



SRI Y. N. COLLEGE

(AUTONOMOUS)

NAAC ACCREDITED 'A' Grade College

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SEMESTER INTERNSHIP

A REPORT ON

Shrimp Processing



SUBMITTED BY

Name : A.Srinalli

Course : BSC B.T.C

Year : IIInd (2020-2023)

Regd. No. 12006457 Under the Guidance of

Mentor Name : K.S.S.N.N.Lakshmi madam

Designation : Lecturer



ANDHRA PRADESH STATE COUNCIL OF
HIGHER EDUCATION
(A STATUTORY BODY OF GOVERNMENT OF ANDHRA PRADESH)

PROGRAM BOOK FOR
SEMESTER INTERNSHIP

Name of the Student: A.Srinalli

Name of the Course: B.Sc BJC

Registration Number: 12006007

Period of Internship: 3months From : April To : June

Name & Address of the Intern Organization:

Deli Sea Foods LTD Company, Tamku
west godavari district

SRI Y N College (A), Narsapur

**Affiliated to Adikavi Nannaya University
Rajamahendravaram**

An Internship Report on

Shrimp processing

(Title of the Semester Internship Program)

Submitted in accordance with the requirement for the degree of
Bachelor's degree BSc BTC

Under the Faculty Guideship of

K.S.S.V.N. Lakshmi madam

(Name of the Faculty Guide)

Department of

Zoology & fisheries , Sri Y.N college

(Name of the College)

Submitted by:

A.Srinalli

(Name of the Student)

Reg.No: 12006007

Department of Zoology & fisheries

Sri Y.N college

(Name of the College)

Instructions to Students

Please read the detailed Guidelines on Internship hosted on the website of AP State Council of Higher Education <https://apsche.ap.gov.in>

1. It is mandatory for all the students to complete Semester internship either in V Semester or in VI Semester.
2. Every student should identify the organization for internship in consultation with the College Principal/the authorized person nominated by the Principal.
3. Report to the intern organization as per the schedule given by the College. You must make your own arrangements for transportation to reach the organization.
4. You should maintain punctuality in attending the internship. Daily attendance is compulsory.
5. You are expected to learn about the organization, policies, procedures, and processes by interacting with the people working in the organization and by consulting the supervisor attached to the interns.
6. While you are attending the internship, follow the rules and regulations of the intern organization.
7. While in the intern organization, always wear your College Identity Card.
8. If your College has a prescribed dress uniform, wear the uniform daily, as you attend to your assigned duties.
9. You will be assigned a Faculty Guide from your College. He/She will be creating a WhatsApp group with your fellow interns. Post your daily activity and/or any difficulty you encounter during the internship.
10. Identify five or more learning objectives in consultation with your Faculty Guide. These learning objectives can address:
 - a. Data and Information you are expected to collect about the organization and/or industry.
 - b. Job Skills you are expected to acquire.
 - c. Development of professional competencies that lead to future career success.
11. Practice professional communication skills with team members, co-interns, and your supervisor. This includes expressing thoughts and ideas effectively through oral, written, and non-verbal communication, and utilizing listening skills.
12. Be aware of the communication culture in your work environment. Follow up and communicate regularly with your supervisor to provide updates on your progress with work assignments.

13. Never be hesitant to ask questions to make sure you fully understand what you need to do your work and contribute to the organization.
14. Be regular in filling up your Program Book. It shall be filled up in your handwriting. Add additional sheets wherever necessary.
15. At the end of the internship, you shall be evaluated by your Supervisor of the intern organization.
16. There shall also be an evaluation at the end of the internship by the Faculty Guide and the Principal.
17. Do not meddle with the instruments/equipment you work with.
18. Ensure that you do not cause any disturbance to the regular activities of the intern organization.
19. Be cordial but not too intimate with the employees of the intern organization and your fellow interns.
20. You should understand that during the internship programme, you are the ambassador of your College, and your behavior during the internship programme is of utmost importance.
21. If you are involved in any discipline-related issues, you will be withdrawn from the internship programme immediately and disciplinary action shall be initiated.
22. Do not forget to keep up your family's pride and prestige of your College.

.....<<@>>.....

Student's Declaration

I, A.Srivalli a student of IIIrd BSC (BZC)

Program, Reg. No. 12006007 of the Department of Zoology

College do hereby declare that I have completed the mandatory internship from

April to June in devi sea foods LTD company

(Name of the intern organization) under the Faculty Guideship of K.S.S.V.N

Lakshmi madam (Name of the Faculty Guide), Department of

Zoology & Fisheries, Sri Y.N college (Autonomous)

(Name of the College)

A.Srivalli
(Signature and Date)

Official Certification

This is to certify that A.Srinivalli

(Name of the student) Reg. No. 12006007 has completed his / her

Internship in devi Sea Foods Ltd company (Name of the Intern Organization) on Shrimp culture (processing)

(Title of the Internship) under my supervision as

a part of the partial fulfillment of the requirement for the award of Degree of

BSC B.T.C in the Department of Sri Y.N. College

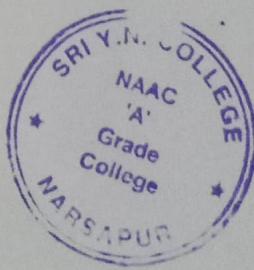
(Name of the College).

This is accepted for evaluation.

(Signatory with Date and Seal)

Endorsements

Faculty Guide



Head of the Department **P.Y.V. SATYANARAYANA**

READER & HEAD

Department of Zoology

Sri Y. N. College (A)

1PUR-534275, NARSAPUR

Principal

PRINCIPAL

Sri Y.N. College (Autonomous)
NAAC Accredited 'A' Grade College
NARSAPUR - 534 275, W.G.Dt., (A.P)

Certificate from Intern Organization

This is to certify that A.Srinalli (Name of the intern)
Reg. No 19006007 of Sai V.N college (Name of the
College) underwent internship in Devi seafoods, tamku (Name of the Intern
Organization) from April 2023 to June 2023

The overall performance of the intern during his / her internship is found to be
satisfactory (Satisfactory / Not Satisfactory).

For **DEVI SEA FOODS LIMITED**

Authorised Signatory with Date and Seal

Acknowledgments

In the accomplishment of this project successfully many people have been owned upon me their blessing & heart pledged support to complete my internship project successfully.

Firstly, I express my deep sense of gratitude to Mr. Raju sir [Lab incharge] of omni's meat . Devi Sea food Ltd company, Tanuku.

I thank Mr. Anand sir for explaining about the organisation and completing my internship program successfully

I sincerely thank our beloved principal Dr. A.P.V Apparao sir and Dr. P.Y.Y. Satyanarayana sir [Head of Zoology department] and mentor K.S.S.V.N. Lakshmi madam Sri. Y.N college. to help my completion of internship program

Lastly, I'd be happy for to express my thanks to APSCHE for this policy to build up my skills.

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CHAPTER1: EXECUTIVE SUMMARY

The internship report shall have a brief 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.

This report was obtained during my internship period which spanned between April to June. During this period, I gained some knowledge at Devi Sea Foods company near tanuku. In this internship programme we acquired so much knowledge in shrimp processing and laboratory.

We selected Shrimp culture topic in this Internship programme. In this process we learned about shrimp processing, quality tests, Antibiotic test, micro organism test, about shipment, and many other topics.

Devi Sea Foods company is one of the largest company. They provide Hatcheries, farms, feed mills, processing facilities and distribution. Company established in the year 1992.

We gained some knowledge in Laboratory. the Mentors in the Laboratory were explained all the process of Shrimp.

We learned shrimp processing technique the processed shrimp is packed and export to the USA and then to the other countries

It is a large scale production and distribution of raw shrimp and cooked shrimp.

We also improved our working skills during this internship programme.

The company business is a large scale production. nearly 1300 shipments and 48 million sales of the product.

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, about 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.

A. Introduction of the organization:-

Mr. P. Balu monandram portu is the chairman and Managing director of Devi Sea Foods Company. The company was established in the year 1992. 1300 of shipments and 48 million sales of products. They provide hatcheries, feed mills, shrimp processing and distribution.

They export shrimp to other countries and received from local areas.

promoted USA subsidiary Devi Sea Foods for distribution of shrimp products in North American Market

They supply Vannamei, black tiger and white shrimp.

B. Vision, Mission and Values of the organization:-

The vision of the organization is dedicated to growing, processing and export of shrimp to various parts of country. They aim to provide excellent assortment of superior shrimp with best services.

Mission of organisation is to make beneficial the consumers by paying deserved money to the product sold while compared to other companies ensuring good quality and quantity of Shrimp.

C. Policy of the organization about intern role :-

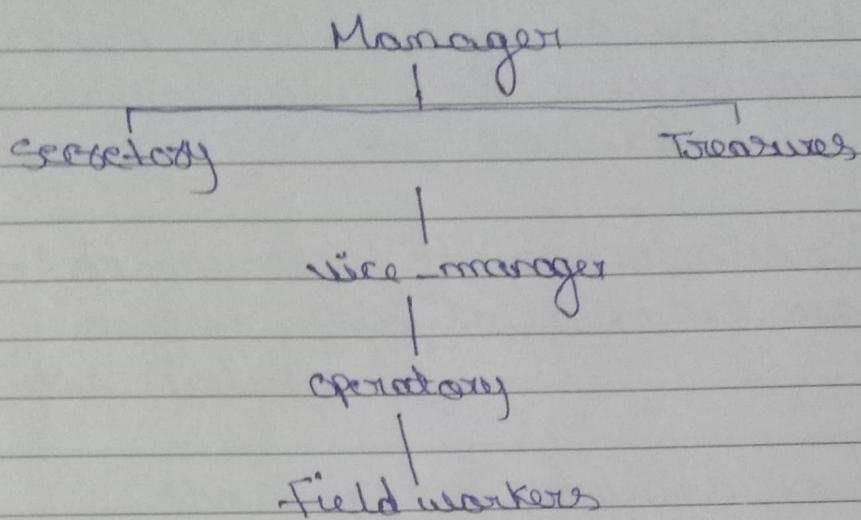
Policy of the organization is to provide good knowledge and training to the interns.

It is important you enter your internship with the right mind set and right place.

- event handlings

- Research, gathering knowledge and to done how to best execute it

D, organization structure



E, Roles and responsibilities of the employees in which the intern placed.

the role and responsibilities of employees in field is to clean product , de-head , de-vein of shrimp , cleaning floor, cooking of shrimp , freezing , glazing, packing etc.

the employee must maintain hygiene when entering in to the processing of shrimp area . they must wear apron , boots and gloves , hair caps to avoid bacteria spreading

different steps are involved in shrimp processing each employee is assigned some work accordingly from collecting of shrimp to export of the product

F. performance of the organization in terms of turnover , profits , market reach and market value.

the company provides good range of turnover . 1300 shipments , 48 million sales of the shrimp .

they set a reasonable market price which does not loss to the buyer and seller .

they reach the product in truck and containers to the market and set a price and sold to that rate .

good quality of shrimp has high market value and price

Q1. Future plans of organization:-

The main objective of good prawn culture is to supply elite product of prawn of the highest possible quality.

CHAPTER 3: INTERNSHIP PART

Description of the Activities/Responsibilities in the Intern Organization during the 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.

During internship, In the Intern organization on which is details of working conditions. the working hours of mine in the intern organization is 9AM to 8PM. we went to organization daily in a week that is 6 days.

Activities here include collecting of shrimp, cleaning process. the received shrimp is started to processing method.

they supply cooked shrimp, un-cooked shrimp, spice added and peeled shrimp

the processing methods include de-head ing . de-heading of prawn by the hand. the de-head prawn shift to peeling section

according to consumer need peeling of shrimp takes place.

the cutting of vein in the shrimp used to storage of shrimp for long time it is done by using blade and scissor.

Freezing of shrimp and packing in a safe manner. they are stored in cold storage at -19°C.

We used the equipment like hot air oven, Autoclave, incubator, glass slide, mettalic tools and many other. we also acquire knowledge in handling them.

We performed the tasks as per the guidance of mentors in the company. they explained every part of the work.

Responsibilities we taken in intern organisation are following the policy of intern role.

We also acquired knowledge in team spirit, time management, program book writing and handling things.

We worked 8 hours a day in the laboratory and company. We have 15 weeks program of internship. We completed successfully.

There is no work stress in us. We written program book according to our work.

The kind of skills we acquired are

- Team spirit
- Time management
- Shrimp Processing
- Cleaning
- Handling of equipment
- Communication skills
- Writing skills.

ACTIVITY LOG FOR THE FIRST WEEK

Day & Date	Brief description of the daily activity	Learning Outcome	Person-In-Charge Signature
Day-1	We visited Devi Sea Foods Ltd company in Tanuku	Company is about of shrimp processing	A
Day-2	We visited the Laboratory near Company	Laboratory is used to test the shrimp quality	A
Day-3	Mrs. Raju explained about organisation	Learned about the Organisation of devi sea foods	A
Day-4	Explained about the type of shrimp export	We learnt about Vannamei Shrimp	A
Day-5	they explained about sanitary Procedures	We learnt about Sanitary Procedures	A
Day-6	Holiday	-	I

WEEKLY REPORT

WEEK-1 (From Dt 1/1/23 to Dt 7/4/23....)

The objective of the Activity Done: about organization

Detailed Report:

P.Brahmanandam gari founder of DEVI SEA FOODS COMPANIES. In the year 1992. It was grandly established by them. they organised for hatcheries, farms, feed mills, Shrimp processing and distribution. the shrimp Vannamei, black tiger, white shrimp are produced by this company.

the Laboratories are used to check the quality of shrimp. the Anti-biotic test and Micro Organisms test are done in the Laboratories. the company is always cleaned with chlorine to the floor for good hygiene. the workers are strictly followed sanitary process for good health and processing.

ACTIVITY LOG FOR THE SECOND WEEK

Day & Date	Brief description of the daily activity	Learning Outcome	Person In-Charge Signature
Day-1	they explained about the instruments in Laboratory	we learnt about handling of instruments	A
Day-2	A demo on the Hot air oven	we learnt about handling of hot air oven	A
Day-3	they explained about discarding Room	we learnt about discarding room	A
Day-4	they explained about BOD incubator	we learnt about handling of BOD incubator	A
Day-5	they explained about Autoclave	we learnt about handling of Autoclave	A
Day-6	Holiday	-	

WEEKLY REPORT

WEEK-2 (From Dt. 8/4/23 to Dt. 13/4/23.)

The objective of the Activity Done: about instruments

Detailed Report:

the instruments are used in the laboratory are must be handle with care. the test tube, pipette, burete, flasks are generally used for test. the discarding room is used to clean the instruments after the use.

Hot air oven is a type of lab testing instrument that is used to heat up the products at a uniform temperature. A hot air oven is used to sterilize the product in particular of time under super conditions like pressure, humidity at 50 to 200°C. Autoclave is a machine that uses high temperature steam and pressure to kill micro organisms such as bacteria, viruses, fungus. Autoclave are often used as steam sterilizers.

Bio-oxygen demand-incubator:- are used to maintain temperature for test tissue culture growth, storage of bacterial culture and incubation in high degree of temperature

ACTIVITY LOG FOR THE THIRD WEEK

Day & Date	Brief description of the daily activity	Learning Outcome	Person-In-Charge Signature
Day-1	they explained about the incubator	we learnt about handling of incubator	A
Day-2	they explained about Nitrogen evaporator	we learnt about handling of Nitrogen evaporator	A
Day-3	they explained about the sample collection box	we learnt about sample storage	A
Day-4	they explained about Laminar air flow chamber	we learnt about handling of Laminar air chamber	A
Day-5	they explained about Elisa test	we learnt about Elisa test	A
Day-6	they explained about smasher	we learnt about the instruments	A

WEEKLY REPORT

WEEK-3 (From DT..15/4/2020 To DT..21/4/2020)

The objective of the Activity Done: About instruments

Detailed Report:

Incubator - is an insulated and enclosed device that provides and optimal conditions of temperature, humidity and other environmental condition required for growth of organisms.

Nitrogen evaporators works by blowing nitrogen in the surface of sample which heated and evaporating in the sample without oxygen.

Laminar air flow chamber:- refers to an enclosed cabinet, which is equipped with HEPA filtered airflow system. the samples are stored in freeze condition in sample box. the Smasher is used to clean the waste.

Enzyme-linked immuno Assay [ELISA] :- it is a commonly used in laboratory test to detect antibodies in the blood. the colour indicates the positive and negative sign of the test.

ACTIVITY LOG FOR THE FORTH WEEK

Day & Date	Brief description of the daily activity	Learning Outcome	Person- In-Charge Signature
Day-1	they explained about Elisa Procedure	we learnt about process	A
Day-2	A sample is collected and Elisa test is done	we observed the reaction	A
Day-3	they explained about pH test of water	we learnt about pH test	A
Day-4	A sample is collected from the pond	pH test is observed in sample	A
Day-5	A sample is collected from the pond	pH test is noted	A
Day-6	Holiday	-	

WEEKLY REPORT

WEEK-4 (From Dt 22/4/23 to Dt 27/4/23.....)

The objective of the Activity Done: About ELISA, pH

Detailed Report:

Elisa test is to detect Antibodies in the blood. A Sample is collected from the shrimp. the Antigen is added to the Antibody of the sample. Wash them to avoid unwanted Antibodies. Stop solution is added to give colour to the sample. If it is colour then it is +ve if it is colourless then it is -ve

pH means potential of hydrogen is a test used to detect the alkalinity of the pond water. If the pH is between 7.5 to 8.5 it is considered as optimum pH. If it is 7.8 to 8.3 it is very good pH of the pond to obtain good and hygiene shrimp.
pH of the first sample is 7.0
pH of the second sample is 7.4

ACTIVITY LOG FOR THE FIFTH WEEK

Day & Date	Brief description of the daily activity	Learning Outcome	Person-In-Charge Signature
Day-1	we visited Shrimp Processing section	we observed the process -ing	D
Day-2	Holiday	-	A
Day-3	they explained about types of shrimp Process	we learned about shrimp Processing	A
Day-4	they explained about collection of shrimp	we learned about collecti -on of shrimp	A
Day-5	they explained about clearing of shrimp	we learned about cleanin -g of shrimp	A
Day-6	Holiday	-	

WEEKLY REPORT

WEEK-5 (From Dt 29/4/22 to Dt 4/5/22....)

The objective of the Activity Done: About receiving & cleaning

Detailed Report:

Shrimp processing is a large scale sector. They provide four type of shrimps. Easy peel shrimp, cooked shrimp, peeled shrimp, value added shrimp. un-cooked shrimp has low visk and cooked shrimp has high visk.

the shrimps are collected from the local areas and export to the foreign countries. the collected shrimp in the trays are allowed to clean in water before they start processing of it.

ACTIVITY LOG FOR THE SIXTH WEEK

Day & Date	Brief description of the daily activity	Learning Outcome	Person-In-Charge Signature
Day-1	they explained about un-cooked shrimp processing	we learned about un-cooked shrimp	A
Day-2	they explained about Receiving & cleaning	we learnt about cleaning	A
Day-3	they explained about de-heading of shrimp	we learnt about de-heading of shrimp	A
Day-4	they explained about Peeling of shrimp	we learnt about peeling of shrimp	A
Day-5	A demo on de-vein of shrimp with shell	we learnt about de-vein of shrimp	A
Day-6	A demo on de-vein of shrimp without shell	we learnt about de-vein of shrimp	A

WEEKLY REPORT

WEEK-6 (From Dt 6/5/23 to Dt 12/5/23.....)

The objective of the Activity Done: About shrimp Processing

Detailed Report:

the shrimps are received from the ponds and cleaned in the water. de-heading of shrimp. head is removed to the shrimp and peeling procedure is started. peeling is done according to the consumer need. in some shrimp tail and shell are removed. In some shrimps they are not removed. shield shrimp has high colour compare to the re-shield shrimp

the de-vein of shrimp is done due to prevent spoilage of shrimp. shrimp de-vein is cut with the help of blade or scissors. According to the consumer wish de-vein is done with shield or without shield.

ACTIVITY LOG FOR THE SEVEN-WEEK

Day & Date	Brief description of the daily activity	Learning Outcome	Person-In-Charge Signature
Day-1	they explained about soaking of shrimp by salt	we learned about soaking in salt	\$
Day-2	they explained about soaking of shrimp in chemical	we learned about soaking in chemical	\$
Day-3	they explained about freezing and chilling of shrimp	we learned about freezing & chilling	\$
Day-4	they explained about packaging	we learned about packa-ing	\$
Day-5	they explained about cold storage	we learned about storag-ing	\$
Day-6	they explained about shipment	we observed the process of shipment	\$

WEEKLY REPORT

WEEK-7 (From Dt. 13/5/23 to Dt. 19/5/23)

The objective of the Activity Done: About Shrimp Processing

Detailed Report:

the cleaned shrimp is soaked in salt and also in chemical such as sodium triphosphate. the certain ratio of salt and water are added to the tuber and shrimp are allowed to soak for certain time. same as chemical are also added to obtain taste to the shrimp.

the soaked shrimp is glazed and chilled at -4°C. again they freezed and went to packing section. they will be account of shrimps in the package. the packed shrimps are stored in the cold storage at -19°C. when the time of shipment they transfer to the other countries.

ACTIVITY LOG FOR THE EIGHTH WEEK

Day & Date	Brief description of the daily activity	Learning Outcome	Person-In-Charge Signature
Day-1	they Explained about cooked Shrimp	we learned about cooked shrimp	✓
Day-2	they Explained about cooking of Shrimp	we learned about cooking shrimp	✓
Day-3	they explained about peeling of Shrimp	we learned about peeling	Ø
Day-4	they explained about de-vein of shrimp with shell	we learned about de-vein of shrimp	✓
Day-5	they explained about de-vein of shrimp without shell	we learned about de-vein of shrimp	✓
Day-6	holiday	-	

WEEKLY REPORT

WEEK-8 (From Dt 20/5/22 to Dt: Dt 25/5/23...)

The objective of the Activity Done: About cooked shrimp

Detailed Report:

the shrimps are received from the ponds and cleaned in the water. de-heading of shrimp. the shrimp are cooked at 100°C and chilled 72°C.

the cooked prawn are chilled and removed the shell. the de-vein of shrimp according to the consumer need. the de-vein of shrimp with the help of blade and scissor.

ACTIVITY LOG FOR THE NINTH WEEK

Day & Date	Brief description of the daily activity	Learning Outcome	Person-In-Charge Signature
Day-1	they explained about soaking of shrimp by salt	we learned about soaking in salt	✓
Day-2	they explained about soaking of shrimp in chemicals	we learned about soaking in chemicals	✓
Day-3	they explained about freezing and chilling of shrimp	we learned about freezing and chilling	✓
Day-4	they explained about packaging of shrimp	we learned about packing	✓
Day-5	they explained about cold storage	we learned about storing	✓
Day-6	they explained about shipment	we learned about process of shipment	✓

WEEKLY REPORT

WEEK-9 (From Dt 27/1/23 to Dt 2/2/23...)

The objective of the Activity Done: About cooked shrimp

Detailed Report:

the cooked prawns are soaked in salt for certain time. the shrimp are also allowed to soak in chemical for better taste of shrimp.

the soaked shrimp are allowed to freezing and then chilled at 4°C and again the shrimp is freezed. the freezed shrimp are packed safely. the packed boxes are stored in cold storage at 19°C.

the packed boxes are passed through mettler Toledo to detect any metal in the boxes. the shrimp are exported to USA and then to other countries.

ACTIVITY LOG FOR THE TENTH WEEK

Day & Date	Brief description of the daily activity	Learning Outcome	Person-In-Charge Signature
Day-1	We visited ponds of Shrimp	We observed Shrimpin Ponds	A
Day-2	We visited feed Mills of company	We observed Manufacture of feed	A
Day-3	They explained about Marinated shrimp	We learned about Mar -rates	A
Day-4	We worked in raw shrimp process	We learned about process -ing	A
Day-5	We worked in de-heading section	We learned about de-head -ing of shrimp	A
Day-6	We worked in cleaning of shrimp	We learned about clean -ing of shrimp	A

WEEKLY REPORT

WEEK-10 (From Dt. 2/6/93 to Dt. 9/6/93.....)

The objective of the Activity Done:

Shrimp shipment

Detailed Report:

Devisea foods company receive shrimp from the local areas such as Bhimavaram, tamukku and nearest places. they collect good and hygiene shrimp from the ponds. they also provide feed for the shrimp.

they provide Marinated and value added shrimp. they add spices to the shrimp.

We worked in de-heading of shrimp. the received shrimp are cleaned in fresh water and then processing is started. we worked in removing of head of a shrimp.

ACTIVITY LOG FOR THE ELEVENTH WEEK

Day & Date	Brief description of the daily activity	Learning Outcome	Person-In-Charge Signature
Day-1	we worked in Peeling section	we learned about peeling of shrimp	A
Day-2	we worked in cutting of vein in shrimp	we learned about de-vein process	A
Day-3	we worked in grading section	we learned about grading of shrimp	A
Day-4	we worked in soaking section	we learned about soaking of shrimp	A
Day-5	we worked in freezing section	we learned about freezing / chilling	A
Day-6	we worked in package section	we learned about pack-aging	A

WEEKLY REPORT

WEEK-11 (From Dt.10/16/23 to Dt.16/16/23...)

The objective of the Activity Done: worked in Shrimp processing

Detailed Report:

the de-head shrimp is collected and removed the peel. According to consumer need peel is removed, sometime it does not removed. with the help of blade and scissor the vein in the shrimp is removed.

Shrimps are processed according to the grading. the shrimp allowed for soaking in salt and sometime chemical called sodium bi phosphate. the soaked shrimp is freezed and then chilled. they again freezed and went to packing. they will be count of shrimp while packing

ACTIVITYLOGFOR THETWELFTHWEEK

Day & Date	Brief description of the daily activity	Learning Outcome	Person-In-ChargeSignature
Day-1	we worked in cooked shrimp section	we learned about cooked shrimp	A
Day-2	we worked in cooking of shrimp	we learned about cooking of shrimp	A
Day-3	we worked in chilling section	we learned about chilli -ng	A
Day-4	we worked in peeling & cutting	we learned about peeling and cutting	A
Day-5	we worked in grading section	we learned about gradi -ng	A
Day-6	we worked in freezing & chilling	we learned about freezi -ng & chilling	A

WEEKLY REPORT

WEEK-12 (From Dt. 17/5/23 to Dt. 23/5/23...)

The objective of the Activity Done:

Worked in Shrimp Processing

Detailed Report:

We worked in cooked shrimp processing. The shrimp is cleaned and de-headed first and then the shrimp is allowed to cook in pressure cookers at 100°C. 100°C cooked prawn is chilled at 72°C and then peeling of shrimp takes places.

The de-shelling is done with the blade and scissors with shell or without shell. The soaked shrimp is allowed to freeze and then packing takes places.

ACTIVITY LOG FOR THE THIRTEENTH WEEK

Day & Date	Brief description of the daily activity	Learning Outcome	Person-In-Charge Signature
Day-1	We worked in Packaging section	We learned about pack -aging	A
Day-2	We worked in storage section	We learned about stock -age	A
Day-3	Holiday	-	
Day-4	They explained about Sanitary Procedure	We learned about the Process	A
Day-5	They explained about good hygiene products	We learned about safety products	A
Day-6	They explained about safety precautions	We learned about safety Precautions	A

WEEKLY REPORT

WEEK-13 (From Dt 24/6/2020 Dt 20/6/2020)

The objective of the Activity Done: worked in packing & storage section

Detailed Report:

the freezed Shrimp is packed safely and stored in cold storage room at -19°C. we can store that package for 2 years in that temperature. Shipment is done according to the time.

For good quality of product, we should be more safety and hygiene should be needed. cleaning of hands before going to the work. the floor is always cleaned well with chlorine to avoid bacteria, virus in the floor. cleanliness is the first process to avoid bacteria. be safely while working to avoid any damage in the work.

ACTIVITY LOG FOR THE FOURTEENTH WEEK

Day & Date	Brief description of the daily activity	Learning Outcome	Person-In-Charge Signature
Day-1	We visited Comp - any	Explained about program - me book	A
Day-2	We visited Laboratory	Program book written	A
Day-3	We visited Laboratory	Program book written	A
Day-4	We visited Laboratory	Program book written	A
Day-5	We visited Laboratory	Program book written	A
Day-6	We visited Laboratory	Program book written	A

WEEKLY REPORT

WEEK-14 (From Dt. 1/7/23 to Dt. 7/7/23...)

The objective of the Activity Done:

Programbook writing

Detailed Report:

Programbook written

- Executive Summary
- overview of organization
- Internship part
- Activity of log 1 to 4 weeks
- Activity of log 5 to 8 weeks

ACTIVITY LOG FOR THE FIFTEENTH WEEK

Day & Date	Brief description of the daily activity	Learning Outcome	Person-In-Charge Signature
Day-1	We visited Laboratory	Program book written	A
Day-2	We visited Laboratory	Program book written	A
Day-3	We visited Laboratory	Program book written	A
Day-4	We visited Laboratory	Program book written	A
Day-5	We visited Laboratory	Program book written	A
Day-6	We visited Laboratory	Program book completion	A

WEEKLY REPORT

WEEK-15 (From Dt. 8/7/22 to Dt. 14/7/22)

The objective of the Activity Done: Program book writing

Detailed Report:

Programme book written

- Activity of log 9 to 12 weeks
- Activity of log 13 to 15 weeks
- outcome description
- real time experience
- log book signatures

CHAPTER 4: 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.)

We are more interacted with the Managers, trainers, co-interns and workers. While we are working in the organisation we felt very pleasant and happy. They explained the protocols and the procedure that we have to follow in friendly manner.

so, that it is easy way to clear our doubts and as well as friendly they are also strict when it comes to disciplinary actions.

The facilities are well defined with in the workers and the employers. There is a huge store house in which stored the shrimp products.

The packed shrimp stored in the cold rooms at -19°C until the time of Shipment.

we learned about the complete process of shrimp in the industry.

we improved our time management skills, we interact with others in a discipline manner.

we support each other in the team while in working section, group discussions.

we had a good relationship with the workers and co-interns

we motivate each other in the work process. the ventilation in the company is well aerated. the peaceful places to work happily

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

the technical skills we have acquired in the internship are somewhat different from the theory we learnt in classroom we have enjoyed the real time experience on the

• Shrimp processing pattern and distinct stages in the process and steps

these stages decide the final shipment of shrimp to the consumer

the defining skill we have learnt is to deal with the equipment of different kinds that we have kept in mind and precautions procedure we follow

the most common hard skill for company technique is power control and hygiene

In spite of having best staff and good workers the rules and regulations are followed more strictly

And we have also acquired job related skills such as problem solve planning and instructions

- Leadership skills
- Analytical skills
- Communication
- hard working
- Team management

We have also improved patience levels

Describe the managerial skills you have acquired (in terms of planning, leadership, teamwork, behavior, workmanship, productive use of time, weekly improvement in competencies, goal setting, decision making, performance analysis, etc.

Managerial skills you have acquired from the very start they divided us into two groups and planned the week role that was allotted to each group

the appointed one member as a Leader in each group who leads remaining members when it comes to work we worked as a whole team and in team work we improved our knowledge and different kinds of thoughts and as work is divided between the groups we didn't feel much work we enjoyed in our working hours playful and has healthy environment no stress and pressure and also main thing we learned.

the workmanship and also knew about the different types of shrimp and their processing

they allotted some work for two which has helped in our future. goal setting in our future is very important

We improve our time managing skills and decision making in the spot

We greatly improved within each week with given guidance and they also evaluated and analysed our performance from time-to-time

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 niceties and protocols, greeting, thanking and appreciating others, etc.,)

that we can improve our communication skills more in company

Communication skills are the very prominent part during the internship we are required to communicate with our team members regarding the work allotted and with our Mentors

these communication skills plays a very important role in marketing strategies as it helps to better understand people and situations and it help to build trust and respect the idea and solve the problems

this project gave us a huge opportunity to improve our conversational abilities and we have also succeeded in managing our anxiety as , its our first time to be working in such conditions.

we communicate with the workers in the company. they are very nice to us. they come from other places and worked here.

we communicate with them very greetful way. we also greet our workers to having a friendly nature with us.

And finally we learned to appriciating others for their work. we also learn about managing skills, closing conversations in a nice way.

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

I have enhanced my abilities in group discussion participation in teams. I learned to participate in group discussions.

As a team member, I always wanted to hard work for my team. we helped each other in internship programme. team leader lead the team in a perfect manner, and helped in the activities we were done.

In group discussion, we shared our ideas and encouraged other to share with our. our mentors helped in the entire programme of work.

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

The technological development that we observed in company. the main prominent digital technology is using the modern equipment. equipments like auto close, hot air oven, PCR, ELISA kit etc.

We learned about handling of equipments in the company.

Hot air oven, Auto close, incubator ELISA kit are carefully handled.

The equipment used in the company are highly valuable and the machinery used in company are highly modified digital linked operators.

The equipments are imported from other countries which are highly technical operating machines

Student Self-Evaluation of the Semester Internship

Student Name: A. Srivalli

Registration No: 12006007

Term of Internship: 3 months **From:** 01-03-2023 **To:** 30-06-2023

Date of Evaluation: July 14, 2023

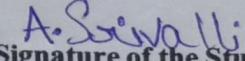
Organization Name & Address: DEVI Sea-foods Ltd company, Tanuku
West godavari district

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 the 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: 14/7/23


Signature of the Student

Evaluation by the Supervisor of the Intern Organization

Student Name: A. Sivalli

Registration No: 12006007

Term of Internship: 3 months From: 01 - 03 - 2023 To: 30 - 06 - 2023

Date of Evaluation: July 14, 2023

Organization Name & Address: Devi Sea Food LTD company, Tanuku

**Name & Address of the Supervisor
with Mobile Number**

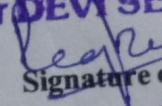
Mr. Rajesh Sir, Devi Sea Foods

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 the lowest and 5 is the 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 the 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

For DEVI SEA FOODS LIMITED

 Signature of the Supervisor
 Authorised Signatory

Date: 14/7/23

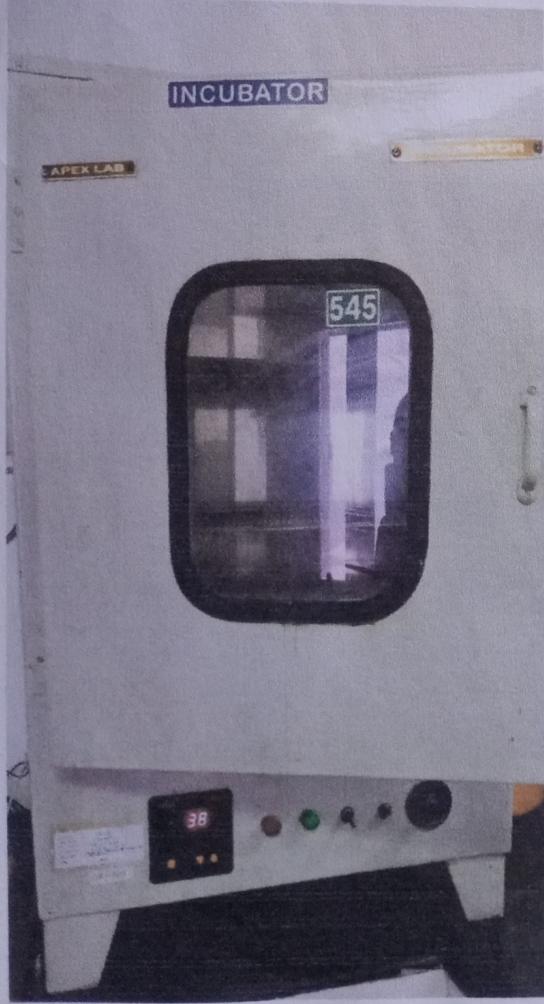




Hot air oven



Autoclave



Incubator



Laminar air-flow chamber



VIDEO LINKS

<https://youtube.be/EWccxAMPbm8>

<https://youtube.be/EwccxAMPbm8>

<https://youtube.be/EwccxAMphm8>

EVALUATION

Internal & External Evaluation for Semester Internship

Objectives:

- Explore career alternatives before graduation.
- To assess interests and abilities in the field of study.
- To develop communication, interpersonal and other critical skills in the future job.
- To acquire additional skills required for the world of work.
- To acquire employment contacts leading directly to a full-time job following graduation from college.

Assessment Model:

- There shall be both internal evaluation and external evaluation
- The Faculty Guide assigned is in charge of the learning activities of the students and for the comprehensive and continuous assessment of the students.
- The assessment is to be conducted for 200 marks. Internal Evaluation for 50 marks and External Evaluation for 150 marks
- The number of credits assigned is 12. Later the marks shall be converted into grades and grade points to include finally in the SGPA and CGPA.
- The weightings for Internal Evaluation shall be:
 - Activity Log 10 marks
 - Internship Evaluation 30 marks
 - Oral Presentation 10 marks
- The weightings for External Evaluation shall be:
 - Internship Evaluation 100 marks
 - Viva - Voce 50 marks
- The External Evaluation shall be conducted by an Evaluation Committee comprising the Principal, Faculty Guide, Internal Expert and External Expert nominated by the affiliating University. The Evaluation Committee shall also consider the grading given by the Supervisor of the Intern Organization.
- Activity Log is the record of the day-to-day activities. The Activity Log is assessed on an individual basis, thus allowing for individual members within groups to be assessed this way. The assessment will take into consideration

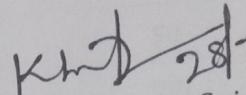
- the individual student's involvement in the assigned work.
- While evaluating the student's Activity Log, the following shall be considered-
 - a. The individual student's effort and commitment.
 - b. The originality and quality of the work produced by the individual student.
 - c. The student's integration and co-operation with the work assigned.
 - d. The completeness of the Activity Log.
 - The Internship Evaluation shall include the following components and based on Weekly Reports and Outcomes Description.
 - a. Description of the Work Environment.
 - b. Real Time Technical Skills acquired.
 - c. Managerial Skills acquired.
 - d. Improvement of Communication Skills.
 - e. Team Dynamics
 - f. Technological Developments recorded.

MARKS STATEMENT
(To be used by the Examiners)

INTERNAL ASSESSMENT STATEMENT

Name Of the Student:	A.Souvali
Programme of Study:	Semister Internship
Year of Study:	III BSC
Group:	BSC BZC
Register No/H.T.No:	12006007
Name of the College:	SouYN College (Autonomous)
University:	Adikavi Nannaya University

<i>Sl. No</i>	<i>Evaluation Criterion</i>	<i>Maximum Marks</i>	<i>Marks Awarded</i>
1.	Activity Log	10	09
2.	Internship Evaluation	30	28
3.	Oral Presentation	10	08
GRAND TOTAL			45

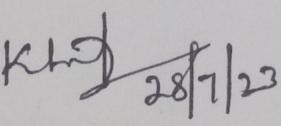

 Signature of the Faculty Guide

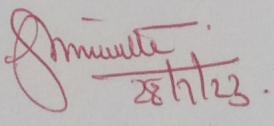
Date: 28/7/23

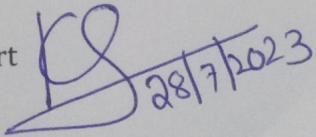
EXTERNAL ASSESSMENT STATEMENT

Name Of the Student:	A. Srivalli		
Programme of Study:	Semester Internship		
Year of Study:	III BSC		
Group:	BSC BZC		
Register No/H. T. No:	12006007		
Name of the College:	Sri Y.N College Autonomous		
University:	Adikavi Narayana University		

Sl.. No	Evaluation Criterion	Maximum Marks	Marks Awarded
1.	Internship Evaluation	80	78
2.	For the grading given by the Supervisor of the Intern Organization	20	19
3.	Viva-Voce	50	47
	TOTAL	150	144
GRANDTOTAL (EXT.150 M + INT.100 M)		200	144+45=189

Signature of the Faculty Guide  28/7/23

Signature of the Internal Expert  28/7/23

Signature of the External Expert  28/7/2023

Signature of the Principal with Seal



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