ADUSUMILLI GOPALAKRISHNAIAH & SUGAR CANE GROWERS
SIDDHARTHA DEGREE COLLEGE OF ARTS & SCIENCE, VUYYURU
An Autonomous College in the Jurisdiction of Krishna University, Machilipatnam
NAAC reaccredited at 'A 'level
ISO 9001-2015

DEPARTMENT OF CHEMISTRY

INTERNSHIP CONTENT &SYLLABUS

III BSC MPC (E.M)& (T.M)

2022-2023

INTERNSHIP PROJECT REPORT ON

ATTENDANCE TRACKING SYSTEM

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.

Submitted to Department of Chemistry

SUBMITTED BY

CHOPPARAPU MANOJ (2031216) III B.Sc. (MPC)

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(An Autonomous college in the jurisdiction of Krishna University)
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2022 – 2023

MARCH 20th 2023 to JULY 5th 2023

INTERNSHIP PROJECTREPORT

ON

ATTENDANCE TRACKING SYSTEM

Submitted By

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2031217	P.Ganesh	Attendance tracking system
2031229	M.Saiteja	Attendance tracking system

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Vuyyuru, Krishna Dt – 521165.

2022-2023

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Abstract:

Attendance issues like tardiness and unexcused absence can reduce employee productivity and team performance. But it's not easy to spot these irregularities without an attendance record of your employees.

Fortunately, you can easily perform attendance tracking using tools like **Microsoft Excel**.
You can create your own Excel attendance tracker or use a template to record employee attendance, time entries, etc., and streamline attendance management.

In this project how to create an Excel attendance tracker, its advantages, and its disadvantages. We'll also look into its different templates and introduce you to an efficient alternative to an attendance tracker in Excel.

Conclusion

In this project, I have tried to show you how to track attendance in Excel. We can download the free templates and modify them for our use. Also, you can create an Excel file to track attendance following the steps.

INTERNSHIP PROJECT REPORT ON

ATTENDANCE TRACKING SYSTEM

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.

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INTERNSHIP PROJECT REPORT ON

COMPUTER FUNDAMENTALS & THE EFFECTIVE UTILIZATION OF THE OFFICE TOOLS

Kanuru, Penamaluru Mandal, Krishna District,Andhra Pradesh.

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COMPUTER FUNDAKMENTAL & EFFECTIVE UTILIZATION OF OFFICE TOOLS

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2031218	A.Vasudevarao	Computer fundamental and the effective utilization of office tools
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Computer fundamentals and the effective utilization of office tools.

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INTERN SHIP PROJECT REPORT ON

ENHANCING PRODUCTIVITY WITH MICROSOFT OFFICE SUITE

Kanuru, Penamaluru Mandal, Krishna District,Andhra Pradesh.

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ENHANCING PRODUCTIVITY WITH MICROSOFT OFFICE SUITE

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2022-2023

Title: Enhancing Productivity with Microsoft Office Suite

ABSTRACT

This project report provides an overview of Microsoft Office, a suite of productivity applications widely used in various industries and educational institutions. The report covers the main components of Microsoft Office, their features, and their significance in enhancing productivity and efficiency. It also includes a discussion on the latest version of Microsoft Office and explores some practical applications and benefits of using the suite.

Microsoft Office is a comprehensive suite of productivity software applications developed by Microsoft. It includes popular applications such as Word, Excel, PowerPoint, Outlook, Access, and more. MS Office has become an integral part of modern workplaces and educational settings due to its wide range of features and functionalities.

This abstract provides an overview of MS Office, highlighting its significance, practical applications, and benefits. The suite offers powerful tools for document creation, data analysis, presentation design, email management, collaboration, and information sharing. Users can create professional documents, analyze data, deliver engaging presentations, manage emails and schedules, and collaborate effectively with colleagues.

MS Office incorporates cloud-based collaboration, artificial intelligence (AI) integration, and improved data analysis capabilities. It enables users to access documents from any device with an internet connection, leverage AI-powered features for enhanced productivity, and gain valuable insights from data analysis. The suite also offers inclusive and accessibility features, ensuring equal access to its applications for users with disabilities.

The future trends and developments in MS Office include further enhancements in cloud-based collaboration, AI integration, data analysis, and mobile experience. Integration with Microsoft Teams is expected to promote seamless collaboration and workflow management. Additionally, Microsoft is committed to enhancing accessibility features to provide an inclusive and user-friendly experience.

Overall, Microsoft Office is a versatile suite of applications that empowers individuals and organizations to create, communicate, and collaborate effectively. Its practical applications and benefits make it a vital tool in various professional and educational domains, contributing to enhanced productivity, streamlined workflows, and efficient information management.

5. CONCLUSION:

Microsoft Office consists of several components, each serving a specific purpose and offering unique functionalities. Here is a recap of the key components of Microsoft Office and their significance:

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ENHANCING PRODUCTIVITY WITH MICROSOFT OFFICE SUITE

Kanuru, Penamaluru Mandal, Krishna District,Andhra Pradesh.

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(Autonomous, Affiliated to Krishna University, Machilipatnam)

Vuyyuru, Krishna Dt – 521165.

2022-2023

Computer fundamentals and the effective utilization of office tools.

CONTENTS

Computer fundamentals and the effective utilization of office tools.

Computer fundamentals and the effective utilization of office tools.

Abstract:

This student project report explores the essential concepts of computer fundamentals and the effective utilization of office tools. It provides an overview of the fundamental components of a computer system, such as hardware, software, and operating systems. Additionally, it delves into the various office tools used in modern workplaces, including word processing software, spreadsheet applications, and presentation software. The report also highlights the significance of these tools in enhancing productivity, communication, and collaboration within a professional setting.

6. Conclusion

In conclusion, this project report has provided a comprehensive understanding of computer fundamentals and the utilization of office tools.

Firstly, the report explored the fundamental components of a computer system, including hardware, software, and operating systems. It highlighted the importance of the central processing unit (CPU), memory, and input/output devices in facilitating computer operations. Moreover, the significance of operating systems and application software in enabling various tasks and functions was emphasized.

Secondly, the report delved into the realm of office tools, focusing on word processing software, spreadsheet applications, and presentation software. It discussed the features and functions of these tools, including document formatting, formulas and functions, slide creation, and multimedia integration. Additionally, it highlighted the role of these tools in enhancing collaboration, version control, data analysis, and effective communication.

Furthermore, the report addressed the integration of office tools, emphasizing file compatibility, data transfer, and project management. It demonstrated the importance of interoperability between different software applications and the benefits of streamlined workflows through efficient data sharing and collaboration platforms.

INTERNSHIP PROJECT REPORT ON

ATTENDANCE TRACKING SYSTEM

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.

Submitted to Department of Chemistry

SUBMITTED BY

MADDULA SAI TEJA (2031229) III B.Sc. (MPC)

In partial fulfillment for the award of Degree of Bachelor of Science

Project Guide: CH. NARAYANA RAO

Spice Skills India LLP, Kanuru.

Mentor : P.SURESH

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A.G & S.G SIDDHARTHA DEGREE COLLEGE OF ARTS & SCIENCE, VUYYURU

(An Autonomous college in the jurisdiction of Krishna University)
Accredited by NAAC with "A" Grade

2022 – 2023

MARCH 20th 2023 to JULY 5th 2023

INTERNSHIP PROJECTREPORT

ON

ATTENDANCE TRACKING SYSTEM

Submitted By

2031216	CH.Manoj	Attendance tracking system
2031217	P.Ganesh	Attendance tracking system
2031229	M.Saiteja	Attendance tracking system

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Contents

Abstract:

Attendance issues like tardiness and unexcused absence can reduce employee productivity and team performance. But it's not easy to spot these irregularities without an attendance record of your employees.

Fortunately, you can easily perform attendance tracking using tools like **Microsoft Excel**.
You can create your own Excel attendance tracker or use a template to record employee attendance, time entries, etc., and streamline attendance management.

In this project how to create an Excel attendance tracker, its advantages, and its disadvantages. We'll also look into its different templates and introduce you to an efficient alternative to an attendance tracker in Excel.

Conclusion

In this project, I have tried to show you how to track attendance in Excel. We can download the free templates and modify them for our use. Also, you can create an Excel file to track attendance following the steps.

A INTERNSHIP PROGRAMM

ON

PROCESS FLOW DIAGRAM TO JUICE CLARIFICATION

Submitted By

Regd. No: 2031401, Ratnam Nandini

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Department of Chemistry

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INTERNSHIP PROJECTREPORT

ON

PROCESS FLOW DIAGRAM TO JUICE CLARIFICATION

Submitted By

2031401	R.Nandini	Process flow diagram to juice clarification
2031407	M.Maheswari	Process flow diagram to juice clarification

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The object of Shredder is to complete the Preparation and Disintegration of the cane, so as to facilitate the completed extraction of juice by the mills. In our Sugar factory both the Milling Tandems are provided with Heavy Duty Shredders and details of which are given as under. The process in which water or juice is put on bagasse to mix with and dilute the juice present in the bagasse is called imbibition. Juice extraction increases with increase in pressure to the top roller. The pressure that can be applied is limited by the mechanical strength of the mill. Also feed ability decreases at higher pressures and power required increases. The optimum pressure is that which permits the top roller to float the necessary feed ability i.e.,2400 to 2500 lb/sq.in. For the determination of Primary Extraction, Sucrose Extraction and the Performance of individual Mills, we have to analyze the juice samples and Bagasse samples of the 1st, 2nd and the last, which are described below. Deaerator is useful to remove dissolved oxygen from the feed water. In the deaerator feed water is maintained at the constant level (36%) and exhaust steam is passed through the nozzle pipes of the deaerator at constant pressure of 0.15kg/cm2 by microprocessor based process controller. The incondensable gases (air, liberated oxygen etc.,) will be vented through the deaerator vent continuously.

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AN INTERNSHIP PROGRAM

ON

JUICE SULPHITATION TO IMPORTANT TERMS

Submitted By

Regd. No: 2031402, G.Bala Amaresh

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INTERNSHIP PROJECTREPORT

ON

JUICE SULPHITATION TO IMPORTANT TERMS

Submitted By

2031402	G.Balaamaresh	Juice sulphitation to important terms
2031403	K.Sudheer	Juice sulphitation to important terms
2031409	E.Alekhya	Juice sulphitation to important terms
2031412	SK.Naziya sultana	Juice sulphitation to important terms

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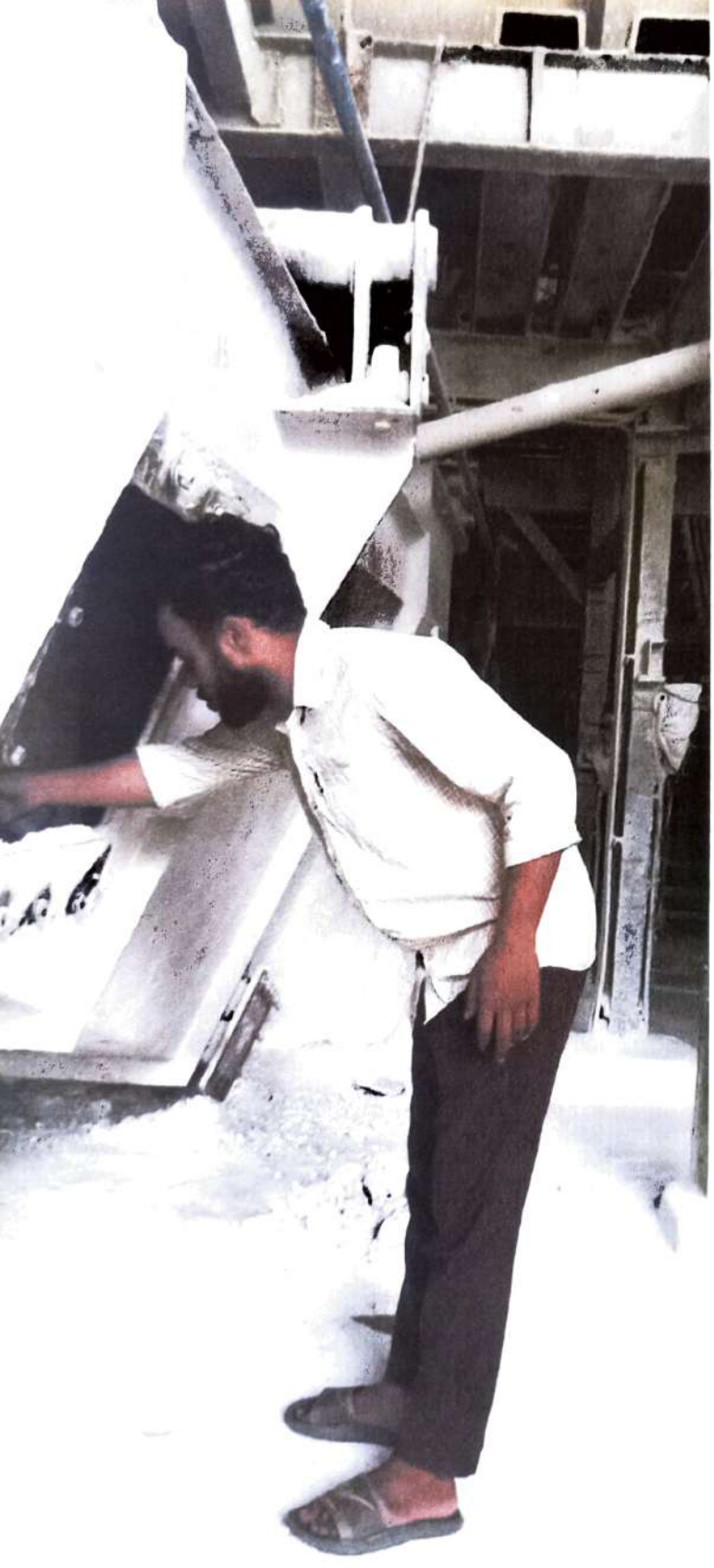

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A INTERNSHIP PROGRAMM

ON

JUICE SULPHITATION TO IMPORTANT TERMS

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INTERNSHIP PROJECTREPORT

ON

JUICE SULPHITATION TO IMPORTANT TERMS

Submitted By

2031402	G.Balaamaresh	Juice sulphitation to important terms
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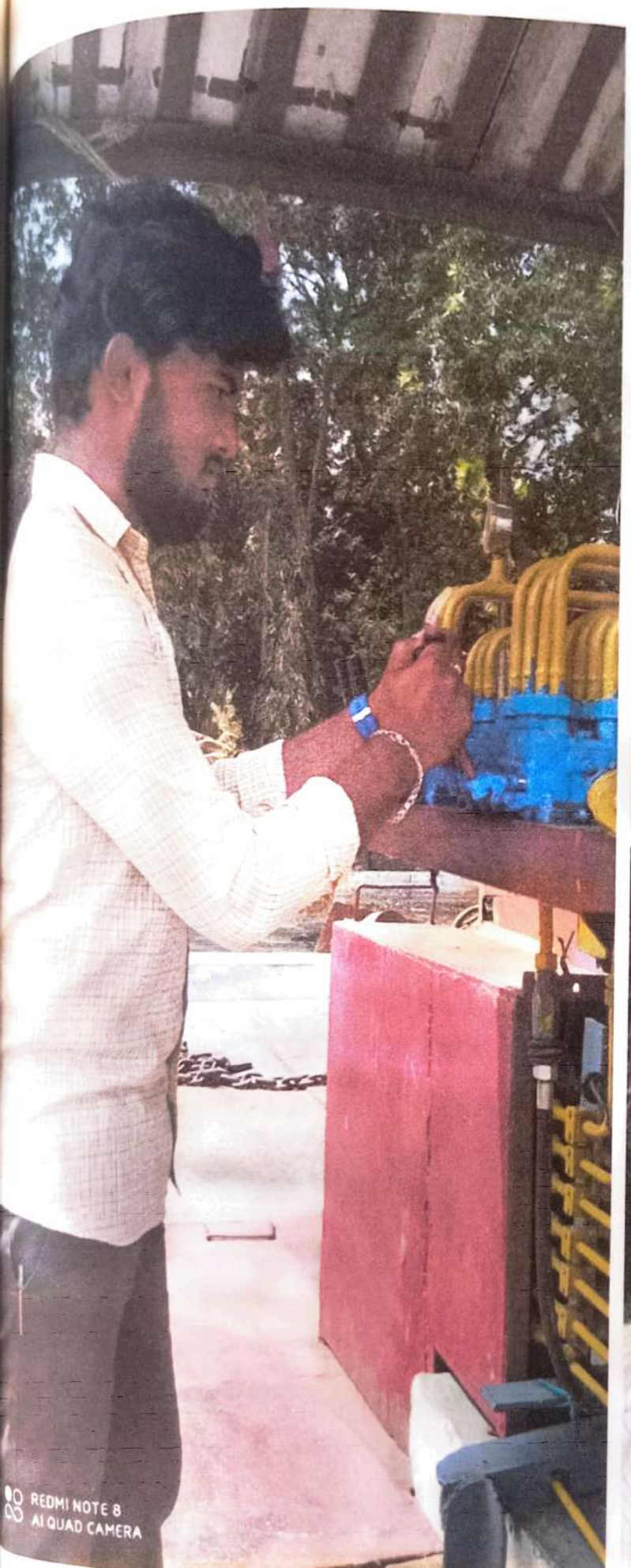
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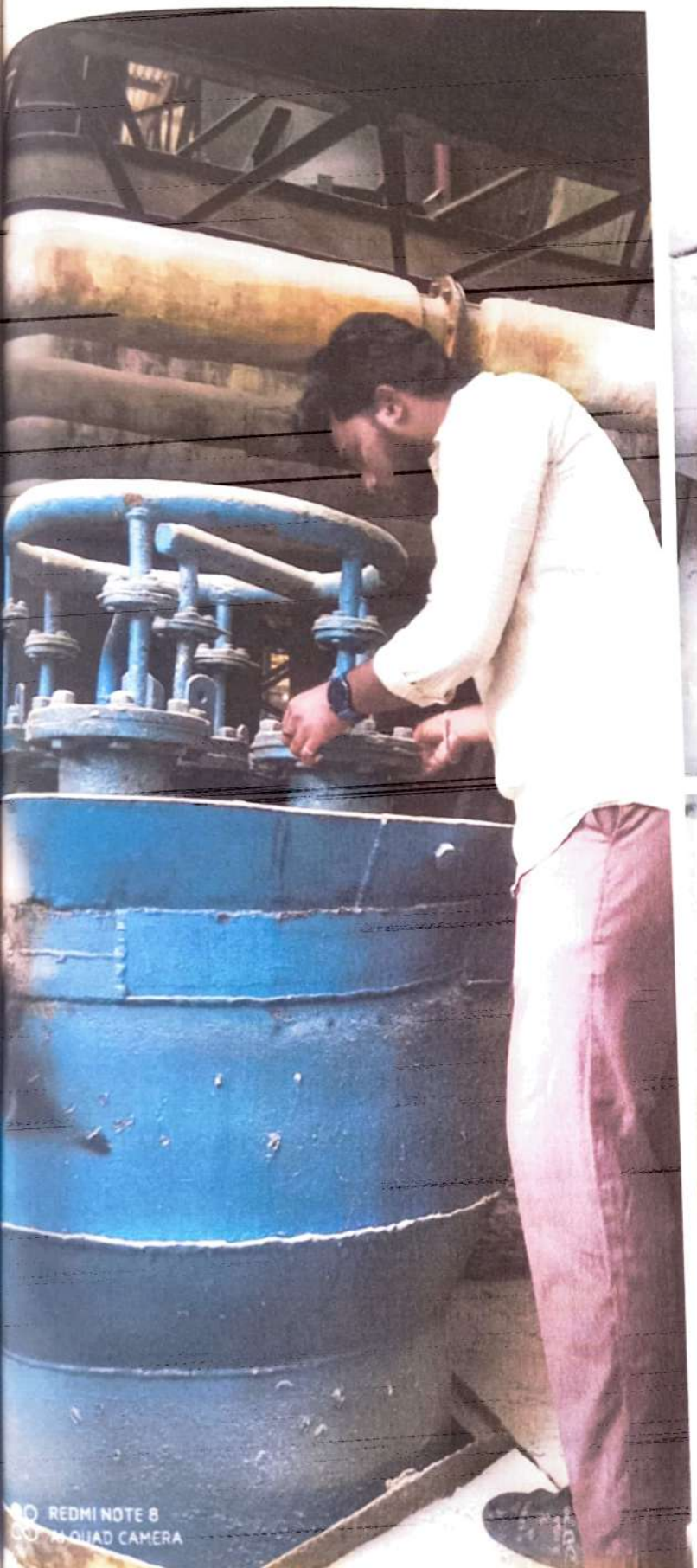
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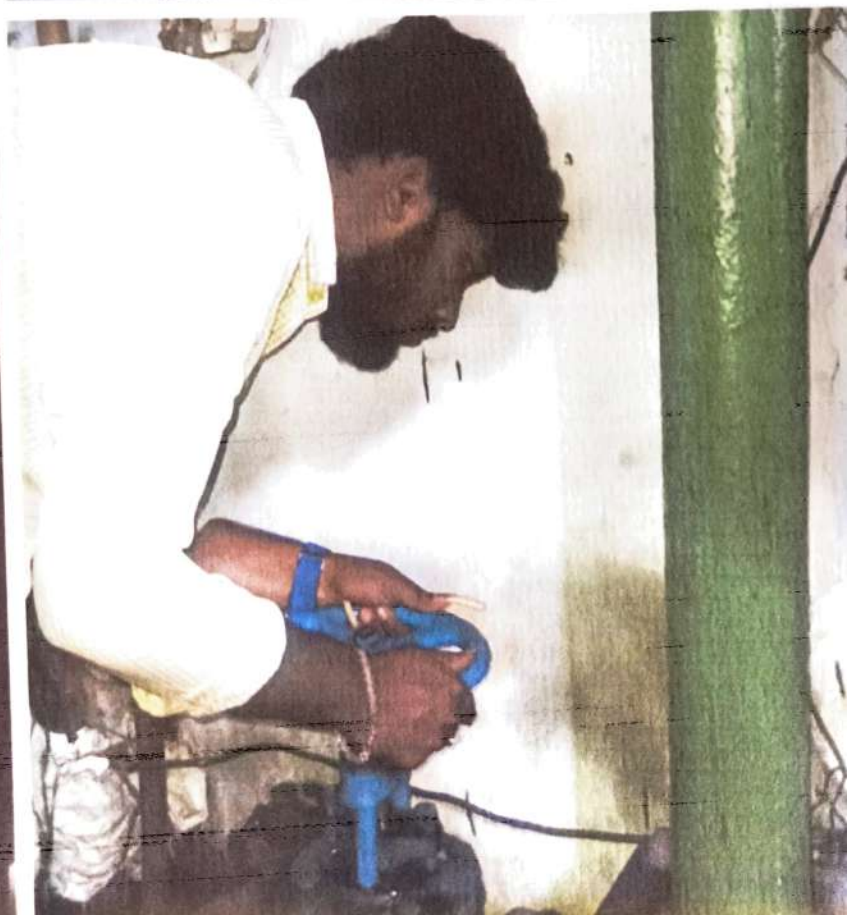

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AN INTERNSHIP PROGRAM

ON

PREPARATION OF CALCIUM LACTATE POWDER

Submitted By

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INTERNSHIP PROJECTREPORT

ON

PREPARATION OF CALCIUM LACTATE POWDER

Submitted By

2031404	V.Supriya	Preparation of calcium lactate powder
2031405	K.Kalpana	Preparation of calcium lactate powder

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2.9 Monitoring Para meters

- pH
- Cellcount
- Calcium Lactate

5. CHAPTER: 3 RESULTS & DISCUSSION

6. CHAPTER: 4 CONCLUSION

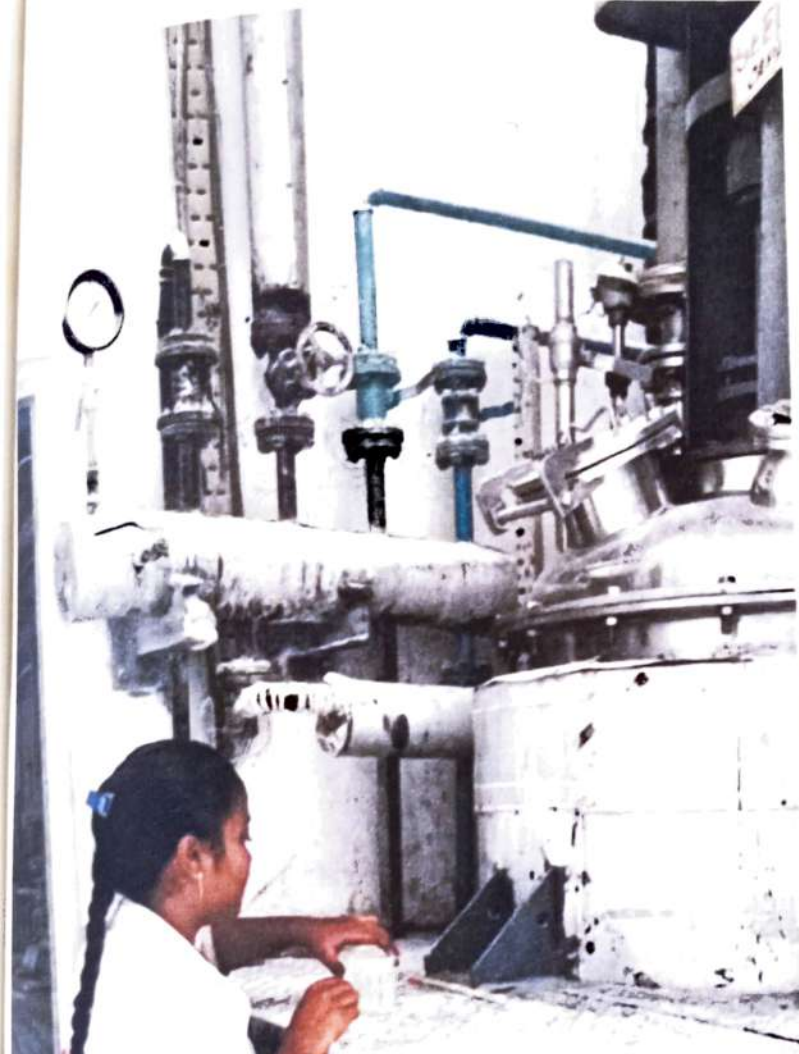
7. CHAPTER: 5 BIBLIOGRAPHY

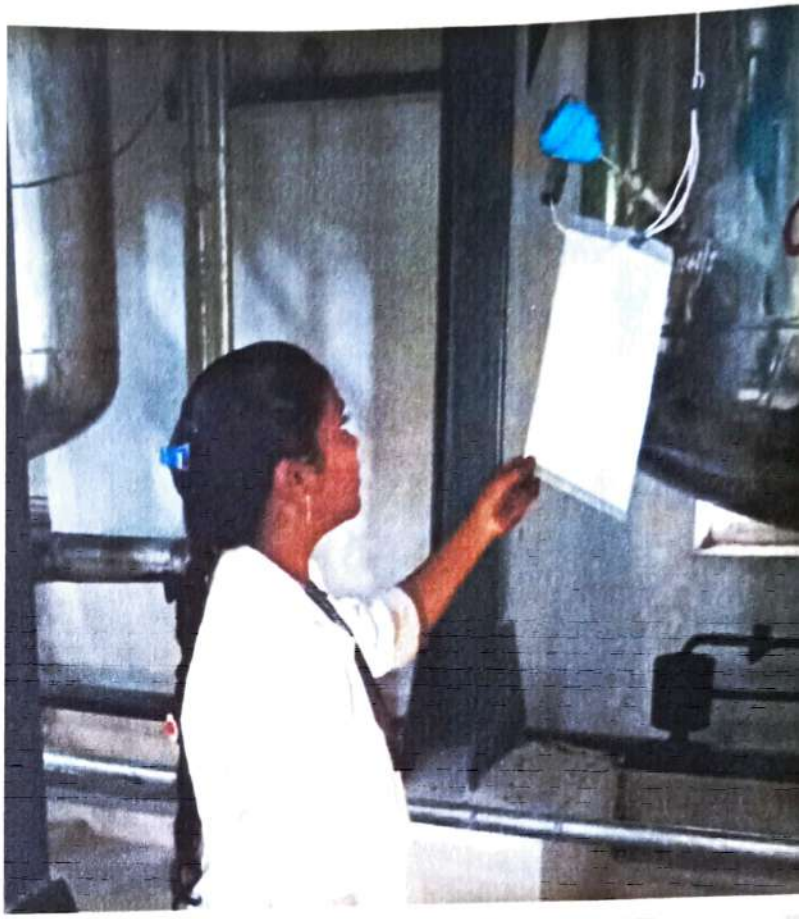
ABSTRACT

Now a days, food, organic acids, drinks, fertilizers and several other products are commercially produced by the fermentation process. Even though fermentation is an old concept recent days it is gaining more importance in the field of food, agricultural and pharma due to less energy requirements, less hazardous, high productivity & quality. Fermentation is the oxidation or reduction of some matter by bacteria or other small organisms. The science of fermentation is known as zymology. Bacteria generally produce acids (eg. Lactic acid, vinegar etc.,) that are direct products of bacterial metabolism. In milk the acid coagulates casein, producing curds.

In its strictest sense, fermentation is the anaerobic metabolic breakdown of a nutrient molecule such as glucose, with out net oxidation. Fermentation does not release all the available energy in a molecule. It merely allows glycolysis to continue by replenishing reduced coenzymes. Depending on which organism it is taking place the fermentation may yield lactate, acetic acid, ethanol or other reduced metabolites. In case of Lactobacillus, the bacteria that produce Lactic acid by fermentation has the ability to produce Calcium Lactate as the end product.

Calcium Lactate is produced through fermentation of sugar /glucose using principal organism Lactobacillus delbrueckii. During fermentation process, calcium lactate is formed by neutralization of lactic acid with pharma grade calcium carbonate of total sugar/glucose into calcium lactate, it is purified by using current Good Manufacturing Practices to get pharma grade calcium lactate. It is deemed generally recognized as safe (GRAS) as a food additive by food & drug Administration (F.D.A) in the U.S.A and Several other European countries.





CONCLUSION

- Lactobacillus delbrueckii is gram positive facultative Anaerobic, nonmotile thrmophilic and non spore forming bacteria.

- Ability of the four strains to produce calcium lactate was comparitatively illustrated by quantitative analysis of calcium lactate.

- Calcium lactate has wide applications in food & pharma.

- Calcium lactate bacteria and their by products are currently present in many of the foods we consume. For this reasons they are regarded as safe and natural by consumers.

- Metabolic by products of calcium lactate bacterial have been shown to inhibit the growth of several important pathogens and increase self life beyond current chemical preservatives.

- Besides being less potentially toxic or carcinogenic than current antimicrobial agents, lactic bacteria and their by products have been shown to be more effective and flexible in several applications.

AN INTERNSHIP PROGRAM

ON

PREPARATION OF CALCIUM LACTATE POWDER

Submitted By

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INTERNSHIP PROJECTREPORT

ON

PREPARATION OF CALCIUM LACTATE POWDER

Submitted By

2031404	V.Supriya	Preparation of calcium lactate powder
2031405	K.Kalpana	Preparation of calcium lactate powder

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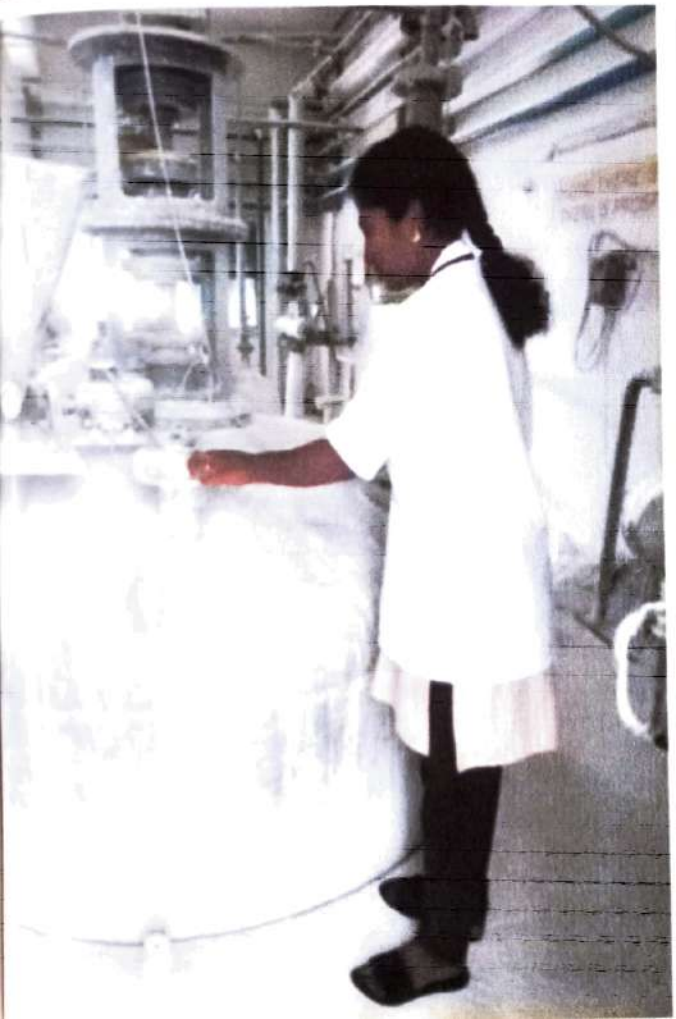

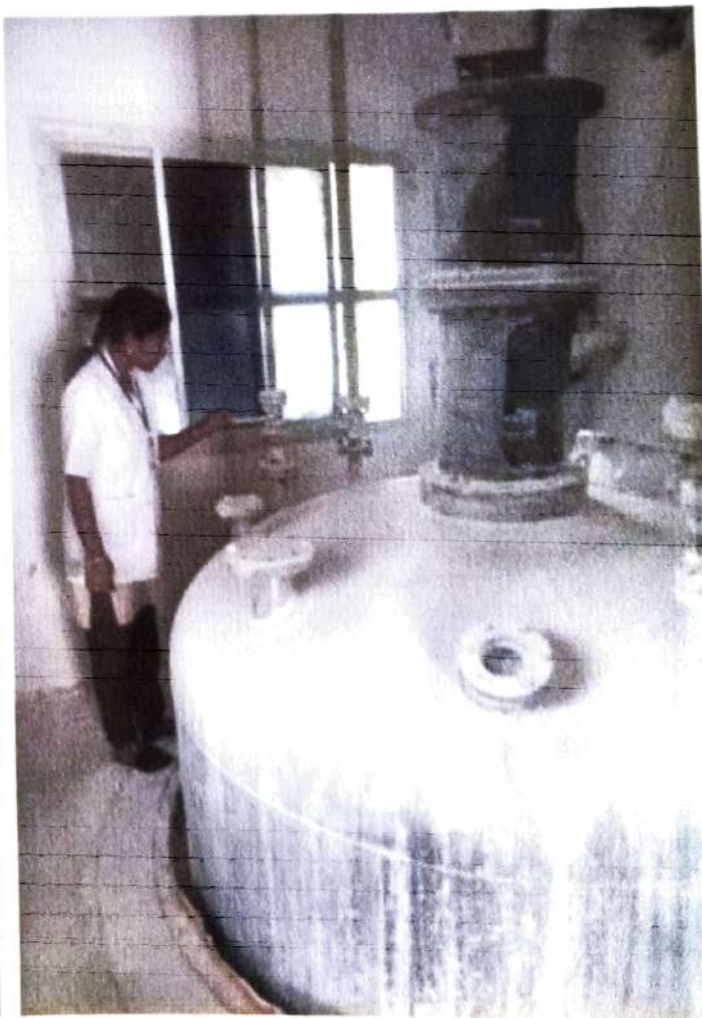

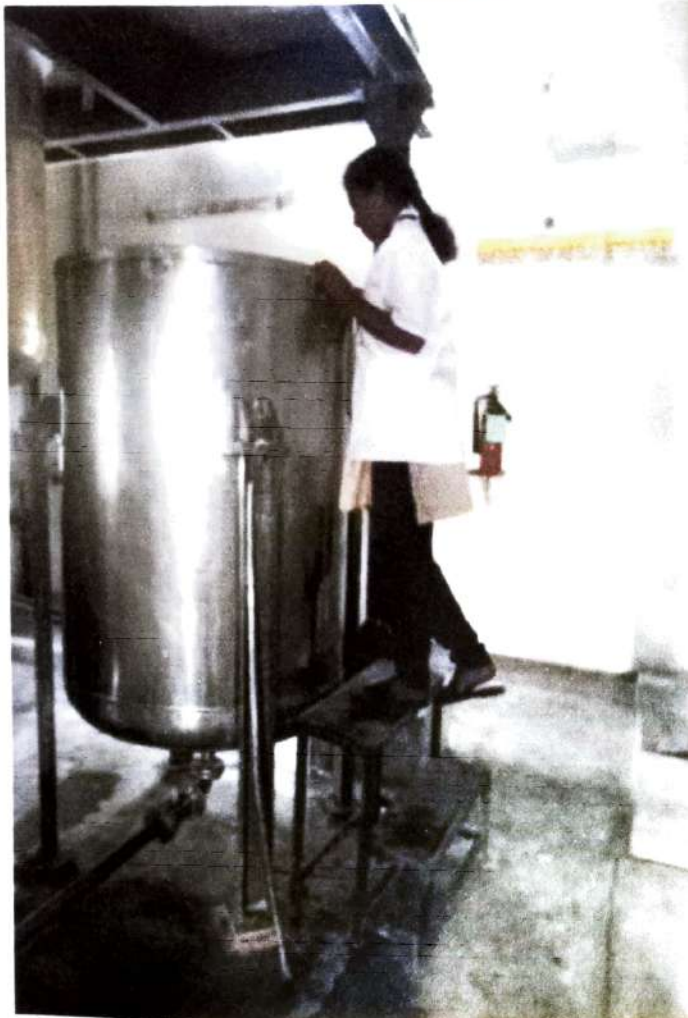

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AN INTERNSHIP PROGRAM

ON

CLP - BIO TECH

Submitted By

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INTERNSHIP PROJECTREPORT

ON

CLP BIO TECH

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2031411	K.Bhargavi	CLP Bio tech

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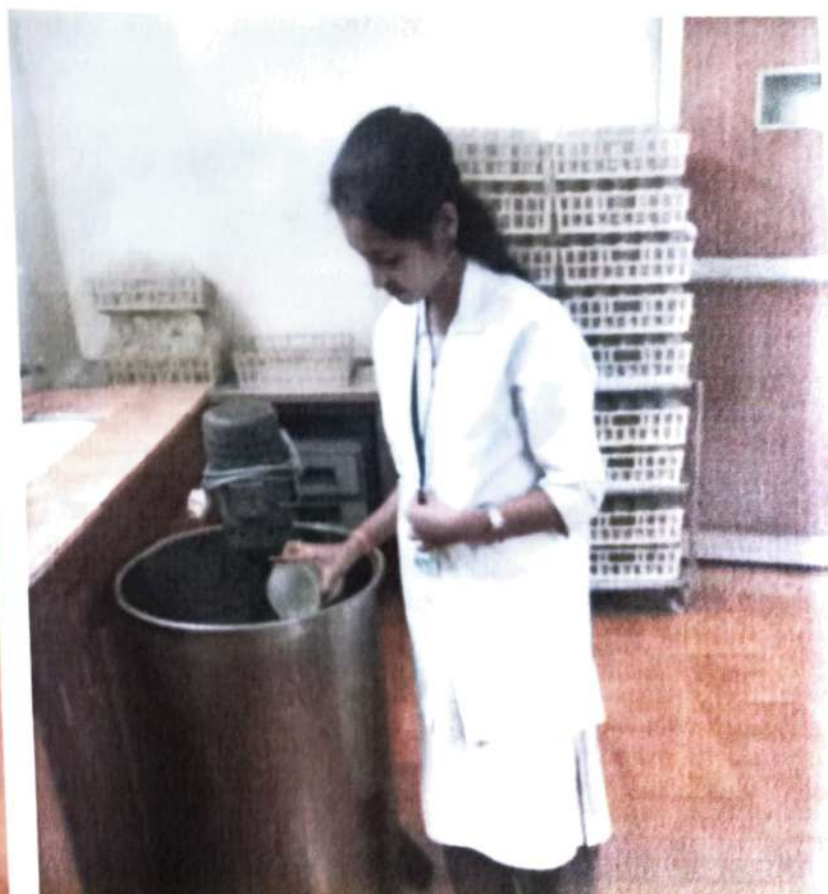

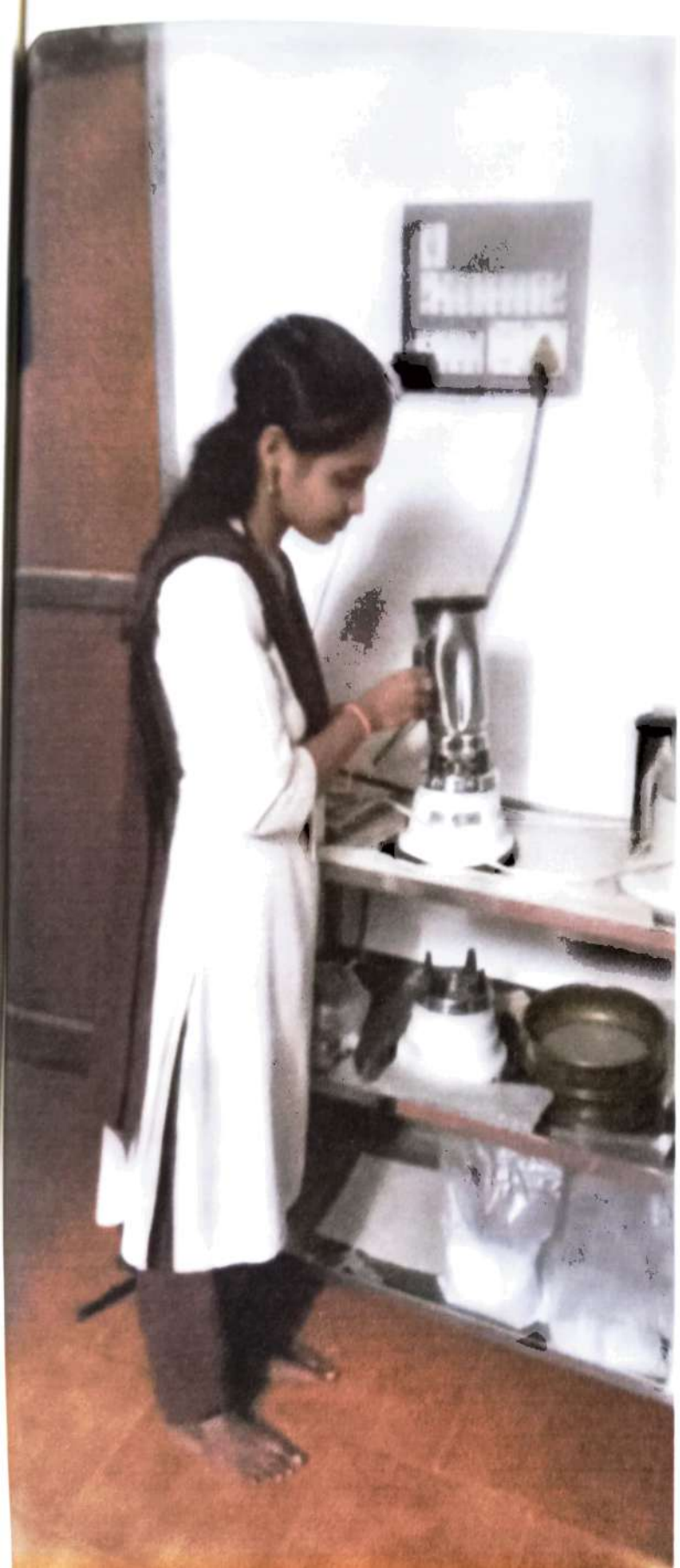

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- Calcium lactate bacteria and their by products are currently present in many of the foods we consume. For this reasons they are regarded as safe and natural by consumers.

- Metabolic by products of calcium lactate bacterial have been shown to inhibit the growth of several important pathogens and increase self life beyond current chemical preservatives.

- Besides being less potentially toxic or carcinogenic than current antimicrobial agents, lactic bacteria and their by products have been shown to be more effective and flexible in several applications.

AN INTERNSHIP PROGRAM

ON

PROCESS FLOW DIAGRAM TO JUICE CLARIFICATION

Submitted By

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Vuyyuru, Krishna Dt – 521165, 2022-23

INTERNSHIP PROJECTREPORT

ON

PROCESS FLOW DIAGRAM TO JUICE CLARIFICATION

Submitted By

2031401	R.Nandini	Process flow diagram to juice clarification
2031407	M.Maheswari	Process flow diagram to juice clarification

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ABSTRACT

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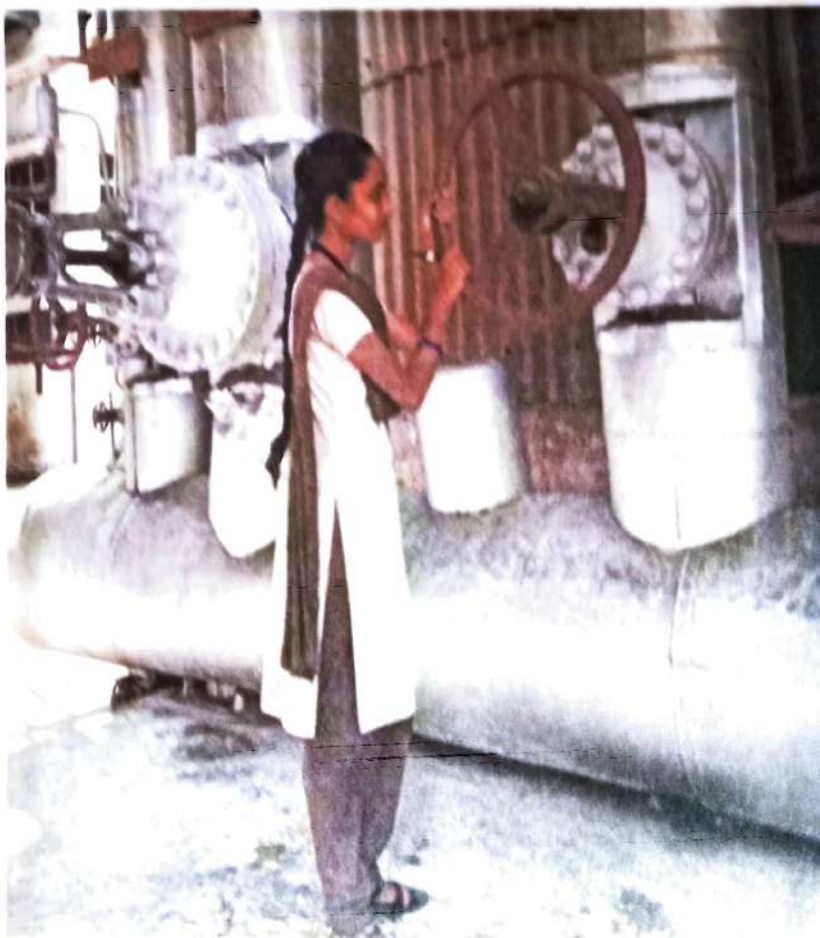

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AN INTERNSHIP PROGRAM

ON

JUICE SULPHITATION TO IMPORTANT TERMS

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INTERNSHIP PROJECTREPORT

ON

JUICE SULPHITATION TO IMPORTANT TERMS

Submitted By

2031402	G.Balaamaresh	Juice sulphitation to important terms
2031403	K.Sudheer	Juice sulphitation to important terms
2031409	E.Alekhya	Juice sulphitation to important terms
2031412	SK.Naziya sultana	Juice sulphitation to important terms

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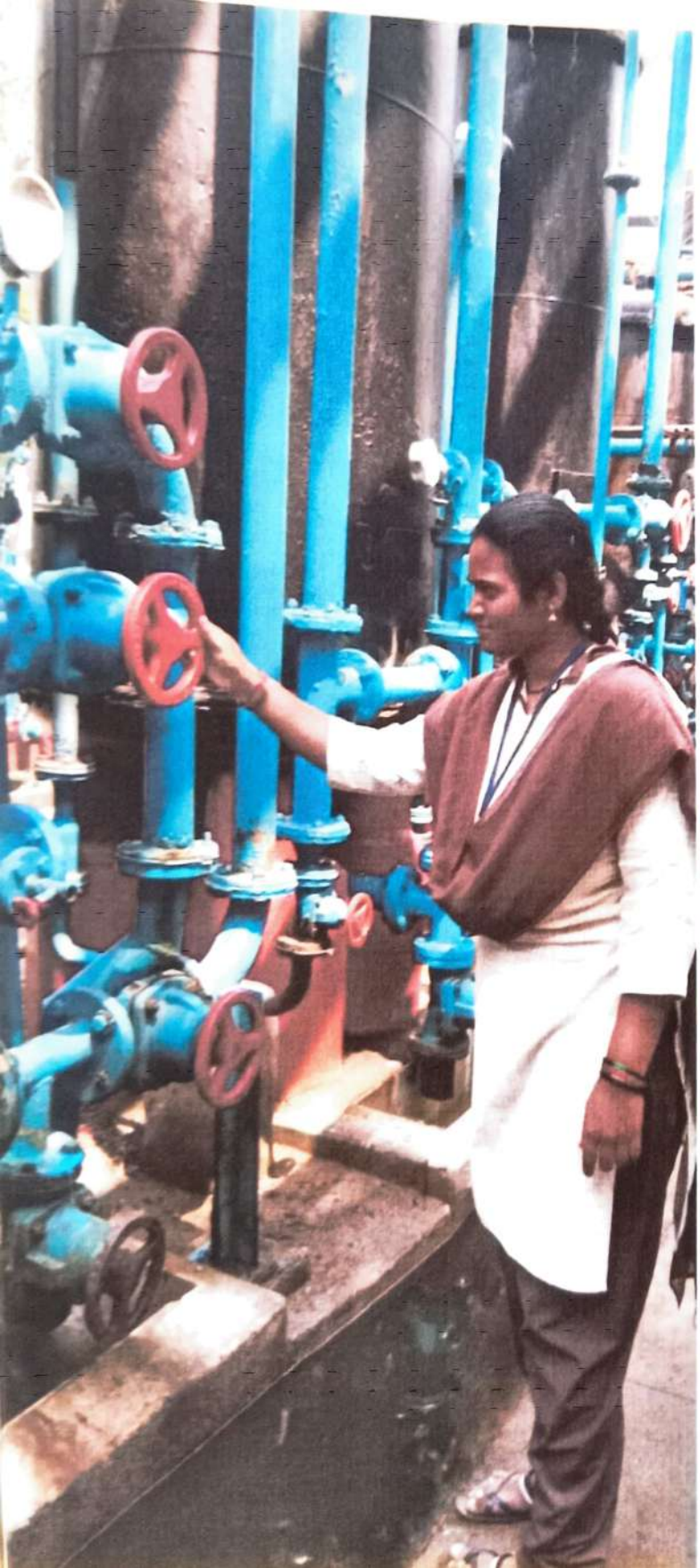

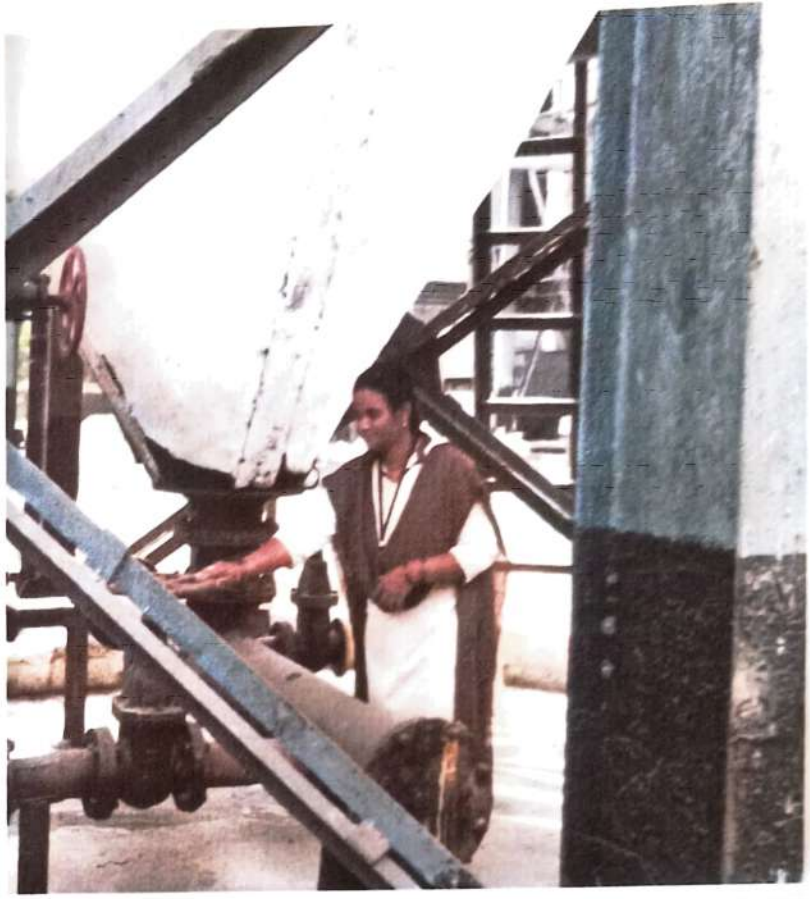

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AN INTERNSHIP PROGRAM

ON

EVAPORATION TO IMPORTANT TO TERMS

Submitted By

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INTERNSHIP PROJECTREPORT

ON

EVAPORATION TO IMPORTANT TERMS

Submitted By

2031410	J.Priyanka	Evaporation to important terms
2031413	M.Akhil	Evaporation to important terms
2031414	N.Pavansai	Evaporation to important terms

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CONCLUSION

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A INTERNSHIP PROGRAM

ON

CLP - BIO TECH

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INTERNSHIP PROJECTREPORT

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2.9 Monitoring Para meters

- pH
- Cellcount
- Calcium Lactate

5. CHAPTER: 3 RESULTS & DISCUSSION

6. CHAPTER: 4 CONCLUSION

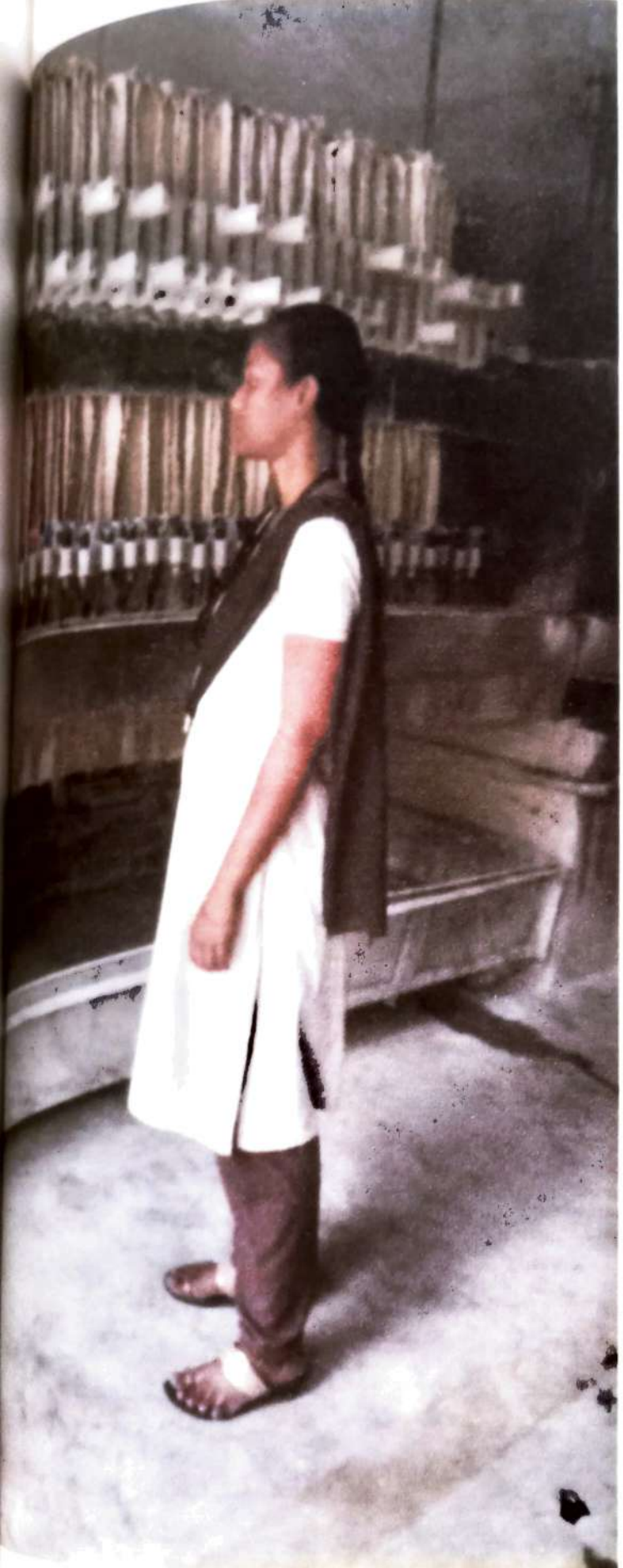
7. CHAPTER: 5 BIBLIOGRAPHY

ABSTRACT

Now a days, food, organic acids, drinks, fertilizers and several other products are commercially produced by the fermentation process. Even though fermentation is an old concept recent days it is gaining more importance in the field of food, agricultural and pharma due to less energy requirements, less hazardous, high productivity & quality. Fermentation is the oxidation or reduction of some matter by bacteria or other small organisms. The science of fermentation is known as zymology. Bacteria generally produce acids (eg. Lactic acid, vinegar etc.,) that are direct products of bacterial metabolism. In milk the acid coagulates casein, producing curds.

In its strictest sense, fermentation is the anaerobic metabolic breakdown of a nutrient molecule such as glucose, with out net oxidation. Fermentation does not release all the available energy in a molecule. It merely allows glycolysis to continue by replenishing reduced coenzymes. Depending on which organism it is taking place the fermentation may yield lactate, acetic acid, ethanol or other reduced metabolites. In case of Lactobacillus, the bacteria that produce Lactic acid by fermentation has the ability to produce Calcium Lactate as the end product.

Calcium Lactate is produced through fermentation of sugar /glucose using principal organism Lactobacillus delbrueckii. During fermentation process, calcium lactate is formed by neutralization of lactic acid with pharma grade calcium carbonate of total sugar/glucose into calcium lactate, it is purified by using current Good Manufacturing Practices to get pharma grade calcium lactate. It is deemed generally recognized as safe (GRAS) as a food additive by food & drug Administration (F.D.A) in the U.S.A and Several other European countries.



CONCLUSION

- Lactobacillus delbrueckii is gram positive facultative Anaerobic, nonmotile thrmophilic and non spore forming bacteria.

- Ability of the four strains to produce calcium lactate was comparitatively illustrated by quantitative analysis of calcium lactate.

- Calcium lactate has wide applications in food & pharma.

- Calcium lactate bacteria and their by products are currently present in many of the foods we consume. For this reasons they are regarded as safe and natural by consumers.

- Metabolic by products of calcium lactate bacterial have been shown to inhibit the growth of several important pathogens and increase self life beyond current chemical preservatives.

- Besides being less potentially toxic or carcinogenic than current antimicrobial agents, lactic bacteria and their by products have been shown to be more effective and flexible in several applications.

AN INTERNSHIP PROGRAM

ON

JUICE SULPHITATION TO IMPORTANT TERMS

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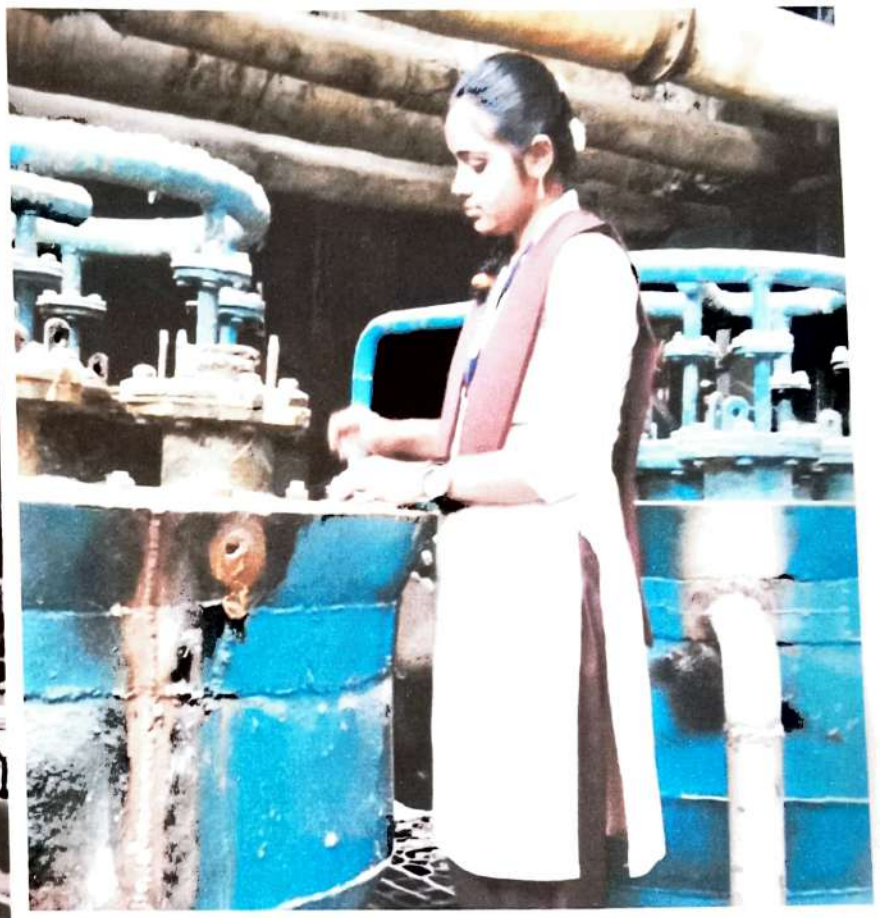

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AN INTERNSHIP PROGRAM

ON

EVAPORATION TO IMPORTANT TO TERMS

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3-PHASE

CONCLUSION

The object of Shredder is to complete the Preparation and Disintegration of the cane, so as to facilitate the completed extraction of juice by the mills. In our Sugar factory both the Milling Tandems are provided with Heavy Duty Shredders and details of which are given as under. The process in which water or juice is put on bagasse to mix with and dilute the juice present in the bagasse is called imbibition. Juice extraction increases with increase in pressure to the top roller. The pressure that can be applied is limited by the mechanical strength of the mill. Also feed ability decreases at higher pressures and power required increases. The optimum pressure is that which permits the top roller to float the necessary feed ability i.e.,2400 to 2500 lb/sq.in. For the determination of Primary Extraction, Sucrose Extraction and the Performance of individual Mills, we have to analyze the juice samples and Bagasse samples of the 1st, 2nd and the last, which are described below. Deaerator is useful to remove dissolved oxygen from the feed water. In the deaerator feed water is maintained at the constant level (36%) and exhaust steam is passed through the nozzle pipes of the deaerator at constant pressure of 0.15kg/cm2 by microprocessor based process controller. The incondensable gases (air, liberated oxygen etc.,) will be vented through the deaerator vent continuously.

AN INTERNSHIP PROGRAM

ON

EVAPORATION TO IMPORTANT TO TERMS

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INTERNSHIP PROJECT REPORT

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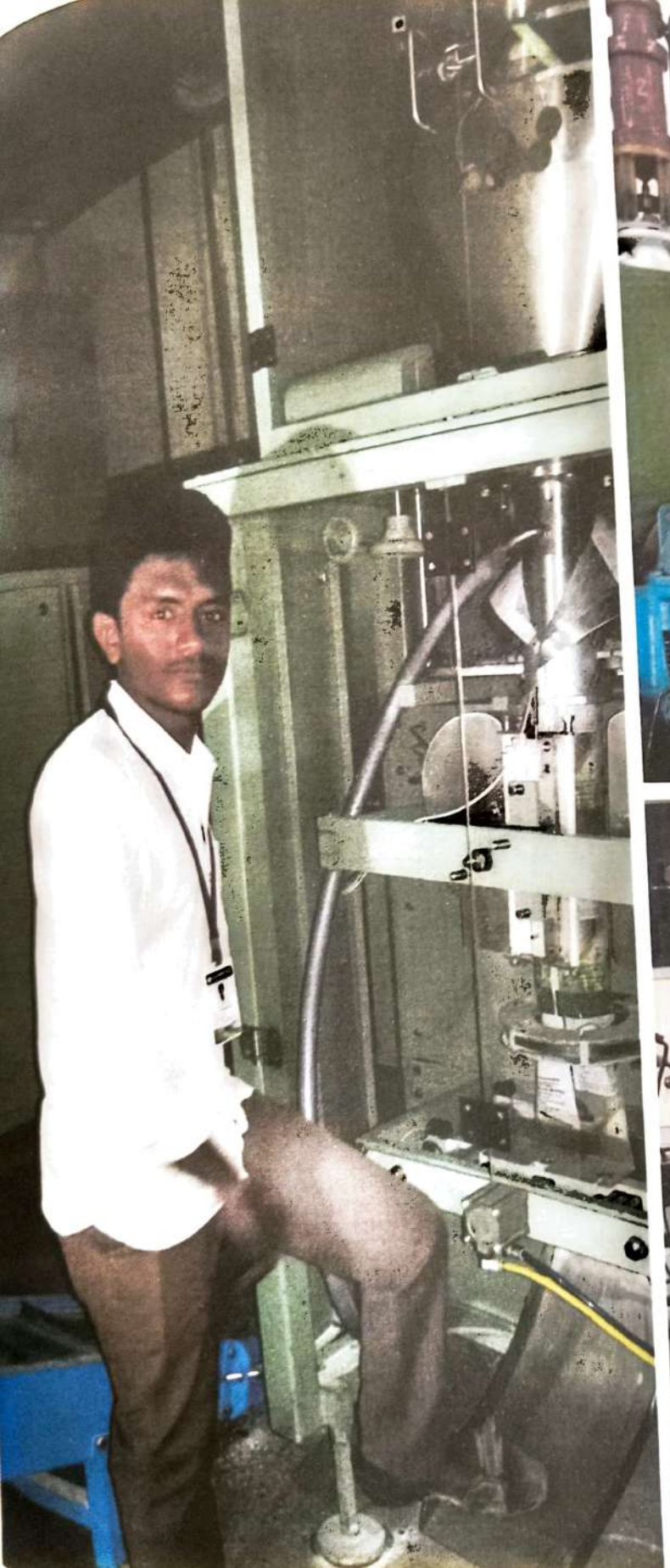

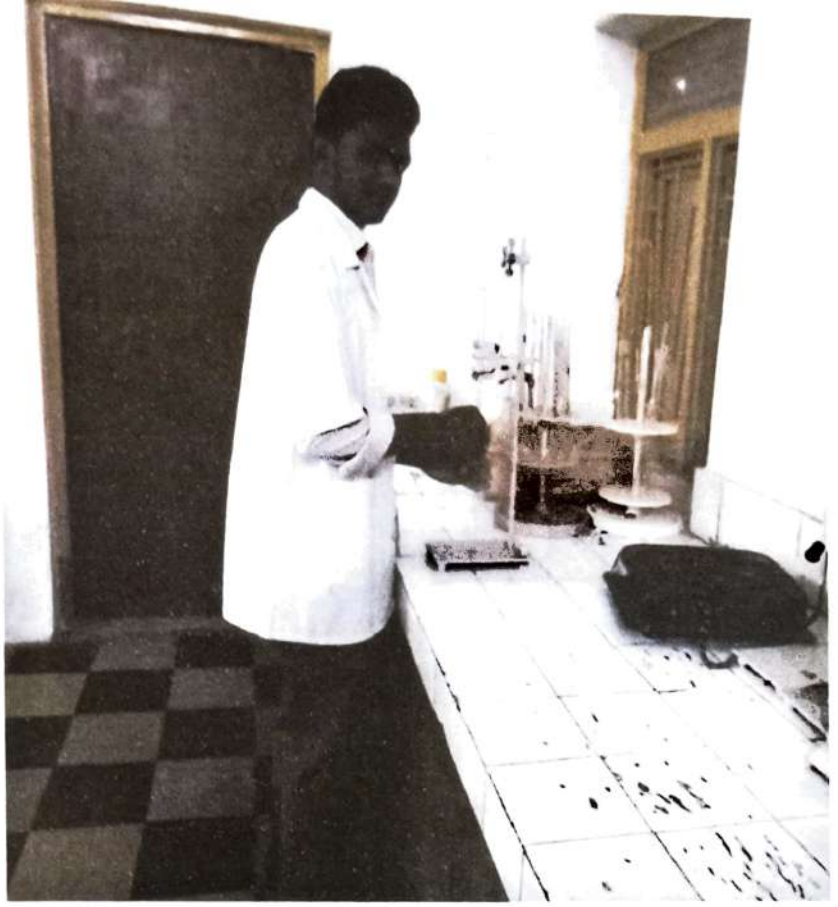

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DEPARTMENT OF PHYSICS

INTERNSHIP CONTENT & SYLLABUS

III MPC E.M /T.M

2022-2023

INTERNSHIP PROJECT REPORT

ON

ATTENDANCE TRACKING SYSTEM

Submitted By

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2031206	J.Sneha	Attendance tracking system
2031207	B.Kavitha	Attendance tracking system
2031208	P.Mounika	Attendance tracking system
2031214	S.Divya Vyshnavi	Attendance tracking system
2031215	B.Pujitha	Attendance tracking system

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INTERNSHIP PROJECTREPORT

ON

COMPUTER FUNDAKMENTAL & EFFECTIVE UTILIZATION OF OFFICE TOOLS

Submitted By

2031209	L.D.Bhavani	Computer fundamental and the effective utilization of office tools
2031211	K.Mahalakshmi	Computer fundamental and the effective utilization of office tools
2031212	CH.Munni	Computer fundamental and the effective utilization of office tools
2031213	K.Aswitha	Computer fundamental and the effective utilization of office tools

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Accredited "A" Grade by NAAC

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Vuyyuru, Krishna Dt – 521165.

2022-2023

INTERNSHIP PROJECTREPORT

ON

ENHANCING PRODUCTIVITY WITH MICROSOFT OFFICE SUITE

Submitted By

2031201	A.Tejaswini	Enhancing productivity with microsoft office suit
2031202	SD.Ayesha	Enhancing productivity with microsoft office suit
2031203	G.Sivani	Enhancing productivity with microsoft office suit
2031204	S.Blandin	Enhancing productivity with microsoft office suit

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ENHANCING PRODUCTIVITY WITH MICROSOFT OFFICE SUITE

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.

Submitted to Department of Physics

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2022 – 2023

MARCH 20th 2023 to JULY 5th 2023

INTERNSHIP PROJECT REPORT ON

ENHANCING PRODUCTIVITY WITH MICROSOFT OFFICE SUITE

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.

Submitted to Department of Physics

CERTIFICATE

This is to certify that the Internship Project work report entitled "ENHANCING PRODUCTIVITY WITH MICROSOFT OFFICE SUITE, Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh" is a bonafide project report carried out by **ANAGANI TEJASWINI – 2031201, SYED AYESHA – 2031202, GOGA SIVANI – 2031203 & SONGA BLANDIN – 2031204** submitted to the Department of Physics of AG & SG SIDDHARTHA DEGREE COLLEGE OF ARTS & SCIENCE, VUYYURU for the partial fulfillment of Degree of Bachelor of Science during the year 2022 – 2023.

Mentor **Head of the Department**

Signature of the External Examiner

Title: Enhancing Productivity with Microsoft Office Suite

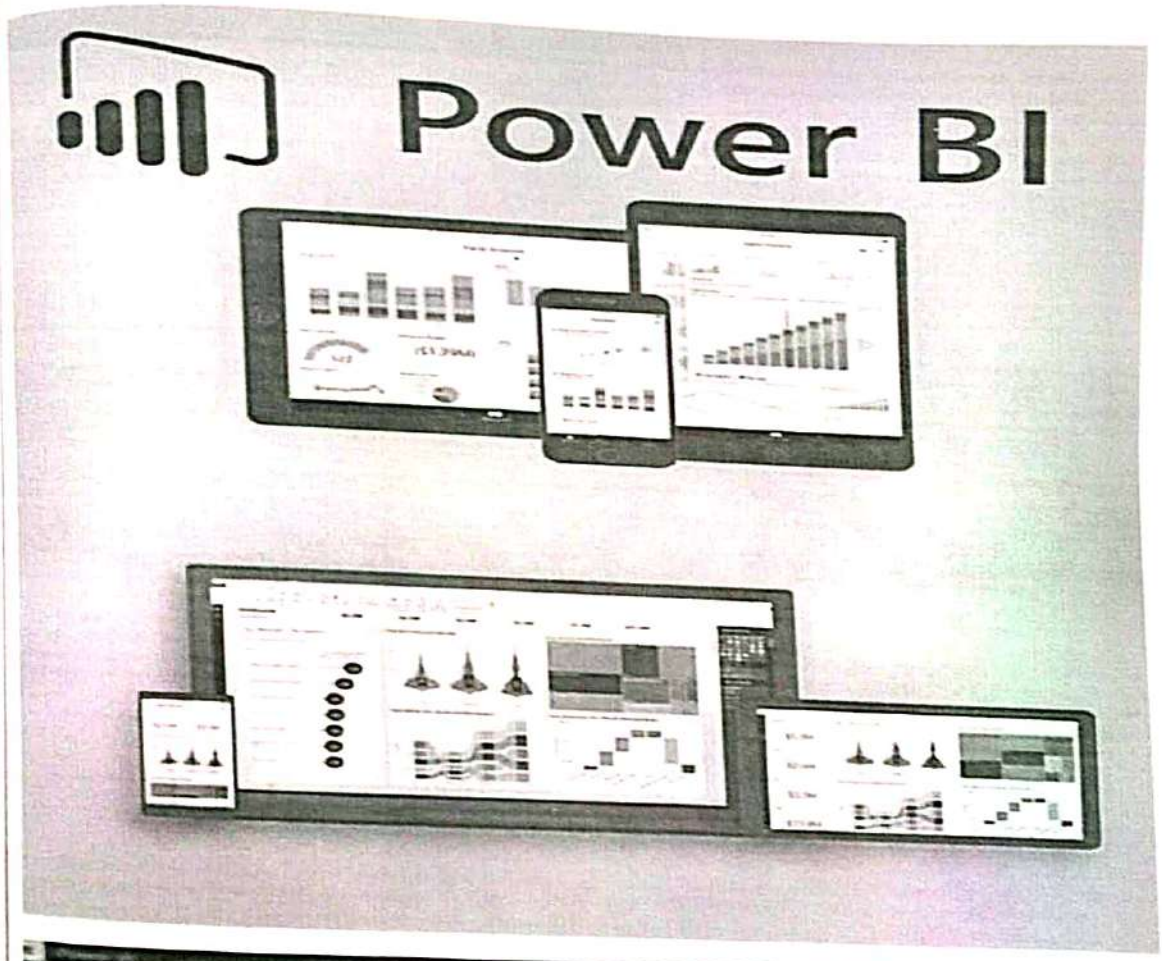
5. CONCLUSION:

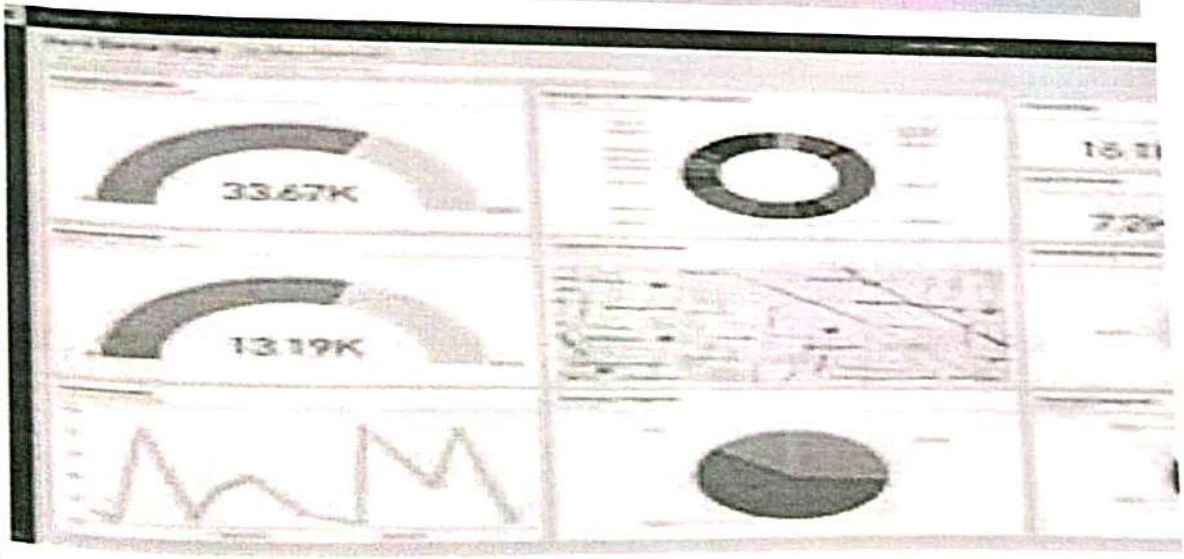
Microsoft Office consists of several components, each serving a specific purpose and offering unique functionalities. Here is a recap of the key components of Microsoft Office and their significance:

The future trends and developments in MS Office include further enhancements in cloud-based collaboration, AI integration, data analysis, and mobile experience. Integration with Microsoft Teams is expected to promote seamless collaboration and workflow management. Additionally, Microsoft is committed to enhancing accessibility features to provide an inclusive and user-friendly experience.

5. **Integration with Power BI:**

a. Power BI is a business intelligence tool that integrates with MS Office applications, allowing users to create interactive dashboards and reports. Power BI enables data visualization, exploration, and collaboration, providing a comprehensive solution for data analysis and decision-making.

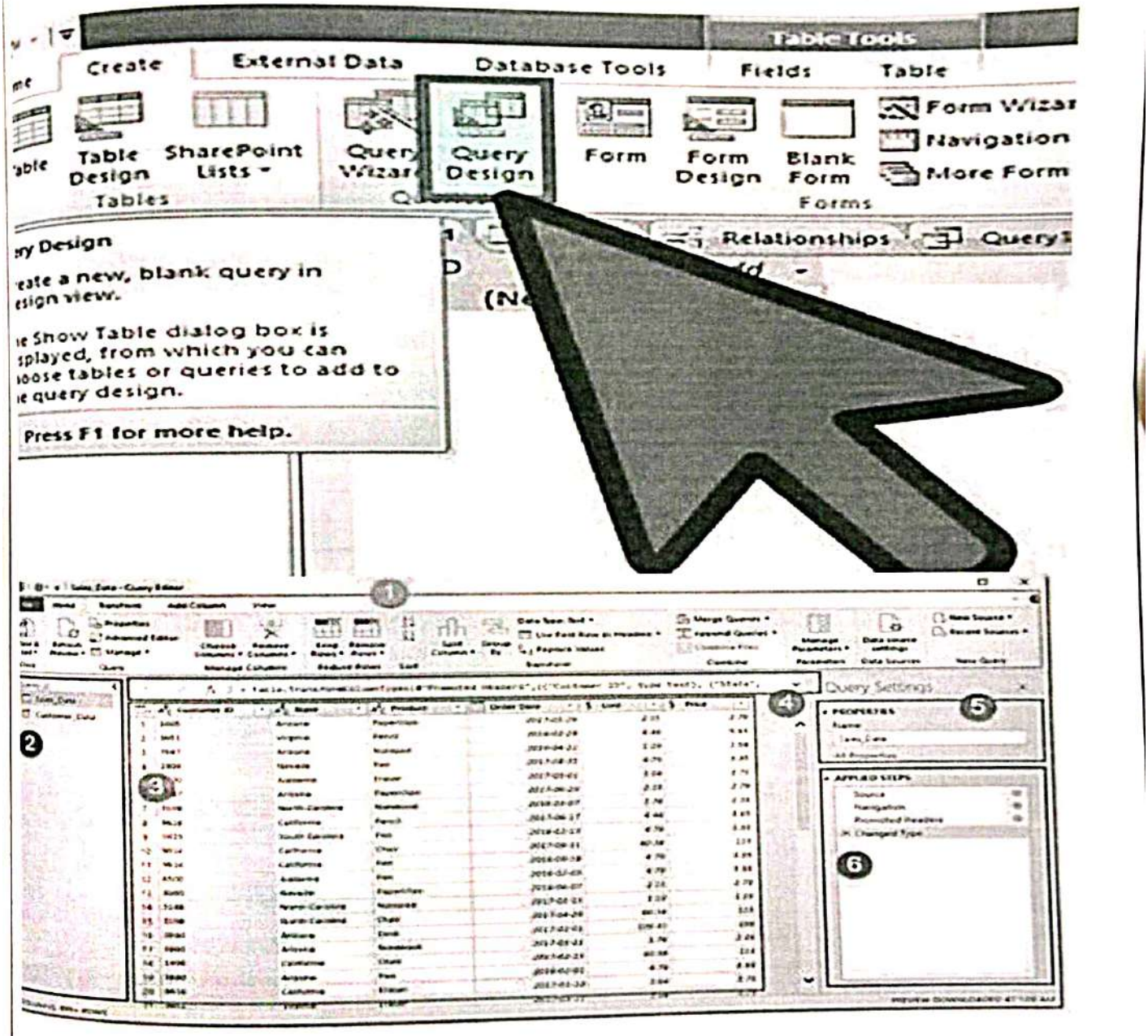




b. **Power Query and Power Pivot:**

a. **Power Query:** Power Query is an add-in available in Excel that allows users to import, transform, and clean data from various sources. It supports data consolidation, merging, filtering, and shaping for analysis.

b. **Power Pivot:** Power Pivot is an Excel add-in that enables users to create data models and perform advanced data analysis. It supports working with large datasets, creating relationships between tables, and creating calculated columns and measures for in-depth analysis.



4. **Data Visualization:**

a. **Excel Charts and Graphs:** Excel offers a wide range of chart types and customization options to visualize data effectively. Users can create bar charts, line charts, pie charts, and more to present data in a visually appealing and understandable format.

b. **PowerPoint:** PowerPoint allows users to create visually engaging presentations that include charts, graphs, and other visual elements to communicate data insights and support decision-making.

INTERNSHIP PROJECT REPORT ON

ATTENDANCE TRACKING SYSTEM

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.

Submitted to Department of Physics & Chemistry

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PUTTUPU MOUNIKA – 2031208

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ATTENDANCE TRACKING SYSTEM

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.

Submitted to Department of Physics & Chemistry

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Signature of the External Examiner

Contents

Conclusion

In this project, I have tried to show you how to track attendance in Excel. We can download the free templates and modify them for our use. Also, you can create an Excel file to track attendance following the steps.

Step 9: Insert Data in Attendance Cells

Now, insert data in the attendance cells to calculate the summary columns. To insert data, you can write from the keyboard or use the drop-down suggestions.

	A	B	C	D	E	F	G	H	I	J	K	L
1	Attendance Report of Month											
2												
3		Start Date	1/1/2022					End Date				
4												
5	ID	Name	1	0	2	0	0	0	0	0	Present	Planned Leave (PL)
6			01	02	03	04	05	06	07	08		
7			Sat	Sun	Mon	Tue	Wed	Thu	Fri	Sat		
8	0011	John				P	P	P	P	P		
9	0012	Alis				PL	PL	P	P	P		
10	0013	Zim				PL	A	P	P	PL		
11	0014	Morina				P	A	PL	PL	PL		
12	0015	Sara				P	P	P	PL	PL		
13	0016	Tomas				P	A	P	P	P		
14	0017	Zassy				PL	A	A	P	P		
15	0018	Simona				P	P	P	P	P		
16	0019	Husai				P	P	P	P	P		
17	0020	Sam				P	P	P	A	PL		

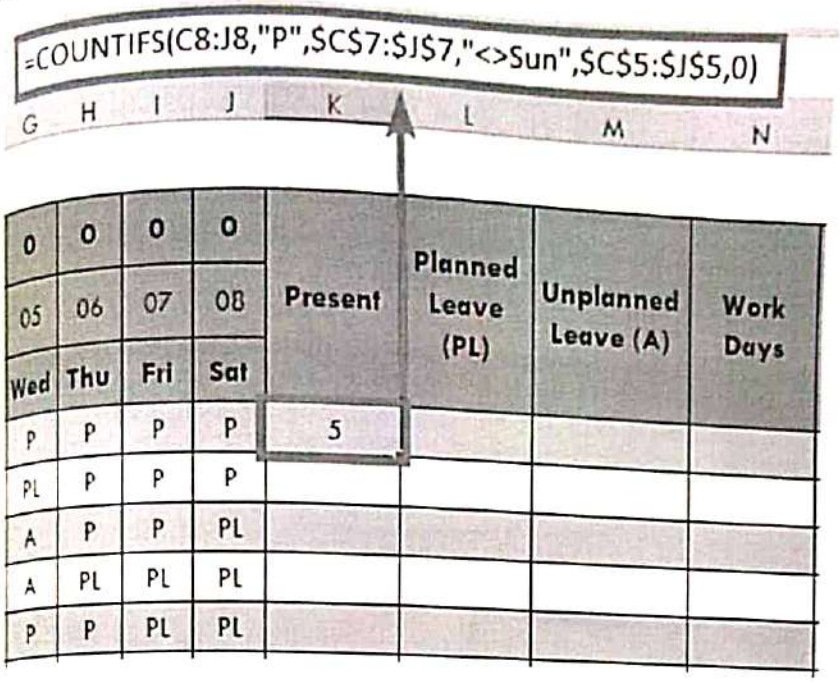
Step 10: Insert Formulas to Calculate the Total Attendance

- Now, to calculate the total presence of the month or the week, insert this formula into the cell:

=COUNTIFS(C8:J8, "P",$C$7:$J$7,"<>Sun",$C$5:$J$5,0)

Formula Explanation

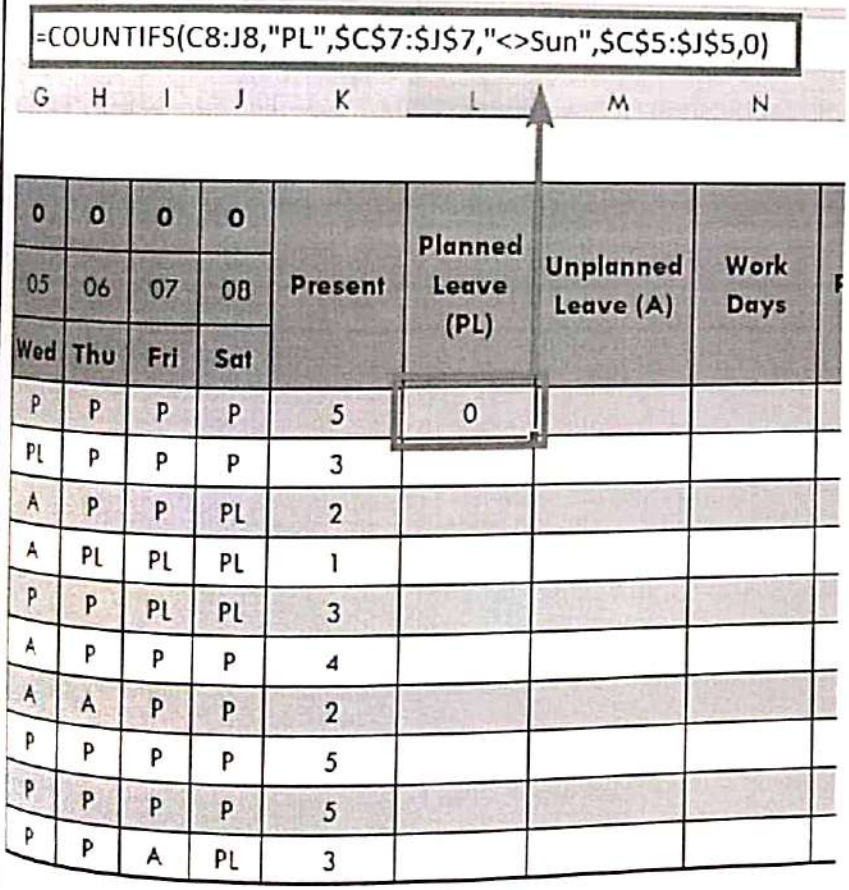
- Using the **COUNTIFS function**, you will count the cells if they follow 3 conditions.
- **C8:J8, "P"**: If the cell contains "P"
- **$C$7:$J$7,"<>Sun"**: If the cell doesn't contain **"Sun"**
- **$C$5:$J$5,0**: If the cells are of value 0, it means it is not a holiday.
- Then, copy the formula and paste it to the other cells of the column or use the **Fill Handle** icon to drag the formula.



- Now, to calculate the total **Planned Leave** for the month or the week, insert this formula into the cell:

  =COUNTIFS(C8:J8, "PL",$C$7:$J$7,"<>Sun",$C$5:$J$5,0)

- Then, copy the formula and paste it to the other cells of the column or use the **Fill Handle** icon to drag the formula.



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COMPUTER FUNDAMENTALS & THE EFFECTIVE UTILIZATION OF THE OFFICE TOOLS

Kanuru, Penamaluru Mandal, Krishna District, Andhra Pradesh.

Submitted to Department of Physics & Chemistry

SUBMITTED BY

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Mentor

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Computer fundamentals and the effective utilization of office tools.

CONTENTS

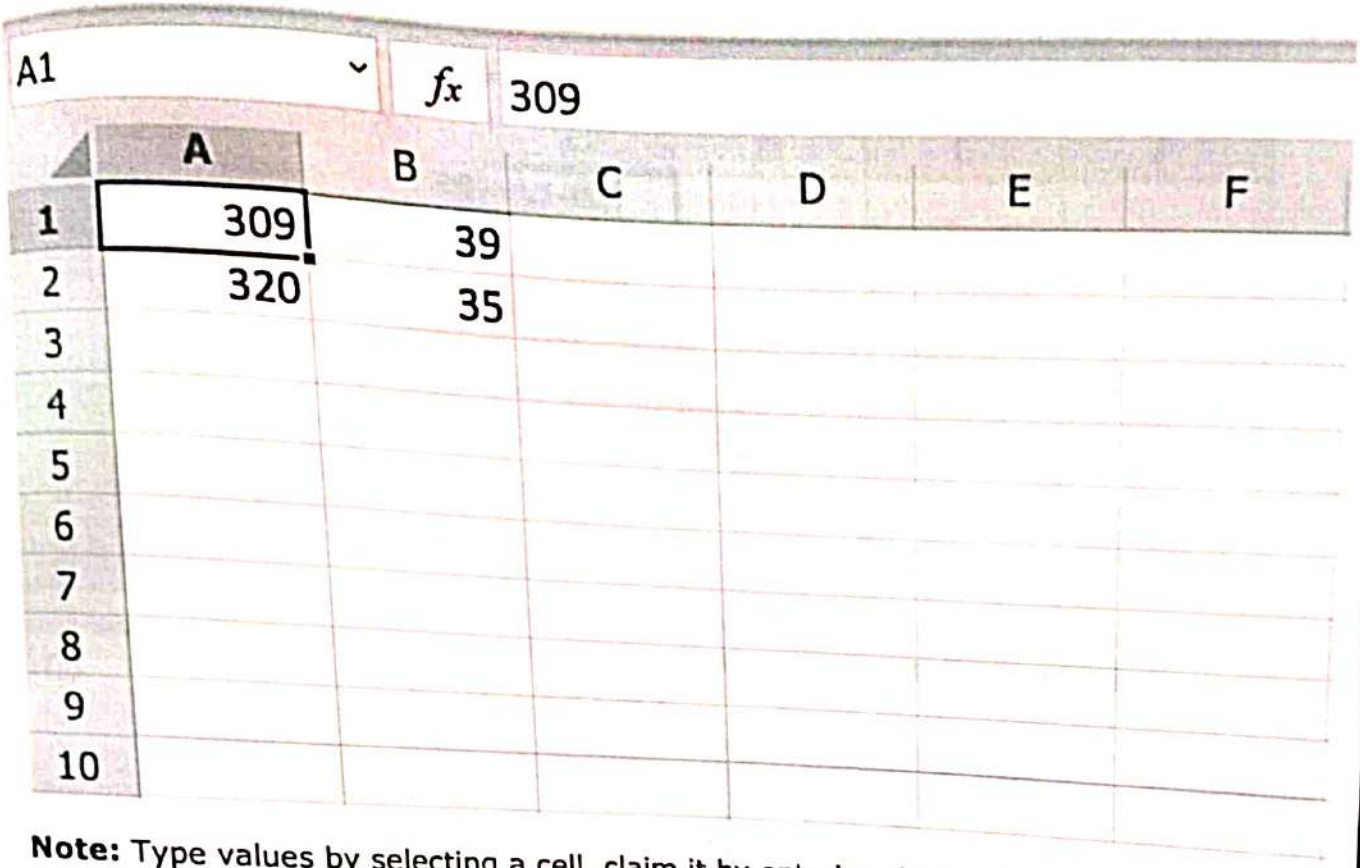
6. Conclusion

In conclusion, this project report has provided a comprehensive understanding of computer fundamentals and the utilization of office tools.

Firstly, the report explored the fundamental components of a computer system, including hardware, software, and operating systems. It highlighted the importance of the central processing unit (CPU), memory, and input/output devices in facilitating computer operations. Moreover, the significance of operating systems and application software in enabling various tasks and functions was emphasized.

Secondly, the report delved into the realm of office tools, focusing on word processing software, spreadsheet applications, and presentation software. It discussed the features and functions of these tools, including document formatting, formulas and functions, slide creation, and multimedia integration. Additionally, it highlighted the role of these tools in enhancing collaboration, version control, data analysis, and effective communication.

Furthermore, the report addressed the integration of office tools, emphasizing file compatibility, data transfer, and project management. It demonstrated the importance of interoperability between different software applications and the benefits of streamlined workflows through efficient data sharing and collaboration platforms.



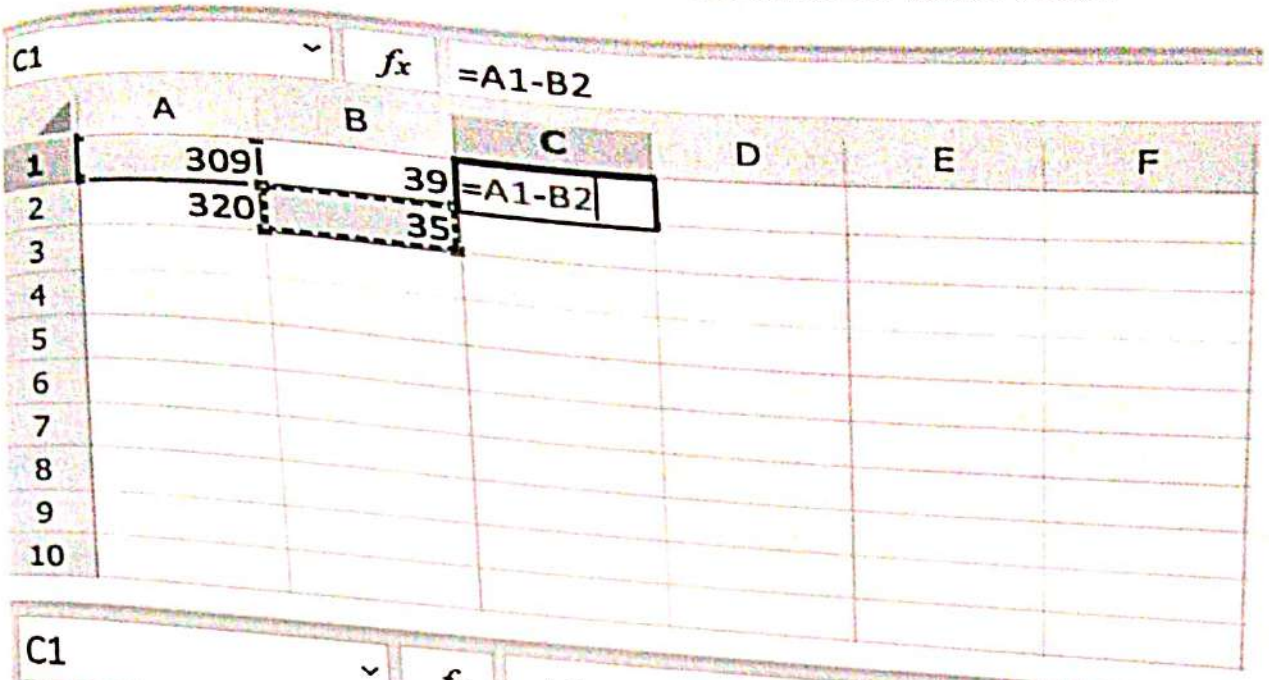
Note: Type values by selecting a cell, claim it by entering the equal sign (=) and then type your value. For example `=309`.

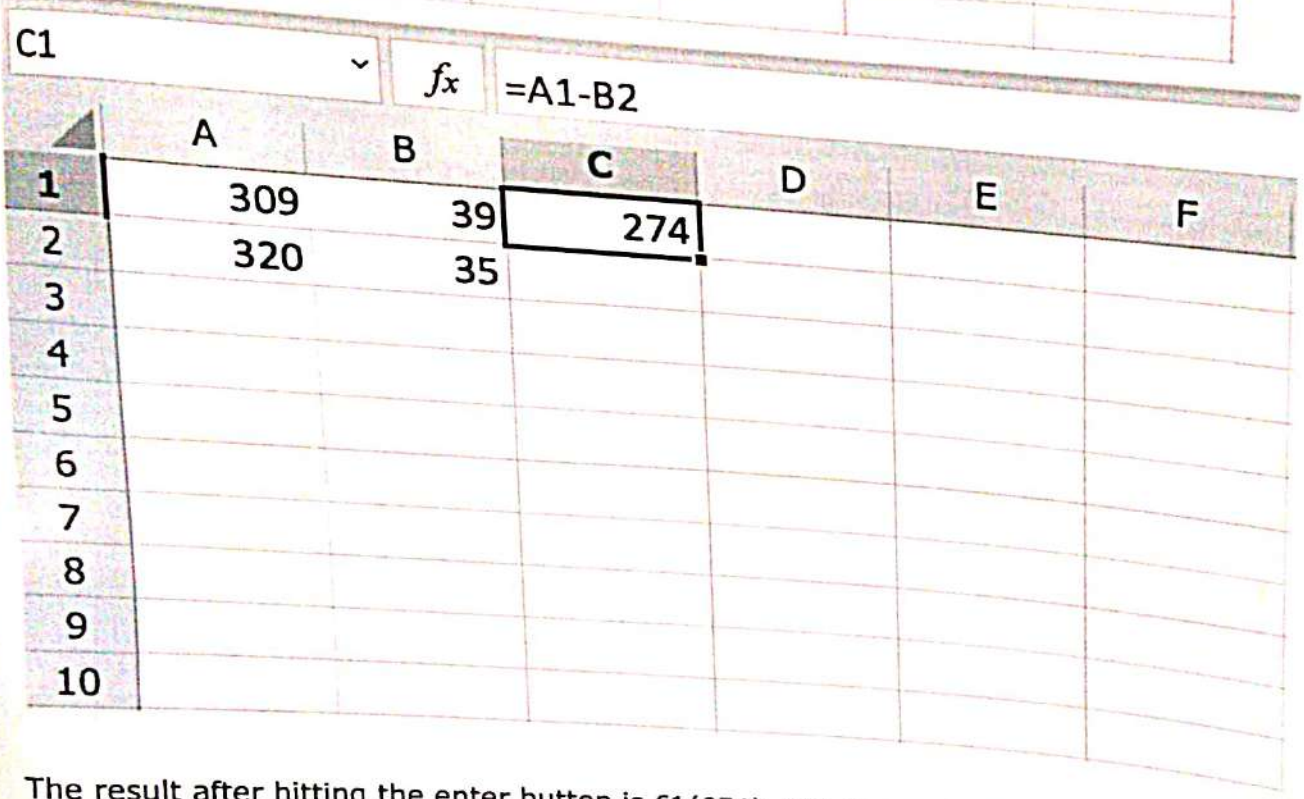
Well done! You have successfully typed values to cells and now we can use them to create formulas.

Here is how to do it, step by step.

1. Select the cell `C1`
2. Type the equal sign (`=`)
3. Left click on `A1`, the cell that has the `(309)` value
4. Type the minus sign (`-`)
5. Left click on `B2`, the cell that has the `(35)` value
6. Hit enter

Tip: The formula can be typed directly without clicking the cells. The typed formula would be the same as the value in `C1` `(=A1-B2)`.





The result after hitting the enter button is C1(274). Did you make it?

Another Example

Let's try one more example, this time let's make the formula =A2-B1.

Here is how to do it, step by step.

1. Select the cell C2
2. Type the equal sign (=)
3. Left click A2, the cell that has the (320) value
4. Type the minus sign (-)
5. Left click B1, the cell that has the (39) value

INTERNSHIP PROJECT REPORT ON

ATTENDANCE TRACKING SYSTEM

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Submitted to Department of Physics & Chemistry

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=COUNTIFS(C8:J8,"P",$C$7:$J$7,"<>Sun",$C$5:$J$5,0)

G	H	I	J	K	L	M	N

0	0	0	0	Present	Planned Leave (PL)	Unplanned Leave (A)	Work Days
05	06	07	08				
Wed	Thu	Fri	Sat				
P	P	P	P	5			
PL	P	P	P				
A	P	P	PL				
A	PL	PL	PL				
P	P	PL	PL				

- Now, to calculate the total **Planned Leave** for the month or the week, insert this formula into the cell:

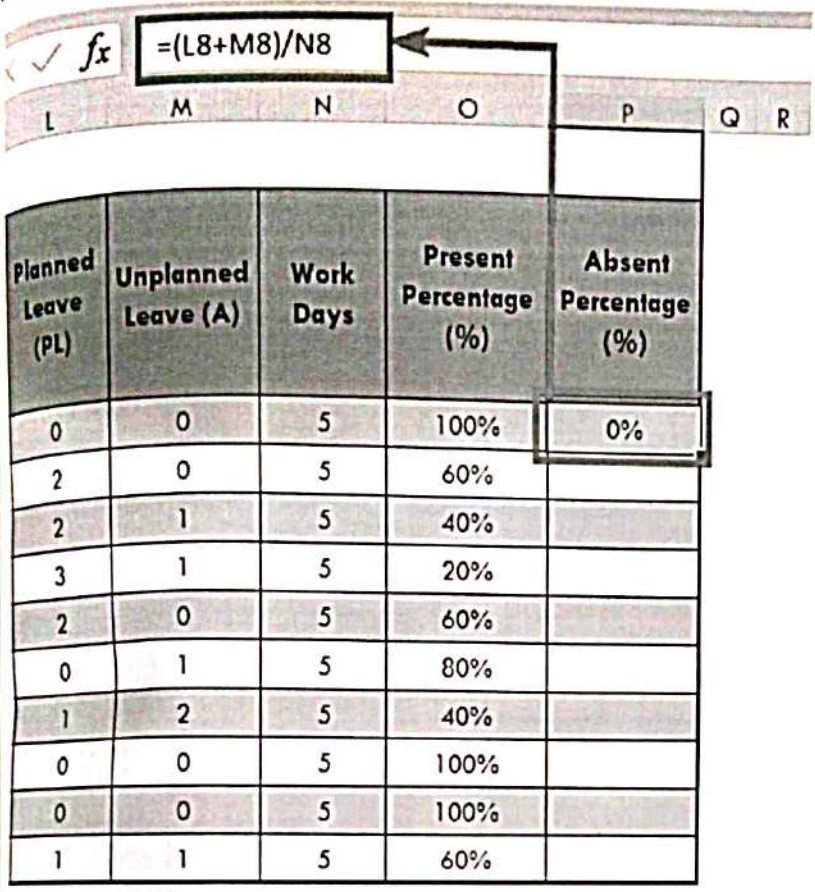
  =COUNTIFS(C8:J8, "PL",$C$7:$J$7,"<>Sun",$C$5:$J$5,0)

- Then, copy the formula and paste it to the other cells of the column or use the **Fill Handle** icon to drag the formula.

=COUNTIFS(C8:J8,"PL",$C$7:$J$7,"<>Sun",$C$5:$J$5,0)

G	H	I	J	K	L	M	N

0	0	0	0	Present	Planned Leave (PL)	Unplanned Leave (A)	Work Days
05	06	07	08				
Wed	Thu	Fri	Sat				
P	P	P	P	5	0		
PL	P	P	P	3			
A	P	P	PL	2			
A	PL	PL	PL	1			
P	P	PL	PL	3			
A	P	P	P	4			
A	A	P	P	2			
P	P	P	P	5			
P	P	P	P	5			
P	P	A	PL	3			



fx =(L8+M8)/N8

L	M	N	O	P	Q	R
Planned Leave (PL)	Unplanned Leave (A)	Work Days	Present Percentage (%)	Absent Percentage (%)		
0	0	5	100%	0%		
2	0	5	60%			
2	1	5	40%			
3	1	5	20%			
2	0	5	60%			
0	1	5	80%			
1	2	5	40%			
0	0	5	100%			
0	0	5	100%			
1	1	5	60%			

- Finally, your monthly attendance report is complete. You can track each participant's attendance data easily.

Attendance Report of Month												January		2022	
Start Date	1/1/2022					End Date	1/31/2022								
ID	Name	1	0	2	0	0	0	0	0	Present	Planned Leave (PL)	Unplanned Leave (A)	Work Days	Present Percentage (%)	Absent Percentage (%)
		01	02	03	04	05	06	07	08						
		Sat	Sun	Mon	Tue	Wed	Thu	Fri	Sat						
0011	John				P	P	P	P	P	5	0	0	5	100%	0%
0012	Alis				PL	PL	P	P	P	3	2	0	5	60%	40%
0013	Zim				PL	A	P	P	PL	2	2	1	5	40%	60%
0014	Marina				P	A	PL	PL	PL	1	3	1	5	20%	80%
0015	Sara				P	P	P	PL	PL	3	2	0	5	60%	40%
0016	Tomas				P	A	P	P	P	4	0	1	5	80%	20%
0017	Zassy				PL	A	A	P	P	2	1	2	5	40%	60%
0018	Simona				P	P	P	P	P	5	0	0	5	100%	0%
0019	Husai				P	P	P	P	P	5	0	0	5	100%	0%
0020	Sam				P	P	P	A	PL	3	1	1	5	60%	40%

INTERNSHIP PROJECTREPORT

ON

PROCESS FLOW DIAGRAM TO JUICE CLARIFICATION

Submitted By

2031415	I.Manoj	Process flow diagram to juice clarification
2031416	V.Arjun	Process flow diagram to juice clarification
2031427	V.P.Chandra Ghandhi	Process flow diagram to juice clarification

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2022-2023

INTERNSHIP PROJECTREPORT

ON

JUICE SULPHITATION TO IMPORTANT TERMS

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2031421	P.Tarun	Juice sulphitation to important terms
2031428	N.Tarun	Juice sulphitation to important terms

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2022-2023

INTERNSHIP PROJECTREPORT

ON

CLP BIO TECH

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2031419	P.Srihitha	CLP Bio tech
2031424	B.Srikala	CLP Bio tech

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2022-2023

INTERNSHIP PROJECTREPORT

ON

PREPARATION OF CALCIUM LACTATE POWDER

Submitted By

2031420	R.Ratna Reethika	Preparation of calcium lactate powder
2031422	K.Supraja	Preparation of calcium lactate powder
2031425	G.Maneesha	Preparation of calcium lactate powder

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2022-2023

INTERNSHIP PROJECTREPORT

ON

EVAPORATION TO IMPORTANT TERMS

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2031423	SD.Maimunnisa	Evaporation to important terms
2031426	K.Venkat Rohith	Evaporation to important terms

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2022-2023

AN INTERNSHIP PROGRAM

ON

PROCESS FLOW DIAGRAM TO JUICE CLARIFICATION

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AN INTERNSHIP PROGRAM

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A INTERNSHIP PROGRAMM

ON

PROCESS FLOW DIAGRAM TO JUICE CLARIFICATION

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This is to certify that the internship report titled "Process flow diagram to juice clarification" is the bonafide work of **Mr.I.Manoj** bearing **2031415** in III B.Sc (M.P.C) -V semester ***Chemistry*** in partial fulfillment for the award of Bachelor in Chemistry.

Signature of the Mentor

Signature of H.O.D

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ABSTRACT

The object of Shredder is to complete the Preparation and Disintegration of the cane, so as to facilitate the completed extraction of juice by the mills. In our Sugar factory both the Milling Tandems are provided with Heavy Duty Shredders and details of which are given as under. The process in which water or juice is put on bagasse to mix with and dilute the juice present in the bagasse is called imbibition. Juice extraction increases with increase in pressure to the top roller. The pressure that can be applied is limited by the mechanical strength of the mill. Also feed ability decreases at higher pressures and power required increases. The optimum pressure is that which permits the top roller to float the necessary feed ability i.e.,2400 to 2500 lb/sq.in. For the determination of Primary Extraction, Sucrose Extraction and the Performance of individual Mills, we have to analyze the juice samples and Bagasse samples of the 1st, 2nd and the last, which are described below. Deaerator is useful to remove dissolved oxygen from the feed water. In the deaerator feed water is maintained at the constant level (36%) and exhaust steam is passed through the nozzle pipes of the deaerator at constant pressure of 0.15kg/cm2 by microprocessor based process controller. The incondensable gases (air, liberated oxygen etc.,) will be vented through the deaerator vent continuously.

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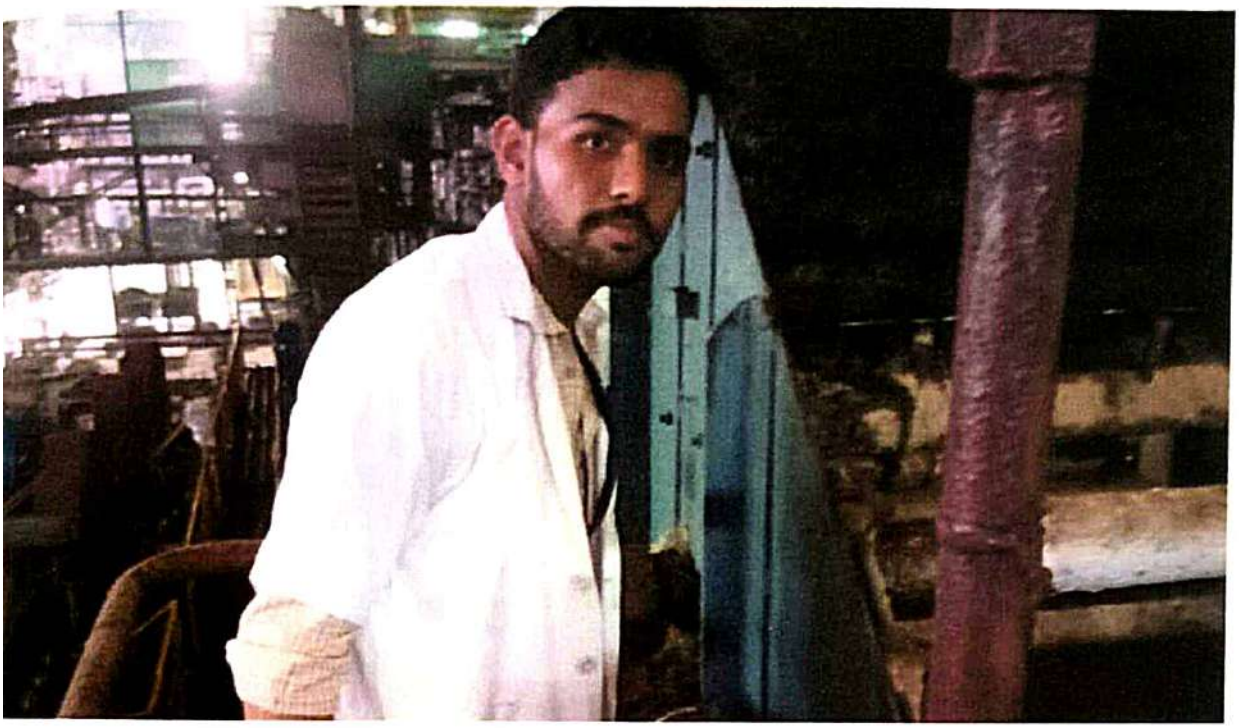

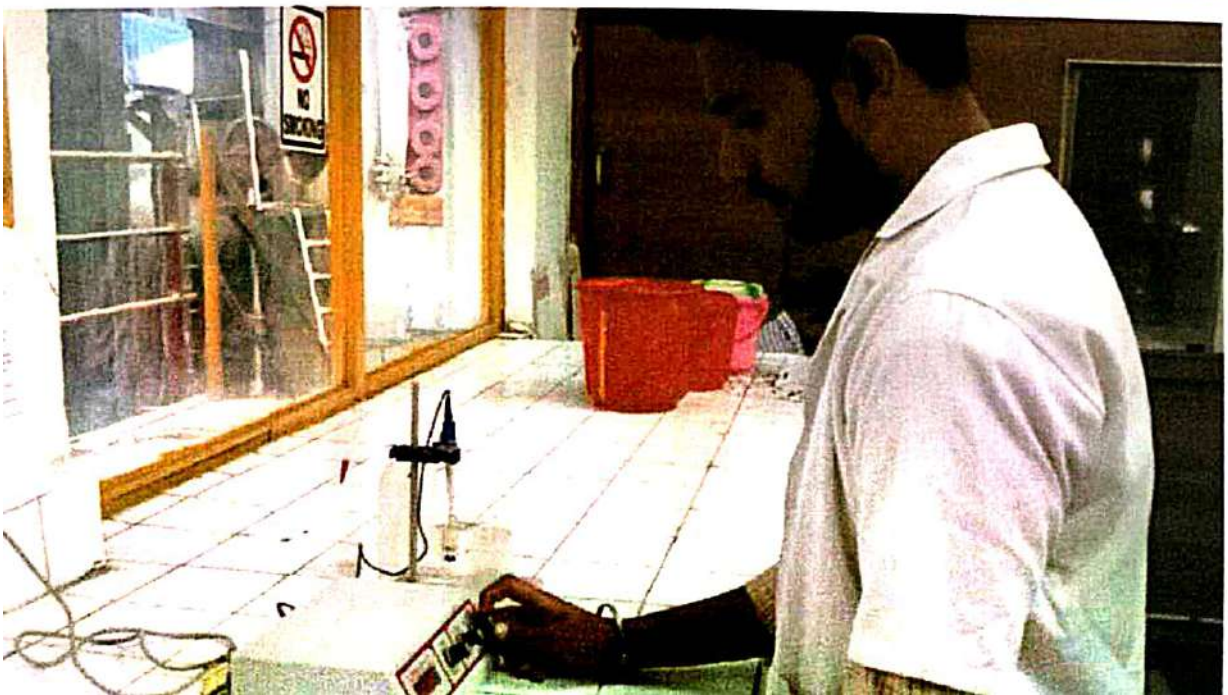

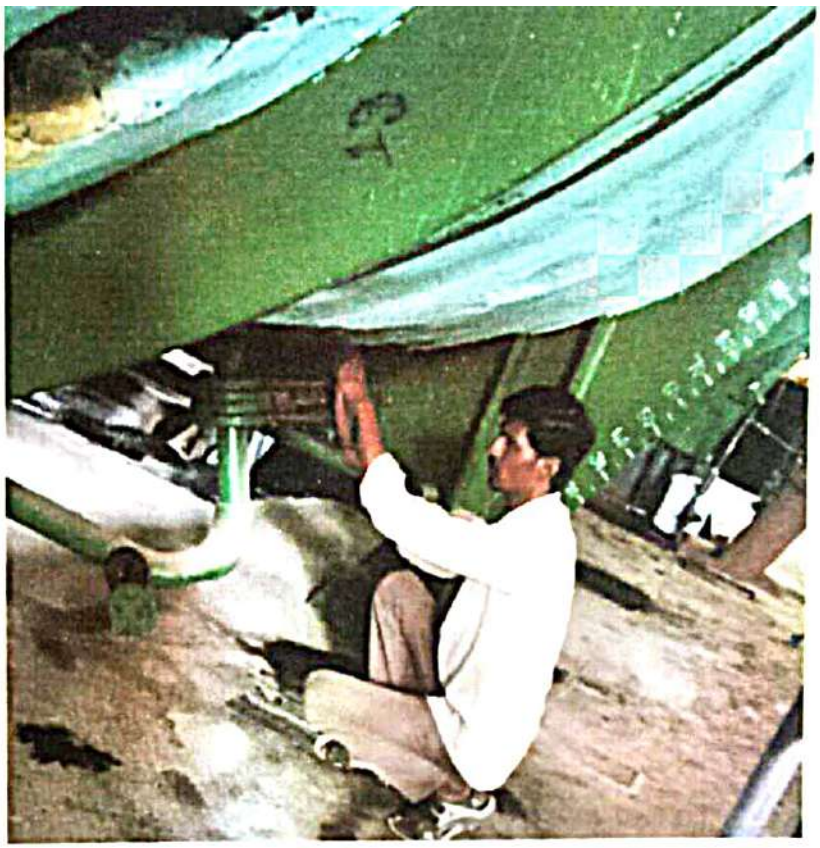

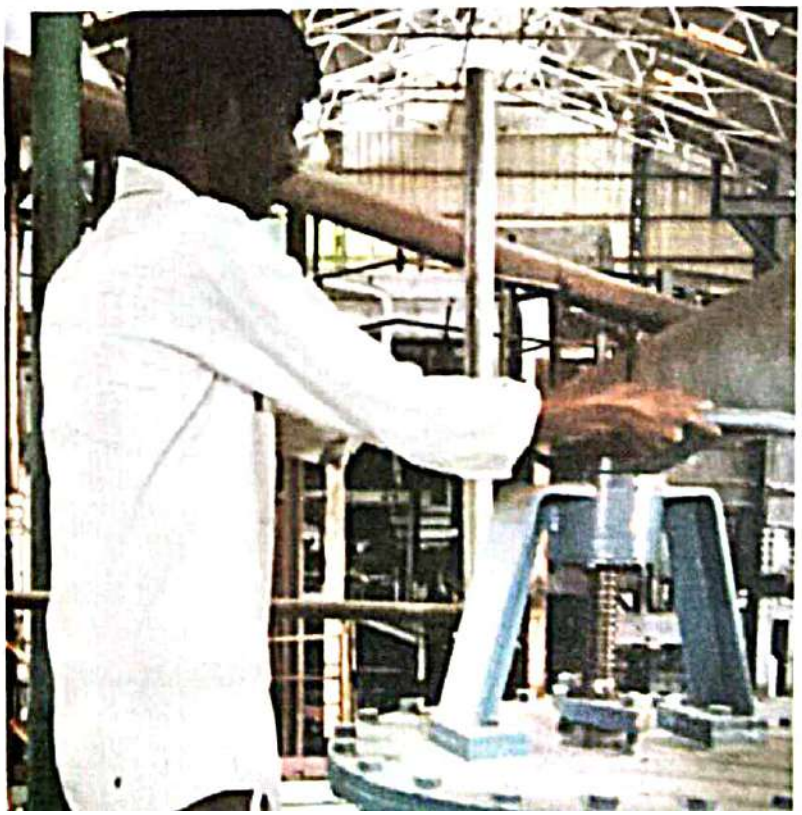

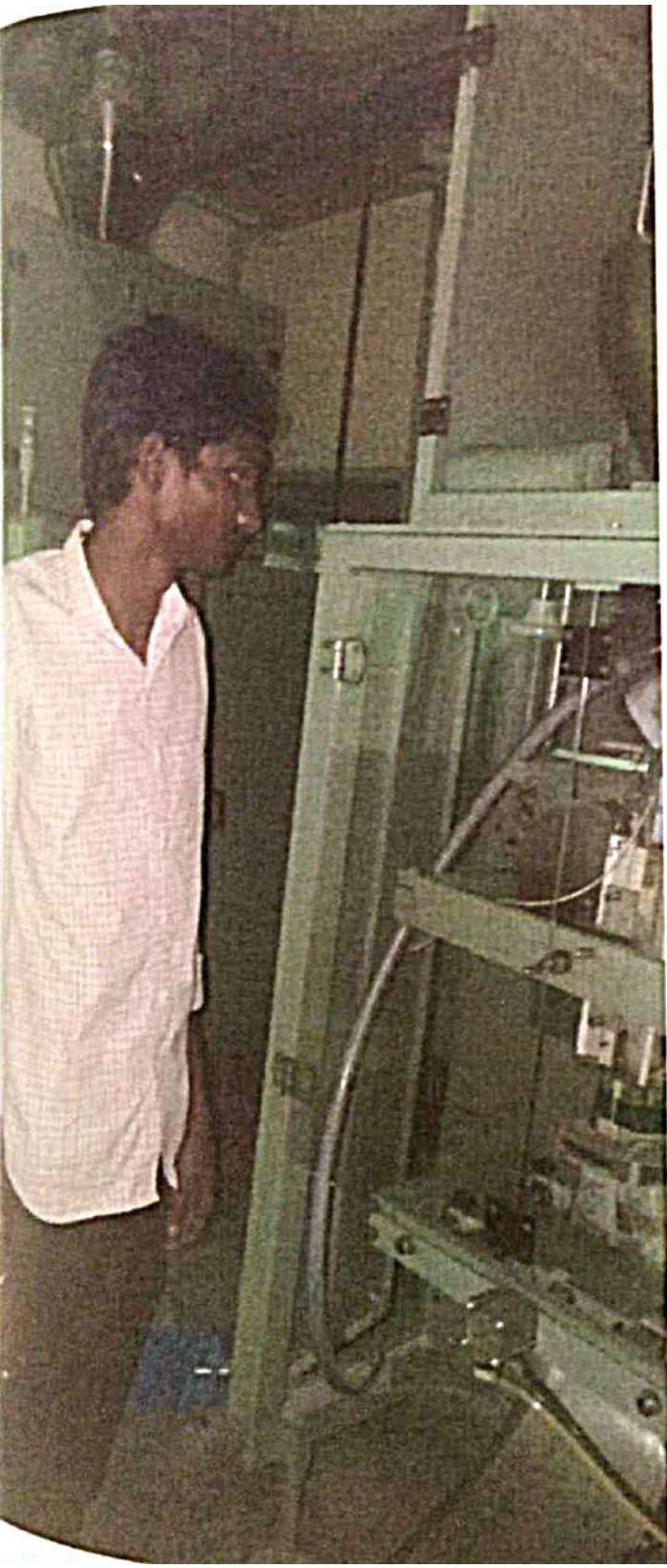

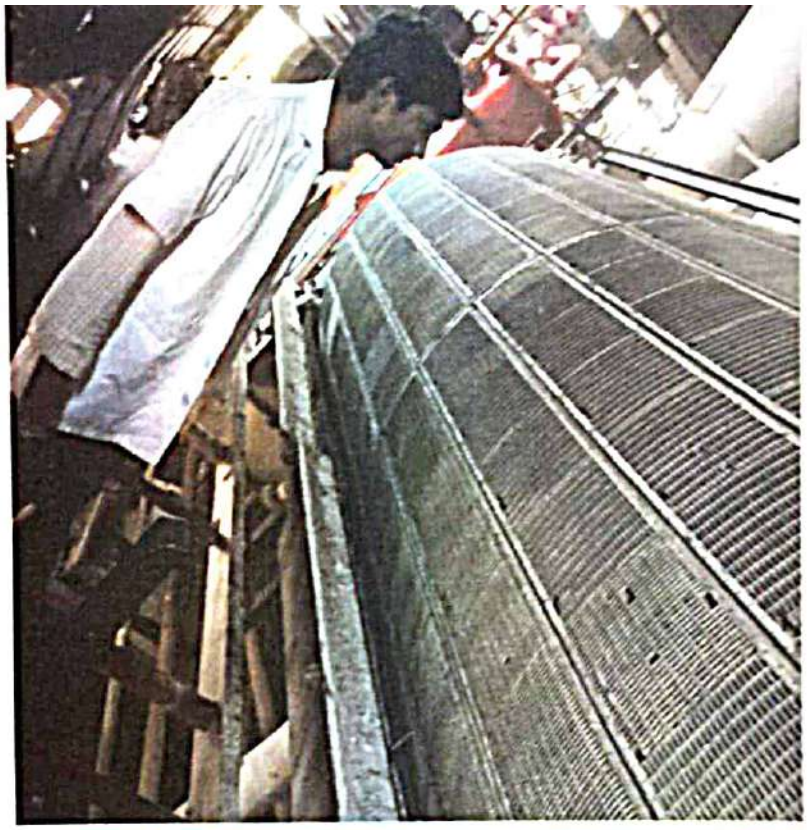

AN INTERNSHIP PROGRAM

ON

CLP - BIO TECH

Submitted By

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AN INTERNSHIP PROGRAM

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AN INTERNSHIP PROGRAM

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CLP-BIOTECH

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CERTIFICATE

This is to certify that the internship report titled "CLP-Bio tech" is the bonafide work of **V.Jyothi** bearing **2031417** in III B.Sc (M.P.C) -V semester ***Chemistry*** in partial fulfillment for the award of Bachelor in Chemistry.

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Signature of the External examiner

ABSTRACT

Now a days, food, organic acids, drinks, fertilizers and several other products are commercially produced by the fermentation process. Even though fermentation is an old concept recent days it is gaining more importance in the field of food, agricultural and pharma due to less energy requirements, less hazardous, high productivity & quality. Fermentation is the oxidation or reduction of some matter by bacteria or other small organisms. The science of fermentation is known as zymology. Bacteria generally produce acids (eg. Lactic acid, vinegar etc.,) that are direct products of bacterial metabolism. In milk the acid coagulates casein, producing curds.

In its strictest sense, fermentation is the anaerobic metabolic breakdown of a nutrient molecule such as glucose, with out net oxidation. Fermentation does not release all the available energy in a molecule. It merely allows glycolysis to continue by replenishing reduced coenzymes. Depending on which organism it is taking place the fermentation may yield lactate, acetic acid, ethanol or other reduced metabolites. In case of Lactobacillus, the bacteria that produce Lactic acid by fermentation has the ability to produce Calcium Lactate as the end product.

Calcium Lactate is produced through fermentation of sugar /glucose using principal organism Lactobacillus delbrueckii. During fermentation process, calcium lactate is formed by neutralization of lactic acid with pharma grade calcium carbonate of total sugar/glucose into calcium lactate, it is purified by using current Good Manufacturing Practices to get pharma grade calcium lactate. It is deemed generally recognized as safe (GRAS) as a food additive by food & drug Administration (F.D.A) in the U.S.A and Several other European countries.

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- Lactobacillus delbrueckii is gram positive facultative Anaerobic, nonmotile thrmophilic and non spore forming bacteria.

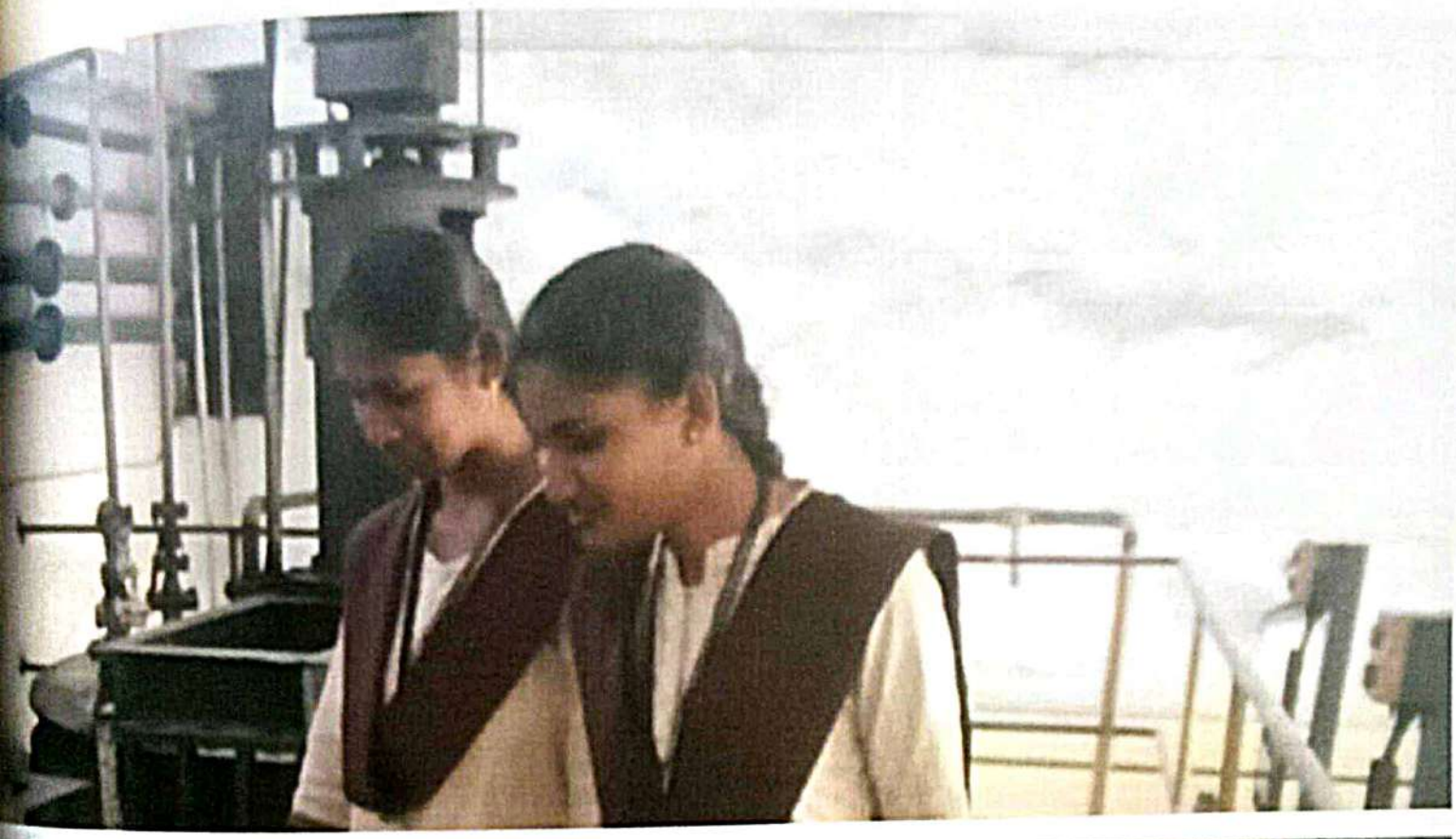
- Ability of the four strains to produce calcium lactate was comparitatively illustrated by quantitative analysis of calcium lactate.

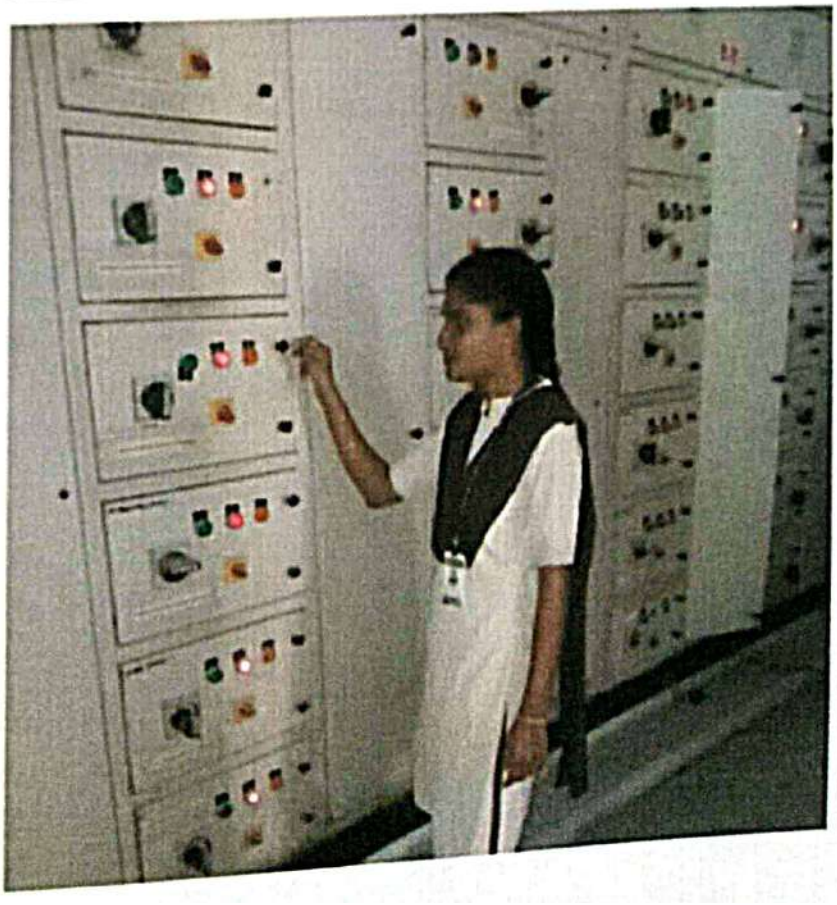
- Calcium lactate has wide applications in food & pharma.

- Calcium lactate bacteria and their by products are currently present in many of the foods we consume. For this reasons they are regarded as safe and natural by consumers.

- Metabolic by products of calcium lactate bacterial have been shown to inhibit the growth of several important pathogens and increase self life beyond current chemical preservatives.

- Besides being less potentially toxic or carcinogenic than current antimicrobial agents, lactic bacteria and their by products have been shown to be more effective and flexible in several applications.





A INTERNSHIP PROGRAMM

ON

PREPARATION OF CALCIUM LACTATE POWDER

Submitted By

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AN INTERNSHIP PROGRAM

ON

PREPARATION OF CALCIUM LACTATE POWDER

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A INTERNSHIP PROGRAMM

ON

PREPARATION OF CALCIUM LACTATE POWDER

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A INTERNSHIP PROGRAMM

ON

PREPARATION OF CALCIUM LACTATE POWDER

A.G. & S.G. SIDDHARTHA DEGREE COLLEGE OF ARTS & SCIENCE

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Department of Chemistry

CERTIFICATE

This is to certify that the internship report titled "preparation of calcium lactate powder" is the bonafide work of **M.Ratna reetika** bearing **2031420** in III B.Sc (M.P.C) -V semester ***Chemistry*** in partial fulfillment for the award of Bachelor in Chemistry.

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ABSTRACT

Now a days, food, organic acids, drinks, fertilizers and several other products are commercially produced by the fermentation process. Even though fermentation is an old concept recent days it is gaining more importance in the field of food, agricultural and pharma due to less energy requirements, less hazardous, high productivity & quality. Fermentation is the oxidation or reduction of some matter by bacteria or other small organisms. The science of fermentation is known as zymology. Bacteria generally produce acids (eg. Lactic acid, vinegar etc.,) that are direct products of bacterial metabolism. In milk the acid coagulates casein, producing curds.

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6. CHAPTER: 4 CONCLUSION
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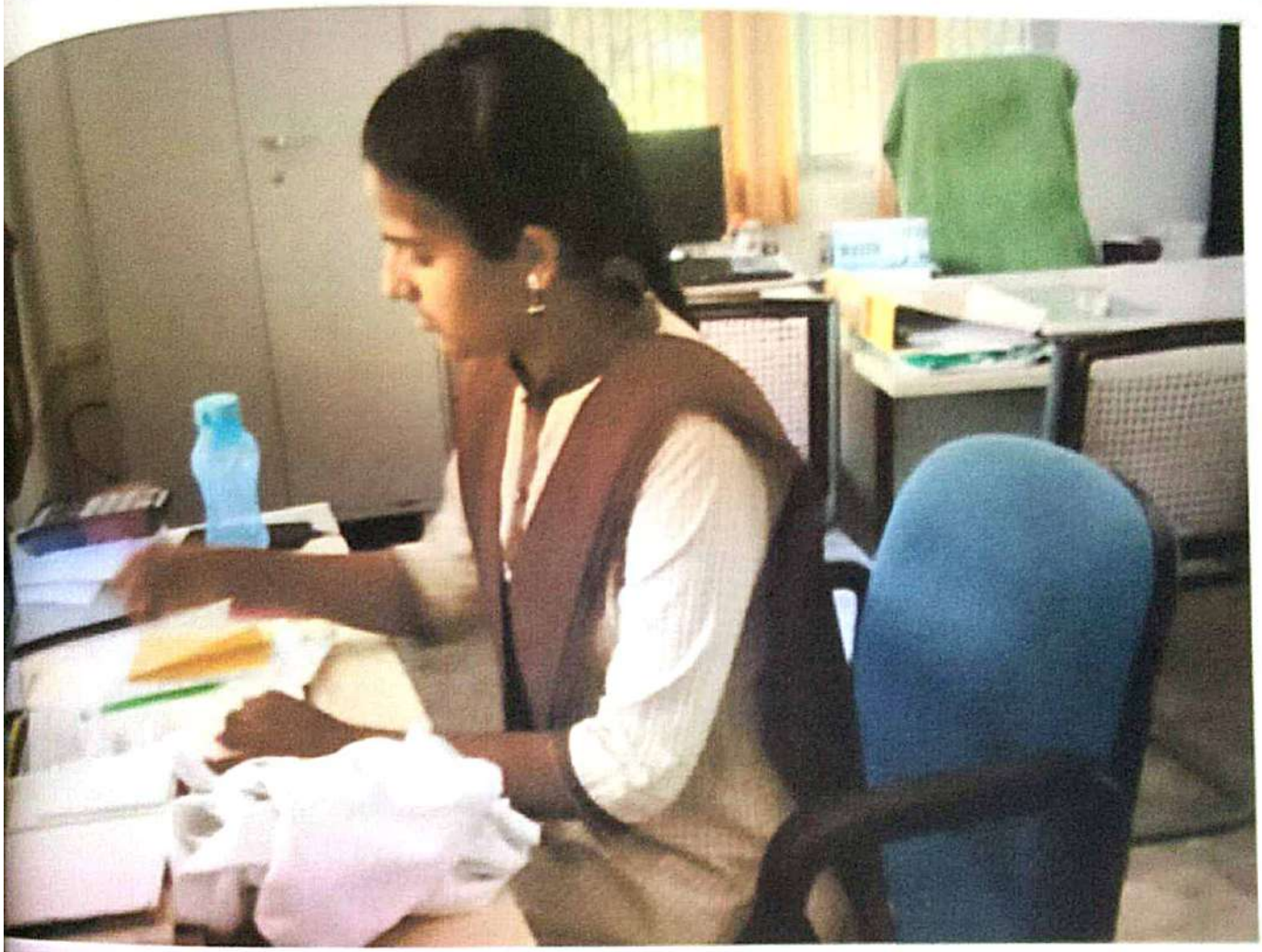

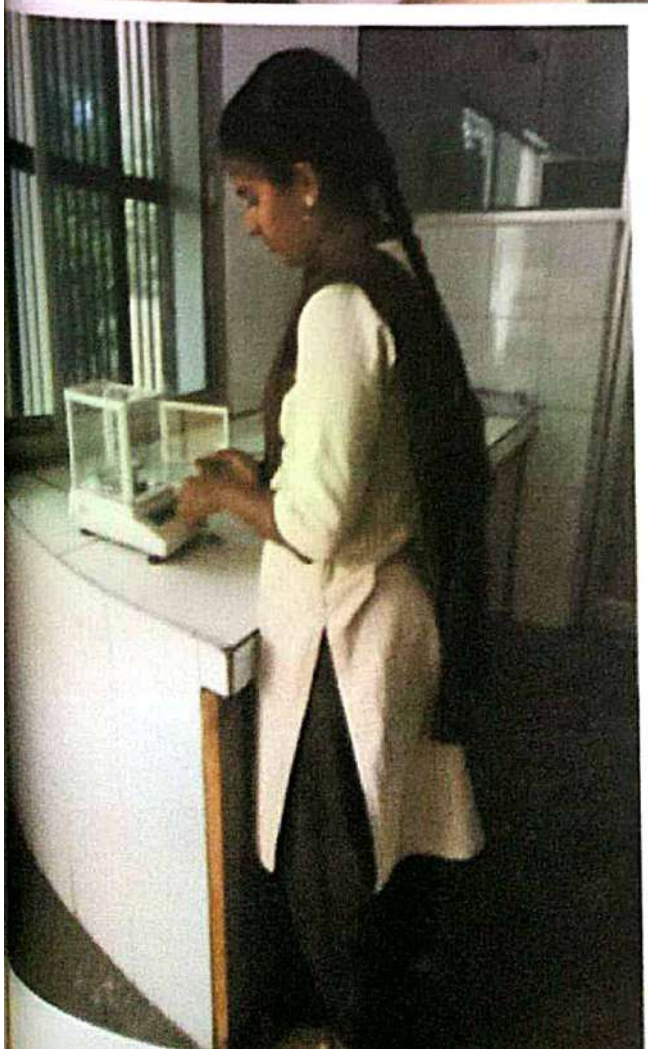

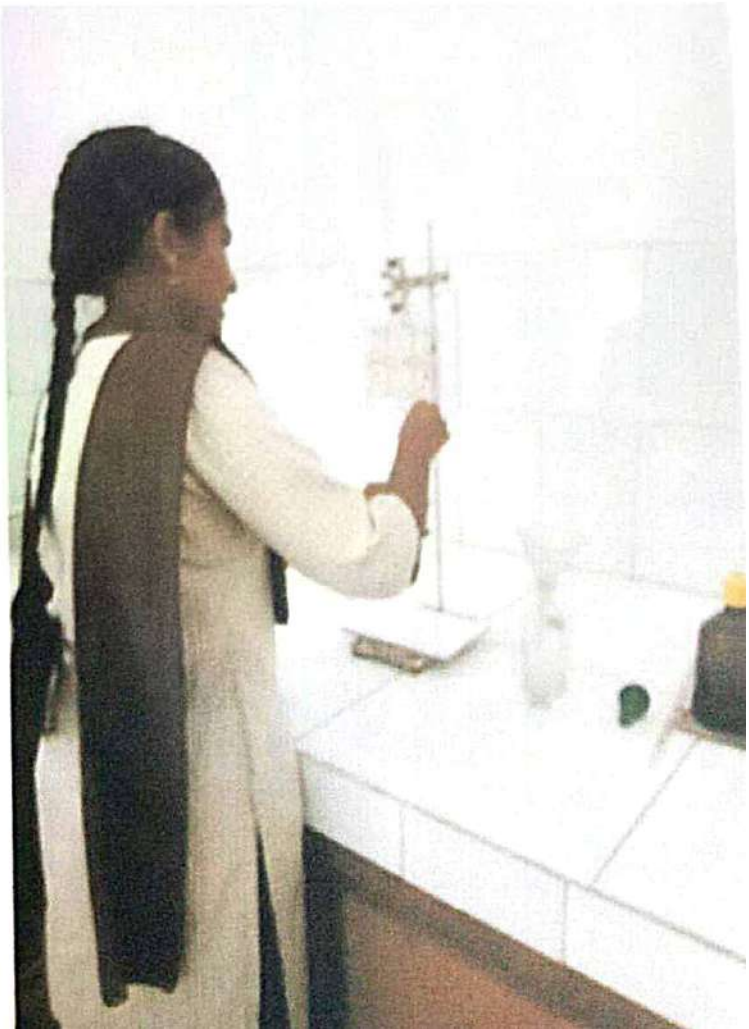

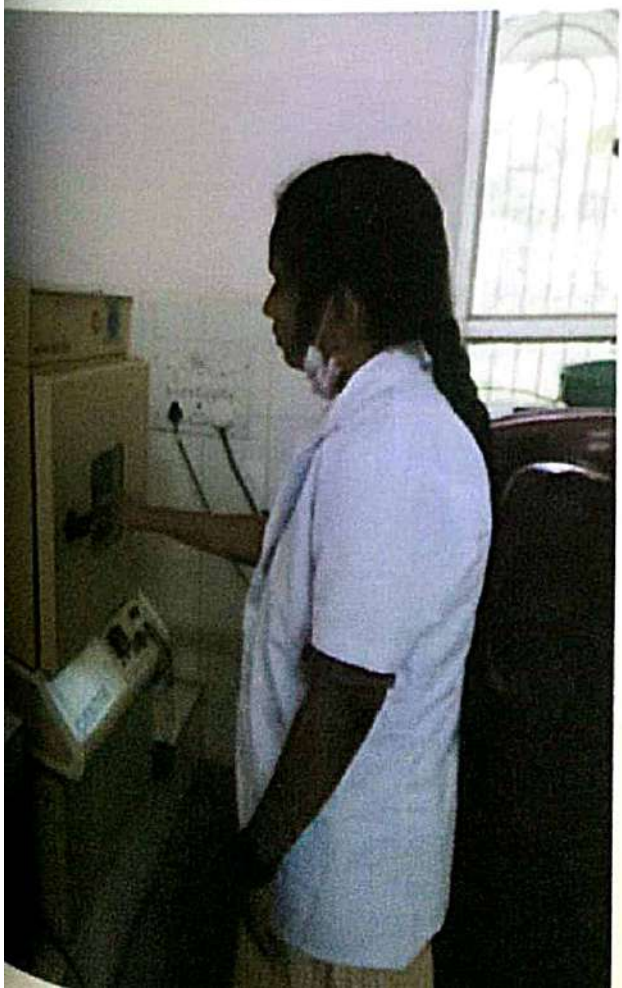

AN INTERNSHIP PROGRAM

ON

JUICE SULPHITATION TO IMPORTANT TERMS

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AN INTERNSHIP PROGRAM

ON

JUICE SULPHITATION TO IMPORTANT TERMS

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AN INTERNSHIP PROGRAM

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JUICE SULPHITATION TO IMPORTANT TERMS

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CERTIFICATE

This is to certify that the internship report titled "Juice sulphitation to important terms" is the bonafide work of **P.Tarun** bearing **2031421** in III B.Sc (M.P.C) -V semester ***Chemistry*** in partial fulfillment for the award of Bachelor in Chemistry.

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ABSTRACT

The object of Shredder is to complete the Preparation and Disintegration of the cane, so as to facilitate the completed extraction of juice by the mills. In our Sugar factory both the Milling Tandems are provided with Heavy Duty Shredders and details of which are given as under. The process in which water or juice is put on bagasse to mix with and dilute the juice present in the bagasse is called imbibition. Juice extraction increases with increase in pressure to the top roller. The pressure that can be applied is limited by the mechanical strength of the mill. Also feed ability decreases at higher pressures and power required increases. The optimum pressure is that which permits the top roller to float the necessary feed ability i.e.,2400 to 2500 lb/sq.in. For the determination of Primary Extraction, Sucrose Extraction and the Performance of individual Mills, we have to analyze the juice samples and Bagasse samples of the 1st, 2nd and the last, which are described below. Deaerator is useful to remove dissolved oxygen from the feed water. In the deaerator feed water is maintained at the constant level (36%) and exhaust steam is passed through the nozzle pipes of the deaerator at constant pressure of 0.15kg/cm2 by microprocessor based process controller. The incondensable gases (air, liberated oxygen etc.,) will be vented through the deaerator vent continuously.

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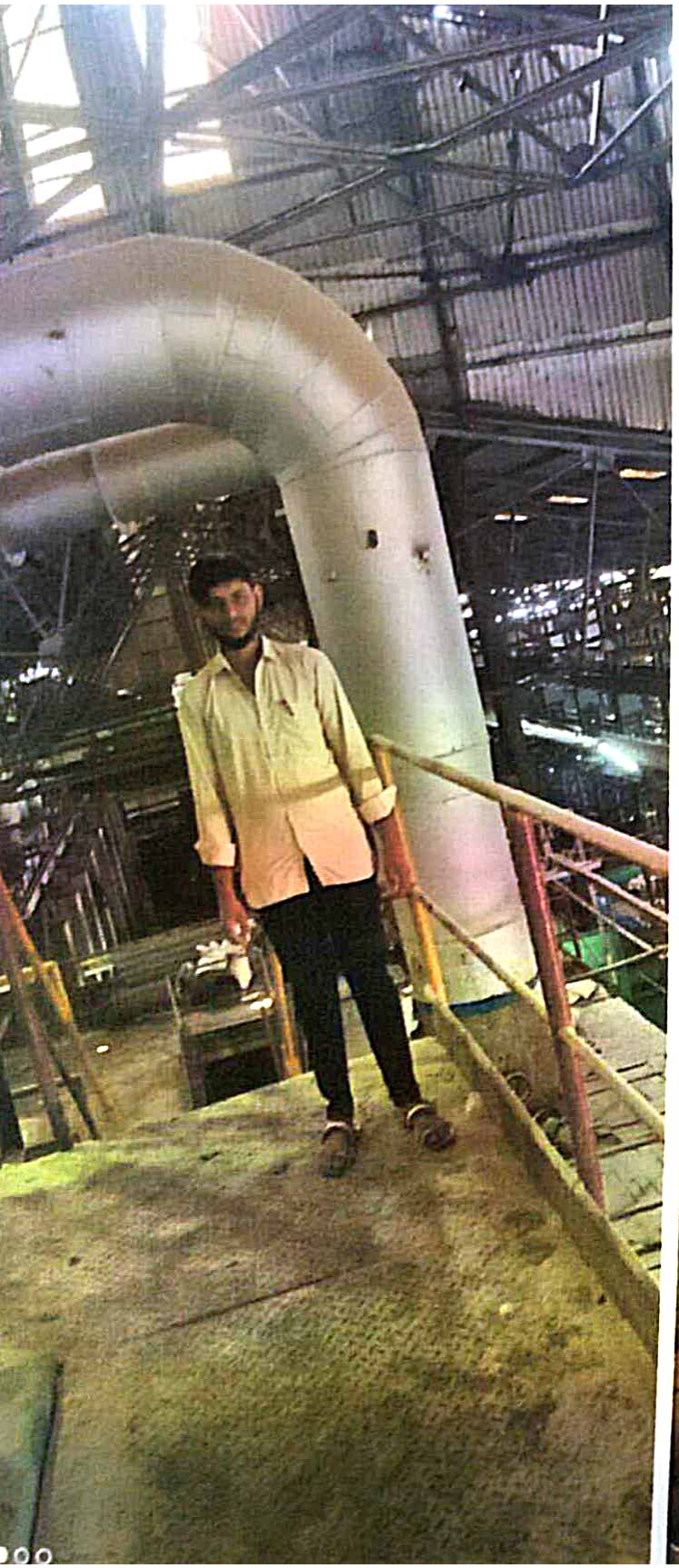

AN INTERNSHIP PROGRAM

ON

EVAPORATION TO IMPORTANT TO TERMS

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