



Meghalaya Farmers' (Empowerment) Commission

GOVERNMENT OF MEGHALAYA

WINE MAKING MASTER TRAINING COURSE SCHEDULE

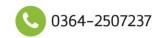
DAY 1	4 th AUGUST 2023	
Time	Topic	Resource
10.00 - 11.00 AM	Introduction of all participants	
11.00 AM - 1.00 PM	Ch 1 - Basic Understanding of Fermented Beverages Ch 2 - Brief overview on popular wines and regions of the world Ch 3 - Brief overview on Indian Wines	Priyanka Save, Wine Educator Neil Noronha, Wine Educator
1.00 - 2.00 PM	LUNCH	
2.00 - 3.00 PM	Ch 4 - Introduction to Fruits of Meghalaya	Yvonne Sohtun, SMS, (Horticulture), KVK, West Khasi Hills
3.00 - 4.00 PM	Ch 5 - Basics of Fruit Wine making	Priyanka Save, Wine Educator

DAY 2	5 [™] AUGUST 2023	
Time	Topic	Resource
11.00 AM-	Ch C. Pasis of Wine Testing	Neil Nerenba Wine Educator
12.00 PM	Ch 6 - Basic of Wine Tasting	Neil Noronha, Wine Educator
12.00 - 1.00	Ch 7 - Basic of Food and Wine Pairing	Drivanka Sava Wina Educator
PM		Priyanka Save, Wine Educator
1.00 - 2.00 PM	LUNCH	
2.00 - 3.00 PM	Wine Tasting Session 1 – Traditional Grape Wines	Soham Poddar, Sommelier
3.00 - 4.00 PM	Wine Tasting Session 2 - Fruit Wines	Neil Noronha, Wine Educator

DAY 3	7 [™] AUGUST 2023	
Time	Topic	Resource
10.00 - 11.00 AM	Session 1 - Introduction to Wine Making	Priyanka Save, Wine Educator
12.00 - 1.00	Ch 1 - Understanding the nature of fruit / honey to be used for	
PM	wine making	Priyanka Save, Wine Educator
1.00 - 2.00 PM	LUNCH	
2.00 - 3.00 PM	Session 2 - Bee keeping, A source complementary to agriculture	B.K. Sohliya, Executive Adviser, MFEC
3.00 - 4.00 PM	Session 3 - Rethinking the way we consume alcohol. Mead & Honey Tasting session (Video Conferencing)	Mr. Rohan Rehani Founder, Moonshine Meadery

DAY 4	8 TH AUGUST 2023	
Time	Topic	Resource
10.00 - 11.00	Session 4 - Honey, A versatile ingredient for fermentable	
AM	sugar	Priyanka Save, Wine Educator
11.00AM - 12.00PM	Ch. 5 - Establishing juice / must extraction process	Priyanka Save, Wine Educator
12:00 - 1:00PM	Ch. 3 - Quality Check procedure for winemaking	Priyanka Save, Wine Educator
1.00 - 2.00 PM	LUNCH	
2.00 - 4.00 PM	Ch. 6 - Selection of yeasts, additives and finning agents	Priyanka Save, Wine Educator









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DAY 5	9 [™] AUGUST 2023	
Time	Topic	Resource
10.00 - 11.00 AM	Session 5 - Introduction to Lallemand Oenological products offerings (Video Conferencing)	Gordon Spect, Oenological Expert
11.00 AM - 1.00 PM	Ch. 6 - Selection of yeasts, additives and finning agents	Priyanka Save, Wine Educator
1.00 - 2.00 PM	LUNCH	
2.00 - 3.00 PM	Session 4 - Introduction to Laffort Oenological product offerings (Video Conferencing)	Siddharth Kumar, Oenological Expert
3.00 - 4.00 PM	Ch. 6 - Selection of yeasts, additives and finning agents	Priyanka Save, Wine Educator

DAY 6	10 [™] AUGUST 2023	
Time	Topic M P	Resource
10.00-12.00 PM	Ch. 2 - Insights on Plant and Machinery	Nagesh Pai, Wine Educator
12.00PM-1.00 PM	Session 4 - Equipment availability Juice extraction and other processes	Nagesh Pai, Wine Educator
1.00 - 2.00 PM	LUNCH	
2.00 - 4.00 PM	Session 6 - SOP generation for all operations, maintaining daily logs & inventory control for operations	Aditya Pawar, Wine Maker Nagesh Pai, Wine Educator

DAY 7	7 11 [™] AUGUST 2023	
Time	Topic	Resource
10.00AM - 11.00 AM	Session 7 - Branding & Marketing avenues for business	Nagesh Pai, Wine Educator
11.00AM - 1.00 PM	Ch 4 - Laboratory setup, required instruments and parameter monitoring Ch 7 - Tank room operations	Nagesh Pai, Wine Educator Aditya Pawar, Wine Maker
1.00 - 2.00 PM	LUNCH	
2.00 - 3.00 PM	Session 8 - Meghalaya Excise Rules	Dept. of Excise
3.00 - 4.00 PM	Session 9 - FSSAI	Commissionerate of Food Safety

DAY 8	12 [™] AUGUST 2023	
Time	Торіс	Resource
10.00 - 11.30 AM	Session 10 - Economics of Wine Making	Nagesh Pai, Wine Educator
11.30 AM - 1.00 PM	Project & Assignments	Nagesh Pai, Wine Educator Aditya Pawar, Wine Maker
1.00 - 2.00 PM	LUNCH	
2.00 - 4.00 PM		



