

Community College

The Community College Scheme is to offer low cost high quality education locally, that encompasses both skill development as well as traditional coursework, thereby providing opportunities to the learners to move directly to employment sector or to move up in higher education sector. It offers a flexible and open education system which also caters to community based life-long learning needs. The CCs are to offer Knowledge-Skill mixed programmes of different durations depending on the need of local industry leading to a certification at various levels of NSQF.

- **Eligibility:** 10+2 or equivalent

50 Seats Only

Sr. No.	Course Title	Certificate Course	Diploma Course	Advance Diploma
1	Food Processing and Preservation under Food Industry	6 months	1 year	2 years
2	Beauty and Wellness	6 months	1 year	2 years

- The course curriculum has 40% general education and 60% vocational education components.
- Students have the option of multiple exit after attaining a particular level of competency.
- Credits and semester system are mandatory ingredients of the scheme.
- Sector Skills Councils and Industry partners have to participate in the development of the curriculum, governance of Community College, training of learners and also their assessment.
- Students obtaining Diploma (NSQF Level 5) and Advance Diploma (NSQF Level 6) from Community Colleges are eligible for admission into 2nd and 3rd year of B. Voc. degree programme respectively.

Coordinator: Food Processing and Preservation

Sr. No.	Name
1	Dr. Prasannakumar Vyankatrao Patil

Faculty: Food Processing and Preservation

Sr. No.	Name	Qualification
1	Asst.Prof. Bhise Prajakta Rajendra	M.Sc.
2	Mr. Bhendwade Suhel Mohammad Hasan	M.Sc.

Coordinator: Beauty and Wellness

Sr. No.	Name
1	Dr. Sandhya Arun Paudmal

Faculty: Beauty and Wellness

Sr. No.	Name	Qualification
1	Asst. Prof. Vrushali Kadam	Faculty

Faculty of Community College

Programme:

Diploma in 1.Food Processing & Preservation and 2.Beauty & Wellness

One year integrated degree programme compulsory of Two semesters

Certificate Course in

1. Food Processing & Preservation and

2. Beauty & Wellness

Six months integrated certificate course. The curricular pattern shall be as under:

1. The Programme:

There are total 60 Credits for Diploma programme. There are total 30 Credits for each Semester: certificate & Diploma, of these; 18 Credits for Skill Development and 12 credits for general Question papers.

2. Subjects: Certificate Course in Food Processing & Preservation:

101 English for Business communication	102 Fundamentals of Food Science
103 Fundamentals of Food Chemistry	104 Food Microbiology

Diploma in Food Processing & Preservation:

201 English for Business communication	202 Dairy Technology
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203 Bakery & Confectionary

204 Hygiene & Sanitation

Certificate Course in Beauty & Wellness:

1. Personality Development 2. Basic Beauty Care 3. Skin Care & Face Makeup

Diploma in Food Processing & Preservation:

1 Personality Development

2 Skin Care & Face Makeup

3 Hair Care

4 SPA Therapy & Food Diet

3. Instructions:

1.Examination rules/schedules/updates/Revised Guidelines visit www.unishivaji.ac.in

2. Minimum passing criteria 35%, 35% and above Pass Class 45% and above Second Class, 60 % and above First Class, 70% and above First Class with Distinction.