

Affiliated by Dibrugarh University

Supporting Documents for NAAC Self Study Report (SSR) (3rd Cycle)

Period: 2017-2022

Criterion 5	Key Indicator: 5.1
Student Support and Progression	Student Support
Metric Number: 5.1.3	Students Benefitted by guidance for competitive examinations and career counseling offered by the Institution during the last five years

Prepared and submitted by Jorhat KendriyaMahavidyalaya



Submitted To





NAA

NATIONAL ASSESSMENT AND ACCREDITATION COUNCIL

butto

Pranjal DuttaCoordinator, IQAC



Principal Jorhat Kendriya Mahavidyalaya Kenduguri, Jorhat-10



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Name of the Event	Add-on Course: Tea Processing with special emphasis on Green and Specialty Tea.
Organized By	Dept. of Botany in collaboration with community college, JKM
Date	02-05-2022
No. of Participants	07

Syllabus of the Course

Three months Add on certificate course on "Tea Processing with special emphasis on Green and Specialty Tea" by Botany Department in collaboration with Community CollegeJorhat KendriyaMahavidyalaya

Course Syllabus of Three months Add on certificate course on "Tea Processing with special emphasis on Green and Specialty Tea" Total Credit: 9

Unit Element		Topic			
1.	History and Scope of Tea	Tea Historical Background Discovery of Assam tea plant and geographical distribution Classification of tea Cultivars of tea Factors responsible for tea cultivation			
2.	Tea soil and Integrated nutrient management	1. Composition and important physical and chemical properties 2. Mineral Nutrition in tea 2.1. Symptoms of nutrient deficiency and its correction 2.2. Organic matter management (FYM, Compost) 2.3. Important characteristics of NPK fertilizers, micronutrients, their nutrient content and calculation.			
3.	Young tea management	Land preparation Layout of the field Bringing up of Young tea Post care in the young tea plantation area. Major diseases in tea and its impact on tea plants Major pestin tea and its impact on tea plants. Control measures of pest and diseases. MRL problem in tea			
4.	Integrated pest and disease management				
5.	Physiology and Biochemistry of tea.	Growth behavior of tea Physiological and biochemical attributes of tea plant Source and sink relationship			
6.	Manufacturing of tea	1. Tea chemistry 2. Tea manufacturing techniques 2.1. Different types of tea 2.2. Processing techniques of black tea (CTC and Orthodox)			

Total Kendriya Mahavidyalay Kendriya Mahavidyalay Kendriyani, Jorhat-10

butto

Pranjal DuttaCoordinator, IQAC



Principal

Jorhat Kendriya Mahavidyalaya
Kenduguri, Jorhat-10



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Syllabus of the Course

200	Unit Element		Topic		
	7.	Green Tea manufacturing	What is green tea? Difference between green tea and other types of tea Manufacturing technique of green tea Packaging and Marketing Risk involved in green tea manufacturing in Assum condition	1	
	8.	Practical Classes		2	

Practical Classes on Tea Processing.

- Soil sample collection and soil testing
- Fine leaf count Identification of different machineries used in tea processing.
- Processing technique of green tea Visit to Tocklai Tea Research Institute
- Asssignments

HOD Dept. of Botany, JKM

(Rashmi Rekha Bora) Faculty Dept. of Botany, JKM Dept. of Chemistry, JKM

Community College, JKM

Credit: 2

Pranjal Dutta Coordinator, IQAC



Kenduguri, Jorhat-10



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LIST OF STUDENTS OF ADD-ON COURSE ON LIFE SKILLS

Add-on course:	Green	Tea	Processing
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Name of Students:	Roll No:	Semester:	Subject of Add-on Course(Choose only One Course)	
Diyanshu Saikia	112	6th semester	Green Tea Processing (For Botany Students)	
Utpal das	111	Ba 6 th sem	Green Tea Processing (For Botany Students)	
Ashish Debang Dhar	24	B.Sc 4th Semeste	Green Tea Processing (For Botany Students)	
Minakshi Saikia	13	Bsc 4 th Semester	Green Tea Processing (For Botany Students)	
Shiva Kachari	23	B.sc 4th semester	Green Tea Processing (For Botany Students)	
Chandan Kumar Theng	62	Bsc 4rd sem	Green Tea Processing (For Botany Students)	
Debajit Borah	50	B.Sc 4th Semeste	Green Tea Processing (For Botany Students)	
TRINAYAN SAIKIA	24	6th Semester	Green Tea Processing (For Botany Students)	
Shiva Sangma	51	6th sem	Green Tea Processing (For Botany Students)	
Digbijoy kaman	44	6sem	Green Tea Processing (For Botany Students)	
DEV SARU	50	6th Semester	Green Tea Processing (For Botany Students)	
Abhishek singha	77	6th	Green Tea Processing (For Botany Students)	
Lakhimoni Dutta	28	B.sc 4th	Green Tea Processing (For Botany Students)	
Sagarika Dutta	51	B.sc 4th semester	Green Tea Processing (For Botany Students)	
Preeti bhumij	96	2nd semester	Green Tea Processing (For Botany Students)	
Chancita das	27	4th sem	Green Tea Processing (For Botany Students)	
Dimple Pegu	26	4th semester	Green Tea Processing (For Botany Students)	
Dhoritri Pachani	53	B.sc 4th	Green Tea Processing (For Botany Students)	

Principal Kordnya Mahavidyalaya

Pranjal Dutta Coordinator, IQAC



at Kendriya Mahavidyalaya Kenduguri, Jorhat-10



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Trade Mark

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As on Date : 06/12/2022

Status : Accepted	View Examination Report	
TM Application No.	5542920	
Class	30	
Date of Application	25/07/2022	
Appropriate Office	KOLKATA	
State	ASSAM	
Country	India	
Filing Mode	e-Filing	
TM Applied For	ATIKOLI	
TM Category	TRADE MARK	
Trade Mark Type	DEVICE	
User Detail	Proposed to be used	
Certificate Detail		
Valid upto/ Renewed upto		
Proprietor name	(1) DR. DULEN SAIKIA Single Firm	
Proprietor Address	rietor Address Jorhat Kendriya Mahavidyalaya, Kenduguri Jorhat -10, Assam	
Email Id	****clc85@gmail.com	
Attorney name	ey name AMANDEEP SINGH[23660]	
Attorney Address	PLOT NO.62-63, KHASRA NO.103-104, RAJPUR KHURD EXTENSION, NEW DELHI-110068	
Goods & Service Details [CLASS : 30] Tea, Organic Tea.		

ASSAM GREEN TEA
Traditionally Made (Organic)

butto

Pranjal Dutta
Coordinator, IQAC



Principal

Principal

Jorhat Kendriya Mahavidyalaya
Kenduguri, Jorhat-10