: poovis (meaning) mining
Year of Study: 2022-2023
Group: BA (H.E.P.)
Register No/H.T. No:
Name of the College: S.V.B. Govt degree college
University:

SLNo	Evaluation Criterion	Maximum Marks	Marks Awarded
1.	Activity Log	25	20
2.	Internship Evaluation	50	42
3.	Oral Presentation	25	23
	GRAND TOTAL	100	82

Date:


Signature of the Faculty Guide

Certified by

Date:

Seal:


Signature of the Head of the Department/Principal

PRINCIPAL
S.V.B. GOVT DEGREE COLLEGE
KOILKUNTALA, NANDYAL

Page No: