

SMART SOLUTIONS FOR RICE MILLS

Community Service Project Report

Submitted to the

Department of Electronics and Communication Engineering,

SESHADRI RAO GUDLAVALLERU ENGINEERING COLLEGE

In partial fulfilment of the requirements,

for the award of the Degree of

Bachelor of Technology

in

Electronics and Communication Engineering

By

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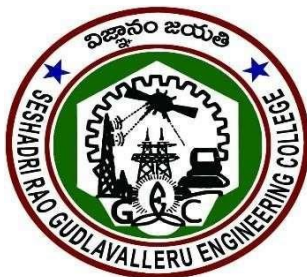
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Department of Electronics and Communication Engineering

SESHADRI RAO GUDLAVALLERU ENGINEERING COLLEGE

SESHADRI RAO KNOWLEDGE VILLAGE GUDLAVALLERU-521356

ANDHRA PRADESH

2024-25

Program Book
for
Community Service Project



NAME OF THE COLLEGE : **SESHADRI RAO GUDLAVALLERU ENGINEERING COLLEGE(AUTONOMOUS), GUDLAVALLERU KRISHNA DISTRICT.**

DEPARTMENT : **Electronics and Communication Engineering**

Name of the Faculty Guide : Ms .M.DEEPIKAKRISHNA,_{M.Tech}

Duration of the CSP : From 20-05-2024 to 29-07-2024

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Programme of Study : “ **Smart Solutions for Rice Mills**”

Year of Study : III B.Tech I-Sem

Date of Submission : 08-11-2024

SESHADRI RAO GUDLAVALLERU ENGINEERING COLLEGE
(An Autonomous Institute with Permanent Affiliation to JNTUK, Kakinada)
SESHADRI RAO KNOWLEDGE VILLAGE, GUDLAVALLERU – 521356
Department of Electronics and Communication Engineering



CERTIFICATE

This is to certify that the community service project titled "**SMART SOLUTIONS FOR RICE MILLS**" is a bona fide work done by **V.Venu(22481A04N9)**, **S.K.Mohana Rao(23485A0432)**, **P.PremSagar(22481A04J7)**, **S.Jessi(22481A04M4)** under my guidance and supervision in partial fulfilment of the requirement for the award of degree of Bachelor of Technology In Electronics and Communication Engineering by Jawaharlal Nehru Technological University, Kakinada.

Endorsements

(Student's Signature and Date)

Faculty Guide:

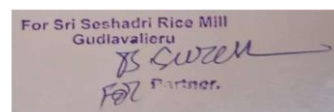
Master of Trainer:

Head of the Department:

Principal:

Certificate from Official of the Community

This is to certify that **V.Venu, S.K.M.Rao, P.Premsagar, Jessi** students of III B.Tech 1st Semester with Reg.Nos **22481A04N9, 23485A0432, 22481A04J7, 22481A04M4** from Department of Electronics and communication Engineering, Seshadri Rao Gudlavalleru Engineering College, Gudlavalleru, Krishna district have Successfully completed their Community Service Project entitled “Smart Solutions for Rice Mills”, at Sri Seshadri Rice Mill, Gudlavalleru .



For Sri Seshadri Rice Mill
Gudlavalleru
P. Partner.

AUTHORIZED SIGNATURE

ACKNOWLEDGEMENT

We wish to express our gratitude to those who extended their valuable cooperation and contribution towards successful completion of this project. We would like to thank our project guide **Ms.M.Deepika Krishna** for her valuable time and continued assistance for the completion of the project. Without her support and guidance, it would not have been possible for this project to have materialized and taken a concrete shape.

We would also like to express gratitude to **Dr. B. Rajasekhar, HoD ECE**, and project coordinator **Dr. T. Ananda Babu** for facilitating this project and providing guidance throughout the duration of the project.

We would like to take this opportunity to express our profound sense of gratitude to our beloved principal **Dr. B. Karuna Kumar**, for providing us all the required facilities.

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CHAPTER 1: EXECUTIVE SUMMARY

This community service project aims to understand and address the problems faced by rice mill workers during the paddy-to-rice process at local mills. As responsible students and citizens, We thought to help the workers and management team to know the present technology. During the first week of the community service project we visited different places and we interacted with the members working there. In second and Third week the workers had explained the process of activities and machinery. During fourth and fifth we asked about the problems being faced by them due to traditional rice milling and in sixth week we gave the awareness about sensors integration, automation technology.

The work place we visited is “Sri Seshadri Rice Mill”. It is located in Gudlavalleru a rural area. So, we choose this place for the community service project.

Learning Objectives:

- To raise awareness on present technology like sensors.
- To suggest solutions for Efficiency improvement in rice mills.
- To Understand Rice Milling Process and Gain knowledge about the various stages involved in rice milling.
- To Learn about the Equipment Operation ,Maintenance and safety protocols associated with machinery.
- To acquire knowledge about Quality like size, colour, and moisture content of rice.
- To Develop Effective communication and relationship building skills.

Learning Outcomes:

- The communicative skills have been developed.
- We can identify the problem as engineering problem.
- We can give the solution for the problem.
- We are willing to be active in any social activities.
- We know how to give awareness to people.
- We can implement the prevention steps and future steps, which helps to the community.

CHAPTER 2: OVERVIEW OF THE COMMUNITY

Details of the Work Place Visited:

Gudlavalleru is a village and Mandal in Krishna district in Andhra Pradesh, India. It is located on the Gudivada – Machilipatnam route. The village has a total area of 7.75 km² and a population of 10,491 people as per the 2011 census. The official language spoken here is Telugu. The average literacy rate of the village is 79.55%, which is higher than the district average of 73.70%. Gudlavalleru is a popular village in Andhra Pradesh, famous for its cattle fair and rice milling industry.



Fig1: Ricemill Located In Gudlavalleru

Socio-economic conditions of the communities: -

The community has access to adequate educational institutions, including colleges and schools, which support local students in their studies. Many residents are engaged in various forms of employment within the village, allowing them to earn a sufficient income. Around 40% of the population is above the poverty line, while a notable portion still lives below it, relying on government schemes and ration shops to meet their needs. Despite challenges, the community's economic conditions are improving. Many families are able to maintain a stable and happy livelihood. Several community members are well-settled in various sectors, contributing positively to their family's well-being.

CHAPTER 3: COMMUNITY SERVICE PART

The activities done during the community service project are as follows:

First, We had taken the acceptance letter from our department and discussed about various topic with allotted guide. She helped us in the selecting the topic and thought the various things regarding the topic. Then We moved to the community and taken permission letter from the ricemill owner. So, We started our project initially by observing the equipment and machinery activities in a rice mill which can vary depending on the type of rice mill. Here are some common activities conducted in rice mill.

1] Cleaning

When the rice mill receives the rice from the farmer, the first process done is cleaning. It helps to separate all impurities like straw, dust, clay, and sand. Cleaning the rice helps to increase the oil percentage in the bran.

2] Stone Separation

Once cleaning is done, the second process is destoning, in which the stones are removed. As we know, during harvesting, many stones come along with the paddy, and the removal of the same is a must.

3] De-Husking

After cleaning and stone separation, the rice is put in the de-husking machine to separate the husk and paddy. In this process, paddy grain is passed through the abrasive surface, and due to the friction, the husk is removed from the paddy grains.

4] Paddy Separation

During the de-husking process in the rice mill, some unhooked paddy rice remains, and the removal of the same is done by the paddy separation process.

5] Rice Polishing

Rice polishing is usually done in the rice to remove the bran layer from the paddy either through friction polisher or abrasive.

6] Rice Parboiling

Rice Parboiling is a three-layered process in which raw rice is sowed in warm or cold water, and then steam is passed at high pressure to gelatinize the rice starch. In the third layer, the final product goes through the drying process.

7] Sorting of Rice

Sorting of rice at the rice mill is done before packaging, and it is very necessary to sort the broken and long grains from the rice stock. After sorting, the rice is graded based on quality.

8] Packaging

Finally, the packaging is the final process, in which the rice is packaged in gunnies or plastic sacks, and thereafter it is weighed. After the above process the bags are sealed with company name.



Fig2:Process of Rice Making

WEEK 1



Fig3: The Place We Visited During Our Project



Fig4: Talking With The Person Incharge

WEEK 2



Fig5:Rice Storage Place



Fig6:Bagging Machinery



Fig7:Person In Charge Explaining About The Working of Paddy Separator Machinery

WEEK 3



Fig8:Paraboiling Machine

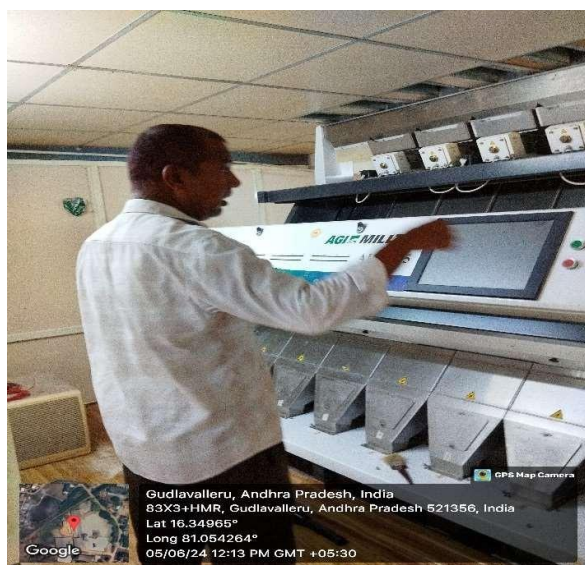


Fig9:Sortex Machine



Fig10:Knowing About Sortex Machinery

WEEK 4



Fig11:Knowing About The Packing Process



Fig12:Infrastruture of Ricemill

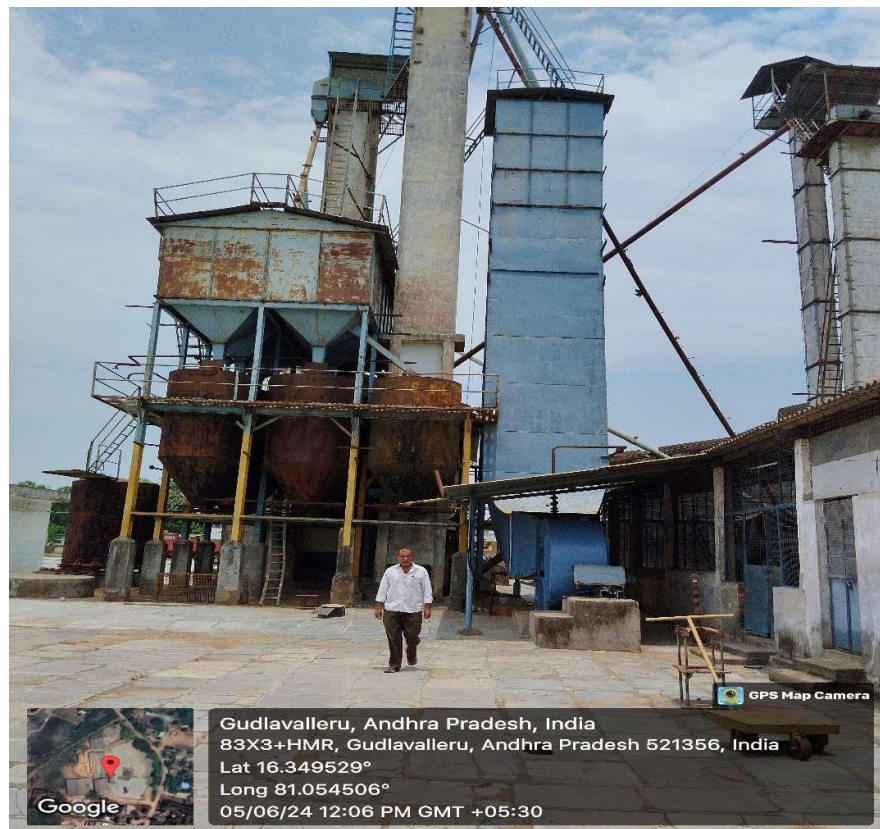


Fig13:Rice Processing Machine

WEEK 5



Fig14:Transportation



Fig15:Unprocessed Rice



Fig16:Storage Bags of Rice



Fig17:Brans Filter

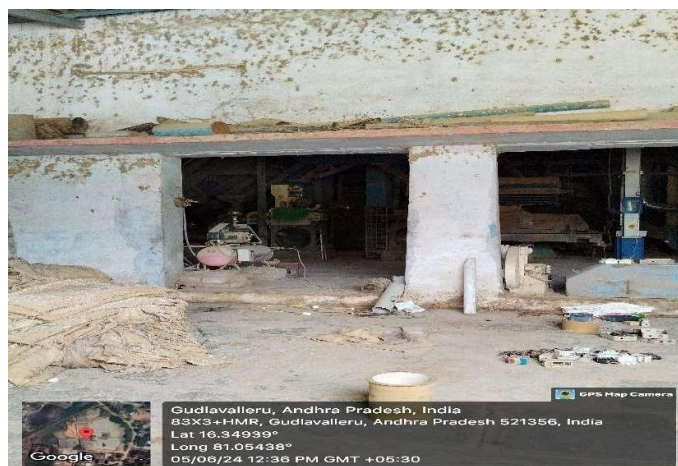


Fig18:The Place Where Packing of The Rice Takes Place

CHAPTER 5: OUTCOMES DESCRIPTION

Details of the Socio-Economic Survey of the Village/Habitation. Attach the questionnaire prepared for the survey.

1.which type of Rice Mill is this?

Answer: Parboiled rice mill and Traditional rice mill.
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2.which type of milling equipment do you use?
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Answer: We use traditional milling machines.
--

3.Have you implemented any recent technological upgrades in your milling process?
--

Answer: No, we do not have the knowledge about the new trends in technology.
--

4.what challenges do you face in your daily milling operations?
--

Answer: Challenges include energy consumption, storage issues, and labour shortage.

6. What market trends should be considered in a rice milling project?
--

Answer: Consideration of consumer preferences, demand for speciality rice varieties, and market trends such as organic and sustainable rice production can influence the business strategy of a rice milling project.

7. What are the environmental considerations in a rice milling project?
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Answer: Environmental considerations include proper disposal of by-products, water usage efficiency and compliance with environmental regulations. Implementing eco-friendly practices, such as utilizing rice husk for energy production, can contribute to sustainability.
--

Short term and long term action plan for possible solutions for the problems identified and that cost could be recommended to the concerned authorities for implementation

Short term action plans:

- **Increase Production Efficiency:**
 - Implementing streamlined processes to increase the overall efficiency of rice milling operations.
 - Investing in modern machinery and technology to automate tasks and reduce processing time.
 - Improving workflow and logistics within the mill to minimize downtime.
- **Quality Assurance:**
 - Implementing quality control measures to ensure the production of high-quality rice.
 - Regularly monitoring and testing rice for consistency in size, color, and moisture content.
 - Addressing and rectifying any issues related to grain impurities or contamination.
- **Cost Reduction:**
 - Identifying and implementing cost-saving measures without compromising product quality.
 - Negotiating better deals with suppliers for raw materials and equipment.
 - Optimizing energy usage and reducing waste during the milling process.

Long term goals:

- **Market Expansion and Global Presence:**
 - Expanding market reach to new regions and countries.
 - Establishing international partnerships and distribution networks.
- **Quality Certification and Standards:**
 - Obtaining and maintaining certifications for quality standards and food safety.
 - Building a reputation for producing premium-quality rice in the global market.
- **Research and Development:**
 - Investing in research and development to improve rice varieties and milling processes.
 - Collaborating with agricultural research institutions to stay at the forefront of industry advancements.
- **Supply Chain Optimization:**
 - Streamlining and optimizing the entire supply chain from farm to market.
 - Developing strong relationships with suppliers and distributors for long-term partnerships.
- **Diversification of Product Lines:**
 - Expanding the product offerings beyond traditional rice types to meet evolving consumer demands.
 - Developing and marketing speciality rice products to cater to niche markets.

Report on the mini project work done in the related subject w.r.t the habitation/village

Project Title: “SMART SOLUTIONS FOR RICE MILLS”

INTRODUCTION:

Rice (*Oryza sativa*) is one of the most important staple foods globally, serving as a primary dietary component for a significant portion of the world's population. Belonging to the grass family (Poaceae), rice is a cereal grain that has been cultivated for thousands of years and plays a crucial role in the agriculture, economies, and cultures of many nations.

India is one of the largest producers of rice in the world, and rice cultivation is a crucial component of the country's agriculture sector. The production of rice in India is influenced by various factors, including agro-climatic conditions, agricultural practices, government policies, and technological advancements.

India consistently ranks among the top rice-producing countries globally. It competes with China for the title of the world's largest rice producer.

Rice milling is a crucial post-harvest process that involves the removal of husk, bran, and germ from rough rice to produce polished rice ready for consumption. The milling process transforms harvested rice grains into a marketable product with improved appearance, taste, and storage characteristics.

Objectives of rice milling:

- The primary goal of rice milling is to convert rough rice into edible, polished rice while preserving its nutritional value and quality.
- The process aims to remove the outer layers of the rice grain, including the husk, bran, and germ, which are not typically consumed.

Types of Rice Mills:

- **Huller Mills:** These mills only remove the husk, leaving brown rice.
- **Sheller Mills:** In addition to husk removal, these mills partially remove the bran layer, producing parboiled rice.
- **Modern Rice Mills:** These mills use advanced machinery to achieve high-quality polishing and produce white rice.
- **Parboiling Units:**
- Parboiling is a process where paddy rice is partially boiled before milling. Parboiling units are often integrated into modern rice mills to improve the nutritional content and milling characteristics of the rice.

By products of rice mills:

Rice mills produce various byproducts during the milling process. These byproducts, also known as rice mill residues, can be categorized into several types, and their utilization or disposal methods depend on economic, environmental, and technological considerations. Here are some common byproducts of rice mills:

They are as follows:

- **Rice Husk (Hull):** The outer protective layer of the rice grain is called the husk or hull. It is separated from the rice during milling. Rice husk is a major byproduct and has various applications, including as a fuel for power generation, bedding material, insulation, and in the production of activated carbon.
- **Rice Bran:** This is the outer layer of the brown rice grain that is removed during milling to produce white rice. Rice bran is rich in nutrients and can be used in the production of rice bran oil, which is commonly used for cooking and in various industrial applications.
- **Broken Rice:** Small fragments of rice grains that break during the milling process are known as broken rice. While they are not suitable for the appearance of whole rice grains, broken rice is often used in the production of rice flour and in various food products.
- **Rice Polish:** The outer layer of the rice grain is polished to produce white rice, and this process generates rice polish, also known as rice bran fines. Rice polish can be used as an ingredient in animal feeds or processed into rice bran oil.
- **Rice Straw:** The stalks of the rice plant left behind after harvesting the grains are known as rice straw. Rice straw has various agricultural uses, such as mulching, livestock bedding, and as a raw material for paper and board production.
- **Rice Mill Effluent (RME):** The wastewater generated during the rice milling process is referred to as rice mill effluent. Proper treatment and disposal methods are essential to prevent environmental pollution. Technologies such as sedimentation, filtration, and biological treatment can be employed to treat rice mill effluent.
- **Rice Germ:** The germ is the embryo of the rice grain and is rich in nutrients. It is often removed during the milling process but can be used in the production of rice bran oil and as a nutritional supplement.
- **Rice Broken Meal:** This byproduct consists of smaller broken rice particles and can be used as a raw material in the production of rice-based products, such as rice noodles and rice cakes.

These are the some of the byproducts of the Rice Mills. The utilization and management of these byproducts vary across regions and depend on factors such as local agricultural practices, technological capabilities.

There are numerous varieties of rice cultivated worldwide, each with its unique characteristics in terms of flavor, texture, size, and color. Here is a list of some common types of rice:

- **Long-Grain Rice:**

- Basmati: Fragrant rice, known for its distinctive aroma and long, slender grains.
- Jasmine: A fragrant rice variety, especially popular in Southeast Asian cuisine.

- **Medium-Grain Rice:**

- Calrose: Widely used in Asian cuisine, especially for sushi.
- Arborio: Short, round grains ideal for making risotto in Italian cuisine.

- **Short-Grain Rice:**

- Japanese (Japonica): Used in Japanese cuisine, it is sticky when cooked, making it suitable for sushi and rice balls.
- Bomba: Short-grain rice used for paella in Spanish cuisine.

- **Brown Rice:**

- Whole Grain Brown Rice: Unmilled or minimally milled rice with the outer bran layer intact, providing more nutrients and fiber.

- **Black Rice:**

- Forbidden Rice: A dark, purplish-black rice with a nutty flavor and high nutritional content.

- **Red Rice:**

- Camargue Red: A variety of red rice from the Camargue region in France.
- Bhutanese Red Rice: A red rice variety from Bhutan.

- **Wild Rice:**

- Not technically rice but often grouped with it. Native to North America, it has a distinct appearance and nutty flavor.

- **Basmati Varieties:**

- Pusa Basmati: A variety of Basmati rice developed in India.
- Texmati: A type of Basmati rice grown in Texas, USA.

- **Glutinous Rice (Sticky Rice):**

- Used in Asian cuisine for desserts, dumplings, and certain savory dishes.

- **Parboiled Rice:**

- Converted Rice: Precooked under high pressure with the husk before milling, making it more nutritious.

- **Organic Rice:**
- Grown without synthetic pesticides or fertilizers, meeting organic farming standards.
- **Aromatic Rice:**
- Della: An aromatic rice variety with a fragrance similar to basmati.
- **Japonica Rice:**
- Koshi Hikari: A premium short-grain rice variety from Japan, known for its taste and texture.
- **Wehani Rice:**
- A reddish-brown rice with a nutty flavor and aroma.



Fig19:Types of Rice

Problems identified and solutions given :

Problems identified are as follows:

- 1.Storage problem
- 2.Inefficient grain sorting
- 3.Energy consumption
- 4.Labour shortage
- 5.Adaptability to rice varieties

Solutions given are as follows:

1. Sensor integration

Implementing sensors for monitoring temperature humidity and other relevant parameters to ensure optimal storage of rice .

2. Automated sorting systems

Designing or improving electronic systems for automated sorting of rice grains based on size quality or other characteristics.

3. Smart meter

Introducing smart metering systems to monitor and optimize electricity usage helping the rice mill to manage energy costs more effectively.

Automated sorting machines:

Automated sorting machines play a crucial role in various industries, revolutionizing the way products are inspected, sorted, and processed. These machines leverage advanced technologies to increase efficiency, accuracy, and speed in the sorting and handling of diverse materials. Here is an introduction to automated sorting machines:

Definition:

Automated sorting machines are sophisticated devices designed to segregate and categorize items based on predefined criteria, such as size, shape, color, weight, or material composition. These machines utilize a combination of sensors, cameras, conveyor systems, and software algorithms to automate the sorting process.

COMPACTABLE RICE MACHINE:

A compact rice machine is a portable device that de-husks and polishes rice, ideal for small-scale use. It's efficient, user-friendly, and saves space for small farms or personal use.



Fig20:Compact Rice Milling Machine



Fig21:Multifunctional Rice Mill



Fig22:Automated Rice Milling

Advantages of implementing automated systems

- **Increased Efficiency:**
 - Automated sorting machines operate at high speeds, significantly increasing the throughput compared to manual sorting.
- **Accuracy and Precision:**
 - The use of advanced sensors and algorithms ensures precise sorting based on predefined criteria, reducing errors.
- **Cost Savings:**
 - Automation reduces labor costs and minimizes the need for manual intervention in sorting processes.
- **Customization:**
 - Sorting parameters can be easily adjusted to accommodate different products and sorting requirements.

Introduction of sensors in rice mill

The introduction of sensors in rice milling has transformed the traditional milling process, bringing about improvements in efficiency, precision, and quality control. Sensors play a crucial role in automating various aspects of rice milling, providing real-time data and feedback to optimize the entire production process. Here's an introduction to the use of sensors in rice milling:

1. Moisture Sensors:

- **Purpose:** Measure the moisture content of paddy or rice grains.
- **Benefits:** Optimal moisture levels are critical for efficient milling and preventing damage to rice grains. Moisture sensors help in adjusting drying parameters for better quality.

2. Color Sensors:

- **Purpose:** Assess the color of rice grains.
- **Benefits:** Color sensors ensure uniformity in the appearance of the final rice product. They can detect discoloration or impurities, leading to better quality control.

3. Temperature Sensors:

- **Purpose:** Monitor the temperature during various stages of the milling process.
- **Benefits:** Ensure that the rice is processed under optimal temperature conditions, preventing overheating or under-drying, which can affect quality.

4. Optical Sorting Sensors:

- **Purpose:** Detect the size, shape, and color of rice grains.
- **Benefit:** They improve the accuracy of sorting by identifying defects or impurities in the rice grains. These sensors ensure that only high-quality grains are selected for further processing.



Fig23: Picture Of Smart Metering

Technologies for Modernization and Miniaturization of Rice mill:

- The rice milling industry is constantly evolving, with a focus on increasing efficiency, reducing costs, and improving quality. Several technologies are driving this modernization and miniaturization:

Automation:

- Sensors and software can monitor and control various milling processes, optimizing settings for better yield, quality, and energy efficiency.
- Robotic arms can automate the packaging of milled rice into bags or sacks, improving packaging consistency and speed.

Sensor technology:

- Cameras and lasers can identify and remove impurities like foreign objects and discoloured grains, improving rice quality.
- Real-time monitoring of moisture content allows for precise drying adjustments, ensuring optimal milling conditions and preventing grain spoilage. Monitoring temperature throughout the milling process helps prevent overheating and maintains consistent rice quality.



Fig24: Moisture Sensor



Fig25:Optical Sorting Sensor

CHAPTER 6: RECOMMENDATIONS AND CONCLUSIONS

In conclusion, the rice milling process is a crucial stage in transforming raw paddy into consumable rice, but it comes with its set of challenges and opportunities. Successful rice milling operations require a comprehensive approach that addresses technological advancements, quality control, operational efficiency, and market dynamics. As a central player in the rice production chain, a well-managed rice mill can contribute significantly to food security and economic development. To achieve sustained success, rice mill operators must stay adaptable, embrace modern technologies, ensure quality at every step, and navigate market complexities effectively. By doing so, they can position themselves to meet the demands of both consumers and the evolving rice industry landscape.

Key Recommendations

- **Invest in Modern Technology:**
Upgrade milling machinery to improve efficiency and reduce operational costs. Explore automation to streamline processes and minimize dependence on manual labour.
- **Strategic Planning:**
Develop a comprehensive business strategy considering market trends, competition, and potential challenges. Diversify product offerings to meet varied market demands.
- **Supply Chain Management:**
Consider diversification of suppliers to mitigate risks associated with supply chain disruptions.
- **Quality Control and Compliance:**
Implement robust quality control measures to consistently meet regulatory and customer requirements. Stay informed about environmental regulations and standards to ensure compliance.
- **Market Awareness:**
Monitor market trades and consumer preferences to adapt products and strategies accordingly. Explore opportunities for value-added products or speciality rice varieties.
- **Operational Efficiency:**
Implement energy-efficient measures to reduce operational costs. Provide ongoing training to the workforce to enhance efficiency and reduce errors.
- **Financial strategies:**
Develop a strong financial plan, including budgeting and forecasting, to manage costs Efficiently.
- **Logistics and transportation:**
Optimize transportation routes to reduce costs and improve delivery timelines. Advocate for or invest in improvements to transportation infrastructure.
- **Market access and export:**
Build international networks and partnerships to navigate export challenges. Ensure products meet international quality standards to overcome trade barriers.

Student Self-Evaluation for the Community Service Project

Student name : V.Venu, S.K.Mohana Rao, P.Premasagar, S.Jessi Registration

No: 22481A04N9, 23485A0432, 22481A04J7, 22481A04M4

Period of CSP: From 20-05-2024 to 29-06-2024 and From 15-07-2025 to 29-07-2024

Date of Evaluation: 08-11-2024

Name of the person in- charge: Ms. M.Deepikakrishna,M.Tech

Address: Gudlavalleru Krishna district , 9440442500

Rating Scale:1 is lowest and 5 is 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 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:

Signature of the Student

Evaluation by the Person in-charge in the Community/Habitation

Student name : V.Venu, S.K.Mohana Rao, P.Premasagar, S.Jessi Registration

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15) OVERALL PERFORMANCE	1	2	3	4	5

Date:

Signature of the Supervisor

