3.7.1.1: Total number of Collaborative activities per year for research/ faculty exchange/ student exchange/ internship/ on-the-job training/ project work

2021-22

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S. No	Name of the participant	Duration	Nature of the activity	Page No.
750	Talla Rakesh	18-03-22 to 18-05-22 (8 Weeks)	Internship	10
751	Mr.Naveen Viparthi	17-04-2022 TO 16-05-2022 (4 Weeks)	Internship	11
752	Ms Munukuntla Hrithika Goud	0103-2022 TO 15-04-2022(6 Weeks)	Internship	12
753	Ms Puli Pavitra	01-03-2022 TO 15-04-2022(6 Weeks)	Internship	13
754	Tanupally Snehitha	18-03-2022 To 18-05-2022 (8 Weeks)	Internship	14
755	Medikonda Yamini	21-03-2021 To 21-03-2022 (54 Weeks)	Internship	15
756	Medam Chinni Kalyan	04-03-2022 To 30-06-2022 (8 Weeks)	Internship	16
757	Mr Gopi Sainath M	14-02-2022 To 14-05-2022 (12 Weeks)	Internship	17
758	Nigamananda Janjanam	21-03-2022 To 21-05-2022 (8 Weeks)	Internship	18
759	Pinjarla Pranav	3 Weeks	Internship	19
760	Mr Rohan Yallamanchili	8 Weeks	Internship	20
761	Mr Rohith Reddy Katta	14-02-2022 To 14-05-2022 (12 Weeks)	Internship	21
762	Mr Sai Ganesh Gunda	16-03-2022 To 16-05-2022 (8 Weeks)	Internship	22
763	Shashreek reddy Mallem	14-02-2022 To 30-06-2022 (18 Weeks)	Internship	23
764	Shaik Sayeed	22-01-2022 To 22-06-2022 (20 Weeks)	Internship	24

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S. No	Name of the participant	Duration	Nature of the activity	Page No.
765	Mr Summet Mekala	16-03-2022 To 16-05-2022 (8 Weeks)	Internship	25
766	Mr Boniti Umesh Chandra	54 Weeks	Internship	26
767	Ms Mamidi Rani	01-03-2022 To 15-04-2022 (6 Weeks)	Internship	32
768	Ms Gontu Samhitha Reddy	01-03-2022 To 15-04-2022 (6 Weeks)	Internship	34
769	Mr Peguda Sree nandini	04-03-2022 To 30-06-2022 (16 Weeks)	Internship	35
770	Aravindam Vigayender G	14-03-2022 To 13-04-2022 (4 Weeks)	Internship	36
771	Manas Jain	Aug 10 2022	Internship	37
772	Mr Syed Zuhair Ahmed	07-04-2021 To 30-05-2021 (8 Weeks)	Internship	38
773	Mr Venkata Koushik BakkaMunthala	01-04-2022 To 30-04-2022 (4 Weeks)	Internship	39
774	MR ANNAPUREDDY YASHPALKUMARREDDY	02-03-2022 To 01-04-2022 (4 Weeks)	Internship	40
775	T Shiva Goud	25-01-2022 To 6-8-2022 (18 Weeks)	Internship	41
776	Mr Kukadapu PrithviRaj Singh	21-02-2022 To 20-06-2022 (16 Weeks)	Internship	42
777	Ms Veeram Reddy Bhavana	23-07-2022 To 07-08-2022 (2 Weeks)	Internship	43
778	Chandra Eepsita Jasty	04-05-2022 To 18-05-2022 (6 Weeks)	Internship	44
779	P Deepa	07-03-2022 To 07-04-2022 (4 Weeks)	Internship	45
780	PRODDUTURI DEEPA	01-06-2022 To 08-07-2022 (5 Weeks)	Internship	46
781	PRODDUTURI DEEPA	20-7-2022 To 6-8-2022 (2 Weeks)	Internship	47
782	G NAVYA	07-03-2022 To 07-04-2022 (4 Weeks)	Internship	48
783	GAJULA NAVYA	04-06-2022 To 02-07-2022 (4 Weeks)	Internship	49
784	E.PRANITHA RAJ	25-04-2022 To 09-04-2022 (2	Internship	50

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		Weeks)		
785	P.PRAVALLIKA	25-04-2022 To 09-04-2022 (2 Weeks)	Internship	51
786	P.PRAVALLIKA	16-07-2022 To 29-07-2022 (2 Weeks)	Internship	52
787	N.SATVIKA	25-04-2022 To 09-04-2022 (2 Weeks)	Internship	53
788	MENDE SHREYA	01-07-2022 To 16-07-2022 (2 Weeks)	Internship	54
789	BIKKINENI AJITH RAO	20-7-2022 To 6-8-2022 (2 Weeks)	Internship	55
790	S.DEEPAK REDDY	29-06-2022 To 31-07-2022 (5 Weeks)	Internship	56
791	S.DEEPAK REDDY	6 Weeks	Internship	57
792	S.DEEPAK REDDY	6 Weeks	Internship	58
793	S.DEEPAK REDDY	22-05-2022 To 03-07-2022 (6 Weeks)	Internship	59
794	S.DEEPAK REDDY	01-07-2022 To 12-08-2022 (6 Weeks)	Internship	60
795	S.DEEPAK REDDY	8 Weeks	Internship	61
796	S.DEEPAK REDDY	8 Weeks	Internship	62
797	S.DEEPAK REDDY	16-07-2022 To 27-08-2022 (6 Weeks)	Internship	63
798	SHRI DIVIJ	13-03-2022 To 26-07-2022 (19 Weeks)	Internship	64
799	C.HAVISH RAO	04-05-2022 To 18-05-2022 (2 Weeks)	Internship	65
800	C.HAVISH RAO	29-06-2022 To 31-07-2022 (4 Weeks)	Internship	66
801	C.HAVISH RAO	06-07-2022 To 26-07-2022 (3 Weeks)	Internship	67
802	HEMANTH YADAV POMKOM	06-7-2022 To 05-08-2022 (4 Weeks)	Internship	68
803	HEMANTH YADAV POMKOM	12 Weeks	Internship	69
804	HEMANTH YADAV POMKOM	15-07-2022 To 30-07-2022 (2 Weeks)	Internship	70
805	KETAN KADALI	12 Weeks	Internship	71

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S. No	Name of the participant	Duration	Nature of the activity	Page No.
806	B.KOUSHIK RAJA VAMSI GOUD	29-06-2022 To 31-7-2022 (4 Weeks)	Internship	72
807	B.KOUSHIK RAJA VAMSI GOUD	06-07-2022 To 26-07-2022 (3 Weeks)	Internship	73
808	SRI MAHESH KUMAR	13-03-2022 To 26-07-2022 (19 Weeks)	Internship	74
809	SRI MAHESH KUMAR	15-07-2022 To 30-07-2022 (2 Weeks)	Internship	75
810	NIKHIL GATTU	23-10-2022 To 31-10-2022 (1 Week)	Internship	76
811	NIKHIL GATTU	23-08-2021 To 21-09-2021 (4 Weeks)	Internship	78
812	NIKHIL KUMAR NALLA	12 Weeks	Internship	79
813	NIKHIL KUMAR NALLA	23-06-2022 To 07-07-2022 (2 Weeks0	Internship	80
814	PRAJEET GOUD	15-07-2022 To 30-07-2022 (2 Weeks)	Internship	81
815	PRAJEET GOUD	1 Week	Internship	82
816	RACHKONDA SAI KIRAN	28-6-2022 To 12-7-2022 (2 Weeks)	Internship	83
817	RACHKONDA SAI KIRAN	19-7-2022 To 02-8-2022 (2 Weeks	Internship	84
818	N.SAI.VAMSHI	29-06-2022 To 31-7-2022 (4 Weeks)	Internship	85
819	N.SAI.VAMSHI	05-6-2022 To 25-6-2022 (3 Weeks)	Internship	86
820	Redabothu Saketh Reddy	30-6-2022 To 14-07-2022 (2 Weeks)	Internship	92
821	Redabothu Saketh Reddy	16-7-2022 To 29-7-2022 (2 Weeks)	Internship	93
822	Redabothu Saketh Reddy	01-6-2022 To 8-7-2022 (5 Weeks)	Internship	94
823	Ayaluri Sasi Kiran	27-7-2022 To 16-08-2022 (3 Weeks	Internship	95
824	Ayaluri Sasi Kiran	04-6-2022 To 02-7-2022 (4 Weeks)	Internship	96
825	Ayaluri Sasi Kiran	06-7-2022 To 26-7-2022 (3 Weeks	Internship	97
826	Gandham Shanmukha Swaroop	06-7-2022 To 26-7-2022 (3 Weeks	Internship	98

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827	Sudhansh Tanneru	28-6-2022 To 12-7-2022 (2 Weeks)	Internship	99
828	Sudhansh Tanneru	18-11-2021 To 10-12-2021 (3 Weeks)	Internship	100
829	Tarun Vishnu Vardhan Chirumella	27-7-2022 To 16-08-2022 (3 Weeks	Internship	101
830	Tarun Vishnu Vardhan Chirumella	6 Weeks	Internship	102
831	Tarun Vishnu Vardhan Chirumella	4 Weeks	Internship	103
832	Tarun Vishnu Vardhan Chirumella	4 Weeks	Internship	104
833	Tarun Vishnu Vardhan Chirumella	8 Weeks	Internship	105
834	Tarun Vishnu Vardhan Chirumella	6 Weeks	Internship	106
835	Tarun Vishnu Vardhan Chirumella	01-7-2022 To 31-7-2022 (4 Weeks)	Internship	107
836	A. Thandava Sai Rohith	04-7-2022 To 17-7-2022 (2 Weeks)	Internship	108
837	A Uday Kiran	29-06-2022 To 31-7-2022 (4 Weeks)	Internship	109
838	P Venkata Sri Harsha	13-3-2022 To 26-7-2022 (19 Weeks)	Internship	110
839	Maduri Yashovardhan	04-5-2022 To 18-5-2022 (2 Weeks)	Internship	111
840	Maduri Yashovardhan	27-7-2022 To 16-08-2022 (3 Weeks	Internship	112
841	Maduri Yashovardhan	29-06-2022 To 31-7-2022 (4 Weeks)	Internship	113
842	Maduri Yashovardhan	01-6-2022 To 30-6-2022 (4 Weeks)	Internship	114
843	Maduri Yashovardhan	06-7-2022 To 26-7-2022 (3 Weeks)	Internship	115
844	K Yashwanth	13-3-2022 To 26-7-2022 (19 Weeks)	Internship	116
845	Anjali Vanam	8-7-2022 To 22-7-2022 (2 Weeks)	Internship	117
846	Nama Divya	9-7-2022 To 23-7-2022 (2 Weeks)	Internship	118
847	Lakshmi Anusha Wudali	12 Weeks	Internship	119
848	Nagasree Y	8-7-2022 To 22-7-2022 (2 Weeks)	Internship	120
849	Sarikonda Abhinav	8-7-2022 To 22-7-2022 (2 Weeks)	Internship	121
850	Chinmay Krishna Peri	28-6-2022 To 12-7-2022 (2 Weeks)	Internship	122

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851	Chinmay Krishna Peri	18-11-2021 To 10-12-2021 (3 Weeks)	Internship	123
852	Mr. K. Hemamshu	14-7-2022 To 13-8-2022 (4 Weeks)	Internship	124
853	E. Prema Sai	08-7-2022 To 22-7-2022 (2 Weeks0	Internship	125
854	Mr. V. Sai Anjan Kumar	4-10-2022 To 4-11-2022 (4 Weeks)	Internship	126
855	Y Sai Krishna	3-7-2022 To 22-7-2022 (2 Weeks)	Internship	127
856	Mr. M. Yasasvi	4-10-2022 To 4-11-2022 (4 Weeks)	Internship	128
857	Koppula Sumanth Reddy	10-6-2022 To 10-8-2022 (8 Weeks)	Internship	129
858	KASAM NIKHIL	2-8-2022 To 16-8-2022 (2 Weeks)	Internship	130
859	K. Rahul	29-06-2022 To 31-7-2022 (4 Weeks)	Internship	131
860	Kannoju Sharath Babu	2-8-2022 To 16-8-2022 (2 Weeks)	Internship	132
861	Hemalatha Maheshwaram	30-6-2022 To 14-7-2022 (2 Weeks)	Internship	133
862	S. Pavan Kalyan	29-6-2022 To 31-7-2022 (4 Weeks)	Internship	135
863	K Praveen Kumar	29-6-2022 To 31-7-2022 (4 Weeks)	Internship	136
864	Gajula Laxman	2-8-2022 To 16-8-2022 (2 Weeks)	Internship	137
865	Ganji Sairam	2-8-2022 To 16-8-2022 (2 Weeks)	Internship	138
866	Manisha Modela	30-6-2022 To 14-7-2022 (2 Weeks)	Internship	139
867	Manisha Modela	6 Weeks	Internship	140
868	Ajmeera Rachana	9-7-2022 To 23-7-2022 (2 Weeks)	Internship	141
869	Nirmit Naha	28-6-2022 To 12-7-2022 (2 Weeks)	Internship	142
870	G. Choodamani Chandana	16-7-2022 To 29-7-2022 (2 Weeks)	Internship	143
871	D bhavani Rath Reddy	16-7-2022 To 29-7-2022 (2 Weeks)	Internship	144
872	Maloth Mahesh	16-7-2022 To 29-7-2022 (2 Weeks)	Internship	145

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873	S Deepak	29-6-2022 To 31-7-2022 (4 Weeks)	Internship	146
874	A Uday Kiran	29-6-2022 To 31-7-2022 (4 Weeks)	Internship	147
875	Manoj Kumar	12-7-2022 To 31-7-2022 (2 Weeks)	Internship	148
876	vamshi	12-7-2022 To 31-7-2022 (2 Weeks)	Internship	149
877	Bharadwaj	12-7-2022 To 31-7-2022 (2 Weeks)	Internship	150
878	Rajesh	12-7-2022 To 31-7-2022 (2 Weeks)	Internship	151
879	C. Nagendranatha Reddy, Sanath Kondaveeti, Booki Min	6 Month	Research	152
880	Rajitha Nampally , Shylaja Somannagari, Chinna Rajanna Kamatala, *, Yadagiri Bhongiri , Umesh Kumar Utkoor	7 Month	Research	154
881	Rajasri Y, Hariprasad R, John Reddy P, C. Nagendranatha Reddy, Chandrasekhar K	4 Month	Research	156
882	Bishwambhar Mishra, Awdhesh Kumar Mishra, Sanjay Kumar, Sanjeeb Kumar Mandal, Lakshmayya NSV, Vijay Kumar, Kwang-Hyun Baek, Yugal Kishore Mohanta	2 Month	Research	172
883	Reddy, C. Nagendranatha, Sanath Kondaveeti, Gunda Mohanakrishna, and Booki Min	6 Month	Research	231
884	Nilanjana Das, Ashwini Prabhakar Shende, Keerthana G, Sanjeeb Kumar Mandal	4 Month	Research	220
885	Bishwambhar Mishra, Yugal Kishore Mohanta, Sunita Varjani, Sanjeeb Kumar Mandal, Lakshmayya NSV, Preeti Chaturvedi, Mukesh Kumar Awasthi, Zengqiang Zhang, Raveendran Sindhu, Parameswaran Binod, Reeta Rani Singhania, Vinod Kumar	6 Month	Research	238
886	B Mishra, Sunita V, M Parida, Gayathri PI, M Awasthi, SK Awasthi, Z Zhang	12 Month	Research	276
887	Sunita V, B Mishra, R Yadavalli, XT Bui, MJ Taherzadeh, DC Agrawal, S You, JS Chang	13 Month	Research	308
888	C. Nagendranatha Reddy, S Mehariya, S. Kavitha, RY Kannah, K Jayaprakash, R Yadavalli, JR Banu, PK Obulisamy	12 Month	Research	310

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889	Arvind Bangaru, Kamasani Aarya Sree, Chandana Kruthiventi, Meenakshi Banala, Vadapalli Shreya, Y. Vineetha, A. Shalini, Bishwambhar Mishra, Rajasri Yadavalli, K. Chandrasekhar & C. Nagendranatha Reddy	13 Month	Research	331
890	C. Nagendranatha Reddy, B Mishra, SK Mandal, DC Agarwal, Chandana K.	18 Month	Research	359
891	Chunduru Sai Hari Hara Sudheshna	3 weeks (06-09 to 24-09)	Internship	373
892	Spoorthi Sada	2 weeks (11-09-21-25-09-21)	Internship	374
893	Balaji Doolam	3 weeks (06-09 to 24-09)	Internship	375
894	Matta Chenna Keshava Charan	3 weeks (06-09 to 24-09)	Internship	376
895	CHUNDURI KAUSHIK	6 Months	Project Work	377
896	AVADHANULA JAHNAVI	6 Months	Project Work	378
897	KIRANMAI DORNALA	6 Months	Project Work	379
898	VENNAMANENI KRISHNA PRIYA RAO k	6 Months	Project Work	380
899	NIVEDITHA D	6 Months	Project Work	381
900	SUCHETA RAJARAMAN	6 Months	Project Work	382
901	USHASWINI SUNKARA	6 Months	Project Work	383
902	ARLIBANDI YAMINI	6 Months	Project Work	384
903	DEEPAK MOHAN REDDY S	6 Months	Project Work	385
904	JALIGAMA DHANISH DAAMAN RAU	6 Months	Project Work	386
905	MOHITH REDDY ARIKATLA	6 Months	Project Work	387
906	SOURAB MASHETTY	6 Months	Project Work	388
907	DAMALLA DEEPIKA	6 Months	Project Work	389
908	GANGA DIVYA	6 Months	Project Work	390
909	G DIVYA TEJA	6 Months	Project Work	391
910	Nishath	6 Months	Project Work	392
911	Bhavana	6 Months	Project Work	393
912	NADIMPALLI SPHOORTHY	6 Months	Project Work	394
913	1.LAHARI ANUMANDLA 2. NAVYA PRIYA DARSHIINI 3. SAMYUKTHA YADAVELLY 4. PRASHANTH DAPPU 5. SRAVAN KUMAR RENUKUNTLA 6. SUMANTH GORULA 7. PRAVALLIKA REDDY TARIMELA 8. VISHAL NAYANA	45 days	Internship	395 TO 417

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914	1. ANIL P 2. VINAY KRISHNA KONJETI 3. VINAY PRAKASH MADDIPATI	38 days	Internship	
915	1. HARSHITHA MUTHYALA 2. NARAPARAJU CHANDU 3. TEJASWINI R	45 days	Internship	
916	1. SWETHA EMMIDI N S 2. HEMANTH SAI PRASAD RAJU PORANKI 3. BRUNDAVANI HINDU S 4. CHAITANYA CHIRRA 5. KEERTHANA MADGULA 6. PRIYALEKHA LINGAPURAM 7. SRAVYA BOINDALA 8. SWATHI BUCHANPALLI 9. CHAITANYA JWALA MIDASALA 10. KALYAN BANDI 11. MOHAN SWARGAM 12. PAVAN KUMAR SUDDALA 13. POHITH T 14. SAI RAM NALLOLLA 15. SRICHARAN VELETI 16. VENKATAKRISHNA REDDY ANNAPUREDDY	60 days	Internship	
917	Dr.Rajanikanth Aluvalu	December 2021(30 Days)	Research Publication	
918	Dr.Rajanikanth Aluvalu	January-march 2022(90 days)	Research Publication	
919	Dr.Rajanikanth Aluvalu	January-April 2022(120 days)	Research Publication	
920	Dr. Ramana	January-April 2022(120 days)	Research Publication	
921	R. Shoba Rani		Research Publication	
922	Dr. Rajanikanth Aluvalu, Gangadhara Rao		Research Publication	
923	Dr. K. Radhika		Research Publication	
924	Dr.Rajanikanth Aluvalu		Research Publication	
925	Dr.Rajanikanth Aluvalu		Research Publication	
926	Dr.Rajanikanth Aluvalu		Research Publication	
927	Dr.Rajanikanth Aluvalu		Research Publication	
928	Dr. K. Radhika		Research Publication	
929	Mr. D.Jayaram		Research Publication	
930	Dr. M. Venu Gopalachari		Research Publication	
931	Ms. T. Satya Kiranmai		Research Publication	
932				

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ISO 9001-2015 CERTIFIED

3D CAD SOLUTIONS
Exclusive for Mechanical and Civil Engineers

Date: 06/04/2022

REGD NO: 97588

INTERNSHIP CERTIFICATE

This is to certify that **Mr. THALLA RAKESH, S/O Mr. T SADANANDAM** from Chaitanya Bharathi institute of technology, has started training Under internship program at **3D CAD SOLUTIONS** from 18TH MARCH 2022. He is working as a **"CATIA TRAINEE"** and Will be reporting directly to CATIA team lead.

For this position, the major duties include Product design and development. The internship shall be approximately 20 hours per week and will conclude by 18TH MAY 2022.

We wish him the best for his tenure at **3D CAD SOLUTIONS.**

Name: SUNIL VADIPILLA

Title: CEO

Signature

3D CAD SOLUTIONS AMEERPET

#218, 2nd Floor, Annapurna Block, Near Mythrivanam, Aditya Enclave, Ameerpet, Hyd-38.

Email: 3dcadsol@gmail.com.

18/05/2022

TO WHOOM SO EVER IT MAY CONCERN

This is to inform that Mr. Naveen Vipparthi S/o. Venkatesh Vipparthi bearing Passport No. V7394333 from M/s.CBIT college of Engineering completed his internship awareness Programme in Oil and Gas facilities.

During this Programme Mr. Naveen Vipparthi shown outstanding performance and enthusiasm with his learning objectives on scheduled Programme from 17/04/2022 to 16/05/2022.

In this regards, management would like to take this opportunity to wish him very great success in his future endeavors.

Good Luck,

Regards,

Lakshmi Narasaiah. U
General Manager
UOGE International General Trading & Contracting Co.

Copy: File

DHL SUPPLY CHAIN INDIA PVT. LTD.

702, 7th Floor
Tower B, 247 Park
LBS Road, Vikhroli (West)
Mumbai - 400 083, Maharashtra, India
Tel. : +91 22 61362000
Fax : +91 22 61362090
www.dhl.co.in
CIN : U74120MH2013PTC242240
E-mail id : dhlsupplychain@dhl.com

TO WHOMSOEVER IT MAY CONCERN

This is to certify that **Ms. Munukuntla Hrithika Goud** was working in our organization from **1st March 2022 to 15th April 2022** under DHL Interns' Program. At the time of leaving the organization, her designation was **Operations Intern.**

We wish her success in all her future endeavours.

For DHL Supply Chain India Pvt. Ltd,

Beena Jacob

Beena Jacob
Senior Director - Human Resources
DSC

24th April 2022

DHL SUPPLY CHAIN INDIA PVT. LTD.

702, 7th Floor
Tower B, 247 Park
LBS Road, Vikhroli (West)
Mumbai - 400 083, Maharashtra, India
Tel. : +91 22 61362000
Fax : +91 22 61362090
www.dhl.co.in
CIN : U74120MH2013PTC242240
E-mail id : dhlsupplychain@dhl.com

TO WHOMSOEVER IT MAY CONCERN

This is to certify that **Ms. Puli Pavitra** was working in our organization from **1st March 2022 to 15th April 2022** under DHL Interns' Program. At the time of leaving the organization, her designation was **Operations Intern.**

We wish her success in all her future endeavours.

For DHL Supply Chain India Pvt. Ltd,

Beena Jacob

Beena Jacob
Senior Director - Human Resources
DSC

24th April 2022

Search Tools Inbox - Terupally.Snehitha@cognizant.com - Outlook

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Mailbox

Intern Graduation communication | DATA | Azure | INTCDB22DW114 | 14 July

Reply Reply All Forward

KN

Kongara, Navya (Contractor)

To Snehitha, Terupally (Contractor)

Mon 7/18/2022 2:25 PM

Dear Terupally Snehitha,

We're glad to inform that you have successfully completed the Internship program.

Below provided is the Overall training summary & performance for reference

Technical (NA to be given if Not applicable)	
Cohort Code	INTCDB22DW114
Technology	Azure
Continuous Learning Score	100
AssessType1 Score	NA
AssessType2 Score	83.666666699999998
Business Aligned Project Score	73
Business Feedback Score	90
Performance Health Score	82.116666670000001
Performance RAG Status	Green
Professional development	
Industry standard English language assessment	Beginner

Note: Based on the results of a successful SME evaluation & an industry standard English language assessment, your internship has been certified.

Instructions on next steps:

KETO

Date: 21.03.2022

Ms. Medikonda Yamini,
H.N: 16-7-167/2,
Madhuranagar Colony Road No: 12,
Khammam Urban Sai Baba Temple Road,
Khanapuram Haveli Rural,
Telangana – 507002

Dear Ms. Medikonda Yamini,

Adverting to the interview and discussions we had with you, we are pleased to inform you that you have been selected as an **Intern** in our Organization you will be on a probation period. After the completion of the engineering studies and on submission of relevant proofs of graduation certificates, you will be considered as a **Graduate Engineer Trainee (GET).**

You will be rendering services at our Plant Office, located at **Jadcherla**, on the following mutually agreed terms & conditions;

- It is understood that you have joined us today i.e. 21.03.2022.
- The tenure of your training initially will be for Twelve Months from the date of your joining i.e. 21.03.2022. Unless otherwise extension if any, is granted by us in writing.
- During the period of Internship, you shall be paid an amount of Rs. 14,000/- per month [Rupees Fourteen Thousand per month] as a stipend. After your appointment, you shall be paid compensation as detailed in **Annexure-1**.
- You will report to the **AGM – EV Manufacturing Plant Operations** or any person nominated by the management and will be taking up periodical assignments from him.
- Your services are governed by the Service Conditions, Rules and Regulations, as applicable to your cadre of the Company.
- The services rendered under this letter are terminable by 30 days' notice, at the sole discretion of the management.
- At the sole discretion of the management, you shall also be rendering services on such other new assignments and designations at the appropriate time under such mutually agreed terms & conditions.
- You are liable to be posted or transferred / attached to any of our associate companies or to any of the offices / subsidiaries / units associate offices of the company to any town or city in India or abroad, at the sole discretion of the management.

KETO MOTORS PRIVATE LIMITED

M. Yamini

KETO Motors Private Limited.

Registered Office
9-1-83 & 84, Amarchand Sharma Complex, S.D. Road Secunderabad Telangana, India. 500003.

info@ketomotors.com

Corporate Office
5th Floor, Block - II, My Home Hub, Hitec City, Madhapur, Hyderabad, Telangana, India. 500081.

www.ketomotors.com

Plant
Plot No. L19 to L28, TSIIC Green Industrial Park, Jadcherla, Mahabubnagar (Dist), Telangana, India. 509302.

CIN: U74999TG2018PTC128723

BizAcuity
Data Big or Small, Insights Invaluable

TO WHOMSOEVER IT MAY CONCERN

INTERNSHIP LETTER

This is to certify that **Mr. Medam ChinniKalyan** has interned with our Company, **BizAcuity Solutions Pvt. Ltd.** from **4th March 2022 to 30th June 2022** as a **Software Developer Intern.**

During the internship he has undergone the training on SQL, Tableau, Linux, AWS, ETL , Java , Scala and Excel.

During his tenure with us, he was able to handle major responsibilities and was found to be a hardworking and dedicated individual who exhibited a quest for learning and a flair for problem solving.

We at **BizAcuity**, are satisfied with his work and wish him all the very best for all his future endeavors.

Sincerely,

BizAcuity Solutions Pvt. Ltd. Hyderabad

Prachi Kulkarni
HR Manager

H-BOTS™

Date: 18th May 2022.

TO WHOMSOEVER IT MAY CONCERN

This is to certify that **Mr. Gopisainath M,** from Chaitanya Bharathi Institute of Technology, has successfully completed three months internship from **14st February 2022** to **14st May 2022**, at **H-BOTS ROBOTICS Pvt. Ltd**. As part of his internship, he has done a study on **"Design and Automation of Autonomous Mobile Robots"**.

During his tenure with us, we found him extremely inquisitive, hardworking, sincere, and result-oriented. He was very much interested to learn the functions of our core division and also willing to put his best efforts and get into the depth of the subject to understand it better.

We wish him all the best in his future endeavors.

Sincerely,

H-BOTS ROBOTICS PVT. LTD. Hyderabad

Kisshhan PSV
CEO
H-BOTS ROBOTICS PVT LTD

H-BOTS™

Date: 23rd May 2022.

TO WHOMSOEVER IT MAY CONCERN

This is to certify that **Mr. Nigamananda Janjanam,** from Chaitanya Bharathi Institute of Technology, has successfully completed two months internship from **21st March 2022** to **21st May 2022**, at **H-BOTS ROBOTICS Pvt. Ltd**. As part of his internship, he has done a study on "**Design and Manufacturing of Autonomous Mobile Robots**".

During his tenure with us, we found him extremely inquisitive, hardworking, sincere, and result-oriented. He was very much interested to learn the functions of our core division and also willing to put his best efforts and get into the depth of the subject to understand it better.

We wish him all the best in his future endeavors.

Sincerely,

H-BOTS ROBOTICS PVT. LTD. Hyderabad

Kisshhan PSV
CEO
H-BOTS ROBOTICS PVT LTD

cognizant

Dear Candidate,

160118736026

Mech F1

Greetings from Cognizant !

We observe that you are an Intern with us and have completed your Internship training and are yet to receive further updates regarding your Date of Joining as an FTE in Cognizant.

This email is to update you with a few key pointers with regard to your internship completion and the next steps with Cognizant.

1. Your Internship would be certified as successful only after you complete the Technical Evaluation with an identified subject matter expert.

2. You will be intimated about the schedule of the same through your coach. Kindly prepare thoroughly for this session on all topics that you have gone through as part of your Internship.

3. If you **perform below the expectations in the evaluation,**

   a. you will be put through remedial and additional training to help you better your skills. The **remedial training would be for 2-3 weeks followed by a re-evaluation.**

   b. **During the remedial / additional training period for 2-3 weeks there would not be any stipend payment**. You must use this period completely to improve your skills and perform better in the re-evaluation.

   c. If your performance is still **below the benchmarks in the re-evaluation,** your Internship will be terminated and your FTE offer rollout and onboarding would be stopped. If you already have the offer from Cognizant then it would be cancelled. While your Internship would get over at this stage **you will only receive the Internship Participation Letter.**

   d. If you **pass the re-evaluation** , your Internship would be certified as completed and you will be lined up for your FTE onboarding as per Cognizant onboarding process

Regards,
Human Resources – Cognizant

ORANGE AUTO PVT LTD
Passenger Car Dealer

TATA MOTORS

Ref. No. 50612

Internship Certificate

This is to clarify that **Mr. Rohan Yalamanchili** from Chaitanya Bharathi Institute of Technology, Gandipet, successfully completed his internship of 2 months with Orange Auto Pvt. Ltd.

Internship: **Digital Marketing Creative Designer**

During his tenure, we found him very active and competent in executing all assigned works and services were found to be satisfactory.

We wish him great success in all of his future endeavours.

Date: May 16, 2022

Battula Naveen Kumar

HR, Orange Auto Pvt. Ltd

SHOWROOM : #8-3-164/2, Beside Gokul Theatre , Erragadda, Hyderabad - 500018
SHOWROOM : SY No. 54, Vikrampuri Main road, Kharkhana, Secunderabad - 500015
SHOWROOM : Pillar No. 92, Municipal Nos. 13-6-432/33 & 13-6 432/33/A, Gudimalkapur, Attapur, Hyderabad - 500028
SHOWROOM/ WORKSHOP : Plot No. 1 & 10, Shree Enclave, Sy.No. 311, 312 & 313/B, Athwelly Village, Medchal Mandal, R.R. Dist.
WORKSHOP : Plot No.16, ABC, Mini Industrial Estates, Hafeezpet, Hyderabad - 500049

H-BOTS™

Date: 18th May 2022.

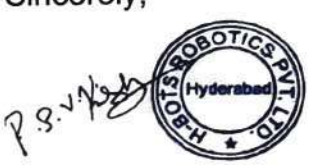
TO WHOMSOEVER IT MAY CONCERN

This is to certify that **Mr. Rohith Reddy Katta,** from Chaitanya Bharathi Institute of Technology, has successfully completed three months internship from **14st February 2022** to **14st May 2022**, at **H-BOTS ROBOTICS Pvt. Ltd**. As part of his internship, he has done a study on "**Design and Manufacturing of Autonomous Mobile Robots**".

During his tenure with us, we found him extremely inquisitive, hardworking, sincere, and result-oriented. He was very much interested to learn the functions of our core division and also willing to put his best efforts and get into the depth of the subject to understand it better.

We wish him all the best in his future endeavors.

Sincerely,



Kisshhan PSV
CEO
H-BOTS ROBOTICS PVT LTD

ORANGE AUTO PVT LTD
Passenger Car Dealer

TATA MOTORS

Ref. No. 50614

Internship Certificate

This is to clarify that **Mr. Sai Ganesh Gunda** from Chaitanya Bharathi Institute of Technology, Gandipet, successfully completed his internship of 2 months with Orange Auto Pvt. Ltd.

Internship: **Digital Marketing Creative Designer**

During his tenure, we found him very active and competent in executing all assigned works and services were found to be satisfactory.

We wish him great success in all of his future endeavours.

Date: May 16, 2022

Battula Naveen Kumar

HR, Orange Auto Pvt. Ltd

SHOWROOM : #8-3-164/2, Beside Gokul Theatre , Erragadda, Hyderabad - 500018
SHOWROOM : SY No. 54, Vikrampuri Main road, Kharkhana, Secunderabad - 500015
SHOWROOM : Pillar No. 92, Municipal Nos. 13-6-432/33 & 13-6 432/33/A, Gudimalkapur, Attapur, Hyderabad - 500028
SHOWROOM/ WORKSHOP : Plot No. 1 & 10, Shree Enclave, Sy.No. 311, 312 & 313/B, Athwelly Village, Medchal Mandal, R.R. Dist.
WORKSHOP : Plot No.16, ABC, Mini Industrial Estates, Hafeezpet, Hyderabad - 500049.

Building greater futures through innovation and collective knowledge

TCS Commitment

In it for good.

Bring everything.

Know-how.

Master the journey.

TATA CONSULTANCY SERVICES

Building on belief

Internship Certificate

Sashreek Reddy Mallem

Course: B.E. in Mechanical Engineering
Institute: Chaitanya Bharati Institute of Technology (CBIT), Hyderabad

From **14-Feb-2022** to **30-Jun-2022**
Mentor Name: **Avishake Chatterjee**
Project: **Usage of SAP ERP In Digital Supply Chain Operations**

Chandra Koduru

Chandra Koduru
Head – Academic Interface Programme

Cognizant Internship Participation Letter

Inbox

G

GenCInternsCSDSupp@co... Jul 7

to

Dear Candidate,

Greetings from Cognizant !

We would like to thank you for your participation in the Cognizant Internship Program 2022.

This is to acknowledge your Internship training completion with us between 1/22/2022 and 6/22/2022.

Hope the training has been effective in upskilling your capabilities.

Wishing you Good luck for your future endeavors.

Regards,

Human Resources - Cognizant

ORANGE AUTO PVT LTD
Passenger Car Dealer

TATA MOTORS

Ref. No. 50613

Internship Certificate

This is to clarify that **Mr. Sumeet Mekala** from Chaitanya Bharathi Institute of Technology, Gandipet, successfully completed his internship of 2 months with Orange Auto Pvt. Ltd.

Internship: **Digital Marketing Creative Designer**

During his tenure, we found him very active and competent in executing all assigned works and services were found to be satisfactory.

We wish him great success in all of his future endeavours.

Date: May 16, 2022

Battula Naveen Kumar

HR, Orange Auto Pvt. Ltd

SHOWROOM : #8-3-164/2, Beside Gokul Theatre , Erragadda, Hyderabad - 500018
SHOWROOM : SY No. 54, Vikrampuri Main road, Kharkhana, Secunderabad - 500015
SHOWROOM : Pillar No. 92, Municipal Nos. 13-6-432/33 & 13-6 432/33/A, Gudimalkapur, Attapur, Hyderabad - 500028
SHOWROOM/ WORKSHOP : Plot No. 1 & 10, Shree Enclave, Sy.No. 311, 312 & 313/B, Athwelly Village, Medchal Mandal, R.R. Dist.
WORKSHOP : Plot No.16, ABC, Mini Industrial Estates, Hafeezpet, Hyderabad - 500049.

Date: 21.03.2022

Mr. Bonithi Umesh Chandra,
H.N: 2-2-24/3,
Morangapally Mominpet,
Morangapally,
K.V. Rangareddy,
Telangana – 501202.

Dear Mr. Bonithi Umesh Chandra,

Adverting to the interview and discussions we had with you, we are pleased to inform you that you have been selected as an **Intern** in our Organization you will be on a probation period. After the completion of the engineering studies and on submission of relevant proofs of graduation certificates, you will be considered as a **Graduate Engineer Trainee (GET).**

You will be rendering services at our Plant Office, located at **Jadcherla**, on the following mutually agreed terms & conditions;

- It is understood that you have joined us today i.e. 21.03.2022.
- The tenure of your training initially will be for Twelve Months from the date of your joining i.e. 21.03.2022. Unless otherwise extension if any, is granted by us in writing.
- During the period of Internship, you shall be paid an amount of Rs. 14,000/- per month [Rupees Fourteen Thousand per month] as a stipend. After your appointment, you shall be paid compensation as detailed in **Annexure-1**.
- You will report to the **AGM – EV Manufacturing Plant Operations** or any person nominated by the management and will be taking up periodical assignments from him.
- Your services are governed by the Service Conditions, Rules and Regulations, as applicable to your cadre of the Company.
- The services rendered under this letter are terminable by 30 days' notice, at the sole discretion of the management.
- At the sole discretion of the management, you shall also be rendering services on such other new assignments and designations at the appropriate time under such mutually agreed terms & conditions.
- You are liable to be posted or transferred / attached to any of our associate companies or to any of the offices / subsidiaries / units associate offices of the company to any town or city in India or abroad, at the sole discretion of the management.

B. Umesh

KETO Motors Private Limited. Electric Mobility

Registered Office
9-1-83 & 84, Amarchand Sharma Complex, S.D. Road Secunderabad Telangana, India. 500003.

Corporate Office
5th Floor, Block - II, My Home Hub, Hitec City, Madhapur, Hyderabad, Telangana, India. 500081.

Plant
Plot No. L19 to L28, TSIIC Green Industrial Park, Jadcherla, Mahabubnagar (Dist), Telangana, India. 509302.

info@ketomotors.com www.ketomotors.com CIN: U74999TG2018PTC128723

- SECRECY: You shall not give, divulge or disclose anyone, by word of mouth, or in writing facsimile or through any device any particulars or details, which you gain access during the course of your employment of our working systems, technical knowhow, designs and drawings security arrangements, administrative and / or organizational matters etc., of our establishment and our clients, whether confidential or otherwise, either during your employment with company or thereafter. Any breach of this term, will attract legal remedy and recovery of damages, as assessed by the company.

- Please note that, the terms & conditions of your training as stipulated here-fore-to or to be intimated hereafter, are to be treated as strictly confidential and you should not divulge its contents to any employee of the company / person connected with the company.

- Please furnish us with copies of all credentials in support of your candidature including proof of your date of birth, qualification, 02 passport size photographs, a copy of your residential proof & photo identity card and a fitness certificate granted by any Medical Practitioner, qualified not lower than MBBS, together with 02 references with whom we may contact, for our records.

- All disputes arising out of your appointment with us, if not settled between ourselves are subject to the Courts of Hyderabad / Secunderabad only.

This letter is being issue to you in duplicate, a copy of which may please be signed and sent back to us in token of your unconditional acceptance.

27 / 426

For **KETO Motors Private Limited**

KETO MOTORS PRIVATE LIMITED

B. Umesh

Harinath Mallela
AGM – Human Resource

Cc to: Accounts Department

ANNEXURE - I TO APPOINTMENT OFFER DATED: 21.03.2022			
KETO MOTORS PRIVATE LIMITED			
Salary Structure of Mr. Bonithi Umesh Chandra.			
I	**Fixed Gross**	**Monthly(Rs.)**	**Yearly(Rs.)**
1	Basic	10,260	1,23,120
2	HRA	4,104	49,248
3	LTA	855	10,260
4	Special Allowances	1,881	22,572
	Gross Salary	**17,100**	**2,05,200**
II	Annual / Retiral benefits:		
1	Employer's share of Provident Fund	1,560	18,714
	Employer's share of ESI	556	6,672
2	Gratuity		5,919
3	Mediclaim & Personal Accident Insurance		3,500
	Total CTC		**2,40,005**

Notes:

1	Retention Bonus of Rs. 48,000/- is paid after completion of 2yrs service bond in the organization.
2	Income Tax, Professional Tax, Employee's Share of Provident Fund and any other applicable taxes will be deducted from the salary as per the applicable rates.
3	You can claim your LTA tax exemption. LTA exemption is available for 2 journeys in a block of 4 years. The Current block is 2021-25"
4	Above break up is tentative and may change as per company policy from time to time keeping CTC same

KETO MOTORS PRIVATE LIMITED

B. Umesh

తెలంగాణ तेलंगाना TELANGANA

Sl. No: 68/4 Date: 01/02/2022
Sold to Smt/Sri: G. Abraham
S/o. D/o. W/o: Yesupadam R/o. M.M. Dist
For Whom: KETO Motors Pvt. Ltd

T. Darbar Reddy
AN 629212

T. DARBAR REDDY
LICENCED STAMP VENDOR
Licence No: 15-11-006/2021
H.No: 6-2-1/6, Vivek Nagar, Kukatpally
Medchal-Malkajgiri Dist-500 072.
Cell: 9989179907

SERVICE AGREEMENT

This Service Agreement has been entered into by and between **M/s. KETO Motors Private Limited,** a Private Limited company registered under Indian Companies Act, 1956, having its Registered Office at Plot No 19-28, TSIIC Green Industrial Park, Rajapur Village, Jadcherla – 509302, Mahabubnagar Dist, Telengana, INDIA represented by its Managing Director hereinafter called the "Employer" which term shall mean and include its successors-in-office authorized representatives attorneys on the one part.

AND

Mr. Bonithi Umesh Chandra, H.N: 2-2-24/3, Morangapally Mominpet, Morangapally, K.V. Rangareddy,Telangana – 501202. **India** hereinafter referred to as **"EMPLOYEE"** which term shall mean and include his authorized representatives on the other part.

Contd..

KETO MOTORS PRIVATE LIMITED

B. Umesh

Whereas the Employer through its letter of appointment dated 21.03.2022 offered employment to the Employee stipulating various terms and condition for which the employee has un-conditionally accepted and gained such employment with effect from 21.03.2022.

And Whereas one of the conditions for the said appointment letter is that the employee shall enter into a service agreement with the Employer subject to the following terms and conditions:

1. That the employee has accepted to continue in service for a minimum period of 2 years with the Employer from the date of his joining.

2. That the said period of 2 years shall not include the period of working days lost due to strike, lock out or other force majeure reasons with the Employer.

3. That the Employer has got the right to terminate the services of the employee during the said period of agreement without any notice, for any acts of inefficiency unsatisfactory work, laxity, willful disorderly behavior, adopting slow down tactics, indulging in any act of misconduct or turpitude instigating co-employees and intimidating in acts of misconduct, causing material/financial loss or damages and bringing disrepute to the employer by any such other acts of the employee or through him/her, for which no compensation is payable by the employer to the employee.

4. That in the event of the employee failing to serve the employer for the said minimum period of 2 years, the employee has to compensate the employer with a sum of **Rs.1,00,000/- (Rupees One Lakh only)** as estimated damages that would be caused to the employer by the employee by leaving employment prematurely.

   The employee herein has agreed to provide a signed letter from surety who shall undertake to discharge any liability arising out of the non-compliance of the terms of this Service Agreement on the part of the employee.

5. That the employer has the option to pursue any remedy that is legally available, against the employee, and surety either jointly or severally for recovery of such damages or costs as estimated by the employer.

Contd...

KETO MOTORS PRIVATE LIMITED *

B. Umesh

6. The conditions of employment of the employee with the employer contained in the letter of appointment issued to the employee, subject to any lateral modifications if any, shall remain binding on the employee.

7. All disputes arising out of understanding and implementing the terms of this agreement are subject to the jurisdiction of Hyderabad / Secunderabad Courts only.

In witness whereof, both the parties have this 21st day of March, 2022 signed this document at Hyderabad.

For **KETO Motors Private Limited**

Harinath Mallela
AGM – Human Resource

B. Umesh
Signature

Witness:

1.

2.

DHL SUPPLY CHAIN INDIA PVT. LTD.

702, 7th Floor
Tower B, 247 Park
LBS Road, Vikhroli (West)
Mumbai - 400 083, Maharashtra, India
Tel. : +91 22 61362000
Fax : +91 22 61362090
www.dhl.co.in
CIN : U74120MH2013PTC242240
E-mail id : dhlsupplychain@dhl.com

TO WHOMSOEVER IT MAY CONCERN

This is to certify that **Ms. Mamidi Rani** was working in our organization from **1st March 2022 to 15th April 2022** under DHL Interns' Program. At the time of leaving the organization, her designation was **Operations Intern.**

We wish her success in all her future endeavours.

For DHL Supply Chain India Pvt. Ltd,

Beena Jacob

Beena Jacob
Senior Director - Human Resources
DSC

24th April 2022

DHL SUPPLY CHAIN INDIA PVT. LTD.

702, 7th Floor
Tower B, 247 Park
LBS Road, Vikhroli (West)
Mumbai - 400 083, Maharashtra, India
Tel. : +91 22 61362000
Fax : +91 22 61362090
www.dhl.co.in
CIN : U74120MH2013PTC242240
E-mail id : dhlsupplychain@dhl.com

TO WHOMSOEVER IT MAY CONCERN

This is to certify that **Ms. Mamidi Rani** was working in our organization from **1st March 2022 to 15th April 2022** under DHL Interns' Program. At the time of leaving the organization, her designation was **Operations Intern.**

We wish her success in all her future endeavours.

For DHL Supply Chain India Pvt. Ltd,

Beena Jacob

Beena Jacob
Senior Director - Human Resources
DSC

24th April 2022

DHL SUPPLY CHAIN INDIA PVT. LTD.

702, 7th Floor
Tower B, 247 Park
LBS Road, Vikhroli (West)
Mumbai - 400 083, Maharashtra, India
Tel. : +91 22 61362000
Fax : +91 22 61362090
www.dhl.co.in
CIN : U74120MH2013PTC242240
E-mail id : dhlsupplychain@dhl.com

TO WHOMSOEVER IT MAY CONCERN

This is to certify that **Ms. Gontu Samhitha Reddy** was working in our organization from **1st March 2022 to 15th April 2022** under DHL Interns' Program. At the time of leaving the organization, her designation was **Operations Intern.**

We wish her success in all her future endeavours.

For DHL Supply Chain India Pvt. Ltd,

Beena Jacob

Beena Jacob
Senior Director - Human Resources
DSC

24th April 2022

BizAcuity
Data Big or Small, Insights Invaluable

TO WHOMSOEVER IT MAY CONCERN

INTERNSHIP LETTER

This is to certify that **Mr. Peguda Sree Nandini** has interned with our Company, **BizAcuity Solutions Pvt. Ltd.** from 4th **March 2022 to 30th June 2022** as a **Software Developer Intern**.

During the internship She has undergone the training on SQL, Tableau, Linux, AWS, ETL and Excel.

During her tenure with us, She was able to handle major responsibilities and was found to be a hardworking and dedicated individual who exhibited a quest for learning and a flair for problem solving.

We at **BizAcuity**, are satisfied with her work and wish her all the very best for all her future endeavors.

Sincerely,

Prachi Kulkarni
HR Manager

भारत डायनामिक्स लिमिटेड
BHARAT DYNAMICS LIMITED
(भारत सरकार का उद्यम A Govt. of India Enterprise)
रक्षा मंत्रालय Ministry of Defence
कंचनबाग Kanchanbagh :: हैदराबाद Hyderabad – 500058.

प्रणाली प्रौद्योगिकी तथा प्रबंधन संस्थान
INSTITUTE OF SYSTEMS, TECHNOLOGY AND MANAGEMENT

Skill India
कौशल भारत-कुशल भारत

पंजीकरण संख्या Regd. No. 147

वर्ष Year 2022

क्र.सं. S.No. P-2021-109

परियोजना प्रमाण-पत्र PROJECT CERTIFICATE

सुश्री / श्री
Ms. / Mr. Aravindam Vijayender. G

पुत्री / पुत्र श्रीमती एवं श्री
Daughter / Son of Smt. G. Sudha Rani Shri G. Vijayender Reddy

कॉलेज / संस्थान
College / Institute Chaitanya Bharathi Institute of Technology ने

विषय / क्षेत्र
Subject / Discipline Mechanical वर्ष/सेमिस्टर Year / Semester 4th/8th में

परियोजना कार्य / प्रशिक्षण कार्य
has completed Project Work / Training on Manufacturing of an Ogive Nose Cone On a CNC Turret

Duration 1 month Period from 14/03/2022 to 13/04/2022 से
के बीच पूर्ण किया है.

इस कार्य के दौरान इन्होंने अध्ययन में पर्याप्त रुचि दिखाई है.
He / She has shown keen interest in learning during the period of Project.

प्रमुख (मा.सं.) 22/04/2022
Head (HR)
टी. नरसिंहम
T. NARASIMHAM
उप महाप्रबंधक (प्रधान-मा.सं.) के.बी.यू.
Dy. General Manager (Head-HR) KBI

मुहर Seal

NMswamy 22/4/2022
प्रभारी, परियोजना कार्य
Incharge, Project Works
एन. मल्लिकार्जुन स्वामी
N. MALLIKARJUNA SWAMY
प्रबंधक (मा.सं.) शिक्षु प्रशिक्षण एवं विधि
Manager (HR) APP TRG & LEGAL

Wharton
University of Pennsylvania

ONLINE

Aug 10, 2021

Manas Jain

has successfully completed

Customer Analytics

an online non-credit course authorized by University of Pennsylvania and offered through Coursera

Eric T. Bradlow Peter Fader Raghu Iyengar Ron Berman

Eric Bradlow, Peter Fader, Raghu Iyengar, and Ron Berman
The Wharton School

COURSE CERTIFICATE

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COURSE CERTIFICATE

Verify at coursera.org/verify/RM5GN543MLF2

Coursera has confirmed the identity of this individual and their participation in the course.

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ConfluenceEdu.com
Since 2005

April 5, 2022

Internship Letter

This is to certify that **Mr. Syed Suhair Ahmed** has done internship with us as **"Business Development Executive"**

Details are given below:-

Mr. Syed Suhair Ahmed	suhair.ahd@gmail.com
Date of joining	April 7, 2021
Relieving date	May 30, 2021
Mobile	7093711950

We wish all the best in her future endeavors.

Dr.SSN Raju
Head-HR
Mobile/WhatsApp: 9391101403
Email: ssnraju@confluenceedu.com

Confluence Educational Services Private Limited
No:302, 3rd Floor, Sri Sai Goverdhan Kunj, SRNagar,
Hyderabad, Telangana, India-500038

Logging-In.com

CERTIFICATE OF INTERNSHIP

This is to certify that **Mr. Venkata Koushik Bakkamunthala, bearing roll no, 1601-18-736-107** and student of **B.Tech**, **Chaitanya Bharati Institute of Technology**, Hyderabad, has successfully completed his Internship Program in our company during the period from **01st of April 2022** to **30th of April 2022.**

During the period of Internship Program, he is found to be committed to the assignments & a task assigned and has shown a desire to learn and complete the tasks systematically.

We wish him all success in future endeavors.

(For Pro Logging-In Limited)

Yours truly,

HR Manager
Sandeep Srivastav

Pro Logging-In IT Pvt Ltd, 2nd Floor, Balaji Empire, Jayabheri Enclave, Gachibowli, Hyderabad-500032, Telangana

भारत सरकार
अंतरिक्ष विभाग
सतीश धवन अंतरिक्ष केंद्र शार
श्रीहरिकोटा रेंज डा.घ. 524 124
श्री पोट्टि श्रीरामुलु नेल्लूर जिला, आं.प्र., भारत
दूरभाष : +91-8623 245060 (6 जं)
फैक्स : +91-8623 222099

सत्यमेव जयते

Goverment of India
Department of Space
Satish Dhawan Space Centre SHAR
Shriharikota Range P.O. 524 124
SPSR Nellore Dist., AP., India
Telephone : +91-8623 245060 (6 Lines)
Fax : +91-8623 222099

प्रबंधन प्रणाली क्षेत्र MANAGEMENT SYSTEMS AREA
मानव संसाधन विकास प्रभाग HUMAN RESOURCE DEVELOPMENT DIVISION
(Phone No. 08623 – 225047, Fax No – 225577)

No. HRDD/STU/I/PRJ2022011 Date: 01/04/2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that **Mr. ANNAPUREDDY YASHPAL KUMAR REDDY** (Roll. No. 1601-18-736-111) pursuing **B.E IV Year (Mechanical Engineering)** from **Chaitanya Bharathi Institute of Technology, Hyderabad** has undergone **Internship** training at **Solid Motor Performance & Environmental Test Facilities (SMP & ETF)** in **SDSC SHAR, Sriharikota** from **02/03/2022 to 01/04/2022**.

During the above period, his character and conduct were found to be **Very Good**.

(P. Gopi Krishna)
Group Director, MSG
पी. गोपी कृष्णा P. Gopi Krishna
समूह निदेशक Group Director
एमएसजी MSG
एसडीएससी शार SDSC SHAR

Dear T Shiva Goud,

Greetings from Cognizant !

We would like to thank you for your participation in the Cognizant Internship Program 2022.

This is to acknowledge your Internship training completion with us between 1/25/2022 and 6/8/2022.

Hope the training has been effective in upskilling your capabilities.

Wishing you Good luck for your future endeavors.

Regards,

Human Resources - Cognizant

20th Jun 2022

PROJECT COMPLETION CERTIFICATE

This is to certify that Mr Kukkadapu Prudhvi Raj Singh Trainee ID 40107009 student of "Chaitanya Bharathi Institute of Technology, Hyderabad" has completed the project entitled "JAVA/ J2EE" under the guidance of "Sureka Rajeshwari" from 21st Feb 2022 to 20th Jun 2022 at Hyderabad for the academic requirements of his graduation.

We have observed that your work was excellent and we appreciate your sincere learning.
You have performed the project with energy and enthusiasm.
This letter is issued based on your request.

We wish you all the very best in your career ahead!

Yours sincerely,
For **Wipro Limited,**

Aparna Shailen
General Manager - Human Resources

Registered Office:
Wipro Limited
Doddakannelli
Sarjapur Road
Bengaluru 560 035
India
T : +91 (80) 2844 0011
F : +91 (80) 2844 0054
E : info@wipro.com
W : wipro.com
C : L32102KA1945PLC020800

ITC Limited
PAPERBOARDS & SPECIALTY PAPERS DIVISION
Unit : Bhadrachalam
Factory : SARAPAKA - 507 128,
Bhadradri Kothagudem District. (TELANGANA), India.
Fax No.: +91- 8746 - 242460
Telephone : +91-8746 - 242331 - 40
www.itcpspd.com

Enduring Value

9th Sep 2021

TO WHOMSOEVER IT MAY CONCERN

This is to certify that **Ms. Veeram Reddy Bhavana** has undertaken Internship at our organization in Paper Machine VI Mechanical Department. During her Internship, she completed a project titled **"Bearings Consumption and Its Reduction"** from **23rd July 2021** to **7th August 2021**.

We wish her all the success in future endeavors.

For ITC Limited
Paperboards & Specialty Papers Division

M Srinivasa Rao
Human Resources

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED
RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENGG4322 **Date :** 27th MAY 2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. CHANDRA EEPSITA JASTI with college id no: 160119736003 studying in CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY pursuing B.E/B.Tech/MBA in MECHANICAL ENGINEERING discipline had undergone project training from 4th MAY 2022 to 18th MAY 2022. The title of the project as per our records is FUNDAMENTALS OF STEAM TURBINES

Project training in-charge

SAIKIRAN REDDY MANDADI
Dy. Manager / HRDC

Govt. of India
Ministry of Defence
DEFENCE RESEARCH & DEV. ORGN.
DEFENCE RESEARCH & DEV. LABORATORY
PO: KANCHANBAGH
HYDERABAD – 500 058
Ph. 040-24583796 Fax No.040-24584587

No. DRDL/DHRTM/HRD/INTERNSHIP/2022

Date: 27th April 2022

CERTIFICATE

This is to certify that the project work titled "**A Study on Experimental Thermo-Structural Testing of Radomes**" submitted by **P. DEEPA**, Roll. No. **160119736004** studying at **CBIT, Hyderabad**, in partial fulfillment of the requirement for the award of Bachelor of Engineering in **Mechanical Engineering**, is a record of the bonafide work carried out by her at STF, GD-T&S, Defence Research and Development Laboratory (DRDL) of DRDO, Hyderabad, during the period from **7th March 2022 to 7th April 2022**. Her attendance, conduct and performance during this period were excellent.

Project Guide

(S. NARENDAR)
Scientist 'E'
TSTF/STF, GD-T&S

(S. JEEVAN BABU)
Scientist 'F'
Head, HRD/DHRTM

S.JEEVAN BABU
Sc-F,HEAD HRD/DHR&TM
Defence Res.& Dev.Laboratory
Kanchanbagh PO, Hyderabad-58
For DIRECTOR

DATE: 20/07/2020

REF.No.: ESKILL/B1/B2/45

Enovate Skill

(NITTTR CHANDIGARH START-UP)

CERTIFIED ISO 9001:2015 CERTIFIED

(CERTIFICATION NO.: 19ZQZG02548Q)

UKAC UK ACKREDITERING CERTIFICATION LIMITED

Certificate

THIS IS CERTIFIED THAT **PRODDUTURI DEEPA**, ROLL NO./ENROLMENT NO. **160219736004** STUDENT OF **MECHANICAL, CHAITIANYA BHARATHI INSTITUTE OF TECHNOLOGY** HAS SUCCESSFULLY COMPLETED 60 HOURS (6 WEEKS) INDUSTRIAL TRAINING/INTERNSHIP ON **"3D DESIGN"** CONDUCTED BY ENOVATE SKILL VIA ICT MODE. HIS/HER PERFORMANCE IN THE TRAINING IS RATED HIGH.

FROM **01-06-2020** TO **08-07-2020**.

ENOVATE SKILL

Director

SOUTH CENTRAL RAILWAY

Office of the
Sr. Divisional Mechanical
Engineer/Diesel,
Diesel Loco Shed,
Kazipet – 506 003.
Ph. & Fax No.0870-2576154

CERTIFICATE

It is to certify that Ms. **PRODDUTURI DEEPA D/o Dr. Prodduturi Ashok Kumar** studying **B.Tech. (Mech.)** at **Chaitanya Bharathi Institute of Technology, Hyderabad** bearing with **Roll.No.160119736004** has done **Internship and Mini Project Work** on a topic titled **"Power Pack" at Diesel Loco Shed, Kazipet.** She has performed live study as part of the completion of **Internship**. She has completed the **Internship** during from **20.07.2021** to **06.08.2021.**

During this **Internship**, her performance found satisfactory and she has innovative ideas, deserves encouragement.

DHEERAJ KUMAR
Section Incharge
Sr. Section Engineer

A.SWARAJ KUMAR
Divisional Mechanical Engineer
Diesel Loco Shed/Kazipet

Govt. of India
Ministry of Defence
DEFENCE RESEARCH & DEV. ORGN.
DEFENCE RESEARCH & DEV. LABORATORY
PO: KANCHANBAGH
HYDERABAD – 500 058
Ph. 040-24583796 Fax No.040-24584587

No. DRDL/DHRTM/HRD/INTERNSHIP/2022 Date: 27th April 2022

CERTIFICATE

This is to certify that the project work titled "**A Study on Experimental Thermo-Structural Testing of Radomes**" submitted by **G. NAVYA**, Roll. No. **160119736006** studying at **CBIT, Hyderabad**, in partial fulfillment of the requirement for the award of Bachelor of Engineering in **Mechanical Engineering**, is a record of the bonafide work carried out by her at STF, GD-T&S, Defence Research and Development Laboratory (DRDL) of DRDO, Hyderabad, during the period from **7th March 2022 to 7th April 2022**. Her attendance, conduct and performance during this period were excellent.

Project Guide

(S. NARENDAR)
Scientist 'E'
TSTF/STF, GD-T&S

(S. JEEVAN BABU)
Scientist 'F'
Head, HRD/DHRTM

S.JEEVAN BABU
Sc-F,HEAD HRD/DHR&TM
Defence Res.& Dev.Laboratory
Kanchanbagh PO, Hyderabad-58
For DIRECTOR

HYDERABAD INSTITUTE OF ELECTRICALENGINEERS

An ISO 9001:2015 CERTIFIED Organization

8-3-191/101, UMASHANKar building, Opp : Vengalrao Nagar POST office,
Vengal Rao Nagar, Sunder Nagar, Hyderabad, Telangana - 500038.

REGD. NO. 00YY33887503

INTERNSHIP PROGRAM - 2020

This is to certify that Mr./ Ms. **GAJULA NAVYA**

Son / Daughter of **GAJULA SRINIVAS**

Has successfully completed the **"PYTHON"** *Training program.*

From **04/06/2020** *to* **02/07/2020**

During the period he/she attended the course regularly and keenly participated in the course activities

Date of Issue :02/07/2020

Hyderabad Institute of Electrical Engineers HYDERABAD

Authorised Signatory

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED

RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENGG4281 **Date :** 09-05-2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. E. PRANITHA RAJ with college id no: 160119736007 studying in CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY pursuing B.E/B.Tech/MBA in MECHANICAL discipline had undergone project training from 25-04-2022 to 09-05-2022. The title of the project as per our records is PRINCIPLES AND OPERATIONS OF CENTRIFUGAL COMPRESSORS

K. Lakshmi

Project training in-charge

K NARASIMHA SANDEEP

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED

RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENGG4299 **Date :** 09-05-2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. P. PRAVALLIKA with college id no: 160119736008 studying in CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY pursuing B.E/B.Tech/MBA in MECHANICAL discipline had undergone project training from 25-04-2022 to 09-05-2022. The title of the project as per our records is PRINCIPLES AND OPERATIONS OF CENTRIFUGAL COMPRESSORS

Project training in-charge

K NARASIMHA SANDEEP
उप प्रबंधक / मा. सं - टी डी एकस
Dy. Manager / HR - TDX
भा.हे.इ.लि.(बीएचईएल), हैदराबाद-32 BHEL-HYD,HYD-32

TELANGANA STATE POWER GENERATION CORPORATION LTD.

KTPS-V&VI Stages, Paloncha-507115 Phone No: 08744-255275, Email:

ce.ktps5@tsgenco.co.in

CERTIFICATE

THIS IS CERTIFIED THAT P. PRAVALLIKA

ROLL NO. 160119736008 STUDENT OF MECHANICAL ENGINEERING,

COLLEGE CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY

HAS SUCCESSFULLY COMPLETED 90 HOURS INTERNSHIP ON WORKING OF A THERMAL POWER PLANT CONDUCTED BY TSGENCO

FROM 16-07-2022 TO 29-07-2022

J. VARUN KUMAR
(ASSISTANT ENGINEER)
Assistant Engineer
TURBINE MAINTENANCE - I
Turbine Division, KTPS VI Stage
PALONCHA - 507 116

P. SRINIVASA RAO
(ASSISTANT DIVISIONAL ENGINEER)
Asst. Divisional Engineer
TURBINE MAINTENANCE - I
Turbine Division, KTPS VI Stage
PALONCHA - 507 115

A. RAMADAS
(DIVISIONAL ENGINEER)
Divisional Engineer
Turbine Maintenance
KTPS-VI Stage, Paloncha.

Turbine Maintenance/KTPS-VI Stage, Email: ktps6.delm@tsgenco.co.in, Phone No. 9493122672

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED

RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENGG4300 **Date :** 09-05-2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. N. SATVIKA with college id no: 160119736009 studying in CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY pursuing B.E/B.Tech/MBA in MECHANICAL discipline had undergone project training from 25-04-2022 to 09-05-2022. The title of the project as per our records is PRINCIPLES AND OPERATIONS OF CENTRIFUGAL COMPRESSORS

K. Sandeep

Project training in-charge

K NARASIMHA SANDEEP
उप प्रबंधक / मा. सं - टी डी एच्चर
Dy. Manager / HR - TDX
भा.हे.इ.लि.-रामचंद्रापुरम, हैदराबाद-32 BHEL-RCPM, HYD-32

Simha Motors Private Limited
D.No. 48-10-12/1, Ramachandra Nagar,
Opp. Dr. NTR Health University,
Vijayawada - 520 008.
CIN : U50400AP2018PTC109047
GSTIN : 37ABACS7221H1ZE

16.07.2022

Ms. Mende Shreya
Student,
CBIT
Hyderabad.

Certificate of Internship

This is to certify that **Ms. Mende Shreya,** a student of Chaitanya Bharathi Institute of Technology (CBIT) Hyderabad was undergoing an internship i.e. (01-July-2022 to 16-July-2022) and she has successfully completed the project **" Service Operations"** under the guidance of **Mr. Abdul Samadh.**

Ms. Mende Shreya has been sincere and hardworking during the project, we wish her the very best for all the future endeavors.

SIMHA MOTORS PRIVATE LIMITED * VIJAYAWADA * HR Dept.

Sunil.T
Manager HR

SOUTH CENTRAL RAILWAY

Office of the
Sr. Divisional Mechanical
Engineer/Diesel,
Diesel Loco Shed,
Kazipet – 506 003.
Ph. & Fax No.0870-2576154

CERTIFICATE

It is to certify that Mr. **BIKKINENI AJITH RAO S/o Bikkineni Sampath Rao** studying **B.Tech. (Mech.)** at **Chaitanya Bharathi Institute of Technology, Hyderabad** bearing with **Roll.No.160119736013** has done **Internship and Mini Project Work** on a topic titled **"Power Pack" at Diesel Loco Shed, Kazipet.** He has performed live study as part of the completion of **Internship**. He has completed the I ernship during from **20.07.2021** to **06.08.2021.**

During this **Internship**, his performance found satisfactory and he has innovative ideas, deserves encouragement.

DHEERAJ KUMAR
Sr.Section Incharge
Sr. Section Engineer
Diesel Loco Shed, KAZIPET.

A.SWARAJ KUMAR
Divisional Mechanical Engineer
Divl. Mechanical Engineer (Diesel)
डीजल लोको शेड, द.म.रे. काजीपेट
Diesel Loco Shed, S.C.R., KAZIPET.

Govt. of India
Ministry of Defence
DEFENCE RESEARCH & DEV. ORGN.
DEFENCE RESEARCH & DEV.
LABORATORY
PO: KANCHANBAGH
HYDERABAD – 500 058
Ph.040-24583479

No. DRDL/DOE/PED/2022 **Dated: 1st Aug, 2022**

CERTIFICATE

This is to certify that **Mr. S Deepak Reddy,** student of **Bachelor of Engineering** 4th Year, (Roll No. 160119736016) of **Chaitanya Bharathi Institute of Technology,** has undergone the Internship during the period from **29th June 2022 to 31st July 2022** at Defence Research & Development Laboratory (DRDL), Kanchanbagh, Hyderabad. He has successfully completed the Internship under my guidance and Internship on **"Advanced Manufacturing".**

During internship period he was found to be sincere & hard working and has taken keen interest in learning new techniques and technologies associated.

This Internship carried out in DRDL, Hyderabad is a part of academic curriculum and cannot be claimed as experience.

(CH.VENKATESWARLU)
Scientist 'F'

CH. VENKATESWARLU
SCIENTIST-'F'
Defence Research & Development Laboratory
Ministry of Defence, Govt. of India
Kanchanbagh, Hyderabad.

INTERNSHALA TRAININGS

Certificate of Training

SOMALA DEEPAK REDDY

from CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY, has successfully completed a six weeks online training on **Advanced SOLIDWORKS**. The training consisted of Features Bundle #1, Features Bundle #2, Design Tables and Configurations, Assemblies Advanced Mates, Assemblies Deep-Dive and Final Project modules.

We wish SOMALA all the best for the future endeavours.

Sarvesh Agarwal

FOUNDER & CEO, INTERNSHALA

Date of certification: 2021-07-11 Certificate no. : 17DA2385-3CC8-48FF-A7FF-67EA5339125C

For certificate authentication, please visit https://trainings.internshala.com/verify_certificate

INTERNSHALA TRAININGS

Certificate of Training

SOMALA DEEPAK REDDY

from CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY, has successfully completed a eight weeks online training on **Ansys**. The training consisted of Introduction to Finite Element Analysis (FEA), Understanding Concepts at Work & Installing Ansys, Introduction to Ansys Software, Static Structural Analysis, Modal, Thermal, & Buckling Analysis, Case Studies and Final Project modules.

We wish SOMALA all the best for the future endeavours.

Sarvesh Agarwal

FOUNDER & CEO, INTERNSHALA

Date of certification: 2021-09-04 Certificate no. : 29DEDF9C-A068-D9BB-4C40-6824823C9F61

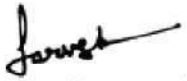
For certificate authentication, please visit https://trainings.internshala.com/verify_certificate

INTERNSHALA TRAININGS

Certificate of Training

SOMALA DEEPAK REDDY,

student of CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY, has successfully completed a six weeks online training on **AutoCAD** from 22nd May, 2020 to 3rd July, 2020. The training consisted of Interface, Drawing Aids & Basic Objects, Complex Objects & Object editing, Blocks & Annotations and Plotting & Introduction to 3D modules. We wish SOMALA all the best for the future.



Sarvesh Agrawal
Founder & CEO, Internshala

Date of certification: 2020-05-30 Certificate no. : CA72F5F6-A95D-A05B-625B-6915BE0138C4

For certificate authentication, please visit https://trainings.internshala.com/verify_certificate

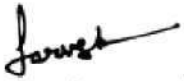
INTERNSHALA TRAININGS

Certificate of Training

SOMALA DEEPAK REDDY

from **CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY** has successfully completed a six weeks online training on **Data Science** from 1st July, 2020 to 12th August, 2020. The training consisted of Introduction to Data Science, Python for Data Science, Understanding the Statistics for Data Science and Predictive Modeling and Basics of Machine Learning modules. In the final assessment, SOMALA scored 60% marks.

We wish SOMALA all the best for the future.



Sarvesh Agrawal
Founder & CEO, Internshala

Date of certification: 2020-07-07 Certificate no. : 51992E31-D4F9-CAB5-75BF-60A38602CB6F

For certificate authentication, please visit https://trainings.internshala.com/verify_certificate

INTERNSHALA TRAININGS

Certificate of Training

SOMALA DEEPAK REDDY,

student of CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY, has successfully completed a eight weeks online training on **Data Structures & Algorithms**. The training consisted of Introduction to Data Structures, Introduction to Algorithms, Single & Double Dimensional Arrays, Searching & Sorting, Stacks & Queues, Revision of relevant topics in C, Implementation programs of Stacks & Queues, Linear linked list, Circular linked list, Doubly linked list, Trees and Graphs modules.

We wish SOMALA all the best for the future.

Sarvesh Agarwal

FOUNDER & CEO, INTERNSHALA

Date of certification: 2021-06-02 Certificate no. : FE66A67B-3E72-F302-78B0-3BB8D0CFF108

For certificate authentication, please visit https://trainings.internshala.com/verify_certificate

INTERNSHALA TRAININGS

Certificate of Training

SOMALA DEEPAK REDDY

from CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY has successfully completed an 8-week online training on **Programming with C and C++**. The training consisted of Getting Started With Programming in C, Diving Into C Programming, Fundamentals of Object Oriented Programming Using CPP, Diving into CPP Programming, and Building Cricket Game Application modules.

We wish SOMALA all the best for future endeavours.

Sarvesh Agarwal

FOUNDER & CEO, INTERNSHALA

Date of certification: 2022-02-04 Certificate no. : 052AA6A4-6E46-6305-8083-809BFE58CB7C

For certificate authentication, please visit https://trainings.internshala.com/verify_certificate

INTERNSHALA TRAININGS

Certificate of Training

SOMALA DEEPAK REDDY

from **CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY, HYDERABAD** has successfully completed a six weeks online training on **SOLIDWORKS** from 16th July, 2020 to 27th August, 2020. The training consisted of SolidWorks- Introduction, Interface and Sketching, Applying Features and Material, SolidWorks Assembly, SolidWorks Drawing and Portfolio Building and Final Project- Air Piston-Cylinder Assembly modules. We wish SOMALA all the best for the future.

Sarvesh Agrawal
Founder & CEO, Internshala

Date of certification: 2020-07-22 Certificate no. : C16E16D0-E93F-6A0B-B39E-E9144A3DC63A

For certificate authentication, please visit https://trainings.internshala.com/verify_certificate

Govt. of India
Ministry of Defence
DEFENCE RESEARCH & DEV. ORGN.
DEFENCE RESEARCH & DEV.
LABORATORY
PO: KANCHANBAGH
HYDERABAD – 500 058
Ph. 040-2458 3495
Fax No.040-2434 7016

Letter No. DRDL/DHRTM/HRD/PROJECT/2022 Date: 26th July 2022

CERTIFICATE

This is to certify that **Shri DIVIJ** (Roll No. 1601-19-736-018) B.E student of **Mechanical Engineering**, of **Chaitanya Bharathi Institute of Technology, Hyderabad**, successfully carried out Project on ***"Machining of EDM Die-Sinking"*** during the period from 13th March 2022 to 26th July 2022 at Defence Research and Development Laboratory, Hyderabad under guidance of Shri Niladri Mandal, Sc'F', DOE.

During this industrial training period from **13-03-2022** to **26-07-2022**, he was found to be sincere & hard working.

Project Work carried out in DRDL, Hyderabad is a part of academic curriculum and cannot be claimed as experience.

(Shri S JEEVAN BABU)
Scientist 'F'
Head, HRD
DHRTM, DRDL

S.JEEVAN BABU
Sc-F,HEAD HRD/DHR&TM
Defence Res.& Dev.Laboratory
Kanchanbagh PO, Hyderabad-58
For DIRECTOR

(NILADRI MANDAL)
Scientist 'F'
Head PDD
DOE, DRDL

नीलाद्री मंडल/NILADRI MANDAL
वैज्ञानिक 'एफ' /Scientist 'F'
प्रमुख, उत्पाद विकास विभाग
Head, Product Development Division
डी ओ ई/DOE
डी आर डी एल/DRDL
हैदराबाद/Hyderabad-500 058.

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED
RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENGG4324 **Date :** 27th MAY 2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. CHENNAMANENI HAVISH RAO with college id no: 160119736020 studying in CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY pursuing B.E/B.Tech/MBA in MECHANICAL ENGINEERING discipline had undergone project training from 4th MAY 2022 to 18th MAY 2022. The title of the project as per our records is FUNDAMENTALS OF STEAM TURBINES

Project training in-charge

SAIKIRAN REDDY MANDADI
उप प्रबंधक / मानव संसाधन विकास केंद्र
Dy. Manager / HRDC

Govt. of India
Ministry of Defence
DEFENCE RESEARCH & DEV. ORGN.
DEFENCE RESEARCH & DEV.
LABORATORY
PO: KANCHANBAGH
HYDERABAD – 500 058
Ph.040-24583479

No. DRDL/DOE/PED/2022 **Dated:1st Aug, 2022**

CERTIFICATE

This is to certify that **Mr. Ch. Havish Rao,** student of **Bachelor of Engineering** 4th Year, (Roll No. 160119736020) of **Chaitanya Bharathi Institute of Technology,** has undergone the Internship during the period from **29th June 2022 to 31st July 2022** at Defence Research & Development Laboratory (DRDL), Kanchanbagh, Hyderabad. He has successfully completed the Internship under my guidance and Internship on **"Advanced Manufacturing".**

During internship period he was found to be sincere & hard working and has taken keen interest in learning new techniques and technologies associated.

This Internship carried out in DRDL, Hyderabad is a part of academic curriculum and cannot be claimed as experience.

Ch. Venkat

(CH VENKATESWARLU)
Scientist 'F'

CH. VENKATESWARLU
SCIENTIST 'F'
Defence Research & Development Laboratory
Ministry of Defence, Govt. of India
Kanchanbagh, Hyderabad.

SAGAR CEMENTS LIMITED

SCL/P&A/2020-21
Date:27.07.2021

TO WHOM SO EVER IT MAY CONCERN

This is to certify that Mr.CHENNAMANENI HAVISH RAO S/o SANJAY RAO a student of 2nd year Mechanical Engineering from Chaitanya Bharathi Institute of Technology, Hyderabad with Hall ticket / Regd No.160119736020 has been completed his Internship / Project work at our Organization / Cement Factory situated at Mattampally Village & Mandal, Suryapet Dist, Telangana State **06.07.2021 to 26.07.2021**
During the Internship Training / Project work he found to be punctual sincere and actively participated in assigned work.
We wish him good luck and successful future.

For SAGAR CEMENTS LIMITED,

D.S.N.V.Prasad
Sr.Vice President – Works

Registered Office : Plot No. 111, Road No.10, Jubilee Hills, Hyderabad - 500033, Telangana, India.
Phone : +91-40-23351571, 23356572 Fax : +91-40-23356573 E-mail : info@sagarcements.in Website : www.sagarcements.in
Factories : Mattampally, Via Huzurnagar, Suryapet-District, Telangana - 508204. Phone : 08683 - 247039
Bayyavaram Village, Kasimkota Mandal, Visakhapatnam District, Andhra Pradesh - 531031. Phone : 08924-244550 Fax : 08924-244570
CIN : L26942TG1981PLC002887 GSTIN : 36AACCS8680H1ZZ

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED
RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENGG5046 Date : 06-08-2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. HEMANTH YADAV POMKOM with college id no: 160119736022 studying in CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY pursuing B.E/B.Tech/MBA in MECHANICAL ENGINEERING discipline had undergone project training from 06-07-2022 to 05-08-2022. The title of the project as per our records is STUDY OF MANUFACTURING OF STEAM TURBINES.

Project training in-charge
Dr. SHIVA SHANKAR
Dy. Engineer / HRDC
BHEL-HPEP HYD-32

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ISB

CERTIFICATE OF APPRECIATION

This certificate is presented to

Hemanth Yadav

On completion of 3 months of the 'UNITE' internship programme and successfully executing the digital placements operations at ISB for PGP Co2022

ANKIT AGARWAL
Sr. Associate Director
Career Advancement Services

KIRAN NETI
Sr. Associate Director
Career Advancement Services

Dr. CHANDAN CHOWDHURY
Sr. Associate Dean & Practice Professor
Indian School of Business

ANIL VISHWANADHULA
Founder and CEO
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18th March 2022

Career Advancement Services *UNITE*

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PAN No : AAJCS2665M EPFO No: APPTC0048351000 IEC No : 090 700 2366
MSME (Udyam) Reg No: UDYAM-TS-25-0000405

S V TURBO
Since-1989

Date: 01/08/2021

TO WHOM SO EVER IT MAY CONCERN

This is to certify that **Mr. Hemanth Yadav**, student Roll Number of **160119736022,** has successfully completed a summer internship in the field of **Steam Turbines spares Manufacturing and Reconditioning** from 15-07-2021 to 30-07-2021 under guidance of **R.Rajesh (GM).**

During the period of his internship program with us, he had been exposed to different processes and was found diligent hardworking and inquisitive.

We wish him every success in his life and career.

For SV Turbo Engineering Works (P) Ltd,

R. Rajesh 1/8/21

Authorized Signature.

www.svturbogroup.com
D1 & E2, IE, Patancheru - 502 319, Hyderabad, Telangana, INDIA.
Phone: +91 8455 241799 & 285254, E-mail: svtew@svturbogroup.com

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ISB

CERTIFICATE OF APPRECIATION

This certificate is presented to

Ketan Kadali

On completion of 3 months of the 'UNITE' internship programme and successfully executing the digital placements operations at ISB for PGP Co2022

ANKIT AGARWAL
Sr. Associate Director
Career Advancement Services

KIRAN NETI
Sr. Associate Director
Career Advancement Services

Dr. CHANDAN CHOWDHURY
Sr. Associate Dean & Practice Professor
Indian School of Business

ANIL VISHWANADHULA
Founder and CEO
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18th March 2022

Career Advancement Services *UNITE*

Govt. of India
Ministry of Defence
DEFENCE RESEARCH & DEV. ORGN.
DEFENCE RESEARCH & DEV.
LABORATORY
PO: KANCHANBAGH
HYDERABAD – 500 058
Ph.040-24583479

No. DRDL/DOE/PED/2022 **Dated:1st Aug, 2022**

CERTIFICATE

This is to certify that **Mr. B. Koushik Raja Vamshi Goud,** student of **Bachelor of Engineering** 4th Year, (Roll No. 160119736025) of **Chaitanya Bharathi Institute of Technology,** has undergone the Internship during the period from **29th June 2022 to 31st July 2022** at Defence Research & Development Laboratory (DRDL), Kanchanbagh, Hyderabad. He has successfully completed the Internship under my guidance and Internship on **"Advanced Manufacturing".**

During internship period he was found to be sincere & hard working and has taken keen interest in learning new techniques and technologies associated.

This Internship carried out in DRDL, Hyderabad is a part of academic curriculum and cannot be claimed as experience.

Ch. Venkat

(CH VENKATESWARLU)
Scientist 'F'

CH. VENKATESWARLU
SCIENTIST 'F'
Defence Research & Development Laboratory
Ministry of Defence, Govt. of India
Kanchanbagh, Hyderabad.

SAGAR CEMENTS LIMITED

SCL/P&A/2020-21
Date:27.07.2021

TO WHOM SO EVER IT MAY CONCERN

This is to certify that Mr.BARIGELA KOUSHIK RAJA VAMSHI GOUD S/o RAJU GOUD a student of 2nd year Mechanical Engineering from Chaitanya Bharathi Institute of Technology, Hyderabad with Hall ticket / Regd No.160119736025 has been completed his Internship/Project work at our Organization / Cement Factory situated at Mattampally Village & Mandal, Suryapet Dist, Telangana State **06.07.2021 to 26.07.2021** During the Internship Training / Project work he found to be punctual sincere and actively participated in assigned work.

We wish him good luck and successful future.

For SAGAR CEMENTS LIMITED,

D.S.N.V.Prasad
Sr.Vice President – Works

Registered Office : Plot No.111, Road No.10, Jubilee Hills, Hyderabad - 500033, Telangana, India.
Phone : +91-40-2335(57), 23356572 Fax : +91-40-23356573 E-mail : info@sagarcements.in Website : www.sagarcements.in
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Bayyavaram Village, Kasimkota Mandal, Visakhapatnam District, Andhra Pradesh - 531031. Phone : 08924-244550 Fax : 08924-244570
CIN : L26942TG1981PLC002867 GSTIN : 36AACCS8680H1ZZ

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DEFENCE RESEARCH & DEV.
LABORATORY
PO: KANCHANBAGH
HYDERABAD – 500 058
Ph. 040-2458 3495
Fax No.040-2434 7016

Letter No. DRDL/DHRTM/HRD/PROJECT/2022 Date: 26th July 2022

CERTIFICATE

This is to certify that **Shri MAHESH KUMAR** (Roll No. 1601-19-736-027) B.E student of **Mechanical Engineering**, of **Chaitanya Bharathi Institute of Technology, Hyderabad**, successfully carried out Project on ***"Machining of EDM Die-Sinking"*** during the period from 13th March 2022 to 26th July 2022 at Defence Research and Development Laboratory, Hyderabad under guidance of Shri Niladri Mandal, Sc'F', DOE.

During this industrial training period from **13-03-2022** to **26-07-2022**, he was found to be sincere & hard working.

Project Work carried out in DRDL, Hyderabad is a part of academic curriculum and cannot be claimed as experience.

(Shri S JEEVAN BABU)
Scientist 'F'
Head, HRD
DHRTM, DRDL

S.JEEVAN BABU
Sc-F,HEAD HRD/DHRTM
Defence R&D Laboratory
Kanchanbagh-500 058

(NILADRI MANDAL)
Scientist 'F'
Head PDD
DOE, DRDL

निलाद्री मंडल/NILADRI MANDAL
वैज्ञानिक 'एफ'/Scientist 'F'
प्रमुख, उत्पाद विकास विभाग
Head, Product Development Division
डी ओ ई/DOE
डी आर डी एल/DRDL
हैदराबाद/Hyderabad-500 058

SAGAR CEMENTS LIMITED

SCL/P&A/2020-21
Date:27.07.2021

TO WHOM SO EVER IT MAY CONCERN

This is to certify that Mr.BARIGELA KOUSHIK RAJA VAMSHI GOUD S/o RAJU GOUD a student of 2nd year Mechanical Engineering from Chaitanya Bharathi Institute of Technology, Hyderabad with Hall ticket / Regd No.160119736025 has been completed his Internship/Project work at our Organization / Cement Factory situated at Mattampally Village & Mandal, Suryapet Dist, Telangana State **06.07.2021 to 26.07.2021** During the Internship Training / Project work he found to be punctual sincere and actively participated in assigned work.

We wish him good luck and successful future.

For SAGAR CEMENTS LIMITED,

D.S.N.V.Prasad
Sr.Vice President – Works

Registered Office : Plot No. 111, Road No. 10, Jubilee Hills, Hyderabad - 500033, Telangana, India.
Phone : +91-40-2335 (57), 23356572 Fax : +91-40-23356573 E-mail : info@sagarcements.in Website : www.sagarcements.in
Factories : Mattampally, Via Huzurnagar, Suryapet District, Telangana - 508204 Phone : 08683 - 247039
Bayyavaram Village, Kasimkota Mandal, Visakhapatnam District, Andhra Pradesh - 531031. Phone : 08924-244550 Fax : 08924-244570
CIN : L26942TG1981PLC002887 GSTIN : 36AACCS8680H1ZZ

FORMULA GREEN

FGI 2021

CERTIFICATE
OF PARTICIPATION

PROUDLY PRESENTED TO

MR NIKHIL GATTU

OF PRAHETI RACING FROM CHAITANYA BHARATI INSTITUTE OF TECHNOLOGY

FOR HIS PARTICIPATION IN THE FORMULA GREEN CONCEPT 2021

ORGANISED BY ISNEE MOTORSPORTS PVT LTD

FROM 23 OCT 2021 TO 31 OCT 2021.

WE WISH HIM SUCCESS IN ALL THE ENDEAVORS.

HEAD - RECORD CELL
Mr. BRIJ KISHOR

EVENT MANAGER
Mr. AKSHAT SINGH

15 NOV 2021

DATE

Certificate No PS-APSSDC-INTERN.EV2.0-01253

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CERTIFICATE
OF INTERNSHIP

NAME Mr NIKHIL GATTU

COLLEGE CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY

has Successfully Completed

MASTER CLASS ON EV Design using MATLAB(30 Days)

at Pantech e Learning Pvt Ltd, Chennai

From **AUG 23,2021** To **SEP 21,2021**

Dr. Ravi Gujala	Prof. Rama Koti Reddy	N Bangara Raju	M.Malaiappan
Chief General Manager (Technical)	Executive Director	Managing Director	Director
APSSDC	APSSDC	APSSDC	Pantech e Learning

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ISB

CERTIFICATE OF APPRECIATION

This certificate is presented to

Nikhil Kumar nalla

On completion of 3 months of the 'UNITE' internship programme and successfully executing the digital placements operations at ISB for PGP Co2022

ANKIT AGARWAL
Sr. Associate Director
Career Advancement Services

KIRAN NETI
Sr. Associate Director
Career Advancement Services

Dr. CHANDAN CHOWDHURY
Sr. Associate Dean & Practice Professor
Indian School of Business

ANIL VISHWANADHULA
Founder and CEO
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18th March 2022

Career Advancement Services *UNITE*

रामगुंडम
RAMAGUNDAM

HUMAN RESOURCES DEPARTMENT
EMPLOYEE DEVELOPMENT CENTRE

Ref.No.09/HR-EDC/RSTPS/2022 ***Date: 14.07.2022***

CERTIFICATE

This is to certify that ***Mr.Nalla Nikhil Kumar,*** (160119736032) student of B.E (***Mechanical***) of ***"Chaitanya Bharathi Institute of Technology (A)"*** Gandipet, Hyderabad, has done Mini Project Work on ***"Steam Turbine And its Associated Systems"*** in Mechanical Department at NTPC Ltd., Ramagundam from ***23.06.2022 To 07.07.2022.***

DGM (HR)
Employee Development Centre

कर्मचारी विकास केन्द्र प्रभारी
Incharge Employee Development Centre
एनटीपीसी लिमिटेड NTPC Ltd. Ramagundam
ज्योतिनगर, JYOTHINAGAR-505 215

NTPC-Ramagundam, PO: Jyothinagar-505 215, Dist:Peddapalli, TS, Tele Fax: 08728-272667
REGD.OFFICE:NTPC Bhawan, SCOPE Complex, 7 Institutional Area, Lodhi Road, New Delhi -110 003
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GSTIN No [illegible] TAN No [illegible] ESIC No [illegible]

PAN No [illegible] IEC No [illegible]

MSME (Udyam) Reg No. [illegible]

Date: 01/08/2021

TO WHOM SO EVER IT MAY CONCERN

This is to certify that **Mr. Prajeet Goud**, student Roll Number of **160119736034**, has successfully completed a summer internship in the field of **Steam Turbines spares Manufacturing and Reconditioning** from 15-07-2021 to 30-07-2021 under guidance of **R.Rajesh (GM)**.

During the period of his internship program with us, he had been exposed to different processes and was found diligent hardworking and inquisitive.

We wish him every success in his life and career.

For SV Turbo Engineering Works (P) Ltd,

Authorized Signature.

D1 & E2, IE, Patancheru - 502 319, Hyderabad, Telangana, INDIA.
Phone: +91 8455 241799 & 285254, E-mail: svtew@svturbogroup.com
www.svturbogroup.com

Certificate of Completion

This is to certify that Prajeet Goud successfully completed 18.5 total hours of The complete AutoCAD 2018-21 course online course on July 7, 2021

Jaiprakash Pandey

Jaiprakash Pandey, Instructor

&

Udemy

Certificate no: UC-e4b52c98-28f6-4b87-b4da-adbcd59c2f95
Certificate url: ude.my/UC-e4b52c98-28f6-4b87-b4da-adbcd59c2f95
Version 3

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED
RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENGG5006 **Date :** 12-07-2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. RACHAKONDA SAI KIRAN with college id no: 1601-19-736-042 studying in CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY pursuing B.E/B.Tech/MBA in MECHANICAL discipline had undergone project training from 28-06-2022 to 12-07-2022. The title of the project as per our records is STUDY OF MANUFACTURING OF STEAM TURBINE

SAIKIRAN REDDY MANDADI
उप प्रबंधक / मानव संसाधन विकास केंद्र
Dy. Manager / HRDC
Project training in-charge

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED
RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENGG5006 **Date :** 12-07-2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. RACHAKONDA SAI KIRAN with college id no: 1601-19-736-042 studying in CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY pursuing B.E/B.Tech/MBA in MECHANICAL discipline had undergone project training from 28-06-2022 to 12-07-2022. The title of the project as per our records is STUDY OF MANUFACTURING OF STEAM TURBINE

SAIKIRAN REDDY MANDADI
उप प्रबंधक / मानव संसाधन विकास केंद्र
Dy. Manager / HRDC
Project training in-charge

MECH/B.E(4)/08/2022/169

SOUTH CENTRAL RAILWAY

Carriage Workshop, Lallaguda

Certificate

This is to certify that **Rachakonda Sai Kiran (160119736042)**

Student of **Chaitanya Bharathi Institute of Technology**

Studying B.E. Third Year in Department of Mechanical Engineering, has done Internship Project on **Maintenance Practices of Disc Brake System on LHB Coaches** at South Central Railway, Carriage Workshop, Lallaguda, Secunderabad from **19.07.2022** to **02.08.2022**.

This is a record of bonafide work under taken by his towards the partial fulfillment of the requirement for the award of Degree of **"Bachelor of Engineering"**.

He has completed the assigned task Satisfactorily

Date : 02/08/2022

Dy. CME
Carriage Workshop
Lallaguda

Govt. of India
Ministry of Defence
DEFENCE RESEARCH & DEV. ORGN.
DEFENCE RESEARCH & DEV.
LABORATORY
PO: KANCHANBAGH
HYDERABAD – 500 058
Ph.040-24583479

सत्यमेव जयते

No. DRDL/DOE/PED/2022 Dated:1st Aug, 2022

CERTIFICATE

This is to certify that **Mr. N. Sai Vamsi,** student of **Bachelor of Engineering** 4th Year, (Roll No. 160119736044) of **Chaitanya Bharathi Institute of Technology,** has undergone the Internship during the period from **29th June 2022 to 31st July 2022** at Defence Research & Development Laboratory (DRDL), Kanchanbagh, Hyderabad. He has successfully completed the Internship under my guidance and Internship on **"Advanced Manufacturing".**

During internship period he was found to be sincere & hard working and has taken keen interest in learning new techniques and technologies associated.

This Internship carried out in DRDL, Hyderabad is a part of academic curriculum and cannot be claimed as experience.

Ch. Venkat

(CH VENKATESWARLU)
Scientist 'F'

CH. VENKATESWARLU
SCIENTIST 'F'
Defence Research & Development Laboratory
Ministry of Defence, Govt. of India
Kanchanbagh, Hyderabad.

SUZUKI

SABOO SUZUKI

DATE: 26-Jun-2020

TO WHOMSOEVER IT MAY CONCERN

This is to certify that **Mr. Nagamalla Sai Vamsi** S/O N Devaiah, a student of Mechanical Engineering 1st year from **CBIT College,** bearing Hall Ticket number 160119736044 has successfully completed his Internship at Saboo Marketing & Services, from **5-Jun-2020 to 25-Jun-2020.**

During the period of his Internship programme with us he was found punctual, hardworking and Inquisitive.

We wish him all the best in his future endeavors.

For Saboo Marketing & Services Pvt Ltd

Sangeeta

HR MANAGER

SABOO MARKETING & SERVICES PVT. LTD.,
19, Opp. BIBLE HOUSE, R.P. Road, Secunderabad - 500 003. TEL : 040 - 6638 8888, EMAIL: prashant@saboo.in,
RP Road: 98486 88888 I Indira Park: 81860 66666 I Malkajgiri: 81860 22222.

SAGAR CEMENTS LIMITED

SCL/P&A/2020-21
Date:27.07.2021

TO WHOM SO EVER IT MAY CONCERN

This is to certify that Mr.NAGAMALLA SAI VAMSI S/o DEVAIAH a student of 2nd year Mechanical Engineering from Chaitanya Bharathi Institute of Technology, Hyderabad with Hall ticket / Regd No.160119736044 has been completed his Internship/ Project work at our Organization / Cement Factory situated at Mattampally Village & Mandal, Suryapet Dist, Telangana State **06.07.2021 to 26.07.2021**

During the Internship Training / Project work he found to be punctual sincere and actively participated in assigned work.

We wish him good luck and successful future.

For SAGAR CEMENTS LIMITED,

D.S.N.V.Prasad
Sr.Vice President – Works

Registered Office : Plot No. 111, Road No.10, Jubilee Hills, Hyderabad - 500033, Telangana, India.
Phone : +91-40-23351571, 23356572 Fax : +91-40-23356573 E-mail : info@sagarcements.in Website : www.sagarcements.in
Factories : Mattampally, Via Huzurnagar, Suryapet-District, Telangana - 508204. Phone : 08683 - 247039
Bayyavaram Village, Kasimkota Mandal, Visakhapatnam District, Andhra Pradesh - 531031. Phone : 08924-244550 Fax : 08924-244570
CIN : L26942TG1981PLC002887 GSTIN : 36AACCS8680H1ZZ

CHOGEN POWERS PRIVATE LIMITED

CPPL/HR/2020-21

Date: 17.08.2021

TO WHOM SO EVER IT MAY CONCERN

This is to certify that Mr.NAGAMALLA SAI VAMSI S/o N.DEVAIAH, a student of 2nd year Mechanical Engineering from Chaitanya Bharathi Institute of Technology, Hyderabad with Regd.No.160119736044 has completed his Internship/ Project work at our Organization / Gasifier Factory situated at S.M.Pet Village, Munagala Mandal, Suryapet District, Telangana State for a period of 21 days from 27.07.2021 to 16.08.2021. During his Internship Training / Project work he was found to be punctual, sincere, hard working and actively participated in the assigned work.

We wish him Good Luck and a successful future.

For CHOGEN POWERS PRIVATE LIMITED

MANAGING DIRECTOR

CHOGEN POWERS PVT. LTD. HYDERABAD INDIA

Head Office : Plot No. 25, Phase 1, Paigah Colony, S.P. Road, Secunderbad - 500 003. Tel : 040-27908910,
Email : info@chogenpowers.com, www.chogenpowers.com
Regd. Office : No. 10, Rajagopal, Street, Rajaji Road, West Tambaram, Chennai - 600045 Ph : 044-43000503
CIN No. : U40300TN2012PTC087289

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DEFENCE RESEARCH & DEV. ORGN.
DEFENCE RESEARCH & DEV.
LABORATORY
PO: KANCHANBAGH
HYDERABAD – 500 058
Ph.040-24583479

सत्यमेव जयते

No. DRDL/DOE/PED/2022 **Dated:1st Aug, 2022**

CERTIFICATE

This is to certify that **Mr. N. Sai Vamsi,** student of **Bachelor of Engineering** 4th Year, (Roll No. 160119736044) of **Chaitanya Bharathi Institute of Technology,** has undergone the Internship during the period from **29th June 2022 to 31st July 2022** at Defence Research & Development Laboratory (DRDL), Kanchanbagh, Hyderabad. He has successfully completed the Internship under my guidance and Internship on **"Advanced Manufacturing".**

During internship period he was found to be sincere & hard working and has taken keen interest in learning new techniques and technologies associated.

This Internship carried out in DRDL, Hyderabad is a part of academic curriculum and cannot be claimed as experience.

Ch. Venkat

(CH VENKATESWARLU)
Scientist 'F'

CH. VENKATESWARLU
SCIENTIST 'F'
Defence Research & Development Laboratory
Ministry of Defence, Govt. of India
Kanchanbagh, Hyderabad.

WAC|2019
WHAT AFTER COLLEGE

at IIT Hyderabad
on 21st & 22nd September 2019

Powered by

KYRION Technologies

CERTIFICATE OF PARTICIPATION

This certificate is awarded to

NAGAMALLA SAI VAMSI

in recognition for participation in

AUTOMOBILE & IC ENGINE WORKSHOP

conducted by

Kyrion Technologies Pvt. Ltd.

on **21st & 22nd September 2019**

at **Indian Institute of Technology, Hyderabad**

Rishabh Mehta
Chairman & Editor-in-chief
What After College

Sujata Mehta
Chief Executive Officer
Kyrion Technologies Pvt. Ltd.

Registration Number

WAC-IIT-H-256

91 / 426

भारत हेवी इलेक्ट्रिकल्स लिमिटेड

रामचंद्रापुरम, हैदराबाद

मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED

RAMACHANDRAPURAM, HYDERABAD-502032

Human Resource Development Centre

Ref No: 22ENGG5021 **Date :** 14-07-2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. REDABOTHU SAKETH REDDY

with college id no: 1601-19-736-045

studying in CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY(A)

pursuing B.E/B.Tech/MBA in MECHANICAL

discipline had undergone project training from 30-06-2022

to 14-07-2022. The title of the project as per our records is

STUDY OF MANUFACTURING OF STEAM TURBINES AND

COMPRESSORS

సాయికిరణ్ రెడ్డి మడాడి - साईकिरण रेड्डी मडाडी

SAIKIRAN REDDY MANDADI

उप प्रबंधक / मानव ससाधन विकास केंद्र

Dy. Manager / HRDC

Project training in-charge

TELANGANA STATE POWER GENERATION CORPORATION LTD.
KTPS-V&VI Stages, Paloncha-507115
Phone No: 08744-255275, Email: ce.ktps5@tsgenco.co.in

CERTIFICATE

THIS IS CERTIFIED THAT ***SAKETH REDDY REDABOTHU*** *ROLL NO.* ***160119736045*** *STUDENT OF* ***MECHANICAL ENGINEERING*** *,* ***CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY*** *HAS SUCCESFULLY COMPLETED 90 HOURS INTERNSHIP ON* ***WORKING OF A THERMAL POWER PLANT*** *CONDUCTED BY TSGENCO FROM* ***16-07-2022*** *TO* ***29-07-2022***

J. VARUN KUMAR
(ASSISTANT ENGINEER)
TURBINE MAINTENANCE - I
Turbine Division, KTPS VI Stage
PALONCHA - 507 116

P. SRINIVASA RAO
(ASSISTANT DIVISIONAL ENGINEER)
Asst. Divisional Engineer
Turbine Division, KTPS VI Stage
PALONCHA - 507 116

A. RAMADAS
(DIVISIONAL ENGINEER)
Divisional Engineer
Turbine Maintenance
KTPS-VI Stage, Paloncha.

DATE: 18/07/2020

REF. No.: ESKILL/3D/60

Enovate Skill

(NITTTR CHANDIGARH START-UP)

(CERTIFICATION NO.: 19ZQZG02548Q)

Certificate

THIS IS CERTIFIED THAT **REDABOTHU SAKETH REDDY**, ROLL NO./ENROLMENT NO. **1601-19-736-045** STUDENT OF **MECHANICAL ENGINEERING, CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY (A), GANDIPET, TELANGANA** HAS SUCCESSFULLY COMPLETED 60 HOURS (6 WEEKS) INDUSTRIAL TRAINING/INTERNSHIP ON "**3D DESIGN**" CONDUCTED BY ENOVATE SKILL VIA ICT MODE. HIS/HER PERFORMANCE IN THE TRAINING IS RATED HIGH.

FROM **01-06-2020** TO **08-07-2020**.

ENOVATE SKILL

Director

CHOGEN POWERS PRIVATE LIMITED

CPPL/HR/2020-21

Date: 17.08.2021

TO WHOM SO EVER IT MAY CONCERN

This is to certify that Mr.AYALURI SASI KIRAN S/o PHANEENDRA KUMAR, a student of 2nd year Mechanical Engineering from Chaitanya Bharathi Institute of Technology, Hyderabad with Regd.No.160119736047 has completed his Internship/ Project work at our Organization / Gasifier Factory situated at S.M.Pet Village, Munagala Mandal, Suryapet District, Telangana State for a period of 21 days from 27.07.2021 to 16.08.2021. During his Internship Training / Project work he was found to be punctual, sincere, hard working and actively participated in the assigned work.

We wish him Good Luck and a successful future.

For CHOGEN POWERS PRIVATE LIMITED

CHOGEN POWERS PVT. LTD. HYDERABAD INDIA

MANAGING DIRECTOR

Head Office : Plot No. 25, Phase 1, Paigah Colony, S.P. Road, Secunderbad - 500 003. Tel : 040-27908910,
Email : info@chogenpowers.com, www.chogenpowers.com
Regd. Office : No. 10, Rajagopal, Street, Rajaji Road, West Tambaram, Chennai - 600045 Ph : 044-43000503
CIN No. : U40300TN2012PTC087289

HYDERABAD INSTITUTE OF ELECTRICAL ENGINEERS

An ISO 9001:2015 Certified Organisation

REGD. NO. 00YY33887503

This is to Certify that Mr/Ms ***Sasi Kiran Ayaluri***
Son/Daughter of ***Phaneendra Kumar A***
has successfully completed the "PYTHON" Internship Program from
04th June '20 *to* ***02nd July '20***

During this period he/she has attended the course regularly and keenly participated in the course activities.

Date : *10th Jul '20*
Place: *Hyderabad*

Authorised Signatory

SAGAR CEMENTS LIMITED

SCL/P&A/2020-21
Date:27.07.2021

TO WHOM SO EVER IT MAY CONCERN

This is to certify that Mr.AYALURI SASI KIRAN S/o PHANEENDRA KUMAR a student of 2nd year Mechanical Engineering from Chaitanya Bharathi Institute of Technology, Hyderabad with Hall ticket / Regd No.160119736047 has been completed his Internship / Project work at our Organization / Cement Factory situated at Mattampally Village & Mandal, Suryapet Dist, Telangana State **06.07.2021 to 26.07.2021**

During the Internship Training / Project work he found to be punctual sincere and actively participated in assigned work.

We wish him good luck and successful future.

For SAGAR CEMENTS LIMITED,

D.S.N.V.Prasad
Sr.Vice President – Works

Registered Office : Plot No. 111, Road No.10, Jubilee Hills, Hyderabad - 500033, Telangana, India.
Phone : +91-40-23351571, 23356572 Fax : +91-40-23356573 E-mail : info@sagarcements.in Website : www.sagarcements.in
Factories : Mattampally, Via Huzurnagar, Suryapet-District, Telangana - 508204. Phone : 08683 - 247039
Bayyavaram Village, Kasimkota Mandal, Visakhapatnam District, Andhra Pradesh - 531031. Phone : 08924-244550 Fax : 08924-244570
CIN : L26942TG1981PLC002887 GSTIN : 36AACCS8680H1ZZ

SAGAR CEMENTS LIMITED

SCL/P&A/2020-21
Date:27.07.2021

TO WHOM SO EVER IT MAY CONCERN

This is to certify that Mr.GANDHAM SHANMUKHA SWAROOP S/o NARAYANA RAO a student of 2nd year Mechanical Engineering from Chaitanya Bharathi Institute of Technology, Hyderabad with Hall ticket / Regd No.160119736049 has been completed his Internship / Project work at our Organization / Cement Factory situated at Mattampally Village & Mandal, Suryapet Dist, Telangana State **06.07.2021 to 26.07.2021**
During the Internship Training / Project work he found to be punctual sincere and actively participated in assigned work.
We wish him good luck and successful future.

For SAGAR CEMENTS LIMITED,

D.S.N.V.Prasad
Sr.Vice President – Works

Registered Office : Plot No. 111, Road No.10, Jubilee Hills, Hyderabad - 500033, Telangana, India.
Phone : +91-40-23351571, 23356572 Fax : +91-40-23356573 E-mail : info@sagarcements.in Website : www.sagarcements.in
Factories : Mattampally, Via Huzurnagar, Suryapet-District, Telangana - 508204. Phone : 08683 - 247039
Bayyavaram Village, Kasimkota Mandal, Visakhapatnam District, Andhra Pradesh - 531031. Phone : 08924-244550 Fax : 08924-244570
CIN : L26942TG1981PLC002887 GSTIN : 36AACCS8680H1ZZ

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED
RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENGG5005 **Date :** 12-07-2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. SUDHANSH TANNERU with college id no: 1601-19-736-051 studying in CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY pursuing B.E/B.Tech/MBA in MECHANICAL discipline had undergone project training from 28-06-2022 to 12-07-2022. The title of the project as per our records is STUDY OF MANUFACTURING OF STEAM TURBINE

Saikiran

SAIKIRAN REDDY MANDADI
उप प्रबंधक / मानव संसाधन विकास केंद्र
Dy Manager / HRDC
Project training in-charge

BRHM/IN/3DP19/2021

17/12/2021,December,Chennai, India.06

CERTIFICATE

We are glad to inform that Sudhansh Tanneru from Chaitanya Bharathi Institute of Technology has successfully completed the internship program at Brahmastra Aerospace Systems from 18/11/2021 - 10/12/2021.

During the internship, the candidate was exposed to various activities and discussion in the internship division, the candidate also closely worked as a part of the Project trainee programme and the candidate successfully completed the role of project trainee entitled as Specific Heat of Dry Air and Water Level of a Draining Tank at Brahmastra Aerospace Systems.

We found the candidate to be extremely inquisitive and hard working. The candidate was much interested in learning the functions of our core division and also willing to put best efforts to understand the subject and willing to work towards creative thinking. The candidate worked in various software and met the objectives of the project.

The candidate's association with us was very fruitful and we wish him all the best in his future endeavours.

BRAHMASTRA AEROSPACE SYSTEMS ★ CHENNAI, INDIA ★ Brahmastra UAM NO:TN02D0170333

Subash P Kuppusamy,

Founder & CEO

INTERNSHALA TRAININGS

Certificate of Training

Tarun Vishnu Vardhan Chirumella

from Chaitanya Bharathi Institute of Technology(A) , Hyderabad has successfully completed a 6-week online training on **3D Printing** . The training consisted of Introduction to 3D Printing, Principles, Technologies, and Materials, The Printing Journey, Applications of 3D Printing, Merits, Advancements, and Scope, and Final Project modules.

Tarun Vishnu Vardhan scored 94% marks in the final assessment and is a top performer in the training.

We wish Tarun Vishnu Vardhan all the best for future endeavours.

Sarvesh Agarwal

FOUNDER & CEO, INTERNSHALA

Date of certification: 2022-03-02 Certificate no. : 3DFA1A54-87B1-13AC-5636-1EF1E3D81B09

For certificate authentication, please visit https://trainings.internshala.com/verify_certificate

INTERNSHALA TRAININGS

Certificate of Training

Tarun Vishnu Vardhan Chirumella

from CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY(A), HYDERABAD has successfully completed a 6-week online training on **Advanced SOLIDWORKS**. The training consisted of Features Bundle #1, Features Bundle #2, Design Tables and Configurations, Assemblies Advanced Mates, Assemblies Deep-Dive, and Final Project modules.

Tarun Vishnu Vardhan scored 100% marks in the final assessment and is a top performer in the training.
We wish Tarun Vishnu Vardhan all the best for future endeavours.

Sarvesh Agarwal
FOUNDER & CEO, INTERNSHALA

Date of certification: 2021-07-31 Certificate no. : E4C27690-B615-760F-4246-06CB5A12F328

For certificate authentication, please visit https://trainings.internshala.com/verify_certificate

INTERNSHALA TRAININGS

Certificate of Training

Tarun Vishnu Vardhan Chirumella

has successfully completed a 4-week online training on **Business Communication Skills**. The training consisted of Introduction to Business Communication, Essential Communication Skills, The Application Process, and Workplace Communication Skills modules.

In the final assessment, Tarun Vishnu Vardhan scored 78% marks.

We wish Tarun Vishnu Vardhan all the best for future endeavours.

Sarvesh Agarwal

FOUNDER & CEO, INTERNSHALA

Date of certification: 2022-04-30 Certificate no. : 7D89606D-DB7E-2C57-9414-8C0375CC081D

For certificate authentication, please visit https://trainings.internshala.com/verify_certificate

INTERNSHALA TRAININGS

Certificate of Training

Tarun Vishnu Vardhan Chirumella

from Chaitanya Bharathi Institute of Technology has successfully completed a 4-week online training on **Internship & Job Preparation**. The training consisted of Getting Started with the Job Hunt, Building up your Gears, Going at the Front, and The Final Project modules.
In the final assessment, Tarun Vishnu Vardhan scored 88% marks.
We wish Tarun Vishnu Vardhan all the best for future endeavours.

Sarvesh Agarwal
FOUNDER & CEO, INTERNSHALA

Date of certification: 2021-10-14 Certificate no. : C789AB99-E944-19C0-1DAA-1AF6C7BAD75D

For certificate authentication, please visit https://trainings.internshala.com/verify_certificate

INTERNSHALA TRAININGS

Certificate of Training

Tarun Vishnu Vardhan Chirumella

has successfully completed an 8-week online training on **Programming with C and C++**. The training consisted of Getting Started With Programming in C, Diving Into C Programming, Fundamentals of Object Oriented Programming Using CPP, Diving into CPP Programming, and Building Cricket Game Application modules. Tarun Vishnu Vardhan scored 100% marks in the final assessment and is a top performer in the training.

We wish Tarun Vishnu Vardhan all the best for future endeavours.

Sarvesh Agarwal

FOUNDER & CEO, INTERNSHALA

Date of certification: 2022-06-23 Certificate no. : 64FB479A-3B60-3BC2-A68A-BE6FE95B243D

For certificate authentication, please visit https://trainings.internshala.com/verify_certificate

INTERNSHALA TRAININGS

Certificate of Training

Tarun Vishnu Vardhan Chirumella

from CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY(A), HYDERABAD has successfully completed a 6-week online training on **SOLIDWORKS**. The training consisted of SolidWorks- Introduction, Interface and Sketching, Applying Features and Material, SolidWorks Assembly, SolidWorks Drawing and Portfolio Building, and Final Project- Air Piston-Cylinder Assembly modules.

In the final assessment, Tarun Vishnu Vardhan scored 85% marks.

We wish Tarun Vishnu Vardhan all the best for future endeavours.

Sarvesh Agarwal

FOUNDER & CEO, INTERNSHALA

Date of certification: 2021-07-16 Certificate no. : 9701A4F0-30EE-70B3-A83E-5B9D9D23BDCD

For certificate authentication, please visit https://trainings.internshala.com/verify_certificate

Keerthika Technologies

2-39/1/B, Besides DENA Bank,Chandanagar
Hyderabad – 500050, Telangana, India

Ph : +91-8297118877 http://garuda3d.com/ email : selvakumaran@garuda3d.com

Date: 31-July-22

To whomsoever it may concern

This letter is to certify that **Mr. Tarun Vishnu Vardhan Chirumella** has successfully completed his internship program. His internship tenure was from **01-Jul-2022 to 31-July-22**. He was working with our '3D Printers Production' section and was actively involved in the projects and tasks assigned to him.

During this internship, he was exposed to the various activities in the FFF (Fused Filament Fabrication) 3D printing section. (Assembly, Troubleshooting, 3D Designing, Slicing, 3D Printing etc.).

We found him competent and active with sincerity and determination.

We wish him all the best in his future endeavors.

For Keerthika Technologies

For Keerthika Technologies

Proprietor

Selvakumaran

गेल (इंडिया) लिमिटेड
(भारत सरकार का उपक्रम – महारत्न कम्पनी)

GAIL (India) Limited
(A Government of India Undertaking - A Maharatna Company)

एक्जिम पार्क, विकास कॉलेज के पीछे,
शीला नगर, बी एच पी वी (पोस्ट),
विशाखपट्नम – 530 012 (आं.प्र.)

EXIM PARK, BEHIND VIKAS COLLEGE,
SHEELA NAGAR, BHPV (POST),
VISAKHAPATNAM - 530 012 (A.P.)

फोन नं / PHONE : 2749771/2749772
: 2748423 / 2513682
जीएसटी नं / GSTNo. : 37AAACG1209J1ZV

REF: NO. GAIL/VIZAG/HR/SUM-TRNG/2022/07

July 28, 2022

CERTIFICATE

This is to certify that Mr. A. Thandava Sai Rohith, a student of B. Tech, Mechanical Engineering, from Chaitanya Bharathi Institute of Technology, Hyderabad had undergone Internship / Industrial Training for a duration of two weeks w.e.f. 04-07-2022 to 17-07-2022 at GAIL, G. Konduru.

During the above period we found him sincere, keen to learn, courteous and adaptable to work environment. His conduct during the above period of training was good.

We wish him a great success in all his feature endeavours.

WNSS

(W.N.S.S. PRASAD)
Manager (HR)

GAIL India Ltd Exim Park, Sheelanagar VIZAG-12

पंजीकृत कार्यालय :
16 भीकाएजी कामा प्लेस
आर के पुरम
नई दिल्ली–110066

REGED OFFICE :

सीआईएन/CIN
L40200DL1984GOI018976

Govt. of India
Ministry of Defence
DEFENCE RESEARCH & DEV. ORGN.
DEFENCE RESEARCH & DEV.
LABORATORY
PO: KANCHANBAGH
HYDERABAD – 500 058
Ph.040-24583479

No. DRDL/DOE/PED/2022 Dated:1st Aug, 2022

CERTIFICATE

This is to certify that **Mr. A Uday Kiran,** student of **Bachelor of Engineering** 4th Year, (Roll No. 160119736054) of **Chaitanya Bharathi Institute of Technology,** has undergone the Internship during the period from **29th June 2022 to 31st July 2022** at Defence Research & Development Laboratory (DRDL), Kanchanbagh, Hyderabad. He has successfully completed the Internship under my guidance and Internship on **"Advanced Manufacturing".**

During internship period he was found to be sincere & hard working and has taken keen interest in learning new techniques and technologies associated.

This Internship carried out in DRDL, Hyderabad is a part of academic curriculum and cannot be claimed as experience.

(CH.VENKATESWARLU)
Scientist 'F'

CH. VENKATESWARLU
SCIENTIST 'F'
Defence Research & Development Laboratory
Ministry of Defence
Government of India

Govt. of India
Ministry of Defence
DEFENCE RESEARCH & DEV. ORGN.
DEFENCE RESEARCH & DEV. LABORATORY
PO: KANCHANBAGH
HYDERABAD – 500 058
Ph. 040-2458 3495
Fax No.040-2434 7016

Letter No. DRDL/DHRTM/HRD/PROJECT/2022 Date: 26th July 2022

CERTIFICATE

This is to certify that **Shri P VENKATA SRI HARSHA** (Roll No. 1601-19-736-055) B.E student of **Mechanical Engineering,** of **Chaitanya Bharathi Institute of Technology, Hyderabad**, successfully carried out Project on ***"Machining of EDM Die-Sinking"*** during the period from 13th March 2022 to 26th July 2022 at Defence Research and Development Laboratory, Hyderabad under guidance of Shri Niladri Mandal, Sc'F', DOE.

During this industrial training period from **13-03-2022** to **26-07-2022**, he was found to be sincere & hard working.

Project Work carried out in DRDL, Hyderabad is a part of academic curriculum and cannot be claimed as experience.

(Shri S JEEVAN BABU)
Scientist 'F'
Head, HRD
DHRTM, DRDL

S.JEEVAN BABU
Sc-F,HEAD HRD/DHR&TM
Defence Res.& Dev.Laboratory
Kanchanbagh PO

(NILADRI MANDAL)
Scientist 'F'
Head PDD
DOE, DRDL

निलाद्री मंडल/NILADRI MANDAL
वैज्ञानिक 'एफ' /Scientist 'F'
प्रमुख, उत्पाद विकास विभाग
Head, Product Development Division
डी ओ ई/DOE
डी आर डी एल/DRDL
हैदराबाद/Hyderabad-500 058.

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED
RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENGG4323 **Date :** 27th MAY 2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. MADURI YASHOVARDHAN with college id no: 160119736059 studying in CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY pursuing B.E/B.Tech/MBA in MECHANICAL ENGINEERING discipline had undergone project training from 4th; MAY; 2022 to 18th MAY 2022. The title of the project as per our records is FUNDAMENTALS OF STEAM TURBINES

Project training in-charge

సాయికిరణ్ రెడ్డి మండాడి
SAIKIRAN REDDY MANDADI
उप प्रबंधक / मानव संसाधन विकास केंद्र
Dy. Manager / HRDC
बी एच ई एल-पीईएसडी, हैदराबाद 32, BHEL-PESD, HYD-32

CHOGEN POWERS PRIVATE LIMITED

CPPL/HR/2020-21

Date: 17.08.2021

TO WHOM SO EVER IT MAY CONCERN

This is to certify that Mr.MADURI YASHOVARDHAN S/o M.VIJAY, a student of 2nd year Mechanical Engineering from Chaitanya Bharathi Institute of Technology, Hyderabad with Regd.No.160119736059 has completed his Internship/ Project work at our Organization / Gasifier Factory situated at S.M.Pet Village, Munagala Mandal, Suryapet District, Telangana State for a period of 21 days from 27.07.2021 to 16.08.2021. During his Internship Training / Project work he was found to be punctual, sincere, hard working and actively participated in the assigned work.

We wish him Good Luck and a successful future.

For CHOGEN POWERS PRIVATE LIMITED

MANAGING DIRECTOR

CHOGEN POWERS PVT. LTD. HYDERABAD INDIA

Head Office : Plot No. 25, Phase 1, Paigah Colony, S.P. Road, Secunderbad - 500 003. Tel : 040-27908910,
Email : info@chogenpowers.com, www.chogenpowers.com
Regd. Office : No. 10, Rajagopal, Street, Rajaji Road, West Tambaram, Chennai - 600045 Ph : 044-43000503
CIN No. : U40300TN2012PTC087289

Govt. of India
Ministry of Defence
DEFENCE RESEARCH & DEV. ORGN.
DEFENCE RESEARCH & DEV.
LABORATORY
PO: KANCHANBAGH
HYDERABAD – 500 058
Ph.040-24583479

सत्यमेव जयते

No. DRDL/DOE/PED/2022

Dated:1st Aug, 2022

CERTIFICATE

This is to certify that **Mr. M. Yashovardhan,** student of **Bachelor of Engineering** 4th Year, (Roll No. 160119736059) of **Chaitanya Bharathi Institute of Technology,** has undergone the Internship during the period from **29th June 2022 to 31st July 2022** at Defence Research & Development Laboratory (DRDL), Kanchanbagh, Hyderabad. He has successfully completed the Internship under my guidance and Internship on **"Advanced Manufacturing".**

During internship period he was found to be sincere & hard working and has taken keen interest in learning new techniques and technologies associated.

This Internship carried out in DRDL, Hyderabad is a part of academic curriculum and cannot be claimed as experience.

Ch. Venkat

(CH.VENKATESWARLU)
Scientist 'F'

CH. VENKATESWARLU
SCIENTIST 'F'
Defence Research & Development Laboratory
Ministry of Defence, Govt. of India
Kanchanbagh, Hyderabad.

MTAR TECHNOLOGIES PRIVATE LIMITED

(100% Export Oriented Unit)

Survey No. 149/P, IDA, Jagadgirigutta Road,
Gandhinagar, Hyderabad - 500 037
Ph +91-40-44555999, Fax +91-40-44555903
E-mail : info@mtar.in
CIN No. U72200TG1999PTC032836 GSTIN 36AACCM2021N1ZL

TO WHOM SO EVER IT MAY CONCERN

This is to certify that Mr. Maduri Yashovardhan , S/O Mr. Maduri Vijay Kumar , a student of 1st year Mechanical Engineering from CBIT with Hall ticket No. 160119736059 had undergone Internship in our organisation from 1st June 2020 to 30th June 2020 successfully .

During this Internship period we found him to be very hard working and intelligent . We wish him all success and a bright future .

Yours sincerely

BH. Lakshmana Babu

Head – Aerospace Division

SAGAR CEMENTS LIMITED

SCL/P&A/2020-21
Date:27.07.2021.

TO WHOM SO EVER IT MAY CONCERN

This is to certify that Mr.MADURI YASHOVARDHAN S/o VIJAY a student of 2nd year Mechanical Engineering from Chaitanya Bharathi Institute of Technology, Hyderabad with Hall ticket / Regd No.160119736059 has been completed his Internship/ Project work at our Organization / Cement Factory situated at Mattampally Village & Mandal, Suryapet Dist, Telangana State **06.07.2021 to 26.07.2021**

During the Internship Training / Project work he found to be punctual sincere and actively participated in assigned work.

We wish him good luck and successful future.

For SAGAR CEMENTS LIMITED,

D.S.N.V.Prasad
Sr.Vice President – Works

Registered Office : Plot No. 111, Road No.10, Jubilee Hills, Hyderabad - 500033, Telangana, India.
Phone : +91-40-23351571, 23356572 Fax : +91-40-23356573 E-mail : info@sagarcements.in Website : www.sagarcements.in
Factories : Mattampally, Via Huzurnagar, Suryapet-District, Telangana - 508204. Phone : 08683 - 247039
Bayyavaram Village, Kasimkota Mandal, Visakhapatnam District, Andhra Pradesh - 531031. Phone : 08924-244550 Fax : 08924-244570
CIN : L26942TG1981PLC002887 GSTIN : 36AACCS8680H1ZZ

Govt. of India
Ministry of Defence
DEFENCE RESEARCH & DEV. ORGN.
DEFENCE RESEARCH & DEV.
LABORATORY
PO: KANCHANBAGH
HYDERABAD – 500 058
Ph. 040-2458 3495
Fax No.040-2434 7016

Letter No. DRDL/DHRTM/HRD/PROJECT/2022 Date: 26th July 2022

CERTIFICATE

This is to certify that **Shri K YASHWANTH** (Roll No. 1601-19-736-060) B.E student of **Mechanical Engineering,** of **Chaitanya Bharathi Institute of Technology, Hyderabad**, successfully carried out Project on ***"Machining of EDM Die-Sinking"*** during the period from 13th March 2022 to 26th July 2022 at Defence Research and Development Laboratory, Hyderabad under guidance of Shri Niladri Mandal, Sc'F', DOE.

During this industrial training period from **13-03-2022** to **26-07-2022**, he was found to be sincere & hard working.

Project Work carried out in DRDL, Hyderabad is a part of academic curriculum and cannot be claimed as experience.

(Shri S JEEVAN BABU)
Scientist 'F'
Head, HRD
DHRTM, DRDL

S.JEEVAN BABU
Sc-F,HEAD HRD/DHR&TM
Defence Res.& Dev.Laboratory
Kanchanbagh PO Hyderabad-58

(NILADRI MANDAL)
Scientist 'F'
Head PDD
DOE, DRDL

निलाद्री मंडल/NILADRI MANDAL
वैज्ञानिक 'एफ' /Scientist 'F'
प्रमुख, उत्पाद विकास विभाग
Head, Product Development Division
डी ओ ई/DOE
डी आर डी एल/DRDL
हैदराबाद/Hyderabad-500 058

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED
RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENG65049

Date : 25-07-2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. ANJALI VANAM

with college id no: 1601-19-736-062

studying in CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY

pursuing B.E/B.Tech/MBA in MECHANICAL ENGINEERING

discipline had undergone project training from 08-07-2022

to 22-07-2022. The title of the project as per our records is

"BALANCING OF TURBINE ROTOR"

SAIKIRAN REDDY MANDADI
उप प्रबंधक / मानव संसाधन विकास केंद्र
Dy. Manager / HRDC

Project training in-charge

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED
RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENGG5059 Date : 23/07/2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. NAMA. DIVYA
with college id no: 1601-19-736-064
studying in CHAITHANYA BHARATHI INSTITUTE OF TECHNOLOGY
pursuing B.E/B.Tech/MBA in MECHANICAL ENGINEERING
discipline had undergone project training from 09/07/2022
to 23/07/2022. The title of the project as per our records is
STUDY OF MANUFACTURING OF STEAM TURBINES

Project training in-charge
DR. SHIVA SHANKAR
Dy. Engineer, HRDC
BHEL-HPEP HYD-32

edtex

ISB

CERTIFICATE OF APPRECIATION

This certificate is presented to

Lakshmi Anuska Wudali

On completion of 3 months of the 'UNITE' internship programme and successfully executing the digital placements operations at ISB for PGP Co2022

ANKIT AGARWAL
Sr. Associate Director
Career Advancement Services

KIRAN NETI
Sr. Associate Director
Career Advancement Services

Dr. CHANDAN CHOWDHURY
Sr. Associate Dean & Practice Professor
Indian School of Business

ANIL VISHWANADHULA
Founder and CEO
EdTex

18th March 2022

Career Advancement Services *UNITE*

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED
RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENG6047 **Date :** 23-07-2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. NAGASREE. Y

with college id no: 1601-19-736-069

studying in CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY

pursuing B.E/~~B.Tech/MBA~~ in MECHANICAL ENGINEERING

discipline had undergone project training from 08-07-2022

to 22-07-2022. The title of the project as per our records is

"BALANCING OF TURBINE ROTOR"

Project training in-charge
डी आर शिव शंकर
D.R. SHIVA SHANKAR
उप अभियंता एच आर डी सी
Dy Engineer / HRDC
भा.हे.वि.लि. रामचंद्रापुरम हैदराबाद 32 BHEL HPEP, HYD-32

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED
RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENGG5054 **Date :** 23/07/2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. SARIKONDA. ABHINAV with college id no: 1601-19-736-072 studying in CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY pursuing B.E/B.Tech/MBA in MECHANICAL ENGINEERING discipline had undergone project training from 09/07/2022 to 23/07/2022. The title of the project as per our records is STUDY OF MANUFACTURING OF STEAM TURBINES

Project training in charge

D R. SHIVA SHANKAR
उप अभियंता एच आर डी सी
Dy. Engineer / HRDC
भा.ह.वि.लि.-एचपीईपी, हैदराबाद-32, BHEL- HPEP, HYD-32

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED

RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENGG5008 **Date :** 12-07-2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. CHINMAY KRISHNA PERI with college id no: 1601-19-736-075 studying in CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY pursuing B.E/B.Tech/MBA in MECHANICAL discipline had undergone project training from 28-06-2022 to 12-07-2022. The title of the project as per our records is STUDY OF MANUFACTURING OF STEAM TURBINE

Saikiran

साईकिरण रेड्डी मंडाडी
SAIKIRAN REDDY MANDADI
उप प्रबंधक / मानव संसाधन विकास केंद्र
Dy Manager / HRDC

Project training in-charge

BRHM/IN/3DP19/2021

17/12/2021,December,Chennai, India.06

CERTIFICATE

We are glad to inform that Chinmay Krishna Peri from Chaitanya Bharathi Institute of Technology has successfully completed the internship program at Brahmastra Aerospace Systems from 18/11/2021 - 10/12/2021.

During the internship, the candidate was exposed to various activities and discussion in the internship division, the candidate also closely worked as a part of the Project trainee programme and the candidate successfully completed the role of project trainee entitled as Specific Heat of Dry Air and Water Level in Tank at Brahmastra Aerospace Systems.

We found the candidate to be extremely inquisitive and hard working. The candidate was much interested in learning the functions of our core division and also willing to put best efforts to understand the subject and willing to work towards creative thinking. The candidate worked in various software and met the objectives of the project.

The candidate's association with us was very fruitful and we wish him all the best in his future endeavours.

BRAHMASTRA AEROSPACE SYSTEMS ★ CHENNAI, INDIA ★ Brahmastra

Subash P Kuppusamy,

Founder & CEO

ANDHRA PRADESH POWER GENERATION CORPORATION LIMITED
RAYALASEEMA THERMAL POWER PROJECT

From
The Chief Engineer/O&M,
R.T.P.P.,
V.V.Reddy Nagar – 516 312,
Kadapa Dist., A.P

To
The Professor & Head,
Department of Mechanical Engineering,
Chaitanya Bharathi Institute of Technology
Gandipeta, Hyderabad – 500 075.
Telangana.

Lr.No.CE/O&M/RTPP/SE/A&MM/EE/Adm/PO(B)/JAO/F /D.No. 9586/22, Dt. 15.07.2022.

Sir,

Sub:- APGENCO – RTPP – Internship – Representation of the Professor & Head Department of Mechanical Engineering Chaitanya Bharathi Institute of Technology Gandipeta, Hyderabad - Permission - Accorded.

Ref:- 1) Representation dated Nil, from the Professor & Head Department of Mechanical Engineering, Chaitanya Bharathi Institute of Technology Gandipeta, Hyderabad
2) Payment made for Internship vide Pay Order No. 229347 Rs.3,000-00 dt.13.07.2022.

***

In consideration of representation vide reference 1st cited, the internship permission is hereby accorded to Mr. K.Hemamshu B. Tech (Roll. No.1601-19-736-078) Student of Mechanical Engineering **for the period from 14.07.2022 to 13.08.2022** subject to non-existence of exigencies as decided by **Sri A. Suresh Babu (Id.No.1016341) Deputy Executive Engineer/TM SD-I/Stage-I/RTPP** after receipt of Pay Order vide reference 2nd cited.

The following are the terms and conditions while in Internship.

1) The student may be attached to **Sri A. Suresh Babu (Id.No.1016341) Deputy Executive Engineer/TM SD-I/RTPP** under the control of the **SE/O&M Stage-I/RTPP** for necessary guidance.
2) The facility to undergo internship is accorded as a part of his curriculum and at the request of Head of the concerned.
3) The student should follow all the safety precautions such as wearing **Helmet, Identity Card, Shoes, Tuck etc.** during the Internship and APGENCO shall not be liable for any type of injury/accident occurred to you
4) The concerned college shall depute one of his faculty member to monitor during the Internship.
5) The student shall have to make his own arrangements for lodging/ boarding and transport.
6) The concerned college shall be held responsible for any loss/damage caused, to the APGENCO equipm student.
7) The student is directed to produce 2 Nos. passport size photos to the Assistant Security Officer/F&I/RTP gate pass.
8) No Electronic goods are allowed in side the plant premises including TABS,CELL PHONES, CAMERAS
9) The student is Strictly instructed not to travel in departmental Bus. If travelled his permission will b without any information.
10) The Student is strictly instructed not to wander in the Project/Colony premises & he should accompany w only.
11 The guide must accompany with the student. If any violation of the student found (like taking photos & going to edges of highest places) the guide will be punished.
12) The above permission will be cancelled at any time due to any misbehavior of the student in the colony/ premises or with the officials.
13) The Internship Sanctioned vide Register. No.29/22-23 dt. -06.2022.

For CHIEF ENGINEER/O&M/RT

Copy to: **1) Sri A. Suresh Babu (Id.No.1016341) Deputy Executive Engineer/TM SD-I/ Stage-I/RTPP** throu SE/O&M Stage-I/RTPP as per consent given for necessary guidance during Internship & also obtain a copy of project report from the student in order to keep in E&P Library for reference. He will be solely responsible fo the safety and Security of the student during the period of Internship.
2) The Assistant Security Officer/F&I/RTPP.
3) The Asst. Commandant/SPF/RTPP. It is directed to ensure Helmet, Identity card and shoes etc. as stipulate Point No.3, 9 and 10 of this letter.

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED

RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENG65048 **Date :** 23-01-2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. E. PREMA SAI with college id no: 1601-19-736-089 studying in CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY pursuing B.E/~~B.Tech/MBA~~ in MECHANICAL ENGINEERING discipline had undergone project training from 08-01-2022 to 22-01-2022. The title of the project as per our records is "BALANCING OF TURBINE ROTOR"

Project training in-charge

Centre for Product Design, Development And Additive Manufacturing (CPDDAM)

(A Centre of Excellence of OU under RUSA 2.0, MHRD, GoI)
Ground Floor, TDC Building, University College of Engineering (Autonomous),
OSMANIA UNIVERSITY, Hyderabad - India – 500007.
E-mail: director.cpddam@osmania.ac.in
Ph. No.: +919154269155, +91 9440408333, +91 9849867046

Date: 28-01-2022

CERTIFICATE

This is to certify that **Mr. V. Sai Anjan Kumar (1601-19-736-093)** student of Chaitanya Bharathi Institute of Technology, Hyderabad, has gone through internship programme for a period of One month (04th October 2021 to 04th November 2021) at 'Centre for Product Design, Development and Additive Manufacturing, O.U'.

During his internship, he was regular to the centre and performance was satisfactory.

(Prof. Sriram Venkatesh)
DIRECTOR

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED
RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENGG5050 Date : 25/07/2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./~~Ms./Mrs.~~ Y. SAI KRISHNA

with college id no: 1601-19-736-094

studying in CHAITANYA BARATHI INSTITUTE OF TECHNOLOGY

pursuing B.E/~~B.Tech/MBA~~ in MECHANICAL ENGINEERING

discipline had undergone project training from 03-07-2022

to 22-07-22. The title of the project as per our records is

" BALANCING OF TURBINE ROTAR"

SAIKIRAN REDDY MANDADI
उप प्रबंधक / मानव संसाधन विकास केंद्र
Dy. Manager / HRDC
Project training in-charge

Centre for Product Design, Development And Additive Manufacturing (CPDDAM)

(A Centre of Excellence of OU under RUSA 2.0, MHRD, GoI)
Ground Floor, TDC Building, University College of Engineering (Autonomous),
OSMANIA UNIVERSITY, Hyderabad - India – 500007.
E-mail: director.cpddam@osmania.ac.in
Ph. No.: +919154269155, +91 9440408333, +91 9849867046

Date: 28-01-2022

CERTIFICATE

This is to certify that **Mr. M. Yasasvi (1601-19-736-097)** student of Chaitanya Bharathi Institute of Technology, Hyderabad, has gone through internship programme for a period of One month (04th October 2021 to 04th November 2021) at 'Centre for Product Design, Development and Additive Manufacturing, O.U'.

During his internship, he was regular to the centre and performance was satisfactory.

(Prof. Sriram Venkatesh)
DIRECTOR

IIT KANPUR

istop
Keep Growing

CERTIFICATE
OF PARTICIPATION

THIS CERTIFICATE IS PROUDLY PRESENTED TO

Koppula Sumanth Reddy

participated in "Robotics"
from 10th Jun, 2021 to 10th Aug, 2021
and successfully completed the program.

29-Aug-2021

DATE

PAUL MATHEW. I
OVERALL COORDINATOR

TIITK-2108001107

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED
RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENGG5092 **Date :** 16-08-2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. KASAM NIKHIL with college id no: 160119736301 studying in CHAITANYA BHARATHI INSTITUTE of TECHNOLOGY pursuing B.E/B.Tech/MBA in MECHANICAL ENGINEERING discipline had undergone project training from 02-08-2022 to 16-08-2022. The title of the project as per our records is FUNDAMENTALS OF STEAM TURBINES AND COMPRESSORS.

సాయికిరణ్ రెడ్డి మందాడి-साईकिरण रेड्डी मडाडी
SAIKIRAN REDDY MANDADI
उप प्रबंधक / मानव संसाधन विकास केंद्र
बी.एच.ई.एल.-पीईएसडी, हैदराबाद-32 BHEL-PESD, HYD-32

Project training in-charge

PHONE : 040-24583150
040-24583151
FAX : 040-24583154

Government Of India
Ministry Of Defence
Defence Research &
Development Orgn.,
DEFENCE RESEARCH &
DEVELOPMENT LABORATORY
P.O Kanchanbagh
Hyderabad - 500058

No. DRDL/DHRTM/HRD/INTERNSHIP/2022

Date: 29th June, 2022

To

Dr.P.V.R. Ravindra Reddy,
B.E (Mech), M.Tech (Mfg.Engg, Ph.D,
MIE, MSAE, MSME,
Professor, Dept. of Mechanical Engineering,
Chaitanya Bharathi Institute of Technology ,
Kokapet(V), Gandipet(M),
Hyderabad-500 075

Sub: PERMISSION FOR INTERNSHIP B.E (Mech Engg) (OFFLINE MODE)

1 The following students of your college has been accepted for doing Internship **(OFFLINE MODE)** in this organization, for a duration of One Month, i.e., **29/06/2022 to 31/07/2022**, under the guidance of **SHRI. VENKATESWARLU CHEPURU, SC F, PED/DOE.**

S.No	NAMES OF STUDENTS	ROLL NO.
1	S Deepak	1601-19-736-016
2	S Pavan Kalyan	1601-19-736-305
3	K Praveen Kumar	1601-19-736-306
4	K. Rahul	1601-19-736-302
5	A.Uday Kiran	1601-19-736-054

2. Kindly advise your students to report to the undersigned along with **02 passport size photographs, police verification and Xerox copy of permission letter** for making security pass.

3. On Completion of internship, one copy of **Project report should be submitted to HRD,** along with the **Certificate signed by Project guide** and the **Xerox copy of Permission Letter.**

(S. JEEVAN BABU)
Sc 'F'
Head, HRD/DHRTM

S.JEEVAN BABU
Sc-F,HEAD HRD/DHR&TM
Defence Res.& Dev.Laboratory
Kanchanbagh PO, Hyderabad-58
For DIRECTOR

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED
RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENGG5094 **Date :** 16-08-2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. KANNOJU SHARATH BABU with college id no: 160119736303 studying in CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY pursuing B.E/B.Tech/MBA in MECHANICAL ENGINEERING discipline had undergone project training from 02-08-2022 to 16-08-2022. The title of the project as per our records is FUNDAMENTALS OF STEAM TURBINES AND COMPRESSORS

సాయికిరణ్ రెడ్డి మండాడి
SAIKIRAN REDDY MANDADI
उप प्रबंधक / मानव संसाधन विकास केंद्र
Dy. Manager / HRDC
Project training in-charge

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED
RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENGG5019 **Date :** 14-07-2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. HEMALATHA MAHESHWARAM with college id no: 1601-19-736-304 studying in CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY (A) pursuing B.E/B.Tech/MBA in MECHANICAL discipline had undergone project training from 30-06-2022 to 14-07-2022. The title of the project as per our records is STUDY OF MANUFACTURING OF STEAM TURBINES AND COMPRESSORS

SAIKIRAN REDDY MANDADI
उप प्रबंधक / मानव संसाधन विकास केंद्र
Dy. Manager / HRDC
Project training in-charge

edtex

ISB

CERTIFICATE OF APPRECIATION

This certificate is presented to

Karthik Modugula

On completion of 3 months of the 'UNITE' internship programme and successfully executing the digital placements operations at ISB for PGP Co2022

ANKIT AGARWAL
Sr. Associate Director
Career Advancement Services

KIRAN NETI
Sr. Associate Director
Career Advancement Services

Dr. CHANDAN CHOWDHURY
Sr. Associate Dean & Practice Professor
Indian School of Business

ANIL VISHWANADHULA
Founder and CEO
EdTex

18th March 2022

Career Advancement Services *UNITE*

Govt. of India
Ministry of Defence
DEFENCE RESEARCH & DEV. ORGN.
DEFENCE RESEARCH & DEV.
LABORATORY
PO: KANCHANBAGH
HYDERABAD – 500 058
Ph.040-24583479

No. DRDL/DOE/PED/2022 Dated: 1st Aug, 2022

CERTIFICATE

This is to certify that **Mr. S Pavan Kalyan,** student of **Bachelor of Engineering** 4th Year, (Roll No. 160119736305) of **Chaitanya Bharathi Institute of Technology,** has undergone the Internship during the period from **29th June 2022 to 31st July 2022** at Defence Research & Development Laboratory (DRDL), Kanchanbagh, Hyderabad. He has successfully completed the Internship under my guidance and Internship on **"Advanced Manufacturing".**

During internship period he was found to be sincere & hard working and has taken keen interest in learning new techniques and technologies associated.

This Internship carried out in DRDL, Hyderabad is a part of academic curriculum and cannot be claimed as experience.

(CH.VENKATESWARLU)
Scientist 'F'

CH. VENKATESWARLU
SCIENTIST 'F'
Defence Research & Development Laboratory
Ministry of Defence of India
Kanchanbagh, Hyderabad.

Govt. of India
Ministry of Defence
DEFENCE RESEARCH & DEV. ORGN.
DEFENCE RESEARCH & DEV.
LABORATORY
PO: KANCHANBAGH
HYDERABAD – 500 058
Ph.040-24583479

No. DRDL/DOE/PED/2022 **Dated:1st Aug, 2022**

CERTIFICATE

This is to certify that Mr. **K Praveen kumar,** student of **Bachelor of Engineering** 4th Year, (Roll No. 160119736306) of **Chaitanya Bharathi Institute of Technology,** has undergone the Internship during the period from **29th June 2022 to 31st July 2022** at Defence Research & Development Laboratory (DRDL), Kanchanbagh, Hyderabad. He has successfully completed the Internship under my guidance and Internship on **"Advanced Manufacturing".**

During internship period he was found to be sincere & hard working and has taken keen interest in learning new techniques and technologies associated.

This Internship carried out in DRDL, Hyderabad is a part of academic curriculum and cannot be claimed as experience.

Ch. Venkat

(CH.VENKATESWARLU)
Scientist 'F'

CH. VENKATESWARLU
SCIENTIST 'F'
Defence Research & Development Laboratory
Ministry of Defence, Govt. of India
Kanchanbagh, Hyderabad.

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED

RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENGG5093

Date : 16-08-2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. GAJULA LAXMAN with college id no: 160119736307 studying in CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY pursuing B.E/B.Tech/MBA in MECHANICAL ENGINEERING discipline had undergone project training from 02-08-2022 to 16-08-2022. The title of the project as per our records is FUNDAMENTALS OF STEAM TURBINES AND COMPRESSORS

సాయి కిరణ్ రెడ్డి మండాడి
SAIKIRAN REDDY MANDADI
उप प्रबंधक / मानव संसाधन विकास केंद्र
Dy. Manager / HRDC

Project training in-charge

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED
RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENGG5091 **Date :** 16-08-2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. GANJI SAIRAM with college id no: 160119736308 studying in CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY pursuing B.E/B.Tech/MBA in MECHANICAL ENGINEERING discipline had undergone project training from 02-08-2022 to 16-08-2022. The title of the project as per our records is FUNDAMENTALS OF STEAM TURBINES AND COMPRESSORS

సాయికిరణ్ రెడ్డి మండాడి-సాయికిరణ్ రెడ్డి మండాడి
SAIKIRAN REDDY MANDADI
उप प्रबंधक / मानव ससाधन विकास केंद्र
Dy. Manager / HRDC
Project training in-charge

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED

RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENGG5020 **Date :** 14-07-2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. MANISHA MODELA with college id no: 1601-19-736-309 studying in CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY pursuing B.E/B.Tech/MBA in MECHANICAL ENGG discipline had undergone project training from 30-06-2022 to 14-07-2022. The title of the project as per our records is TURBINES AND COMPRESSORS.

SAIKIRAN REDDY MANDADI
उप प्रबंधक / मानव संसाधन विकास केंद्र
Dy. Manager / HRDC

Project training in-charge

INTERNSHALA TRAININGS

Certificate of Training

MANISHA MODELA

from CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY (CBIT) has successfully completed a 6-week online training on **CATIA**. The training consisted of Introduction to CATIA and Sketcher Workbench, Part Design Workbench, Wireframe and Surface Design, Assembly Workbench, Drafting Workbench, and Final Training Project modules.

MANISHA scored 90% marks in the final assessment and is a top performer in the training.
We wish MANISHA all the best for future endeavours.

Sarvesh Agarwal
FOUNDER & CEO, INTERNSHALA

Date of certification: 2022-02-02 Certificate no. : F01428D2-FA32-B671-47FD-1ABC2DA492E1

For certificate authentication, please visit https://trainings.internshala.com/verify_certificate

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED
RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENGG5053 Date : 23/07/2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. AJMEERA RACHANA
with college id no: 1601-19-736-311
studying in CHAITHANYA BHARATHI INSTITUTE OF TECHNOLOGY
pursuing B.E/~~B.Tech/MBA~~ in MECHANICAL ENGINEERING
discipline had undergone project training from 09/07/2022
to 23/07/2022. The title of the project as per our records is
STUDY OF MANUFACTURING OF STEAM TURBINES

Project training in-charge

भारत हेवी इलेक्ट्रिकल्स लिमिटेड
रामचंद्रापुरम, हैदराबाद
मानव संसाधन विकास केंद्र

BHARAT HEAVY ELECTRICALS LIMITED
RAMACHANDRAPURAM, HYDERABAD-502032
Human Resource Development Centre

Ref No: 22ENGG5009 **Date :** 12-07-2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that Mr./Ms./Mrs. NIRMIT NAHA with college id no: 1601-19-736-313 studying in CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY pursuing B.E/B.Tech/MBA in MECHANICAL discipline had undergone project training from 28-06-2022 to 12-07-2022. The title of the project as per our records is STUDY OF MANUFACTURING OF STEAM TURBINE

SAIKIRAN REDDY MANDADI
उप प्रबंधक / मानव संसाधन विकास केंद्र
Dy. Manager / HRDC
BHEL-BESD, HYD-32
Project training in-charge

TELANGANA STATE POWER GENERATION CORPORATION LTD.
KTPS-V&VI Stages, Paloncha-507115
Phone No: 08744-255275, Email: ce.ktps5@tsgenco.co.in

CERTIFICATE

THIS IS CERTIFIED THAT ***G. CHOODAMANI CHANDANA*** *ROLL NO.* ***160119738001*** *STUDENT OF* ***PRODUCTION ENGINEERING , CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY*** *HAS SUCCESFULLY COMPLETED 90 HOURS INTERNSHIP ON* ***WORKING OF A THERMAL POWER PLANT*** *CONDUCTED BY TSGENCO FROM* ***16-07-2022*** *TO* ***29-07-2022***

J. VARUN KUMAR
(ASSISTANT ENGINEER)
Turbine Maintenance
Turbine Division, KTPS VI Stage
PALONCHA - 507 115

P. SRINIVASA RAO
(ASSISTANT DIVISIONAL ENGINEER)
Asst. Divisional Engineer
Turbine Maintenance
Turbine Division, KTPS VI Stage
PALONCHA-507 115

A. RAMADAS
(DIVISIONAL ENGINEER)
Divisional Engineer
Turbine Maintenance
KTPS-VI Stage, Paloncha

TELANGANA STATE POWER GENERATION CORPORATION LTD.
KTPS-V&VI Stages, Paloncha-507115
Phone No: 08744-255275, Email: ce.ktps5@tsgenco.co.in

CERTIFICATE

THIS IS CERTIFIED THAT ***DERE BHAVANI RATH REDDY*** *ROLL NO.* ***160119738008*** *STUDENT OF* ***PRODUCTION ENGINEERING*** *,* ***CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY*** *HAS SUCCESFULLY COMPLETED 90 HOURS INTERNSHIP ON* ***WORKING OF A THERMAL POWER PLANT*** *CONDUCTED BY TSGENCO FROM* ***16-07-2022*** *TO* ***29-07-2022***

J. VARUN KUMAR
(ASSISTANT ENGINEER)
TURBINE MAINTENANCE - I
Turbine Division, KTPS VI Stage
PALONCHA - 507 115

P. SRINIVASA RAO
(ASSISTANT DIVISIONAL ENGINEER)
TURBINE MAINTENANCE - I
Turbine Division, KTPS VI Stage
PALONCHA - 507 115

A. RAMADAS
(DIVISIONAL ENGINEER)
Divisional Engineer
Turbine Maintenance
KTPS-VI Stage, Paloncha

TELANGANA STATE POWER GENERATION CORPORATION LTD.
KTPS-V&VI Stages, Paloncha-507115
Phone No: 08744-255275, Email: ce.ktps5@tsgenco.co.in

CERTIFICATE

*THIS IS CERTIFIED THAT **MALOTH MAHESH** ROLL NO. **160119738010** STUDENT OF **PRODUCTION ENGINEERING , CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY** HAS SUCCESFULLY COMPLETED 90 HOURS INTERNSHIP ON **WORKING OF A THERMAL POWER PLANT** CONDUCTED BY TSGENCO FROM **16-07-2022** TO **29-07-2022***

J. VARUN KUMAR
(ASSISTANT ENGINEER)
TURBINE MAINTENANCE - I
Turbine Division, KTPS VI Stage
PALONCHA - 507 115

P. SRINIVASA RAO
(ASSISTANT DIVISIONAL ENGINEER)
TURBINE MAINTENANCE - I
Turbine Division, KTPS VI Stage
PALONCHA - 507 115

A. RAMADAS
(DIVISIONAL ENGINEER)
Divisional Engineer
Turbine Maintenance
KTPS-VI Stage, Paloncha

PHONE : 040-24583150
040-24583151
FAX : 040-24583154

Government Of India
Ministry Of Defence
Defence Research &
Development Orgn.,
DEFENCE RESEARCH &
DEVELOPMENT LABORATORY
P.O Kanchanbagh
Hyderabad - 500058

No. DRDL/DHRTM/HRD/INTERNSHIP/2022

Date: 29th June, 2022

To

Dr.P.V.R. Ravindra Reddy,
B.E (Mech), M.Tech (Mfg.Engg, Ph.D,
MIE, MSAE, MSME,
Professor, Dept. of Mechanical Engineering,
Chaitanya Bharathi Institute of Technology ,
Kokapet(V), Gandipet(M),
Hyderabad-500 075

Sub: PERMISSION FOR INTERNSHIP B.E (Mech Engg) (OFFLINE MODE)

1 The following students of your college has been accepted for doing Internship **(OFFLINE MODE)** in this organization, for a duration of One Month, i.e., **29/06/2022 to 31/07/2022**, under the guidance of **SHRI. VENKATESWARLU CHEPURU, SC F, PED/DOE.**

S.No	NAMES OF STUDENTS	ROLL NO.
1	S Deepak	1601-19-736-016
2	S Pavan Kalyan	1601-19-736-305
3	K Praveen Kumar	1601-19-736-306
4	K. Rahul	1601-19-736-302
5	A.Uday Kiran	1601-19-736-054

2. Kindly advise your students to report to the undersigned along with **02 passport size photographs, police verification and Xerox copy of permission letter** for making security pass.

3. On Completion of internship, one copy of **Project report should be submitted to HRD,** along with the **Certificate signed by Project guide** and the **Xerox copy of Permission Letter.**

(S. JEEVAN BABU)
Sc 'F'
Head, HRD/DHRTM

S.JEEVAN BABU
Sc-F,HEAD HRD/DHR&TM
Defence Res.& Dev.Laboratory
Kanchanbagh PO, Hyderabad-58
For DIRECTOR

PHONE : 040-24583150
040-24583151
FAX : 040-24583154

Government Of India
Ministry Of Defence
Defence Research &
Development Orgn.,
DEFENCE RESEARCH &
DEVELOPMENT LABORATORY
P.O Kanchanbagh
Hyderabad - 500058

No. DRDL/DHRTM/HRD/INTERNSHIP/2022

Date: 29th June, 2022

To

Dr.P.V.R. Ravindra Reddy,
B.E (Mech), M.Tech (Mfg.Engg, Ph.D,
MIE, MSAE, MSME,
Professor, Dept. of Mechanical Engineering,
Chaitanya Bharathi Institute of Technology ,
Kokapet(V), Gandipet(M),
Hyderabad-500 075

Sub: PERMISSION FOR INTERNSHIP B.E (Mech Engg) (OFFLINE MODE)

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(S. JEEVAN BABU)
Sc 'F'
Head, HRD/DHRTM

S.JEEVAN BABU
Sc-F,HEAD HRD/DHR&TM
Defence Res.& Dev.Laboratory
Kanchanbagh PO, Hyderabad-58
For DIRECTOR

TELANGANA STATE POWER GENERATION CORPORATION LIMITED
RTS-B, RAMAGUNDAM

Office of the
Superintending Engineer/O&M,
RTS-B, Ramagundam

Proceedings No. SE/O&M/RTS-B/DE(AT&P)/DM(HR)/Jr.Asst/F.MINI Project/D.No.679/2022, Dt:11.07.2022

Sub:- TSGENCO –RTS-B Stn– MINI Project work at RTS-B to the B.E students of Chaitanya Bharati Institute of Technologly, Hyderabad-Permission Accorded – Reg.

Ref:- 1) G.O.O.No.579/CGM(Adm)/2012, Dt:05.02.2013.

2) Request letter from the Professor & Head, Dept. of Mechanical Engineering, Chaitanya Bharati Institute of Technologly, Hyderabad.

****

ORDER: As per the request made in the reference 2nd cited, the student of **III rd Year**, B.E. Mechanical Engineering (VI-Sem) of Chaitanya Bharati Institute of Technologly are allotted to **DE/MM** to do Mini Project work at RTS-B for a period of 2 Weeks commencing from **12.07.2022 (09:00 AM to 12:00 PM)**.

Si.No	Name of the Student	Reg.Number
1	B.Manoj Kumar	1601-19-736-082
2	G.Vamshi	1601-19-736-114
3	J.Bharadwaj	1601-19-736-074
4	P.Rajesh	1601-19-736-091

2. The concerned College/Institute shall depute one of their faculty member along with the students to monitor their activities during the period of Mini Project.

3. The fee for doing Mini Project Work per student is **Rs.590/-,** furnished by the candidates are received as per the Demand Drafts details mentioned below.

Si.No	Demand Draft No.	Date	Amount
1	484496	07.07.2022	Rs.590/-
2	484498	07.07.2022	Rs.590/-
3	484499	07.07.2022	Rs.590/-
4	484497	07.07.2022	Rs.590/-

4. The permission now accorded to do Mini Project work is subject to the terms and conditions enclosed in the **ANNEXURE** and the undersigned reserves right to withdraw permission at any time without assigning any reasons thereof.

5. The students are directed to report to **DE/MM** for doing Mini Project work. They are further informed that they shall contact Assistant Commandant/TSSPF/RTS-B with two recent passport size photographs(colour) for issue of temporary gatepass. They will produce the gatepass as and when required for verification, and entry to the plant will be permitted only on production of the same.

Encl:-1)Annexure
2) Indemnity Bond (Proforma)

Sd/-
Superintending Engineer/O&M
RTS.B/Ramagundam

To:

1. Copy to the Professor & Head, Dept. of Mechanical Engineering, Chaitanya Bharati Institute of Technologly, Hyderabad for favour of information.
2. Copy to the **DE/MM** along with a copy of ANNEXURE. It is requested to obtain " Indemnity Bond" at the time of joining of the students and certificate issued after completion of the Mini Project work in the prescribed format. On completion of Mini Project work, the students are directed to submit one copy of the report to this office for records.
3. Copy to the Accounts Officer/RTS-B-The fee collected from the above students will be remitted to the AO/RTS-B, Ramagundam separately
4. Copy to the Assistant Commandant/TSPF/RTS-B –for necessary action.Temporary gatepass (with colour photos) may be issued to the above candidates for a period of 2 Weeks from **12.07.2022.** entry to the plant may be restricted duly insisting the candidates to produce the gatepass for inspection.

P.T.O

TELANGANA STATE POWER GENERATION CORPORATION LIMITED
RTS-B, RAMAGUNDAM

Office of the
Superintending Engineer/O&M,
RTS-B, Ramagundam

Proceedings No. SE/O&M/RTS-B/DE(AT&P)/DM(HR)/Jr.Asst/F.MINI Project/D.No.679/2022, Dt:11.07.2022

Sub:- TSGENCO –RTS-B Stn– MINI Project work at RTS-B to the B.E students of Chaitanya Bharati Institute of Technologly, Hyderabad-Permission Accorded – Reg.

Ref:- 1) G.O.O.No.579/CGM(Adm)/2012, Dt:05.02.2013.

2) Request letter from the Professor & Head, Dept. of Mechanical Engineering, Chaitanya Bharati Institute of Technologly, Hyderabad.

****

ORDER: As per the request made in the reference 2nd cited, the student of **III rd Year**, B.E. Mechanical Engineering (VI-Sem) of Chaitanya Bharati Institute of Technologly are allotted to **DE/MM** to do Mini Project work at RTS-B for a period of 2 Weeks commencing from **12.07.2022 (09:00 AM to 12:00 PM)**.

Si.No	Name of the Student	Reg.Number
1	B.Manoj Kumar	1601-19-736-082
2	G.Vamshi	1601-19-736-114
3	J.Bharadwaj	1601-19-736-074
4	P.Rajesh	1601-19-736-091

2. The concerned College/Institute shall depute one of their faculty member along with the students to monitor their activities during the period of Mini Project.

3. The fee for doing Mini Project Work per student is **Rs.590/-,** furnished by the candidates are received as per the Demand Drafts details mentioned below.

Si.No	Demand Draft No.	Date	Amount
1	484496	07.07.2022	Rs.590/-
2	484498	07.07.2022	Rs.590/-
3	484499	07.07.2022	Rs.590/-
4	484497	07.07.2022	Rs.590/-

4. The permission now accorded to do Mini Project work is subject to the terms and conditions enclosed in the **ANNEXURE** and the undersigned reserves right to withdraw permission at any time without assigning any reasons thereof.

5. The students are directed to report to **DE/MM** for doing Mini Project work. They are further informed that they shall contact Assistant Commandant/TSSPF/RTS-B with two recent passport size photographs(colour) for issue of temporary gatepass. They will produce the gatepass as and when required for verification, and entry to the plant will be permitted only on production of the same.

Encl:-1)Annexure
2) Indemnity Bond (Proforma)

Sd/-
Superintending Engineer/O&M
RTS.B/Ramagundam

To:

1. Copy to the Professor & Head, Dept. of Mechanical Engineering, Chaitanya Bharati Institute of Technologly, Hyderabad for favour of information.
2. Copy to the **DE/MM** along with a copy of ANNEXURE. It is requested to obtain " Indemnity Bond" at the time of joining of the students and certificate issued after completion of the Mini Project work in the prescribed format. On completion of Mini Project work, the students are directed to submit one copy of the report to this office for records.
3. Copy to the Accounts Officer/RTS-B-The fee collected from the above students will be remitted to the AO/RTS-B, Ramagundam separately
4. Copy to the Assistant Commandant/TSPF/RTS-B –for necessary action.Temporary gatepass (with colour photos) may be issued to the above candidates for a period of 2 Weeks from **12.07.2022.** entry to the plant may be restricted duly insisting the candidates to produce the gatepass for inspection.

P.T.O

TELANGANA STATE POWER GENERATION CORPORATION LIMITED
RTS-B, RAMAGUNDAM

Office of the
Superintending Engineer/O&M,
RTS-B, Ramagundam

Proceedings No. SE/O&M/RTS-B/DE(AT&P)/DM(HR)/Jr.Asst/F.MINI Project/D.No.679/2022, Dt:11.07.2022

Sub:- TSGENCO –RTS-B Stn– MINI Project work at RTS-B to the B.E students of Chaitanya Bharati Institute of Technologly, Hyderabad-Permission Accorded –Reg.

Ref:- 1) G.O.O.No.579/CGM(Adm)/2012, Dt:05.02.2013.

2) Request letter from the Professor & Head, Dept. of Mechanical Engineering, Chaitanya Bharati Institute of Technologly, Hyderabad.

****

ORDER: As per the request made in the reference 2nd cited, the student of **III rd Year**, B.E. Mechanical Engineering (VI-Sem) of Chaitanya Bharati Institute of Technologly are allotted to **DE/MM** to do Mini Project work at RTS-B for a period of 2 Weeks commencing from **12.07.2022 (09:00 AM to 12:00 PM)**.

Si.No	Name of the Student	Reg.Number
1	B.Manoj Kumar	1601-19-736-082
2	G.Vamshi	1601-19-736-114
3	J.Bharadwaj	1601-19-736-074
4	P.Rajesh	1601-19-736-091

2. The concerned College/Institute shall depute one of their faculty member along with the students to monitor their activities during the period of Mini Project.

3. The fee for doing Mini Project Work per student is **Rs.590/-,** furnished by the candidates are received as per the Demand Drafts details mentioned below.

Si.No	Demand Draft No.	Date	Amount
1	484496	07.07.2022	Rs.590/-
2	484498	07.07.2022	Rs.590/-
3	484499	07.07.2022	Rs.590/-
4	484497	07.07.2022	Rs.590/-

4. The permission now accorded to do Mini Project work is subject to the terms and conditions enclosed in the **ANNEXURE** and the undersigned reserves right to withdraw permission at any time without assigning any reasons thereof.

5. The students are directed to report to **DE/MM** for doing Mini Project work. They are further informed that they shall contact Assistant Commandant/TSSPF/RTS-B with two recent passport size photographs(colour) for issue of temporary gatepass. They will produce the gatepass as and when required for verification, and entry to the plant will be permitted only on production of the same.

Encl:-1)Annexure
2) Indemnity Bond (Proforma)

Sd/-
Superintending Engineer/O&M
RTS.B/Ramagundam

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2. Copy to the **DE/MM** along with a copy of ANNEXURE. It is requested to obtain " Indemnity Bond" at the time of joining of the students and certificate issued after completion of the Mini Project work in the prescribed format. On completion of Mini Project work, the students are directed to submit one copy of the report to this office for records.
3. Copy to the Accounts Officer/RTS-B-The fee collected from the above students will be remitted to the AO/RTS-B, Ramagundam separately
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P.T.O

TELANGANA STATE POWER GENERATION CORPORATION LIMITED
RTS-B, RAMAGUNDAM

Office of the
Superintending Engineer/O&M,
RTS-B, Ramagundam

Proceedings No. SE/O&M/RTS-B/DE(AT&P)/DM(HR)/Jr.Asst/F.MINI Project/D.No.679/2022, Dt:11.07.2022

Sub:- TSGENCO –RTS-B Stn– MINI Project work at RTS-B to the B.E students of Chaitanya Bharati Institute of Technologly, Hyderabad-Permission Accorded – Reg.

Ref:- 1) G.O.O.No.579/CGM(Adm)/2012, Dt:05.02.2013.

2) Request letter from the Professor & Head, Dept. of Mechanical Engineering, Chaitanya Bharati Institute of Technologly, Hyderabad.

****

ORDER: As per the request made in the reference 2nd cited, the student of **III rd Year**, B.E. Mechanical Engineering (VI-Sem) of Chaitanya Bharati Institute of Technologly are allotted to **DE/MM** to do Mini Project work at RTS-B for a period of 2 Weeks commencing from **12.07.2022 (09:00 AM to 12:00 PM)**.

Si.No	Name of the Student	Reg.Number
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2	G.Vamshi	1601-19-736-114
3	J.Bharadwaj	1601-19-736-074
4	P.Rajesh	1601-19-736-091

2. The concerned College/Institute shall depute one of their faculty member along with the students to monitor their activities during the period of Mini Project.

3. The fee for doing Mini Project Work per student is **Rs.590/-,** furnished by the candidates are received as per the Demand Drafts details mentioned below.

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4. The permission now accorded to do Mini Project work is subject to the terms and conditions enclosed in the **ANNEXURE** and the undersigned reserves right to withdraw permission at any time without assigning any reasons thereof.

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Encl:-1)Annexure
2) Indemnity Bond (Proforma)

Sd/-
Superintending Engineer/O&M
RTS.B/Ramagundam

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ScienceDirect

Process Biochemistry
Volume 102, March 2021, Pages 213-219

Influence of Trace Metals concentration on Methane generation using Microbial Electrochemical Systems

C. Nagendranatha Reddy [a, b], Sanath Kondaveeti [c], Booki Min [a]

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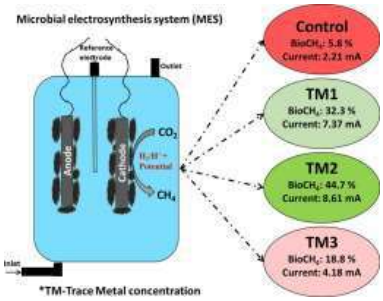
Highlights

- Optimum concentrations of trace metals enhanced biocatalyst's metabolic activity.
- Higher concentrations of trace metals inhibited the overall performance of MES.
- CH_4 production in TM2 was almost 3.9 folds higher than the control without metal addition.
- Cyclic voltammograms showed higher reduction profiles over oxidation in TM operations.

Abstract

The biomethane generation in microbial electrosynthesis systems (MESs) was affected by the addition of trace metals (TMs) during biocatalyst's metabolic activity. The functional role of various TMs (Mg^{2+}, Fe^{2+}, Ni^{2+}, Zn^{2+}, Co^{2+}, Mn^{2+}, and Mo^{2+}) in regulating the CH_4 production potential of a biocatalyst was evaluated under three different ranges of TM concentrations, and their performances were compared with the control operation (no trace metals). The TM level in a relatively medium concentration range exhibited the best efficiency and could enhance the CH_4 production and currents generation by 3.9 and 7.7 folds higher than the values from the control. Cyclic voltammogram profiles depicted increment in redox catalytic currents during MES operation with TMs and also supported the involvement of mediators towards CH_4 generation. The optimum TM concentrations could enhance MES performance as a constituent of ferredoxin and hydrogenase linked to energy metabolism.

Graphical abstract



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Keywords

Microbial electrochemical system; Divalent cations; Trace elements; Inorganic carbon (CO_2); Biomethane

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Data Article

Micellar effects on the kinetics and mechanism of ceric ammonium nitrate oxidation of bicyclic monoterpenes under acid free conditions

Rajitha Nampally [a], Shylaja Somannagari [a, c], Chinna Rajanna Kamatala [a, b], Yadagiri Bhongiri [a], Umesh Kumar Utkoor [a]

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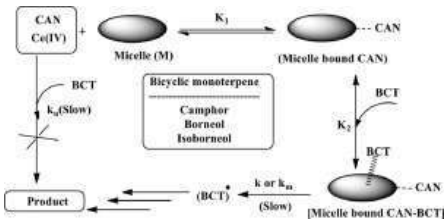
Highlights

- Ceric ammonium nitrate (CAN) is explored for effective oxidation of bicyclic monoterpenes.
- Oxidation underwent smoothly in aqueous acetonitrile medium under acid-free conditions.
- Sodium dodecyl sulfate (SDS), and Triton X-100 (Tx-100) were found as efficient catalysts.
- Reactions revealed first order in [Substrate], [CAN] under acid-free conditions.
- Participation of micelle-bound CAN and BCT in the slow step, to explain the mechanism.

Abstract

Ceric ammonium nitrate (CAN) oxidation of bicyclic monoterpenes (BMT) such as borneol (BORN), isoborneol (IBORN) and camphor (CAMP) in aqueous acetonitrile medium did not proceed even under reflux conditions and mineral acid-free conditions. But addition of micelle forming surfactants (M) like sodium dodecylsulfate (SDS), cetyltrimethylammonium bromide (CTAB), and Triton X-100 accelerated the rate of oxidation. Kinetics of oxidation of the reactions revealed first order dependence on both [CAN] and [BMT]. Mechanism of oxidation has been explained through the participation of micelle-bound oxidant (M-CAN) and bicyclic monoterpene in the slow step.

Graphical abstract



Keywords

Ceric ammonium nitrate (CAN); Oxidation of Bicyclic monoterpenes (BCT) in micellar media; Sodium dodecylsulfate (SDS); Triton X-100 (TX-100); Cetyl triethylammonium bromide (CTAB)

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Original Article | Published: 12 January 2021

Simultaneous production of astaxanthin and lipids from *Chlorella sorokiniana* in the presence of reactive oxygen species: a biorefinery approach

Rajasri Yadavalli, Hariprasad Ratnapuram, John Reddy Peasari, C. Nagendranatha Reddy, Veeramuthu Ashokkumar & Chandrasekhar Kuppam

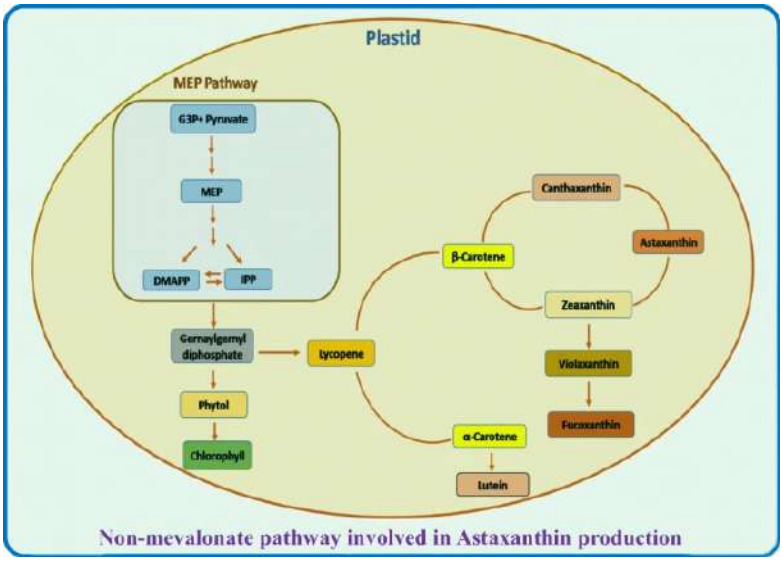
Biomass Conversion and Biorefinery **12**, 881–889 (2022)

Abstract

The current study aimed to investigate the concurrent production of astaxanthin and lipids using *Chlorella sorokiniana* under mixotrophic conditions in an external loop airlift photobioreactor (ELAPB). Supplementation of Fe^{2+} into the media in the red phase (stress phase) induced the astaxanthin production. The maximum yield of 154.36 mg L^{-1} was obtained by the end of the red phase, which is equivalent to 3.4% of the dry biomass weight. The role of reactive oxygen species in the formation of astaxanthin, which protects the microalgal cells from different oxidative stress, has been elucidated. Apart from astaxanthin, unsaturated fatty acids (81.34%) were also produced with excellent biodiesel properties. Unsaturated fatty acids viz., palmitoleic acid (16:1),

have resulted in high yields (22.85%), followed by linoleic acid (18:2), 28.27%; oleic acid (C18:1), 14.38%; and eicosapentaenoic acid (20:5), 4.49%. Hence, the simultaneous production of high value-added products, viz., astaxanthin, and lipids makes the whole process economically viable and environmentally sustainable and elevates the commercial potential during scale-up. The astaxanthin radical scavenging activity was also assessed by H_2O_2 assay, and the maximum scavenging activity was determined as 91%. The study confers the potential advantages of algal cultivation for high-value commercial product synthesis towards additional revenue generation and development of an efficient microalgae-based biorefinery process.

Graphical abstract



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Ethics declarations

Conflict of interest

The authors declare that they have no conflict of interest.

Additional information

Publisher's note

Highlights

• *Chlorella sorokiniana* is found as a potential microalgal species for the production of astaxanthin.

• The addition of ROS to the growth medium produced astaxanthin in the stress phase.

• Simultaneous lipid and astaxanthin production were favoured in the mixotrophic mode of cultivation, encouraging biorefinery concept when scaled up

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Cite this article

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Carotenogenesis **Scavenging activity**

Astaxanthin **Lipid content**

Chlorella sorokiniana **Transesterification**

BG11 **Airlift bioreactor**

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Open Access Review

Antifungal Metabolites as Food Bio-Preservative: Innovation, Outlook, and Challenges

by
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Versions Notes (/2218-1989/12/1/12/notes)

Abstract

Perishable food spoilage caused by fungi is a major cause of discomfort for food producers. Food sensory abnormalities range from aesthetic degeneration to significant aroma, color, or consistency alterations due to this spoilage. Bio-preservation is the use of natural or controlled bacteria or antimicrobials to enhance the quality and safety of food. It has the ability to harmonize and rationalize the required safety requirements with conventional preservation methods and food production safety and quality demands. Even though synthetic preservatives could fix such issues, there is indeed a significant social need for “clean label” foods. As a result, consumers are now seeking foods that are healthier, less processed, and safer. The implementation of antifungal compounds has gotten a lot of attention in recent decades. As a result, the identification and characterization of such antifungal agents has made promising advances. The present state of information on antifungal molecules, their modes of activity, connections with specific target fungi varieties, and uses in food production systems are summarized in this review.

Keywords: anti-fungal (/search?q=anti-fungal); **bio-preservation (/search?q=bio-preservation)**; **food spoilage (/search?q=food+spoilage)**; **perishable foods (/search?q=perishable+foods)**; **shelf life (/search?q=shelf+life)**

1. Introduction

The world’s population is expected to reach 9.7 billion people by 2050 [**1**]. With the growing population, food waste and deterioration must be significantly reduced. As a result, the food business is confronting significant hurdles in meeting present and future demand. Aside from challenges such as food warehousing and distribution infrastructure, climate change impacts, and water resilience, there is far too much food waste, which encompasses livestock and crop illness.

To some extent, the food industry provides a solution through the use of admixtures such as artificial preservatives, which allow manufacturers to meet customer demands for diverse array, ease of access, price, convenience, and delivery performance while reducing the amplitude of technological treatments that results in quality losses [**2**]. On the other hand, consumers are not atypical in their condemnation of some food additives. Moreover, awareness among consumers about food safety and hygiene and their rejection of chemical additives has prompted research into the use of beneficial microorganisms and their metabolites as viable natural preservatives for storage stability and improved food safety.

Managing foodborne pathogens in a wide range of food items is a significant concern for the food business, which could be solved by strategically using bio-compounds or bio-preservatives. Fungi can potentially pose important challenges during the processing of food. Deteriorative fungus plays a key role in the deterioration of perishables such as sauces, sweetened beverages, and cheese. Fungi are a common cause of food decomposition. The bulk of fungal species are saprobic,

meaning they have adapted to obtain their nutrients from dead organic waste. These fungi are chemoheterotrophic, meaning they each have a set of extracellular enzymes capable of dissolving structured biopolymers during vegetative decomposition in a complex ecosystem. In food, fungi follow a similar pattern. Canonical fungal ecology, on the other hand, frequently assesses decomposition and nutrient status in complex polycultures, whilst in food processed for shelf life extension and stability, the microbial population is greatly eroded, which, when blended with commodity use performance, increases the likelihood of contamination reliant on a single main competitor [**3**].

Recognition of precise spoilage fungi has stepped forward substantially since the 1990s because of the arrival of molecular strategies and global taxonomic consensus. For example, identifying a restrained subset of fungi responsible for food spoilage in a particular product permits the improvement of centered prevention and intervention techniques that lessen food waste [**4**]. Toxicants of microbial origin, as well as disease-causing pathogens such as *Salmonella*, *Staphylococcus aureus*, *Escherichia coli*, *Bacillus cereus*, *Aspergillus niger*, and *Clostridium perfringens*, might very well pose a serious health risk to consumers [**5**], with admixtures posing an even greater risk [**5**]. Consequently, adopting naturally occurring substances not only prevents and limits the spread of undesirable bacteria but it will also enhance food quality and safety and reaffirm buyers' faith in the trustworthiness of their food [**6**].

Bio-preservatives are naturally occurring substances derived from plants, animals, and microbes that prolong the shelf life of food [**7**]. These substances suppress pathogenic organisms in food to a bare minimum or even eradicate them entirely while also improving food function and quality. Many of these chemicals are antimicrobials as well as antioxidants, and they tear down cell membranes and disrupt biosynthetic bacteria pathways [**8**]. The major elements of antifungal metabolites and their methods of action, interactions with their target fungi types, and their uses in food systems are highlighted in this concentrated study. The extent of prospective research directions, as well as main hurdles, are also summarized.

2. Perishable Food Ecosystem and Microbiota

Perishables are foods that decay, deteriorate, or become unhealthy to eat if not properly stored or devoured promptly after purchase. These foods include meat, seafood, dairy products such as milk and cheese, poultry, as well as fruits and vegetables. Once the food's usual state alters adversely, it is said to have deteriorated [**9**]. It could be a difference in the scent, taste, mouthfeel, or appearance of the food. The most prominent causes of rotting food are bacteria, molds, and yeasts.

2.1. Fungal Spoiler of Foods

The heterogeneity of fungus and yeast as culinary spoilers has been studied in many studies and food commodities. For example, fungal species, such as *Saccharomyces cerevisiae* in fermented products, *Penicillium camemberti* in mold-ripened cheeses, and *Aspergillus oryzae* in soy sauce, are not necessarily harmful to food production, and some are even required to provide the appropriate organoleptic features [**10**]. However, it is also worth remembering that a common fungus species found in fermented products can turn out to be a narrative surprise in another product.

Due to changes in pH, carbohydrates, surface, and resistance that create ideal conditions for fungal spoilers, fruits and vegetables are particularly sensitive to mold growth throughout the

maturation phase. For example, fungi cause observable signs on postharvest crops, such as discoloration and tissue abscess formation. Citrus, berry, stone, pome, tropical, and solanaceous fruits all become spoiled due to their presence. In addition, fruit and vegetable fungal diseases have been extensively studied [**11**]. Rhizomes and other vegetables such as crucifers, cucurbits, bulbs, and legumes are less susceptible to fungal illnesses than fruits, possibly because their pH is more favorable to bacterial pathogens [**12**]. In addition, many of the most common postharvest illnesses are caused by fungal species from the *Penicillium*, *Monilinia*, *Botrytis*, *Alternaria*, *Rhizopus*, *Fusarium*, *Aspergillus*, *Gloeosporium*, *Geotrichum*, and *Mucor* genera [**13**].

Fish and milk are less prone to fungal deterioration than other animal-derived meals and raw materials, but bacterial spoilage is significantly affected. Even if the bacterial deterioration is predominated, fungal spoilage can develop in meat, especially during refrigeration [**14**]. Notwithstanding the need for more excellent research, black patches have been found in *Penicillium*, *Clostridium*, and *Aureobasidium* species, while *Thamnidium* spp. can generate 'whiskers' on carcasses. Yeast from the *Candida*, *Cryptococcus*, and *Yarrowia* species have been found on moist, packed foods, causing off-flavors and cosmetic flaws, including slime and stains [**15**].

2.2. Antifungal Microorganisms in Foods

As already mentioned, bio-preservation is gaining traction as a technique of improving food quality and safety in response to the widespread desire for less refined foods free from preservatives [**16**]. In recent years, many antifungal strains from a variety of microbial species have been found. They have been detected in vegetables, fruits, meat, cereals, milk and other food-related products. In addition, researchers have recently extended the isolation of new bioprotective cultures to different settings, including deep-sea and Arctic soil samples, so as to identify microorganisms potentially releasing new antifungal chemicals [**17**].

Antifungal activity levels and the spectrum of inhibited fungal targets differ greatly depending on the examined species and strain to strain within a species, necessitating the use of screening procedures to identify efficient antifungal microorganisms (**Figure 1**). For example, there was up to 75% difference across five *Lactobacillus casei* strains assessed for their ability to suppress the growth of four spoilage molds [**18**]. In another study, just a few *Lactobacillus plantarum* isolates out of 88 investigated showed a wide range of fungal inhibition [**19**]. In another investigation, only a few *L. plantarum* isolates out of 88 examined demonstrated a broad spectrum of fungus inhibition [**20**]. Another study found that 55 yeast isolates from the skin of grape varieties (*Aureobasidium pullulans*, *Cryptococcus magnus*, *Candida zeylanoides*, *Pseudozyma aphidis*, *Candida sake*, *Hanseniaspora uvarum*, *Rhodotorula mucilaginosa*) could hinder *Aspergillus tubingensis* cell growth, with a 58% inhibition.

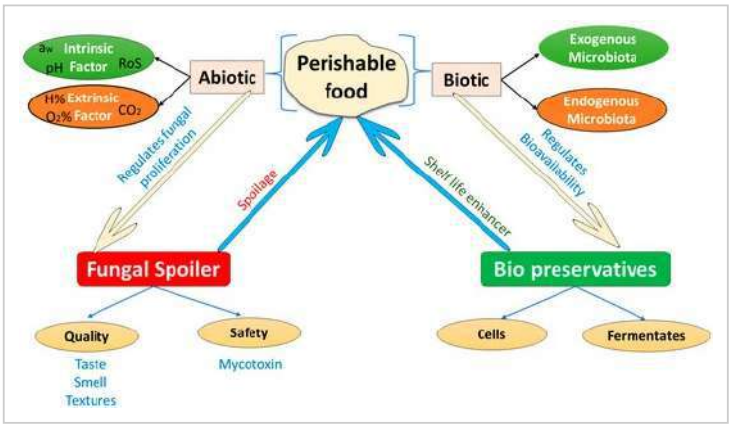


Figure 1. Schematic representation of perishable food ecosystem and their interaction between food spoilers and bio-preservatives.

3. Classification of Antifungal Metabolites Found in Food Habitats

Metabolites that can control the fungal infection or disease are categorized as antifungal metabolites. These metabolites are produced and accumulated by a wide range of bacterial and fungal species, actinomycetes, and plants. Several genera of lactic acid bacteria (LAB) have been reported to produce various antifungal compounds, viz. phenyllactic acids, fatty acids, organic acids, reuterin, cyclic dipeptides, diacetyl, hydrogen peroxide, lactones, and alcohols [**21**]. There are various groups of antifungal metabolites found in food habitats, as follows.

3.1. Organic Acids

Organic acids have been utilized for several years to prevent microbial growth in food products such as bread and sausages [**22**,**23**], milk and milk-based products [**24**], meat and poultry products [**25**], and fruits and vegetables [**26**,**27**]. A few examples of major organic acids used as antifungal agents which target various fungal species are described in **Table 1**.

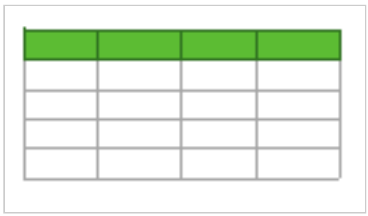
Table 1. Major organic acids as an antifungal agent and targeted fungal strain.

3.2. Phenyllactic Acid (PLA)

Phenyllactic acid is a natural bioactive compound, having a broad-spectrum inhibitory activity against a few bacteria (*Enterococcus* spp., *Listeria monocytes*, *Salmonella* spp., *Staphylococcus aureus*, etc.), fungi, molds, and yeast (*Candida* and *Rhodotorula* spp.) [**36**]. Typically, PLA is obtained from LAB such as *Lactobacillus*, *Weissella*, and *Leuconostoc* through phenylalanine metabolism. In this process, aromatic aminotransferase enzyme transaminates phenylalanine to phenylpyruvic acid (PPA), which is further reduced to PLA by lactate dehydrogenase enzyme [**37**,**38**]. LAB inhibits undesirable microbial and fungal growth by reducing the pH level in the system. Hence,

PLA produced by LAB improves food safety with increased shelf life of food products, which subsequently positively impacts consumers' health. Therefore, PLA has been widely accepted as a natural preservative in the food industry [**39**,**40**]. A few examples related to the sources of PLA and their antifungal activity against a broad spectrum of microbes along with the associated food products are described in **Table 2**.

Table 2. Phenyllactic acid-producing source and its targeted fungal strain.



3.3. Fatty Acids

Fatty acids are accumulated by a broad spectrum of microbes (such as bacteria, actinomycetes, and fungi) as well as plants. Various literature has revealed that fatty acids have been used as an active antimicrobial agent against a wide range of food spoilage bacteria, molds, and yeast [**58**,**59**,**60**]. A study [**61**] highlighted the correlations between the configurations of hydroxy unsaturated fatty acids (HUFA) and their associated antifungal activities. This study also exhibited that the 18-carbon unsaturated fatty acid chains having the hydroxyl group in the center's proximity showed intense antifungal activity [**61**]. Similarly, Souza et al. [**62**] explained the antifungal activity against *Candida* species concerning change in the structure of aliphatic fatty acids. They also described that the structure of each fatty acid strongly affects its antifungal activity. The antifungal activity is strongly affected by the carbon chain length; for example, an increase in carbon chain length reduces the antifungal activity of fatty acids (and vice versa), whereas medium chain length fatty acids usually reveal the maximum antifungal activity [**62**]. Furthermore, the hydroxyl group was found to be essential for antifungal activity. It was also reported that the capric and lauric acids had shown the best anti-*Candida* results.

Elsherbiny et al. [**63**] studied the anti-*Penicillium* effect of β-aminobutyric acid (BABA) in orange fruit. They reported that the concentration of BABA plays a crucial role in the inhibition of fungal growth; for example, growth of fungal strain was significantly inhibited by 125 mM of BABA. Pinilla et al. [**64**] examined the antifungal property of oleic acid through liposomes of oleic acid (OA) and phosphatidylcholine (PC) encapsulating garlic extract (GE). It showed great potential for controlling fungal growth in wheat bread. *Lactobacillus* sp. RM accumulate 6-octadecenoic acid and hexadecanoic acid as a secondary metabolite, which is reported as an effective antifungal agent against mycelia of *Aspergillus parasiticus* [**65**]. 3-Hydroxy-5-dodecenoic acid causes severe damage to the surface of *Bacillus cereus* and leads to a decrease in the endospore size of the cell. Solano et al. [**58**] reported that the intermediate concentration of lauric acid exhibited strong antifungal activity against *Colletotrichum tamarilloi.*

3.4. Reuterin

Reuterin (3-hydroxy propionaldehyde or 3-HPA) is a non-proteinaceous and water-soluble antimicrobial agent produced by *Lactobacillus reuteri* [**66**]. Other genera of bacteria have produced it, including *Citrobacter*, *Bacillus*, *Klebsiella*, *Enterobacter*, and *Clostridium* [**67**]. Reuterin was reported

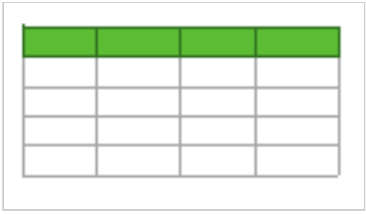
to be produced during the anaerobic metabolism of glycerol (Vollenweider and Lacroix, 2004). Reuterin can work over a broad range of pH and remain active in the presence of various enzymes [**68**]. Therefore, reuterin was reported as a potential antibacterial and antifungal agent against a broad spectrum of microbes and utilized as a food preservative in the food industry [**69**]. Several inhibitory activities of reuterin have been investigated against a broad spectrum of microbes. However, the studies related to the antifungal activity of reuterin are limited as the inhibiting lead molecules present in reuterin have not yet been investigated so far.

A study on minimum fungicidal activity and inhibitory activity of reuterin against a group of fungi and yeast species reported that the reuterin produced by *Lactobacillus reuteri* ATCC 53608 showed the inhibition of growth of food spoilage microorganisms at a concentration of 11 mM or less. Additionally, reuterin also exhibited a fungicidal activity (99.9%) at concentrations equal to or below 16.6 mM [**67**]. At the same time, another study reported that the reuterin was an effective antimicrobial agent against *Lactobacillus delbrueckii* sp. *Bulgaricus*, *Penicillium expansum*, *Listeria monocytogenes*, *Staphylococcus aureus*, and *Escherichia coli* DH5α microorganisms. There are few microorganisms that are highly resistant (*Lactobacillus reuteri* ATCC 53608), and few are susceptible (*E. coli* DH5α) to reuterin [**69**].

3.5. Cyclic Dipeptides (CDP)

Cyclic dipeptides are the secondary metabolites that have been isolated from several species of bacteria [**70**], such as *Bacillus cereus* subsp. *thuringiensis* [**71**], *Lactobacillus plantarum* [**72**], and *Bacillus velezensis* AR1 [**73**]. CDPs are active at higher temperatures and resistant to denaturation by hydrolytic enzymes [**74**]. Individual CDPs worked as bio-effectors, whereas pooled CDPs have shown potential bioactive properties against numerous pathogens. In addition to that, the combination of CDPs in the presence or absence of antibiotics may exert collaborative antimicrobial properties [**75**]. As an antimicrobial function, CDPs may decrease the mycelial growth, alter the nuclear DNA functionally and structurally, make the mold membrane porous, inhibit ergosterol synthesis, alter the osmotic equilibrium, and initiate the oxidative apoptotic stress [**76**]. Thus far, various studies have been conducted to identify the newer CDPs as potential antifungal agents and antibacterial agents. Recent investigations on CDPs as having potential antifungal agents are described in **Table 3**.

Table 3. Cyclic dipeptides identified as antifungal agents.



3.6. Miscellaneous Antifungal Compounds

Although organic acids, phenyllactic acid, fatty acids, reuterin, and cyclic dipeptides are the major antifungal compounds synthesized and accumulated by a range of microbial strains associated with food habitat, a few other compounds of microbial origin (such as nisin, lactocin, divergicin and hydrogen peroxide) were also reported as potential antifungal agents [**87**]. In addition to that, some other antifungal compounds are also being reported to be accumulated as well as plants. Caffeic

acid and rosmarinic acid extracted from *Lamiaceae* herbs showed strong antifungal activity against the *Fusarium oxysporum* f. sp. *Cyclaminis* [**88**]. Essential oils are volatile substances and are naturally produced by plants as secondary metabolites. These are known for their antifungal, insecticidal, and antibacterial properties. The essential oils extracted from spices (garlic and clove) showed antimicrobial activity against fungal pathogens such as *Candida albicans*, *C. catenulate*, *C. acutus*, *C. apicola*, *C. tropicalis*, *C. inconspicua*, *Trigonopsis variabilis*, *Rhodotorula rubra*, and *Saccharomyces cerevisiae* [**89**].

4. Mode of Action for Various Metabolites

As mentioned in the previous section, we have many diversified categories of antifungal metabolites ranging from organic acids to modified PLA, along with several substances such as reuterin, cyclic dipeptides, etc. Though they prove their efficacy and efficiency in various ways, they might involve chemical treatment at some of the other stages. Although they have limited side effects, they could be significant in the long run and with prolonged usage. Although biosynthesis proves to be a promising alternative for these chemical substances, this approach may not exactly resemble the chemical counterpart of the same. However, we can overcome this barrier by looking onto natural derivatives rather than a natural way of synthesizing the chemical components. This section highlights several aspects of biosynthesis, derivation as well as mechanisms [**90**,**91**].

4.1. Citric Acid and Phenyllactic Acid

Among the many organic acids (which are generally weak acids), citric acid shows as high as 80% antifungal properties. Citric acid can be biosynthesized using fungal fermentation, either liquid surface fermentation or submerged fermentation. The ability of citric acid to inhibit mycelial growth proves its efficacy as an antifungal agent (**Figure 2**) [**92**]. Because of their solubility, flavor-enhancing qualities, and low toxicity, organic acids are commonly utilized as antibacterial or acidulant preservatives in the food industry. Sorbic acid and its sodium, potassium, and calcium salts are widely used as powerful antifungal and antibacterial agents, extending the shelf life of food goods.

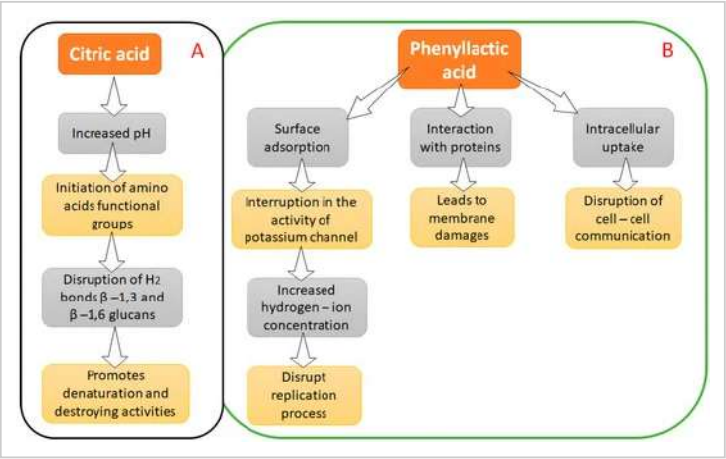


Figure 2. Mechanism of organic acids ((**A**) for Citric acid; (**B**) Phenyllactic acid) as bio-preservatives.

Organic acids producing bacteria comprise the larger class of LAB (lactic acid bacteria), which have been used in the food industry for a long time. Organic acids are extensively synthesized from lactic acid bacterial species such as, *Pediococcus acidilactici* which can be cultivated in labs or even found in traditional Chinese medicines [**93**]. The whole class of LAB shows a wide range of mechanisms depending upon the species used as an antifungal agent. This broad spectrum includes increased oxidative stress and cell permeability, enzyme inhibition, proton gradient interference, etc. [**94**,**95**]. Phenyllactic acids (PLA) (also called 3-Phenyl lactic acid or 2-Hydroxy-3-Phenylpropionic acid) inhibited *Penicillium roqueforti*, *Aspergillus ochraceus*, *Fusarium graminearum*, *Penicillium expansum*, *Aspergillus niger*, *Monilia sitophila*, *Aspergillus flavus*, *Penicillium verrucosum*, *Penicillium citrinum*, and other fungi [**96**]. In a study, PLA had a minimum inhibitory concentration (MIC) of 6.5–12.0 mg/mL against fungus [**20**]. The mechanism of the antifungal activity of PLA is poorly understood. Various researchers have suggested that PLA interferes with the proton gradient and inhibits cellular enzymes, often coactively working with other metabolites [**97**]. PLA's antifungal activities are thought to be inhibiting fungal radial growth and sporulation. PLA also inhibited the development and sporulation of fungal radicals on malt extract agar [**98**].

4.2. Essential Oils and Phytochemicals

Essential oils are the substances released by plants as a defense mechanism against extraneous factors. They can be easily extracted from various parts of plants such as flowers, stems, roots, leaves, etc. They have also been used as perfumery agents for centuries. Though the number of EOs produced by plants is relatively high, it would be a sophisticated process to characterize every EO, synthesis, and mechanism. Therefore, a few of them have been summarized in **Figure 3** below [**99**].

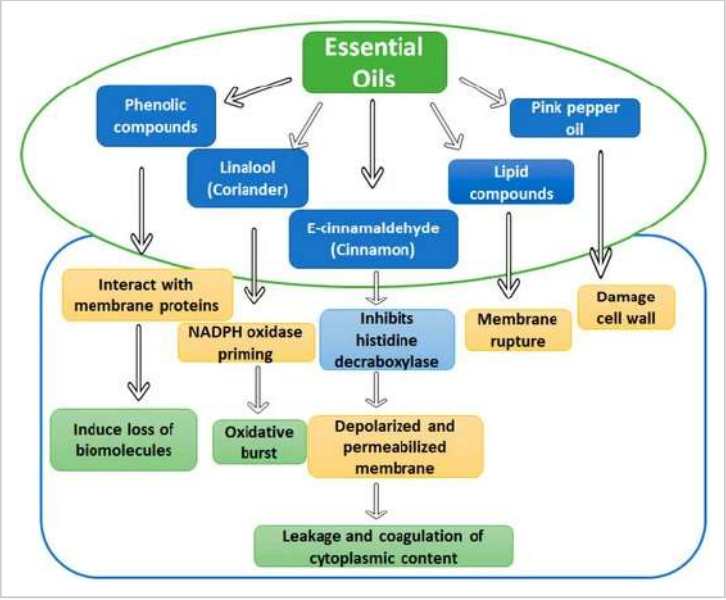


Figure 3. Mechanism of various essential oils as bio-preservatives.

Terpenes are the most diverse category of chemical compounds identified in plant extracts, with significant antifungal action that can be boosted synergistically by the presence of additional phytochemicals (**Figure 4**). Grifolin, a sesquiterpene chemical derived from the fruiting bodies of the fungus *Albatrellus dispansus*, inhibits the mycelial growth of plant pathogenic fungi such as *Sclerotinina sclerotiorum*, as well as spore germination on *Fusarium graminearum*, *Pyricularia oryzae*

and *Gloeosporium fructigenum* [**100**]. Catechins were shown to rupture the fungal membrane by binding to the ergosterol layer and inhibiting the intracellular and extracellular enzymes [**101**]. On the other hand, Quercetin proves its antifungal activity by decreasing protein motive forces, thereby increasing membrane permeability [**102**]. Kaemferol works by blocking the QS pathway, which leads to failure of the cell-to-cell communication which ultimately prevents biofilm formation [**103**].

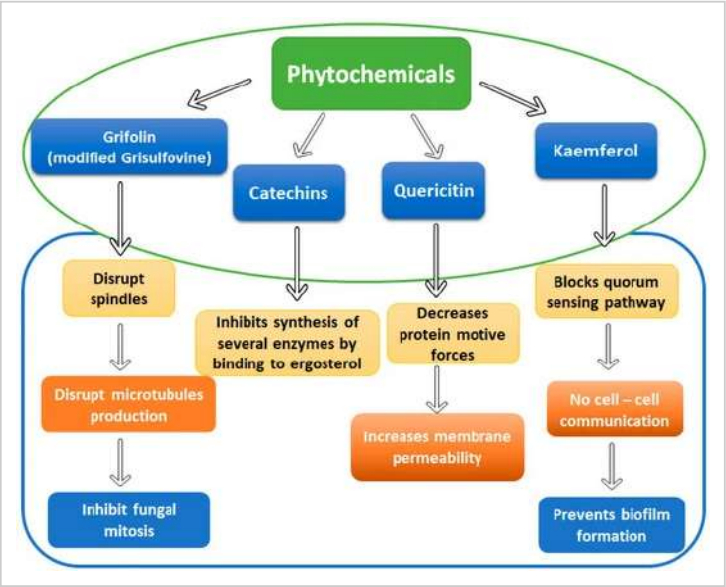


Figure 4. Mechanism of various phytochemicals as bio-preservatives.

4.3. Azoles

Azoles are another class of excellent antifungal agents, which target the fungal cell membrane by acting as competitive inhibitors for CYP51 (a cytochrome P450 enzyme). CYP51 plays a vital role in ergosterol biosynthesis (which is the main component of the fungal cell wall). In addition, the class of azoles includes various sub-components acting as potential antifungal agents that can be categorized based upon their targeting molecules (**Figure 5**) [**104**].

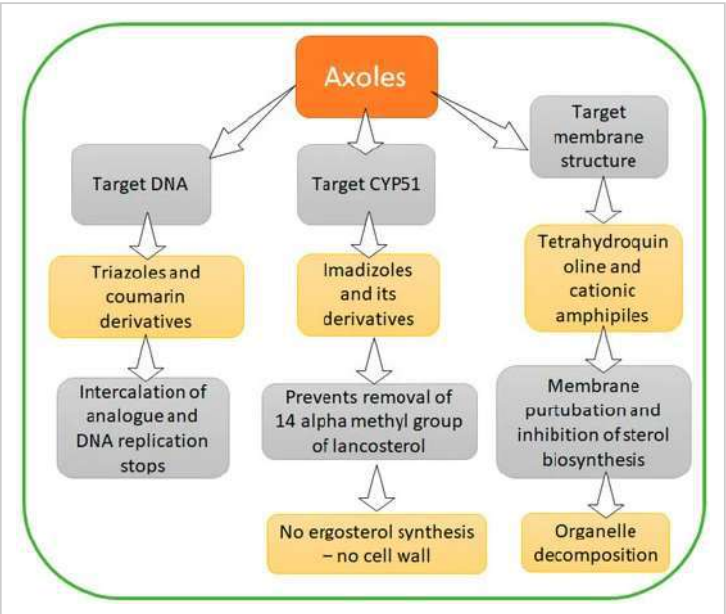


Figure 5. Mechanism of azoles as bio-preservatives.

5. Applications Oriented Studies from Laboratory to Pilot Scale

Conventional suspensions prepared from phytocompounds have antifungal effects. The antifungal range of a nanoemulsion made by ultrasonication using *Cleome viscosa* essential oil and Triton-x-100 was studied. Essential oil nanoemulsion (EONE) was evaluated with foodborne pathogenic *Candida albicans* at a minimum inhibitory and fungicidal dosage. The MIC and MFC values for *C. albicans* isolates ranged from 16.5 to 33 mL/mL, with a considerable reduction in biofilm. Fourier transformed infrared spectroscopy corroborated the shift in compositional fingerprinting, and spectroscopic analysis revealed a drop in chitin levels in cell walls. In *C. albicans* cells, EONE and its biologically active compounds cause massive damage [**105**].

Several techniques have proven that the primary components of EOs have antioxidant, antibacterial, and antifungal effects. Tea tree oil, lemon oil, cinnamon oil, clove oil, and thyme oil, among other EOs from local plants, have positively influenced antibacterial and antioxidant activity, along with expanded cereal shelf lives and enhanced food security. In addition, terpenes and volatile aromatic chemicals, for example, are important EO categories that help food hygiene without affecting quality. For example, EOs might be utilized as an additional preservative to extend the shelf life of grains and cereals because of their numerous effects, including antioxidant and antibacterial properties [**106**].

The antifungal and anti-aflatoxigenic activities of 5′-hydroxy-aurapten (5′-HA) on *A. flavus* isolated from nuts (*Lotus lalambensis*) were investigated. In this study, 5′-HA demonstrated a higher antifungal potential against *A. flavus,* having a minimum inhibitory concentration of 62.5 mg/L. It was found that 5′-HA had reduced conidia germination for *A. flavus* by 60% at a dose of 40 mg/mL in the early (A, B, C), middle (L, M, N), and late (P, Q, W) stages of the aflatoxin biosynthesis pathway. Moreover, 5′-HA also inhibited the synthesis of aflatoxins, AFB1 and AFB2, by 50% and 23.3%, respectively. 5′-HA increased the efficacy of enzymatic antioxidants CAT (Catalase) and SOD (Superoxide dismutase) by 56.25% and 66.66%, respectively. The anti-aflatoxigenic mechanism of 5′-HA is thought to work by increasing the expression profile of the transcription factors *atfA* and *atfB* by 2- and 2.5-fold, respectively [**107**]. Sodium lignosulfonate was found to be an antifungal compound due to its fungistatic activity against *M. circinelloides*, *A. amoenus*, and *P. solitum.* These strains were obtained from spoiled alfalfa hay (*Medicago sativa*). Sodium lignosulfonate (NaL) had superior preservation properties for the ground high-moisture hay as a substrate [**108**]. In comparison to spoiled hay, sodium lignosulfonate and PRP had a protective effect against hay proteolysis at a concentration of 0.5%, as assessed by a decrease in ammoniacal nitrogen (NH_3-N). Preservatives can prevent plant proteins from deteriorating, retaining their biological worth, according to these studies.

Natamycin is an antifungal medicine with poor solubility that is used in food products to address the base of cheese and sausages. This use does not risk the customer's safety. For beverage preservation, a highly soluble natamycin–cyclodextrin integral membrane was created. This approach results in high drug concentrations that are dangerously above the acceptable limit. In addition to assessing an adequate daily natamycin food intake, researchers must investigate natamycin's impact on the intestinal bacteria as a reservoir for tolerance, which results from the amount of feces in one's system to be abnormally high. Foods having natamycin, introduced and blended uniformly, such as yoghurt, and even the administration of cyclodextrin intercalation to drinks and wine, all contribute to natamycin levels and fecal *Candida* spp. drug exposure. *Candida* spp.

have established natamycin tolerance in the bowels of persons who have been treated with natamycin for fungal diseases. As a consequence, it is impossible to figure out the likelihood that using natamycin to keep yoghurt and beverages promotes *Candida* spp. polyene tolerance [**109**].

The bioactivity of *Lactobacillus brevis* AM7 during fermentation with bread hydrolysate was evaluated against the fungus (20% to 70%). Using Liquid Chromatography, nine antifungal compounds (with 10–17 amino acid residues and masses spanning 1083.6 to 1980.7 Da) were investigated, all of which were expressed in wheat protein sequences. Bread hydrolysate fermented by *L. brevis* AM7, non-fermented bread hydrolysate, and a slurry composed of water and bread combination were all used to make bread and compared with conventional wheat bread. Compared to the other pieces of bread, those fermenting hydrolysate (18 and 22% of the dough weight) had the maximum mold-free shelf life, extending up to 10 days until mold appeared. Moreover, the fermentation hydrolysate had the fewest adverse influences on bread texture, demonstrating biotechnology's beneficial impact and potential [**22**]. The essential oil of *Thymus algeriensis* was studied as a possible soft cheese preservative. We devised a novel method for determining the essential oil's ability to preserve soft cheese. During 30 days of storage at 4 °C with 25 L of essential oil introduced, there was no contamination of *Penicillium aurantiogriseum*. Minimum inhibitory concentrations for antifungals varied from 0.01 to 0.04 mg/mL range. According to the data, the oil was active with a half-maximal inhibitory activity of 0.132 mg/mL. The volatile components in the oil were determined by using gas chromatography, gas chromatography-mass spectrometry, and nuclear magnetic resonance spectrometry. The most frequent constituent in the oil was discovered to be carvacrol, which made up 80.9% of the overall amount, followed by p-cymene (7.7%) [**110**].

Both people and the environment are put at risk by chemical preservatives and fungicides. Bio-preservatives, such as lactic acid bacteria (LAB), on the other hand, are efficient, secure, and biodegradable, as well as add adequate beneficial health effects. The antifungal activity of strain RM1 was the highest amongst 23 rod-shaped LAB isolates collected from Egyptian traditionally fermented milk (Rayeb). Strain RM1 was distinguished from genetically similar Lactobacillus species by 16S rRNA phylogenetic analysis and distinctive phenotypic traits, indicating that it is a distinct species whereby the name *Lactobacillus* sp. RM1 is suggested. *Lactobacillus* sp. RM1 cell-free supernatant (CFS) has considerable and broad antifungal effects, mostly against toxigenic fungi and pathogenic bacteria.

Lactobacillus spp. RM1 has antifungal capabilities and the ability to prolong the shelf life of wheat grains, implying that it could be used as a natural food preservative [**65**]. Antimicrobial substances generated or expelled by LAB can counteract foodborne illnesses, making it a possible alternative to artificial preservatives [**111**]. Natural preservatives such as LAB are effective, safe, and biodegradable, with added health advantages. LAB is also frequently used as a bio-preservative to increase the shelf life of food products while in storage [**112**,**113**]. Organic acids, short-chain fatty acids, hydrogen peroxide, reuterin, diacetyl, bacteriocins, and bacteriocin-like inhibitory compounds are some of the antifungal substances produced by LAB [**19**,**65**,**114**], *Lactococcus lactis* spp. *lactis* ATCC 19435 inhibits fungal growth and ochratoxin A synthesis in fungal growth conditions [**115**,**116**]. Antifungal compounds found in LAB have been proven effective in decreasing yeasts and molds that degrade food [**117**]. Therefore, to eliminate toxic fungus and increase the quality, safety, and shelf life of food and agricultural products, it is critical to look for natural, food-grade antifungal chemicals from LAB.

6. Major Challenges and Future Prospects

During the recent decade, tremendous progress has been made in the field of antifungal bio-preservatives. Certain constraints and knowledge gaps, however, must still be addressed. It is also worth noting that commercial cultures are scarce, presumably because the antifungal activity of any given strain is influenced by a variety of physical and chemical factors, the food manufacturing methods, and the strains' ability to generate chemicals in situ in the food product. Health impacts and other safety problems are also key considerations that have yet to be explored for all antifungal strains. For example, safety studies should be included as a routine practice when ascribing an antifungal strain. Such analyses should provide an examination of procured resistance to antibiotics and possible biogenic amine production in compliance with safety considerations. Even though sensory and safety evaluations for antifungal strains are commonly incomplete, trying to highlight the need for further substantiation to protect the safety of using such substances in food matrices, the antifungal bio-additives mentioned are now perfectly suited to a wide range of environments, as demonstrated by their diversified in vivo and in vitro food packaging applications [**118**,**119**,**120**].

Creating new ready-to-use antifungal combinations, such as Gerez et al. [**121**] antifungal slurry, would significantly benefit food manufacturers and provide an alternate method for addressing consumer expectations. In addition, extraction and refinement methods must be standardized and quick, sensitive, repeatable, and cost-effective techniques created. In addition, the development of sensitive and quick isolation processes could lead to the discovery of new antifungal chemicals in the future. Transcriptomic methods may become a viable strategy for determining the molecular targets of antifungal compounds generated from bacteria as more genome sequences become accessible. The effects of diverse antifungal drugs should be determined using microarray or other 'omics' technologies, as most of these targets are unknown. Future research should improve our understanding of the genetic mechanisms and metabolic pathways of antifungal synthesis [**122**].

7. Conclusions

An alternative to chemical preservation was highlighted due to rising consumer demands of less processed and more natural foodstuffs while maintaining quality, hygiene, and shelf life. In this perspective, bacteria and fungus and their by-products are natural bioprotective agents that might be used in food to combat fungal deterioration and respond to consumer preferences and legislation. In terms of applicability, the disparity between the series of studies and the number of available microbial cultures shows that more work is needed to make their use in food products easier. Among the most important features is in situ research using tailored fungal targets for antifungal effectiveness testing and confirmation. Prior to sale, the bioprotective microorganisms' safety, sensory properties' neutrality, and activity constancy must all be assessed. While antifungal medications have been extensively investigated and generally demonstrated to operate cooperatively, there is still a dearth of understanding about the entire picture of which components are implicated and how they work.

Author Contributions

Conceptualization, B.M. and Y.K.M.; original draft preparation, B.M., A.K.M., S.K. and S.K.M.; writing—review and editing, A.K.M., S.K., L.N. and V.K.; visualization, B.M. and L.N.; supervision, K.-H.B. All authors have read and agreed to the published version of the manuscript.

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Conflicts of Interest

The authors declare no conflict of interest.

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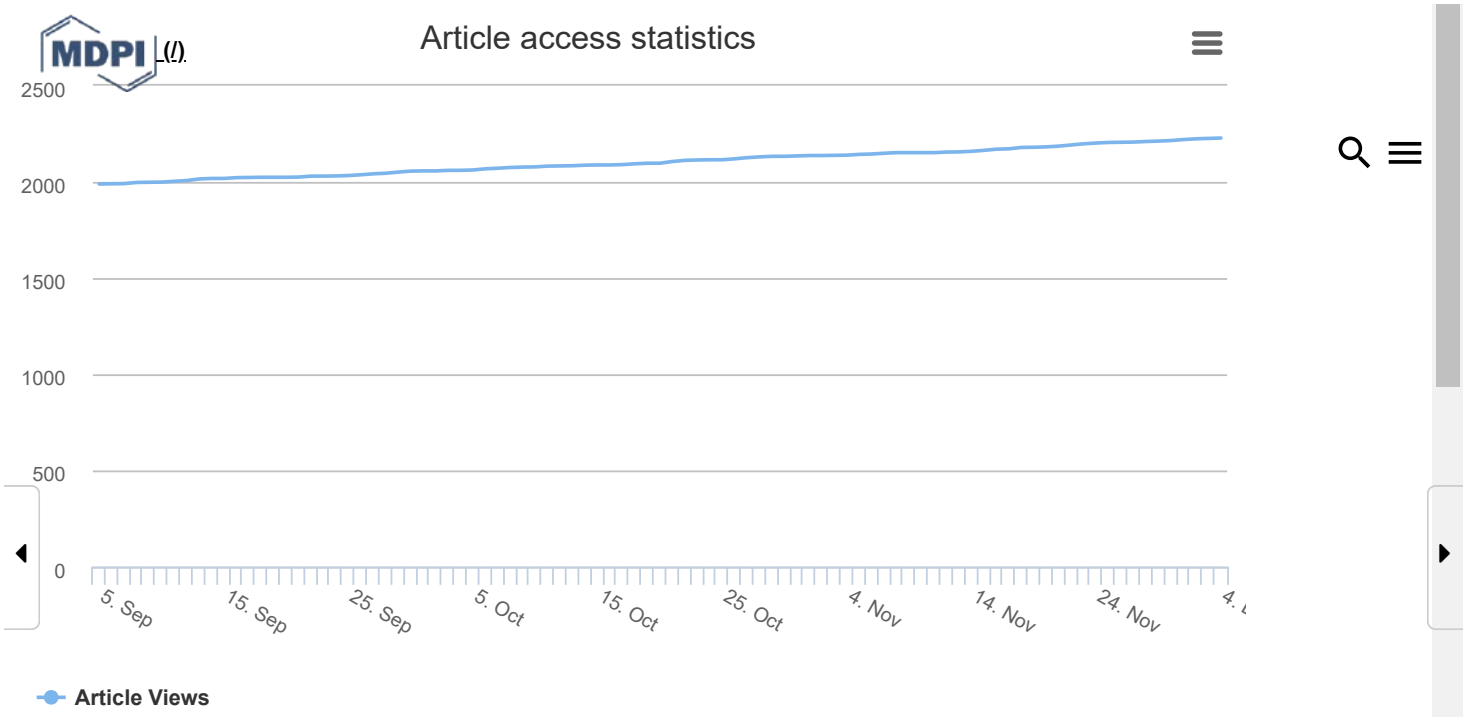

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ABSTRACT:

The application of bioflocculants has recently become a promising solution for the treatment of water and wastewater as well as removal of pollutants from environment. Water pollution is the most challenging environmental issue in the developing countries to determine the quality of life. The wastewater from different sources contains suspended solids, organic and inorganic particles, dissolved solids, heavy metals, dyes and other impurities which are harmful to the environment causing major health hazards in human and animals. The use of bioflocculants is advantageous for the control of environmental pollution as they are non- toxic and biodegradable in nature. Moreover, they do not create any secondary pollution. Chemical flocculants being a source of carcinogens can be replaced by bioflocculants which needs to be produced on a large scale. However, commercially viable bioflocculants are yet to be produced and marketed widely. This review intends to present the updated information on microbial bioflocculants and their applications for remediation of pollutants from wastewater. It may bring up the significant issues which can be attempted by future researchers for a better understanding to develop commercially viable, safe, eco-friendly and cost effective bioflocculants using new biotechnological techniques.

Keywords: Bioflocculant () Biodegradable () Eco-Friendly () Flocculation Activity () Wastewater Treatment. ()

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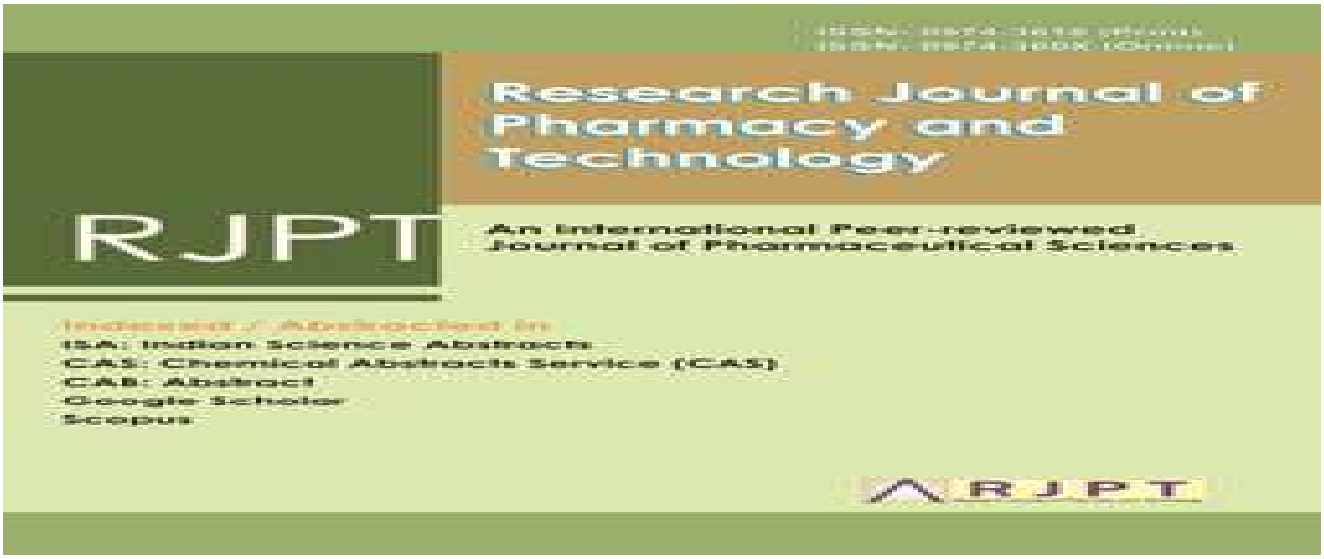

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Application of bioelectrochemical systems to regulate and accelerate the anaerobic digestion processes

C. Nagendranatha Reddy [a, b], Sanath Kondaveeti [c], Gunda Mohanakrishna [d], Booki Min [a]

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Abstract

Anaerobic digestion (AD) serves as a potential bioconversion process to treat various organic wastes/wastewaters, including sewage sludge, and generate renewable green energy. Despite its efficiency, AD has several limitations that need to be overcome to achieve maximum energy recovery from organic materials while regulating inhibitory substances. Hence, bioelectrochemical systems (BESs) have been widely investigated to treat inhibitory compounds including ammonia in AD processes and improve the AD operational efficiency, stability, and economic viability with various integrations. The BES operations as a pretreatment process, inside AD or after the AD process aids in the upgradation of biogas (CO_2 to methane) and residual volatile fatty acids (VFAs) to valuable chemicals and fuels (alcohols) and even directly to electricity generation. This review presents a comprehensive summary of BES technologies and operations for overcoming the limitations of AD in lab-scale applications and suggests upscaling and future opportunities for BES-AD systems.

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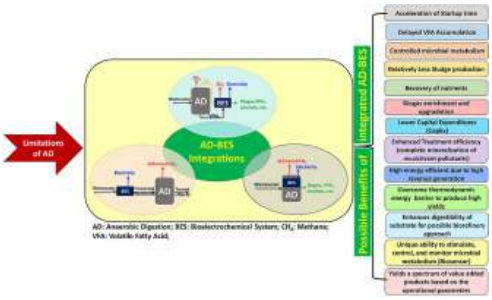

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Introduction

Anaerobic digestion (AD) is a conventional process for the bioconversion of organic matter/CO_2 to biogas that has great potential to recover a spectrum of biobased products (Appels et al., 2008; Zhou et al., 2017). It is generally known as a controllable and sustainable way to treat sewage sludge compared with other disposal routes such as landfill and composting. However, the rate and efficiency of AD are low, especially when no inoculators are added and require longer operation time to achieve effective substrate removal and value-addition yields (Chen et al., 2008; Lamastra et al., 2018; Oladejo et al., 2019; Przydatek and Wota, 2020). Some other limitations of AD process includes extended startup time (Goux et al., 2016), accumulation of VFA thereby leading to collapsing the anaerobic process (Moreno et al., 2018), lower contents of methane (40–60%) and H_2 (14–27%) (Börjesson and Mattiasson, 2008; Venkata Mohan et al., 2008; Gude, 2018), inhibition of microbial activity due to nutrient overload (Cerrillo et al., 2016), specific operational conditions (Khan et al., 2020), incomplete removal of recalcitrant pollutants (Sreelatha et al., 2015), failure to maintain a correct balance among

the kinetics of different reactions thereby leading to process instability, hampering treatment efficiencies (Cheng and Kaksonen, 2017), large amount of investment with lower yields (Beegle and Borole et al., 2018), etc. The search for alternate, integrated strategies for producing value-added products and to recover maximum energy content from the substrate have shown bioelectrochemical systems (BES) as an emerging and complementary technology to conventional anaerobic and fermentative processes (Pham et al., 2006). BES is a biocatalyzed electrochemical process that uses biological organisms as a biocatalyst to generate diverse value added products viz., electricity, biofuels, alcohols, Volatile fatty acids (VFAs), etc. by organic substrate degradation. This BES technology, a multidisciplinary approach, has been extensively investigated during the past decade and emerged as a new generation of biobased technologies with great potential to treat wastewater with simultaneous energy generation and resource recovery (Li et al., 2015; Pant et al., 2012; Bajracharya et al., 2016; Cheng and Kaksonen, 2017; Modestra et al., 2020). The BES is an electrochemical cell, catalyzed by microbes in which one or more reaction takes place. At the anode of BES, the anaerobic active bioelectrogenic microbes form a biofilm and oxidize the degradable organic matter to carbon dioxide (CO_2) by generating electrons and protons. This is often represented by the oxidation of simple organics such as acetate (Eq. (1)).$CH_3COO^- + 4H_2O \rightarrow 2HCO_3^- + 9H^+ + 8e^-$

The generated electrons by bioelectrogenic microbes are transferred to the cathode by an external circuit where the reduction reaction occurs. The potential difference created during the oxidation and reduction processes at anode and cathode, respectively, drives the electron flow in BES.

BES is proven to be energy and effective for ammonium recovery from wastewater. In contrast to organic substrate oxidation in anode, the ammonium present in wastewater is diffused/migrated to the cathode chamber via the separator (ex: cation exchange membrane, CEM) (Zhao et al., 2016, Zheng et al., 2020). The high catholyte pH assists in nitrogen recovery in the form of ammonia, thereby limiting the usage of caustics that are majorly required for ammonia recovery technologies. In the removal process, along with the electrochemical activity of the bacterial cells present on the electrode surface, the external electrical potential also participates. However, the removal due to the induced electric field is depends on the electrochemical activity biofilm. The study was performed along with control to evaluate the effect of induced electric field on the removal process (Kondaveeti et al., 2014, 2019). Electrochemical ammonium recovery using an abiotic electrochemical cell was initially investigated by Desloover et al. using the effluent from anaerobic digestion (Desloover et al., 2012). In their system, the ammonium transported to the cathode chamber through a separator was stripped from the catholyte by generated H_2. Thus, the current and rate of ammonium transport in these abiotic systems are not constrained by biotic reactions at anode such as organic oxidation. In addition, common restraints such as internal resistance, temperature, pH, and O_2 concentration are not found in an electrochemical cell. Therefore, the calculated ammonia transport rates (120 $gN/m^2/d$) in an electrochemical cell are found to be much higher than those reported in MFC. Also, the overall ammonium transport accounted for the 40% charge transport over the membrane, and similar results were found in BES (Kuntke et al., 2012).

Based on the requirement, BES can be broadly classified into microbial fuel cells (MFC) that generate bioelectricity and treat complex, recalcitrant, and high strength wastewaters (Venkata Mohan et al., 2014; Sreelatha et al., 2015), microbial electrolysis cells (MEC) produces H_2 at cathode by utilizing the electron equivalents generated at the anode, and microbial electrosynthesis (MES) to generate CH_4 and platform chemicals (Modestra et al., 2015), and microbial desalination cells (MDC) to separate ions (Cao et al., 2009) (Fig. 1).

MFCs can be compared with the widely developed fuel cell technologies. Fuel cells are energy conversion systems producing electrical energy from the reactant fuels using an abiotic catalyst. MFC can generate electrical energy through bacterial catalytic reactions at the electrode (Logan et al., 2006; Rabaey et al., 2011). This MFC technology has been extensively investigated during the past two decades and emerged as a new generation of biobased technologies with great potential to treat wastewater with simultaneous electricity generation (Li et al., 2015; Mohan et al., 2008; Kadier et al., 2020; Marassi et al., 2019; Sevda et al., 2013). In the anode chamber of the MFC process, the oxidation process occurring in the anode chamber generates CO_2, protons, and electrons. The protons pass through the membrane while the electrons were carried to the cathode chamber when the connection is made. In the presence of a terminal electron acceptor (TEA), water is formed in the case of general MFC operation. Several TEAs viz., oxygen, nitrate, ferricyanide, persulfate, permanganate, manganese dioxide, iron, chromium, hydrogen peroxide, etc. have been studied in the cathode chamber of MFC, and their impact on the overall efficiency of MFC was elucidated (Ucar et al., 2017; Oon et al., 2017; Song et al., 2019; Nagendranatha Reddy et al., 2019). According to the placement of electrodes, biocatalyst, and design of MFCs, they can still be classified as benthic, stacked, multielectrode, hybrid, enzymatic fuel cells, plant MFCs, submersible MFC, etc. (Min and Angelidaki, 2008; Butti et al., 2016).

Secondly, in MEC, the exoelectrogens catalyze the production of hydrogen when an external voltage is applied. The MEC produces higher hydrogen yield with varied substrate diversity. Several studies reported hydrogen production at various optimal conditions, which has led to the development of MES that drives the bioelectrochemical production of other multicarbon compounds under controlled conditions apart from methane. The cathodic biocatalyst and electron acceptor present in the cathode determines the specific product formation (Pant et al., 2012; Bajracharya et al., 2016). Recent research interests in MES have been emerging on diverse applications, suggesting the broad application of renewable energy and synthesis of value-added chemicals (Bajracharya et al., 2017; Rabaey et al., 2011; Kondaveeti et al., 2020). Along with various products formation, BES also focuses on desalinating the sea water. The desalination process utilizing the electroactive bacteria to drive ion migration to respective anode and cathode chambers

is called MDC. MDC can treat wastewater, generate electricity, and desalinate the saline water with simultaneous generation of value added products (Al-Mamun et al., 2018). Valorization of wastewaters and concomitant treatment makes BES a sustainable waste-to-energy/chemical conversion platform (Pant et al., 2010). In the case of dual-chambered MEC/MES, the electrons are generated in the anode chamber either by the electrolysis reaction or substrate oxidation process, and they reach the cathode chamber to form a specific product at optimum conditions. The main difference, when compared to conventional MES, is that the external potential is applied to the MES system to catalyze the reaction towards particular product formation. Various products have been formed by utilizing simple, complex, and inorganic substrates. The configurations and opeations of all the BES components are given in Fig. 2.

The MFCs belong to the galvanic cell category, and they recover the chemical energy present in the organic substrate as bioelectricity. Whereas, in the electrolytic cells, the reactions are controlled by maintaining optimum conditions, and the products are recovered in the form of value added compounds like gases (H_2 and CH_4), volatile fatty acids (VFAs), and alcohols (Electrolytic cells). In the electrolytic cell, additional energy in the form of voltage/current is provided to overcome thermodynamic barriers and to pursue a desired cathodic reaction to generate a specific product of interest (Cheng and Kaksonen, 2017).

Integration of BES to AD is one such kind that helps in increasing the efficiency related to waste remediation and biobased product synthesis. To optimize energy conversion efficiency (substrate to product) and operational stability in the traditional AD, coupling of AD with BES is an efficient electro-fermentation (EF) strategy (Schievano et al., 2016a, 2016b; Rabaey and Rozendal, 2010). The rate kinetics and process performance of AD could be improved by introducing electrodes in the microenvironment. Microbial community functioning for electrochemical reactions is also found to depend on the type of material used for the electrode and structure of the electrode. The mechanism for the enhancement of exoelectrogenic microorganisms in the microbial communities with electrode placement needs to be specifically focused on improving the process efficiencies, which can directly improve productivity at an industrial scale (Reguera et al., 2006; Gorby et al., 2006). Further, if the electrodes are connected externally while applying voltage/potential across them, the process may be further enhanced (Villano et al., 2017; Stamenkovic et al., 2016; Nikhil et al., 2015). Understanding the microbial mechanism and microbial community diversity that prevailed on the electrode surface helps to enhance the specific product output during AD integration with BES. The application of voltage/potential to the microbial community during the EF process creates mutual interactions between the electrode and biocatalysts, thereby increasing the yields of the biobased products. If the potential is poised to develop electroactive biofilm, electrochemically active microorganisms, and electrochemically inactive microorganisms may proliferate to function in a syntrophic manner (Hirose et al., 2009; Babauta et al., 2012). The former biocatalyst aids in efficient electron transfer while the latter involves processes such as the breakdown of complex organics (Borole et al., 2011). Electrochemically-driven microbial interactions are effectively involved during the AD-BES integration and could improve the electrocatalytic efficiency of the reactions. The voltage/potential provided to the BES system towards microbial synthesis helps drive the reactions faster rather than directly involved in the reaction as an electron donor. Microbial electrochemical metabolisms need to be determined to understand the covalent and non-covalent interactions occurring during the microbial synthesis process. The electrometabolic reactions decrease the electrochemical losses by increasing the oxygen-reduction reaction (ORR) related to substrate-hydroxide-oxide binding increasing waste utilization capabilities. Bacteria are usually negatively charged, and thereby a positive potential on the anode could accelerate the biofilm formation due to electrostatic interactions (Srikanth et al., 2011). Electrochemical interactions are crucial in affecting the AD process, playing a specific role in biogas production while determining the metabolic conditions of microbial growth (Moscoviz et al., 2016; Kumar et al., 2017).

The application of poised potential (voltage) to the microbial community and microbe-electrode interactions is another scientific factor that needs to be focused on specifically deriving a biobased product from the organic substrate. The regulatory role of these bioelectrochemical strategies aids in optimizing the process thermodynamics, which in turn enhances the EF efficiency for product synthesis (Bhagchandanii et al., 2020). Microbe-electrode interactions help derive a specific product production while optimizing the thermodynamic energy needed to synthesize the product. Electrochemical reduction of an organic substrate, such as acetate, ethanol, formate, etc., to various biobased and high-value products can become an economical and commercially viable process (Choi and Sang, 2016; Rabaey et al., 2011; Mohanakrishna et al., 2018; De Vrieze et al., 2018). The microbial production of multiple biobased products from organic substrates with electrical energy as an influencing factor is economically feasible (Venkata Mohan et al., 2016a, Venkata Mohan et al., 2016b; Moscoviz et al., 2016; (Zhang et al., 2020)). Integration of electro-strategies to the fermentative environment can influence catalytic capabilities of microorganisms, which positively affects organic substrates, redox conditions (pH, buffering), reducing equivalents (electrons (e^-) and protons (H^+)), developing a controlled process performance (Villano et al., 2017). The electrochemical control on the microenvironment can also improve the microbial electrochemical metabolism, which is beneficial for process upscaling.

EF integration can be considered as an alternative energy-efficient process that can overcome the limitations of AD. The microbial metabolism during EF helps in controlled utilization of reducing equivalents at the cathode, resulting in higher production of biogas, fatty acids, biofuels, and platform chemicals (Kumar et al., 2017; Redwood et al., 2012; Rabaey et al., 2011). The processes are futuristic in terms of having efficient utilization of renewable forms of substrates for bioenergy production and can significantly contribute to the transition towards bioeconomy and sustainability. The mutual and inter-dependent interactions involved during the BES process affect the rapid and enhanced conversion of organic substrates into commercial biobased products. Additional benefits of AD-BES integrations include delay in VFA accumulation due to integration of electrodes which inturn accelerates the stratup time and allows the growth of various microbial communities in the system rapidly (Moreno et al., 2018; Xie et al., 2021), low

sludge production of the BES configuration having 25% of that of the conventional waste activated sludge system, thereby yielding a sludge production of only 80 mg TSS per g/COD (Brown et al., 2015), increase of H_2 gas yields to >85% when fermentation and MEC are combined (Gude, 2018), and *In-situ* H_2 mediated bioelectrochemical CH_4 enrichment to provide quality of biogas, thereby aiding in efficient energy conversion (Aryal et al., 2018; Beegle and Borole et al., 2018). The capital expenditure (CAPEX) and Operation and Maintenance (O&M) of integrated AD-BES may be slightly higher but the energy recovery is several folds higher, which makes the integration more sustainable (Beegle and Borole et al., 2018). Coupling AD with MEC recovered 40% of N and increased treatment efficiency (46%) (Cerrillo et al., 2016). Bioelectrochemical reactions facilitated degradation of recalcitrant and complex pollutants. For example, phenanthrene degradation was increased by 30.5% than traditional AD (Lin et al., 2019; Cui et al., 2016; Mohanakrishna et al., 2010), and average BOD_5/COD effluent ratio in the BES-AD was increased by 16.3% when compared to stand alone AD process thereby increasing the digestibility of substrate which helps to integrate in biorefinery approach. Bioelectrochemcial reactions offers BES a unique ability to monitor, control and stabilize the AD process as a biosensor, eliminate toxicity and recover nutrients, etc. (Cheng and Kaksonen, 2017; De Vrieze et al., 2018). The synergistic approach of integrating microbial environment with electrochemistry is a promising technology that establishes it as a futuristic, green, and sustainable route in its approach.

Section snippets

Bioelectrochemical systems in removal and recovery of ammonium

BES offers a new advantage compared to conventional nitrogen removal processes in low sludge generation and offers a nitrogen-based reaction at cathode and anode. One prominent mechanism in the ammonium recovery/removal in BES is the active/passive transport through the separator based on acid/base equilibrium. For instance, the ammonium in high-strength wastewater is ion transported to the cathode chamber either in non-charged NH_3 form or charged NH_4^+. At the cathode, it can depart from BES in ...

Electricity generation from AD effluents

The anaerobic wastewater treatment process is the conventional biological process for reducing organics and the generation of energy in the form of biogas. They have been well operated in many of the developing countries and being researched for increasing efficiency. However, they exhibit several limitations, such as the generation of H_2S from sulphur and the need for larger volumes to generate higher gas production to integrate with the natural gas grid. However, this also depends on the...

Conclusions and future perspectives

The review documents the feasibility of integrating AD and bioelectrochemical processes for harnessing various biobased products. The mechanism-oriented aspects and limitations during AD were presented. Integration of electrochemical processes involving the microbe-electrode interactions was explained as the process having scope for improving the product output by overcoming the major bottlenecks in AD. Upscaling of the process for commercial viability and marketability needs to focus on...

Credit author statement

C. Nagendranatha Reddy: Conceptualization, Writing – original draft, Writing – review & editing. Sanath Kondaveeti: Writing – original draft, Writing – review & editing. Gunda Mohanakrishna: Writing – original draft, Writing – review & editing. Booki Min: Conceptualization, Writing – review & editing, Supervision...

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All the authors in the manuscript declare that they have no known competing financial interests or personal relationships that could have appeared to influence the work reported in this paper....

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Review Article | Published: 23 June 2022

A critical review on valorization of food processing wastes and by-products for pullulan production

Bishwambhar Mishra, Yugal Kishore Mohanta, Sunita Varjani, Sanjeeb Kumar Mandal, N. S. V. Lakshmayya, Preeti Chaturvedi, Mukesh Kumar Awasthi, Zengqiang Zhang, Raveendran Sindhu, Parameswaran Binod, Reeta Rani Singhania & Vinod Kumar

Journal of Food Science and Technology (2022)

Abstract

Pullulan is a commercially available exopolymer biosynthesized by *Aureobasidium pullulans* supplemented with nitrogen, carbon and other vital components through submerged and solid-state fermentation. These nutrients are very expensive and it raises the cost for the production of pullulan. Hence, the need of alternative cost-effective raw materials for its production is a prerequisite. Owing to its unique physicochemical features, pullulan has various applications in the food, pharmacological, and biomedical domains. Food industrial wastes generate a considerable number of by-products which accumulates and has a negative influence on the environment. These by-products are made up of

proteins, carbohydrates, and other components, can be employed as substrates for the production of pullulan. The present review briefs on the pullulan production using food processing waste and by-products and the elements that impact it. It provides an insight into versatile applications of pullulan in food industries. Various challenges and future prospects in the field of research on pullulan production have been uncovered.

Introduction

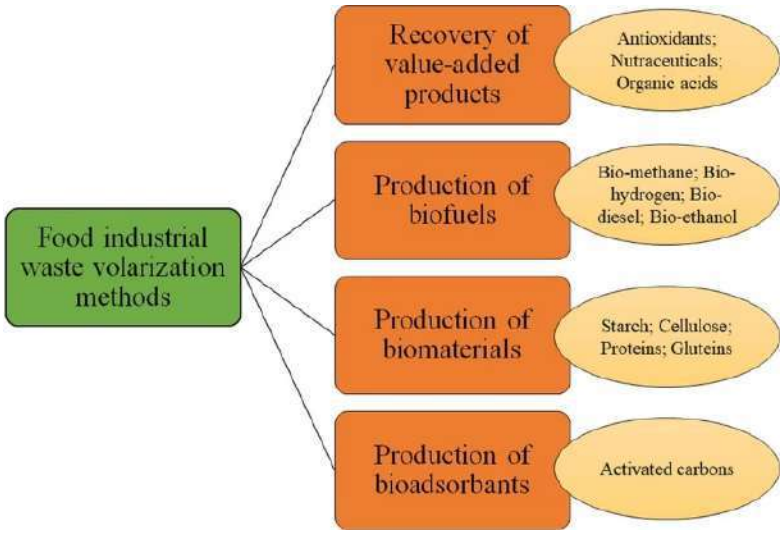
Pullulan is an inert, linear polysaccharide generated aerobically over sugar and starch conditions by *Aureobasidium pullulans*, a yeast-like microorganism with gene mutations. The molecule is structured of repeated units of maltotriose coupled by 1,6-glycosidic interconnections to three 1,4-linked glucose molecules (Singh et al. 2017, 2021; Mishra and Varjani 2019). A stair-step structure is formed by this repeating pattern. Chain flexibility and solubility are enhanced by the regular modification of -1,4 and -1,6 bonds (Hamidi et al. 2019; Vivek et al. 2020). Nitrogen source, carbon source, and other functional ingredients for *A. pullulans* are required for fermentative biosynthesis of pullulan. It is a 'generally considered as safe' (GRAS) excipient since it is innocuous, non-immunogenic, noncarcinogenic,

and non-mutagenic (Mishra and Suneetha 2014; Mishra et al. 2018; Liu et al. 2020). It serves as a low-calorie dietary fibre alternative for starch in food preparations. Molding a wet pullulan solution on a flat surface produces good films with minimal oxygen permeability (Raychaudhuri et al. 2020; Priyadarshi et al. 2021). Pullulan granules are crystalline, non-hygroscopic, whitish, and breakdown promptly in both hot and cold water. In opposed to dextran, pullulan degrades much more quickly in blood serum (Tabasum et al. 2018). For its non-animal origin, pullulan is appropriate for all consumer groups. Chewing gum and bubble gum contain this as an exfoliant and glazing agent. It's also utilised in milk-based sweets as a foaming ingredient (Singh et al. 2017; Mishra and Varjani 2019).

The nutrients needed in the synthesis of pullulan are costly. It adds to the expense of production (Mishra and Varjani 2019). However, many food processing industries generate waste enriched with inorganic and organic compounds essential for *A. pullulans* to flourish. Food processing and agribusiness dwellers engender a significant amount of waste, which, if disposed of untreated, can result in serious ecological concerns (Mishra et al. 2018; Varjani et al. 2020, 2021; Vyas et al. 2022; Yaashikaa et al. 2022). On a global scale, it is statistically found that nearly one-third of all food residues is wasted, equivalent to 1.3 billion tonnes of food every year. Furthermore, lost or wasted food

generates roughly 3.49 billion tonnes of greenhouse emissions across the supply chain (FAO 2019). Landfilling, composting, thermal treatment is among the most common waste management technique now in use. A multitude of food industrial by-products has been documented to produce pullulan (Mishra et al. 2018; Vivek et al. 2020; Abdeshahian et al. 2021; Wani et al. 2021). The volarization methods for food industrial wastes have been illustrated in Fig. 1.

Fig. 1



Food industrial waste volarization methods

Due to its higher cost (Approximately, Rs 3000–6000 per kg in India), pullulan is underutilised in comparison to other exopolysaccharides. This biopolymer is imported into India from China, Japan, and the United States. To meet market demand, it is necessary to boost pullulan production on a pilot scale using low-cost and environmentally friendly methods. The present

review describes the utilization of various food processing waste and its by-products for efficient production of pullulan and its applications. These residues can be utilized as an alternate substrate to produce pullulan through solid-state fermentation or submerged fermentation.

Biosynthesis of pullulan

Despite the fact that pullulan's chemical composition was discovered in the 1960s and it has been involved in the production and exploited in the medicaments, cosmetics, and food sectors for over 40 years, its biosynthetic mechanism had remained a mystery for decades (Mishra et al. 2011). Despite this, many efforts have been made to decipher its synthesis route, as well as the necessary enzymes and genes that encode it.

Microbial sources

Because of its high yield and excellent pullulan characteristics, *Aureobasidium pullulans* is one of the most extensively utilised strains in commercial pullulan production. *Aureobasidium pullulans* is a genetically distinct yeast-like fungus that can often be encountered in freshwater, wood, soils, rock, and animals and plants tissues, besides other places. It is harmful to plants but non-pathogenic to people, but only a few strains of *A. pullulans* are pathogenic and can cause health problems (Singh et al. 2019). Amylases, esterases, hemicellulases, pectinases, proteases, and other enzymes are

produced by *A. pullulans* isolates (Singh and Saini 2012). The synthesis of pullulan via, blastospores and hyphal cells in submerged fermentation, and other aspects of *A. pullulans*' development cycle were examined. A few investigations have also shown that different *A. pullulans* strains produce dissimilar pullulans (composition and structure). Apart from the polysaccharide pullulan, *A. pullulans* generate a dark pigment known as melanin, which gives antimicrobial properties to phagocytosis in the recipient and also causes polysaccharide chlorosis (Mishra et al. 2018; Singh et al. 2019; Wani et al. 2021). Various parameters, such as the ATP/ADP ratio, knocking out the PKSIII (Polyketide Synthase III) gene, incorporating desired genes into genomic DNA, and others, have been found to boost pullulan productivity and diminish melanin synthesis in metabolic engineering (Li et al. 2016).

There are several physicochemical ways for removing melanin from fermented media (adsorption with solvents, activated charcoal, and salts), however, the cost must be considered. To reduce capital investment, strains must be altered, metabolisms must be engineered. However, care must be taken to preserve the strain's potential for producing pullulan with good viscosity, molecular weight distribution, and other physical features (Seviour et al. 2011; Castillo et al. 2015; Reddy et al. 2021). *Rhodotorula bacarum*, *Rhodosporidium paludigenum*, *Cyttaria darwinii*, *Cyttaria harioti*,

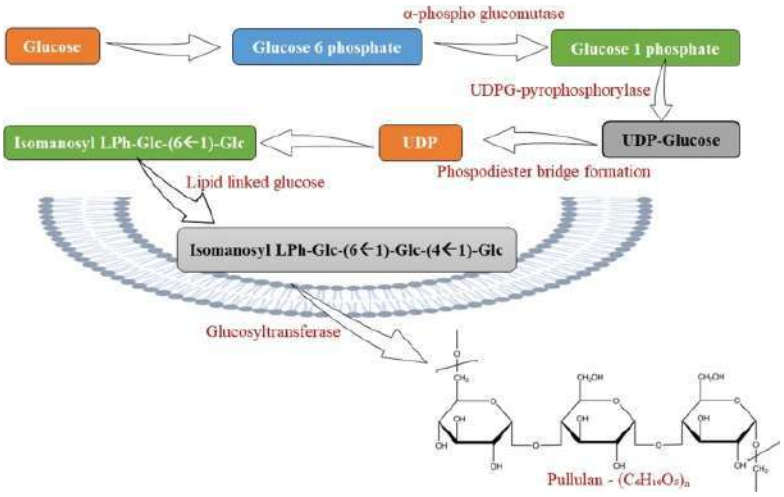
Cryphonectria parasitica, *Aspergillus japonicus*, *Teloschistes flavicans*, *Tremella mesenterica*, *Micrococcus leuteus* are among the strains capable of producing pullulan (Mishra et al. 2018). In an attempt to optimise *A. pullulans'* pullulan productivity, the strain must be investigated through mutation and metabolic engineering. Some of the strains, like *Aureobasidium mousonni* (NCIM 1226), *Aspergillus japonicus*-VITSB1, were modified utilising Ethyl methane sulfonate (EMS) and UV rays' mutagenesis for good yields and enhanced level of pullulan (Mishra and Suneetha 2014).

Mechanism of pullulan synthesis

Within the cell, pullulan is produced and extravasated into the medium as a slimy, loose, and amorphous layer through the -glucan layer. The microbe's creation of the precursor will speed up the formation of pullulan. Pullulan is made up of units of maltitriose joined together by a -1,4 glycosidic connection, whereas -1,6 glycosidic bonds connect the succeeding maltotriose units. The connection offers great structural flexibility as well as increased pullulan solubility (Dailin et al. 2019; Liu et al. 2021). Pullulan biosynthesis is a multistep biological reaction in *A. pullulans*. Pullulan is synthesised through the adjudication of sugar-nucleotide-lipid transport medians in the membrane of the cell section. Because of the complex properties of the microorganism that generates pullulan, the specific method of the

pullulan biosynthetic pathway has not been fully elucidated. Pullulan synthesis is aided by the accumulation of glucose in the cell during the early stages of fermentation. Phosphoglucomutase, glucosyltransferase, and Uridine diphosphate glucose pyrophosphorylase (UDPG-pyrophosphorylase) are the major enzymes engaged in the synthesis of pullulan. The enzymes phosphoglucomutase and UDPG-pyrophosphorylase convert subtle carbon (glucose) to Uridine Diphosphate glucose, which is a necessary prerequisite of pullulan synthesis. Hexokinase helps to combine glucose-6-phosphate with glucose, further converted to glucose-1-phosphate by the enzyme -phosphoglucomutase. The D-glucose in Uridine Diphosphate-glucose generates an isomaltosyl residue when it mixes with additional glucose units. The isopanosyl moiety is produced by the metabolic interaction between iso-maltosyl and lipid-linked glucose, which is subsequently polymerized by the glucosyltransferase enzyme to make pullulan polysaccharide (Duan et al. 2008; Sugumaran and Ponnusami 2017; Mishra et al. 2018; Singh et al. 2019). The generation of phosphodiester links from UDP-glucose, the development of isomaltose monomers, and the manufacture of iso-panosyl molecules are the different phases of pullulan chain biosynthesis. Figure 2 depicts the biosynthetic routes for the formation of pullulan.

Fig. 2



Mechanism of pullulan synthesis

Utilization of food processing waste for pullulan production

Sugarcane bagasse and molasses

Sugarcane is among the most widely grown in cultivation in India and other parts of the world. Sugarcane bagasse is produced when cane pulp is harvested for the production of refined sugar and its by-products. Bagasse is produced in the amount of 280 kg each tonne of sugar churns out amounting to about 10 crore tonnes annually. Cane biomass is a lignocellulosic substance made up of, hemicellulose (27.89 ± 2.68%), cellulose (38.59 ± 3.45%), organic matter (1.61 ± 0.16%), lignin (17.79 ± 0.62%), and ashes (8.80 ± 0.02%) (Cheng and Zhu 2013). Hydrolysis of cellulose from cane biomass transforms plant-derived dry sugars into basic sugars that can be used by a wide range of microorganisms. Sulfuric acid was used to

hydrolyse the vaporised cane biomass at 100 °C for 30 min, and at 28 °C, activated charcoal was used to detoxify the digestate, with continuous vertexing (50 rpm) for 4 h. The hydrolysate was 12% glucose, 7% arabinose, 70% xylose, and 11% other chemicals, and it was utilised by *A. pullulans* to produce pullulan. The addition of DL-dithiothreitol (1.0 mM) to a sugarcane bagasse hydrolysate-based medium and pH control improved pullulan generation in shake-flask fermentation processes (Chen et al. 2014). Pullulan generation by *Aureobasidium pullulans* is coupled with the creation of melanin, which drives up the cost of downstream treatments. Deploying a blue LED entirely prevents melanin formation throughout the fermentation procedure, while a red LED promotes *A. pullulans* development. In shake-flask fermentation processes and column bubble photobioreactors, sugarcane bagasse hydrolysate was employed to produce pullulan by *A. pullulans*. Pullulan yield in column bubble photobioreactors (25.19 g/L) was comparable to shake-flask fermentations (Hilares et al. 2019).

Molasses is a dusky viscous fluid that forms as an offshoot of the sugarcane juice refining process. The sugar factory releases a large quantity of molasses into the local water source, causing significant contamination. Molasses is made up of fermentable sugars like total solids (70–85%), glucose and fructose (48–60%), organic content (9–12%) (Singh et al. 2019). Molasses may be

readily absorbed as a substrate of carbon for the formation of pullulan by *A. pullulans* because of these sugars. Molasses, on the other hand, contains heavy metals (iron, manganese, copper, zinc, magnesium, calcium, and so on), which inhibit the development of microbes, suppress beneficial enzymes, and reduce the end yield of the product (Mishra et al. 2018). As a result, molasses pretreatment is an important step in achieving a high-quality and high-quantity product output. The best approach for removing heavy metals is to treat molasses with sulphuric acid. Sulphuric acid (1 N) was appended to molasses as a pretreatment, after which the mixture has been left to exist for 24 h before centrifugation was used to extract the supernatant (Singh et al. 2019). The use of activated carbon in conjunction with sulfuric acid aids in the expelling of excess colouring compounds, amino acids, and heavy metals, improving pullulan synthesis at the shake-flask level. Pullulan manufacture is cost-effective when pretreated molasses is used as the production medium (Srikanth et al. 2014).

Potatoes and sweet potatoes residues

The starch grain is found in the cells of the potato root tuber. The potato starch business has released a significant quantity of waste residue, which comprises leachates and potato residues. This has big repercussions for the ecosystem. Carbohydrates are the primary elements of potato starch waste. These effluents have a chemical oxygen demand

(COD) that was found to be greater than 30 g/L, indicating that they are high in eco-friendly elements (cellulose, starch, and proteins) that microorganisms may use. The utilization of potato starch waste for the synthesis of pullulan by using the strain of *A. pullulan* P56 was investigated by some researchers (Mishra et al. 2018). Amyloglucosidase and Pullulanase enzymes (Ca-alginate immobilised form) were used to liquefy potato starch in a packed bed reactor. The threshold pullulan generation was discovered to be 19.2 g/L, and after optimising several course criteria, the output was enhanced by 20% over the preliminary level (Mishra et al. 2018). It was observed by combining potato starch hydrolysate with sucrose improved pullulan synthesis, and that a minuscule portion of sucrose could trigger the enzymes required for pullulan fabrication, allowing for more effective potato starch hydrolysate conversion. It was also looked at using crude potato starch hydrolysates for pullulan synthesis. After 96 h of fermentation, the highest pullulan manufacture was reported to be 36.17 g/L. Pullulan production was compared using glucose and sucrose as carbon sources, yielding 22.07 g/L and 31.42 g/L of pullulan, respectively (Wu et al. 2016). These observations highlight the possibility of using fresh potato starch hydrolysates as an affordable provenance of carbon for producing pullulan.

Sweet potato is a carbohydrate-rich, beta-carotene-rich, vitamin-rich, and fibre-rich tuberous root

vegetable. Proteins account for 87% of the sweet potato hydrolysate, followed by sugar (1.56%), blubber (0.6%), coarse fibre (0.16%), and cinders (2.19%). Sweet potato is mostly made up of starch, which is well suited to industrial fermentation despite the fact that many industrially significant microbes cannot use it in its natural state. The same procedure is used to hydrolyse sweet potato starch as it is for potato starch. Small bits of sweet potato are treated with separate enzymes (amylase, pullulanase, and β-amylase) during the saccharification process. Because sweet potatoes contain a significant quantity of β-amylase, it is not necessary for accentuating another resource. The sweet potatoes are treated with β-amylase and pullulanase in the first phase of hydrolysis. β-amylase, which is found in sweet potatoes, might further saccharify the hydrolysate. In fermentation processes, saccharine potato hydrolysate can be employed as an economical base for carbon. *A. pullulans* used sweet potato hydrolysate in shake-flask fermentation to produce pullulans (Wu et al. 2009; Mishra et al. 2018). Pullulan derived using sweet potato hydrolysate (3.4 105 Da) had a mol. wt. larger than that obtained from glucose (1.3 105 Da) and sucrose (1.7 105 Da) media. Marine cold-adapted -amylase can successfully hydrolyze sweet potato starch (Wu et al. 2009). Various sugars like isomaltose, maltose, maltotriose, glucose, and other maltooligosaccharides make up the sweet potato hydrolysate. These hydrolysate components have a high interfacial adhesion. In a

study, *A. pullulans* produced more pullulans (36.17 g/L) from sweet potato hydrolysate than it did from glucose (22.07 g/L) or sucrose (31.42 g/L). As a result, sweet potato hydrolysate would be used to produce pullulan at a low cost (Wu et al. 2016).

Grape residues

Grapes are a vital component of the wine and juice industries. Grapes are processed by removing the exocarp and extracting the taille from the mash. Grape extract is generally employed in the creation of bottled goods; however, grape peel and the slash are discarded as grape pomace after processing. Total sugars (85.20%), reducing sugars (3.40%), protein (7.80%), and glucose (1.280%) are all present in grape pomace (Mishra et al. 2018). Acids, colours, and specific salts are also abundant, all of which are employed in the food sector. In its solid form, a grape poultice is difficult to use; however, grape peel and slop extricate is much easier to ply. The grape poultice harvest can be made by pouring boiling water into the grape pomace, blending for 30 min, and then filtering (Singh et al. 2019). Pullulan production by *Aureobasidium pullulans* using shake-flask fermentation processes was achieved using grape poultice extricate, with a pullulan yield of 22.3 g/L (Israilides et al. 1998). Pullulan made from grape pomace extract is uniformly composed, has a high molecular weight, and has a higher yield.

Other food industrial residues

Sugumaran et al. (2014) conducted research in which four food waste by-products, namely rice and wheat bran, coconut and palm kernels, were identified as nadir carbon sources for *A. pullulans* pullulan synthesis in the solid state for fermentation (50% moisture content). The ideal carbon source amongst four food waste by-products was palm kernel, which yielded 16 g/L pullulan. Later, using Response Surface Methodology (RSM) with Asian Palm Kernel as a carbon source, they have improved the process variables for pullulan production. The output of pullulan was raised to 30.4 g/L. In conclusion, palm kernel proves to be a minimal substrate for pullulan biosynthesis.

The soy sauce industry produces a lot of soybean pomace, which is a key food waste by-product. Carbohydrates and proteins are the two main components. Despite the fact that soybean pomace is quite useful, it is dumped as dissipate due to the extreme sodium chlorite level (NaCl). This has major consequences for the ecosystem. Furthermore, discarding soybean pomace, which is an abundant wellspring of carbs and proteins, is a major waste of natural deposits. So many studies had been performed with soybean pomace as a source of nitrogen pullulan production by *A. pullulan* HP-2001 (Mishra et al. 2018; Singh et al. 2019).

Coconut water is indeed a transparent beverage found in the centre of the coconut. It is made up of

simple sugars and electrolytes, which are easily absorbed carbohydrates. Coconut milk is made by grating the meat of a ripe coconut into a liquid. Various industries that produce desiccated coconut, copra, as well as items made from coconut meat (Coconut honey, Coco sauce, roasted young coconut, coconut chips, cream, candy, and flour, for example) coconut water and coconut milk are produced as waste. Coconut offshoot is classified as a vital contaminant in nature due to its greater Biological Oxygen Demand (BOD). This environmental issue has piqued current academics' interest in coconut by-products and prompted their use in the manufacturing of such a pivotal industrial product. Thirumavalavan et al. (2009) investigated utilised coconut milk and water to develop pullulan. Since coconut milk has a greater C/N ratio than coconut water, it has been demonstrated to be somewhat more beneficial for pullulan synthesis.

Jaggery was employed as a carbon source for the manufacture of pullulan by various researchers with *A. pullulans* CFR-77 and *A. pullulans* MTCC 2195 (Mishra et al. 2018). A concise delineation regarding the utilization of food processing waste for pullulan production has been highlighted in Table 1.

Table 1 Comprehensive report on the utilization of food processing waste for pullulan production

Fermentative production of pullulan

Different media as well as other process variables influence the pullulan fermentation process. Fermentation media structure, fermentation pattern and duration, arrangement, bioreactor construction, microbial entities, moisture levels, physical properties, morphogenesis, deployable temperature, pH, illuminance, oxygen profile, and other factors might very well impact the efficient implementation of the fermentation process for increased pullulan productivity.

Microbial culture

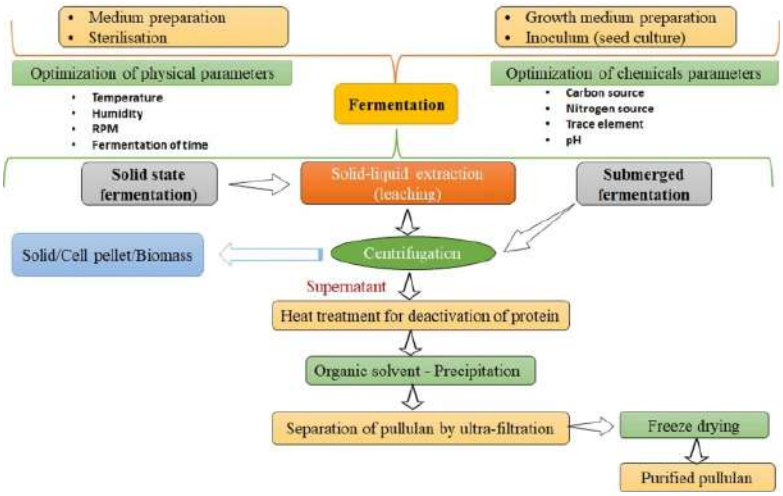
The form of microbial culture is another crucial aspect that influences pullulan productivity. According to prior publications, *A. pullulans* seems to be the highest pullulan-producing wild strain ever discovered. The mutant strains facilitated the large-scale execution of reactions under ideal conditions. Other mutant strains aided with the manufacturing of high-molecular-weight pullulan, which increased cell proliferation while reducing melanin pigmentation (Liu et al. 2020). Pullulan was synthesized through coculturing of a strain that produces pullulans, *A. Kluyveromyces fragile* ATCC 52,466, an insulin degradation strain, and *A. pullulans* SH 8646. The efficacy of fermentation suggests that the polymer synthesising activity of the currently employed genetically mutated isolates

of *A. pullulans* is practically indistinguishable (Mishra et al. 2018).

Type of fermentation

Multiple investigations examined the repercussions of fermentation formats, such as batch, fed-batch, and continuous, on competence of pullulan production. The problem of suppressing the effect of increased concentration of substrate could be avoided by supplying restricting substrates to the medium on an irregular basis. The fed-batch mode, on the other hand, boosted productivity until a certain point but did not exhibit a significant improvement in yield after adding sucrose (Singh et al. 2019; Reddy et al. 2021). Furthermore, within a week of cultivation, the fed-batch technique showed a negligible decline in pullulan concentration. Several investigations have shown that continuous mode is used to produce pullulan Exopolysaccharide production was said to have increased for a long period without causing any difficulties, according to reports. However, in the continual modus operandi, the dilution rates were exceptionally low. In a chemostat, the rates of dilution are indeed a significant parameter that determines biopolymer production. According to the literature, using a chemostat system increased pullulan output albeit at lower dilution rates. Long-term production is possible with continuous fermentation procedures combined with increased cell biomass (Reddy et al. 2021). The process of production of pullulan has been illustrated in Fig. 3.

Fig. 3



Schematic way to show the fermentative production of pullulan

Bioreactor operation and configuration

The broth makeup and behaviour at various agitation speeds, firm airflow access, and low shear rate, among other aspects, all have a significant impact on the synthesis process in submerged fermentation, resulting in ideal conditions for microbe development. All of the parameters listed above could be manipulated in the bioreactor. As a result, bioreactor configuration plays a critical role in improving pullulan production efficiency. High productivity will be aided by the development of novel and revolutionary fermentation reactors. Different bioreactors, such as the reciprocating plate bioreactor, have been created to accommodate the fermentation process and produce high pullulan productivity. The configuration of the reactor, such as biofilm and suspended culture, has an impact on the biological

system's function and regulates the process (Reddy et al. 2021). To immobilise the strain, transporters for biofilm configuration has been widely used. Despite the multiple benefits of biofilm structure, substrate clumping and other parameters such as inadequate free volume, aeration rate, and so on had an impact on metabolite production (Seviour et al. 2011; Wani et al. 2021).

With the passage of time, the quantity of pullulan generated and its yield change. According to reports, the fermentation period required to achieve optimum pullulan output varies depending on operational circumstances and microbial cultures. As a result, depending on the microbial populations and operating conditions, the best period for producing high pullulan yields ranges from 48 h to 5.36 days (Sugumaran et al. 2014).

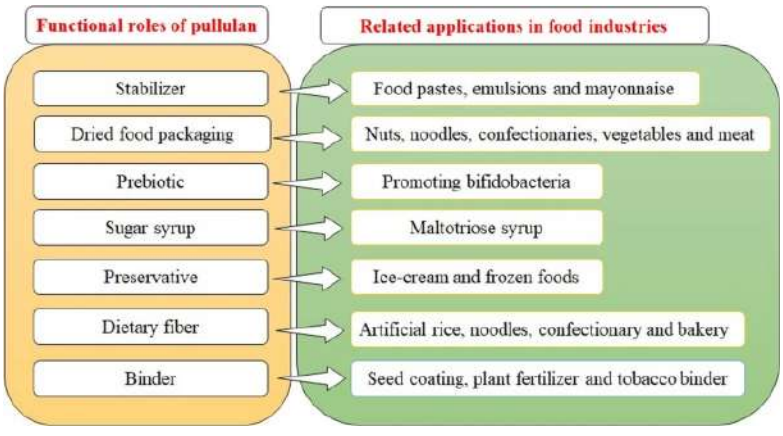
Pullulan supplication in food industries

Pullulan is also useful for making edible coatings because it is simultaneously a food ingredient and has the potential to form films due to its properties. In the food industry, Pullulan can be used as a starch substitute in low-calorie food recipes, as well as a food deposition and bottling material. It can also be utilised as a spice and flavouring in microencapsulated seasoning agents (Priyadarshi et al. 2021). Because of its intensifier qualities, it is commonly used in sauces, soups, and beverages. It is often used to keep mayonnaise's grade and

appearance stable (Singh et al. 2019). Pullulan is sometimes used to stick nuts to cookies, as a dental implant adhesive, as a binding material and stabilizing agent in food pastes.

Pullulan can be used as a tobacco binder, seed coat, and plant nutrients (Priyadarshi et al. 2021). Because of its inclusion in the GRAS list and its slow digestion, pullulan can be employed effectively in the development of light (diet) meals. Distributable films dissolve easily in water, giving them the ability to soften as orally potable food toppings. Pullulan films are suitable for protecting rapidly oxidised lipids and vitamins in food because of their oxygen resistance (Abdeshahian et al. 2021). The involvement of pullulan in various foods along with functional roles and related applications have been illustrated in Fig. 4.

Fig. 4



Various functional roles and applications of pullulan in food industries

Pullulan films can be used to coat or package dried items such as noodles, confections, nuts, meats, and vegetables. As a protective coating, pullulan can be applied directly to food. To stabilise fatty emulsions, pullulan can be replaced by cholesterol or fatty acids (Priyadarshi et al. 2021). Maltotriose syrup can be made utilising the debranching enzyme pullulanase and enzymatic hydrolysis of a polysaccharide pullulan. The following characteristics were used to make maltotriose syrup using pullulanase from pullulan: a. extremely low freezing point recession; b. gentle sweetness; c. moisture retention; d. mitigation of starch retrogradation in foodstuffs; e. less palette formation when collated to maltose or glucose syrups, or sucrose; f. good heat stability. These characteristics are advantageous in the food industry for utilizing pullulan as a substrate as compared to other polysaccharides (Priyadarshi et al. 2021).

Future prospects

Despite its many useful applications, pullulan's cost, which is 3 times that of other polysaccharides like Xanthan and Dextran, is a major barrier to its utilisation. Previous research has looked into the melanin derivate in generating pullulan, but the cost (25–30 USD/Kg) is a bigger issue. Engineering breakthroughs or effective production lines, particularly with lower melanin production, could help to enhance production economics, hence

offering new paths for pullulan use. To improve product quality and to research pullulan biosynthesis in Metabolic Engineering and Molecular Editing, a thorough understanding of the mechanism is essential. Pullulan's biology holds the key to solving critical downstream and manufacturing issues. Pullulan production in connection to molecular characteristics, upstream genetic regulators, and downstream processes, encompassing innovative bioreactor design, cultivation settings, and uses, has yet to be thoroughly investigated. Pullulan could be a potential source of novel bioactive derivatives in a variety of sectors with further chemical changes. Modified pullulan analogues with various material qualities and pullulan with a specific size distribution can be developed using cutting-edge modification and cultivation technologies. Pullulan is becoming more popular in cancer therapy as a result of new research. The modified pullulan has strong bioactivity with several cytotoxic chemicals and is known to form complexes with those compounds. The build-up of these inclusion complexes at target areas aids the slow release of cytotoxic chemicals. Pullulan is used to replace other synthetic materials that produce CO_2 in the medical cosmetics industry because it has no negative side effects. It's important to see if they can be used in additional personal maintenance and aesthetic purposes with the same polymer, not only as a groundbreaking active component but more as a harmless component for environmentally

friendly materials and packaging. Anti-ageing cosmetics appear to have a strong demand. Personal hygiene and aesthetic items should be packaged in environment friendly containers to minimise environmental impact. The biomedical engineering market is another rising sector, as pullulan has a high absorption capacity. For the biosynthesis of pullulan, safer and more novel approaches are being developed. Pullulan has been used in drug delivery in a variety of ways, including subcellular attacking, stimulus-responsive drug delivery devices, and nanoplatforms. Pullulan derived nanostructures or gels have a broad spectrum of supplications in the pharmaceutical and food sectors for medication delivery and gene transfer. Pullulan is being used in regenerative medicine, visualization, cancer cell targeting, and other applications. In light of these considerations, pullulan has a promising future in the healthcare industry for the benefit of humanity. Pullulan can have its surface modified to broaden its applicability. Future studies could focus on providing surface adhesion for cell attachment in bone tissue culture applications via osteogenesis.

Despite the fact that pullulan has numerous uses in biotechnology, its production and control have remained a mystery. Pullulan biosynthesis and its regulation have recently been described biochemically, along with their genes and encoding proteins. Presently, major research is going on regulating such a metabolic process through the

important enzymes and genes manipulation. Any other transcriptional factors or signalling mechanisms that regulate pullulan production are likewise yet to be discovered.

Conclusion

Every day, a large pile of waste products is produced in the food processing industries and its improper management results in serious issues impacting the environment. These wastes should be investigated for use in the manufacturing of pullulan on a large scale. For the selection of the appropriate biotransformation, it's critical to understand the biochemical makeup and microbial growth requirements. The key constituents in food processing wastes are unavailable, and these wastes must be pre-treated in order to provide a fermentable sugar and nitrogen source. Pullulan production costs have been reduced in half owing to the use of food-industrial waste. Pullulan's practical application in food have mostly been discovered and accepted, but they have yet to be tested on a large scale. The eventual goal will be to define pullulan usage at the industrial level and to determine whether or not pullulan will be effective in the food industry.

Data availability

All data, models, and code generated are used during the study appear in the submitted article.

Code availability

None.

Abbreviations

GRAS: Generally considered as safe

EMS: Ethyl methane sulfonate

UV: Ultra violate

ATP: Adenosine triphosphate

ADP: Adenosine diphosphate

PKSIII: Polyketide synthase III

DNA: Deoxyribonucleic acid

UDPG: Uridine diphosphate glucose

UDP: Uridine diphosphate

LED: Light emitting diode

COD: Chemical oxygen demand

RSM: Response surface methodology

BOD: Biological oxygen demand

DO: Dissolved oxygen

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Ethics declarations

Conflict of interest

The authors declare that they have no known competing financial interests or personal relationships that could have appeared to influence the work reported in this paper.

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Film Based Packaging for Food Safety and Preservation: Issues and Perspectives

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Abstract

The extensive production of conventional plastics and their use in various food industries as packaging materials create a significant threat to the environment. This ends up creating problems concerned with performance, processing, and overall cost, thus being a big question in dealing with these non-renewable materials. The bioplastics evolved during development of renewable resources. As a part of the consequences to the dynamic changes in the present demand of customer and market scenario, the film-based active packaging system is of huge importance. The application of packaging systems is not to pose as

a “wrap on,” hence lowering the quality control. It should, anyway, serve as an “add on” for the protective measures taken to assure the safety and best quality of foods. This chapter aims to compile information on types of active food packaging systems, its commercial applications meant for improving food safety and quality with the extension of its life. It also describes various critical factors to be considered for commercialization, current market strategy, and legislative considerations, and application of bioplastic as packaging materials to meet ever-growing consumer demands with comparatively high quality fresh produce.

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Chapter 13 - Petroleum waste biorefinery: A way towards circular economy

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Abstract

The petroleum industry is one of the fastest-growing sectors in the world owing to their increasing energy needs. Petroleum refinery produces a large number of waste products like volatile organic compounds, oily sludge, wastewater, heavy metals, waste catalyst, etc. The major ecological challenge for this refinery process is to manage the enormous amount of waste considering the nature of the waste and the changing strict environmental regulations. Disposal and spillage of petroleum products in the underground storage sites have also posed significant risks to groundwater sources in many oil-contaminated areas. This chapter provides comprehensive information about recent developments, advancements, barriers associated, and major challenges associated with the process control of petroleum waste management. Circularizing the economy in the petroleum waste biorefinery model for the production of various products has been discussed. Finally, this chapter also highlights the challenges and perspectives in the area of a petroleum refinery to comply with resource recovery and waste management practices.

Previous Next

Keywords

petroleum industry; oily sludge; biorefinery; recycling; waste management

Organic solid waste: Biorefinery approach as a sustainable strategy in circular bioeconomy

2022, Bioresource Technology

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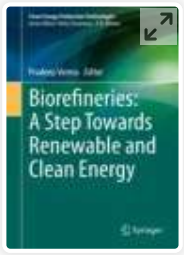

Biorefineries: A Step Towards Renewable and Clean Energy pp 417–436

Electro-Fermentation of Biomass for High-Value Organic Acids

C. Nagendranatha Reddy, Sanjeet Mehariya, S. Kavitha, R. Yukesh Kannah, K. Jayaprakash, Rajasri Yadavalli, J. Rajesh Banu & Parthiba Karthikeyan Obulisamy

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Abstract

Microbial fermentations are well recognized process for large-scale bioconversion of organic waste biomass into high-value organic acids. It requires processes optimization, i.e., that should reach at maximum productivity and no feedback inhibition, to reduce the cost of up- and down-stream processing for commercialization. To achieve this, triggered metabolic activities are often needed that maximize the conversion of organic carbon into organic acids under non-sterile conditions. By regulating the redox balance in-situ, the specific organic acid production could be

tailored in fermentation systems under mixed/mono-culture conditions. In recent years, bio-electro-fermentations (BEF) has developed as a promising approach for organic waste conversion into value products due to its sustainable nature but yet required better understand for further development. In BEF, the fermentative metabolic pathways are enhanced with poising electrodes that facilitate effective electron transfers towards end-product recovery. It is expected to maintain the required redox conditions and buffer the system by regulating reducing equivalents e.g. $NADH^+$ during fermentation. Moreover, microorganisms extract energy required to build biomass (anabolic process) from redox reactions (catabolism) through syntrophic interactions in BEF, while feedback inhibition of process could be overcome. In this chapter, we will elaborate the BEF process for organic acid production (mainly succinic, acetic, and muconic acids) and techno-economics of the process for commercialization.

Keywords

Bio-electro-fermentations

High-value organic acids

Microbial fermentations **Redox reaction**

Abbreviations

AA: Acetic acid

AD: Anaerobic digestion

BEF: Bio-electro-fermentations

CA: Citric acid

CAPEX: Capital expenditure

ccMA: *cis*,*cis*-muconic acid

ctMA: *cis*,*trans*-muconic acid

EET: Extracellular electron transfer

EF: Electro-fermentation

frd :

Fumarate reductase

fum : Fumarase

LA: Lactic acid

LCA: Life cycle assessment

MA: Muconic acid

mdh : Malate dehydrogenase

MMC: Mixed microbial cultures

OW: Organic waste

ppc : PEP carboxylase

pck : PEP carboxykinase

pyc : Pyruvate carboxylase

SA: Succinic acid

TEA: Techno-economic analysis

ttMA: *trans*,*trans*-muconic acid

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Competing Interests

All the authors declare that they have no competing interests.

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Role of Enzymes in Biofuel Production: Recent Developments and Challenges

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Abstract

The increasing interest in the production of renewable and clean fuel has led to various cost-effective and efficient strategies with minimal impact on the environment. One such strategy of producing biofuels using enzyme-mediated catalysis has gained much attention globally. This chapter aims at improving the overall yield in a less energy-intensive and more environmentally friendly way compared to its production by conventional processes. The production of various clean fuels,

various enzymes used so far for biohydrogen and biodiesel production, the significance of immobilization and improving the biofuel efficiency by identifying novel enzymes through metagenomic approach and enhancing the enzyme/metabolite production, and various obstacles faced and future perspectives have been elaborated in this chapter.

Keywords

Enzymes **Biofuel** **Novel enzymes**

Biohydrogen **Biodiesel** **Immobilization**

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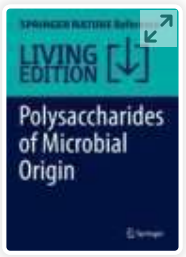

Polysaccharides of Microbial Origin pp 1–32

An Insight into Pullulan and Its Potential Applications

C. Nagendranatha Reddy, Bishwambhar Mishra, Sanjeeb Kumar Mandal, Dinesh Chand Agrawal & Chandana Kruthiventi

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Abstract

Pullulan is the one of the most potent biocompatible polymer, which is basically synthesized by the *Aureobasidium pullulans*. This polymer appears to be a linear α-glucan of maltotriose units with occasional branching of glucosyl or maltosyl substitution. The employment and application of pullulan in biomedical and tissue engineering field is emerging owing to its biocompatible, nontoxic, non-immunogenic, and inert nature. It can be derivatized via various chemical reactions to increase its utility in the field of pharmaceuticals. In addition, pullulan and its derivatives have photographic, lithographic, and

electronic applications in the biomedical instrumentation. This chapter provides comprehensive information about “pullulan” considering its microbial sources, biosynthesis aspects, characterization, and functionalization. It also highlights the various applications of pullulan and its derivatives in the pharmaceutical and biomedical fields.

Keywords

Polysaccharide **Pullulan**

Aureobasidium pullulans

Surface modification **Application**

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TO WHOM SO EVER IT MAY CONCERN

This is to certify that Ms. Sada Spoorthi B.Tech Biotechnology student of Chaitanya Bharathi Institute of technology from Gandipet,Telangana has successfully undergone internship programme of 11.09.2021-25.09.2021 at R&D department Unit I under Dr. V.V.Surya Narayana, Project titled- "SDS Gel & Agarose Gel Electrophoresis and Usage of UV- vis Spectrophotometer" in Virchow biotech Private Limited. This work is a property of Virchow Biotech Private Limited, Hyderabad. It should not be published or copied further without permission.

Her candidature during the Project was satisfactory and we wish her all success in future endeavours.

Regards
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This is to certify that the project entitled "***In silico* Identification and Analysis of the Deleterious SNPs in HRAS Gene Associated with Head and Neck Squamous Cell Carcinoma**" submitted by **Mohith Reddy Arikatla (Roll No.: 1601-18-805-037)** & **Kaushik Chunduri (Roll No.: 1601-17-805-042)** in partial fulfillment of the requirement for the award of the degree of **B.Tech Biotechnology** at Chaitanya Bharathi Institute of Technology (A), Affiliated to Osmania University is a record of Bonafide work carried out by him under my guidance during the internship period (31-01-2022 to 31-06-2022). The project fulfils the requirements as per the regulations and of this Institute and in my opinion meets the standards for submission. The content of this report has not been submitted and will not be submitted either in part or in full for the award of Degree or Diploma in this institute or any other Institute or University.

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CERTIFICATE

This is to certify that the project entitled **"Upstream Processing of Industrial Scale Manufacturing of Biosimilar Macromolecules"** submitted by **Ms.A.Jahnavi (1601-18-805-010)**, under the guidance of **Dr. B. Sumithra**, in partial fulfilment for the degree of "Bachelor of Technology" in Biotechnology, Osmania University is a bonafide record of work carried under the supervision of **Nalla Jeevan Kumar, Dr. Reddy's Laboratories** and the same has not been submitted to any other university or institute for award of degree or diploma.

Internal Guide	**External Guide**
Name:	**Name:**
Signature:	**Signature:**
Date:	**Date:**
Internal Examiner 1	**Internal Examiner 2**
Name:	**Name:**
Signature:	**Signature:**
Date:	**Date:**
External Examiner	**HOD**
Name:	**Name:**
Signature:	**Signature:**
Date:	**Date:**

`

EXTERNAL CERTIFICATE

Dr. Reddy's Laboratories Ltd.
8-2-337, Road No. 3, Banjara Hills,
Hyderabad - 500 034, Telangana,
India.
CIN: L85195TG1984PLC004507

Tel :+91 40 4900 2900
Fax :+91 40 4900 2999
Email :mail@drreddys.com
www.drreddys.com

January 17, 2022
Name: Kiranmai Dornala

Internship Programme - 2022

Dear **Kiranmai Dornala**,

Congratulations!

I take great pleasure in offering you a **Project internship** in our organization starting from 17- Jan 2022 till 15-July- 2022.

The base location for your internship shall be **Hyderabad/Vizag/Baddi** and you could be asked to work out of any of our office premises.

You will be paid a consolidated stipend amount of **INR 18,000 (INR Eighteen Thousand only) per month.**

The company shall have no liability for compensation whatsoever for any injury/accident arising out of or in thecourse of the project.

It is also understood that you shall adhere to all rules and regulations applicable to you for the successful andtimely completion of your assignment.

We welcome you to Dr. Reddy's and hope that the structured learning experience provided to you will benefityou and contribute towards your professional growth.

With best wishes,

DocuSigned by:
Tiyash Mazumder Bagchi .
3816A54E04144C5...
Authorized Signatory

DocuSigned by:
Kiranmai Dornala
C65601891B3046D...
Name & Signature of the Intern

CERTIFICATE

This is to certify that the project entitled "Production of a monoclonal antibody on an industrial scale" submitted by Ms Vennamaneni Krishna Priya Rao (160118805014) in partial fulfilment for the degree of "Bachelor of Technology" in Biotechnology, Osmania University is a bonafide record of work under the supervision of Dr Rajasri Yadavalli, Associate Professor, I/C Head of Department, CBIT and the same has not been submitted to any other university for award of degree or diploma.

Internal Guide
Name: Dr Rajasri Yadavalli
Signature:
Date: 26/5/22

External Guide
Name: Mahesh Verma ND
Signature:
Date: 25/05/22

Internal Examiner-I
Name: Dr C Nagendranatha Reddy
Signature:
Date: 27/05/2022

Internal Examiner-II
Name: Dr Rajasri Yadavalli
Signature:
Date: 26/5/22

External Examiner-I
Name:
Signature: A Sabitha Rani
Date: 11/06/22

Head of Department
Name: Dr Rajasri Yadavalli
Signature:
Date: 26/5/22

HEAD
Dept. of Bio-Technology
Chaitanya Bharathi Institute of Technology
Gandipet, Hyderabad-500 075.

Dr. Reddy's Laboratories Ltd.
8-2-337, Road No. 3, Banjara Hills,
Hyderabad - 500 034, Telangana,
India.
CIN: L85195TG1984PLC004507

Tel :+91 40 4900 2900
Fax :+91 40 4900 2999
Email :mail@drreddys.com
www.drreddys.com

January 17, 2022
Name: D Niveditha

Internship Programme - 2022

Dear **D Niveditha**,

Congratulations!

I take great pleasure in offering you **Project internship** in our organization starting from 17- Jan -2022 till 15-July- 2022.

The base location for your internship shall be **Hyderabad/Vizag/Baddi** and you could be asked to work out of any of our office premises.

You will be paid a consolidated stipend amount of **INR 18,000 (INR Eighteen Thousand only) per month.**

The company shall have no liability for compensation whatsoever for any injury/accident arising out of or in the course of the project.

It is also understood that you shall adhere to all rules and regulations applicable to you for the successful and timely completion of your assignment.

We welcome you to Dr. Reddy's and hope that the structured learning experience provided to you will benefit you and contribute towards your professional growth.

With best wishes,

DocuSigned by:
Tiyash Mazumder Bagchi .
3816A54F04144C5...
Authorized Signatory

DocuSigned by:
D. Niveditha
431FBE9C7F204CC...
Name & Signature of the Intern

CERTIFICATE

This is to certify that the project titled ***"Pre formulation study of a Humanized therapeutic monoclonal antibody"*** submitted by **Sucheta Rajaraman (1601-18-805-026),** in partial fulfilment for the degree of "Bachelor of Technology" in Biotechnology, Osmania University is a bonafide record of work carried under the supervision of **Dr.Rajasri Yadavalli Pendem** , Department of Biotechnology, CBIT and the same has not been submitted to any other university or institute for award of degree or diploma.

Internal Guide

Name: Dr.Rajasri Yadavalli Pendem
Signature:

Date: 26/5/22

External Guide

Name: Dr.Ravi Kumar Marikanti
Signature:
25/05/2022

Date:

Internal Examiner – 1

Name: Dr. C. Nagendranatha Reddy
Signature:

Date: 09/06/2022

Internal Examiner – 2

Name: Dr. Rajasri Yadavalli
Signature:

Date: 26/5/22

External Examiner

Name:
Signature:

Date: 14/06/22

HOD

Name: Dr. Rajasri Yadavalli
Signature:

Date: 26/5/22

Dept. of Bio-Technology
Chaitanya Bharathi Institute of Technology
Gandipet, Hyderabad-500 075.

Dr. Reddy's Laboratories Ltd.
8-2-337, Road No. 3, Banjara Hills,
Hyderabad - 500 034, Telangana,
India.
CIN: L85195TG1984PLC004507

Tel :+91 40 4900 2900
Fax :+91 40 4900 2999
Email :mail@drreddys.com
www.drreddys.com

January 17, 2022

Name: Ushaswini Sunkara

Internship Programme - 2022

Dear **Ushaswini Sunkara**,

Congratulations!

I take great pleasure in offering you **Project internship** in our organization starting from 17- Jan -2022 till 15-July- 2022.

The base location for your internship shall be **Hyderabad/Vizag/Baddi** and you could be asked to work out of any of our office premises.

You will be paid a consolidated stipend amount of **INR 18,000 (INR Eighteen Thousand only) per month.**

The company shall have no liability for compensation whatsoever for any injury/accident arising out of or in the course of the project.

It is also understood that you shall adhere to all rules and regulations applicable to you for the successful and timely completion of your assignment.

We welcome you to Dr. Reddy's and hope that the structured learning experience provided to you will benefit you and contribute towards your professional growth.

With best wishes,

DocuSigned by:
Tiyash Mazumder Bagchi .
3816A34F04144C5...
Authorized Signatory

DocuSigned by:
Ushaswini Sunkara
764CE558D0FD4FD...
Name & Signature of the Intern

CHAITANYA BHARATHI INSTITUTE OF TECHNOLOGY (A)
Kokapet (Village), Gandipet, Hyderabad, Telangana-500075. www.cbit.ac.in

COMMITTED TO RESEARCH, INNOVATION AND EDUCATION 43 years

CERTIFICATE

This is to certify that the project entitled "***Production of "X" monoclonal antibody as a part of Cell line development***" submitted by **Yamini Arlibandi (1601-18-805-032),** in partial fulfillment for the degree of "Bachelor of Technology" in Biotechnology, Osmania University is a bonafide record of work carried under the supervision of Dr. Shailja Dwivedi, Lead of Cell Line Development, Dr. Reddy's Laboratories and the same has not been submitted to any other university or institute for the award of degree or diploma.

External Guide

Name: Dr. Shailja Dwivedi

Signature: Shailja

Date: 20/05/2022

Internal Guide

Name: Dr. Dharmalingam

Signature: K. Dharma

Date: 23/5/2022.

Internal Examiner – 1

Name: Dr. C. Nagendranatha Reddy

Signature:

Date: 09/06/2022

Internal Examiner – 2

Name: Dr. Rajasri Yadavalli

Signature:

Date: 26/5/22

External Examiner

Name:

Signature: A Sabitha Rani

Date: 11/06/22

HOD

Name: Dr. Rajasri Yadavalli

Signature:

Date: 26/5/22

HEAD
Dept. of Bio-Technology
Chaitanya Bharathi Institute of Technology
Gandipet, Hyderabad-500 075

सी.एस.आइ.आर - भारतीय रासायनिक प्रौद्योगिकी संस्थान
CSIR - Indian Institute of Chemical Technology
(वैज्ञानिक तथा औघोगिक अनुसंधान परिषद)
(Council of Scientific & Industrial Research)
विज्ञान और प्रौद्योगिकी मंत्रालय, भारत सरकार / Ministry of Science & Technology Govt. of India
तारनाका Tarnaka, हैदराबाद Hyderabad - 500 007. भारत India

CERTIFICATE

This is to certify that the project entitled "***Determining the lysine residue site of IDH2 protein responsible for its Ubiquitination***" submitted by **S Deepak Mohan Reddy** in partial fulfillment of the requirement for the award of the degree of **B.Tech Biotechnology** at Chaitanya Bharathi Institute of Technology (A), Affiliated to Osmania University is a record of Bonafide work carried out by him under my guidance during the internship period (17-01-2022 to 10-05-2022). The project fulfills the requirements as per the regulations of this Institute and in my opinion meets the standards for submission. The content of this report has not been submitted and will not be submitted either in part or in full for the award of Degree or Diploma in this Institute or any other Institute or University.

Dr. Nishant S. Jain
Senior Scientist
Department of Applied Biology
CSIR-Indian Institute of Chemical Technology
Hyderabad - 500 007.

Dr. S Nishant Jain
Principal Scientist
, Department of Applied Biology,
CSIR-IICT, Tarnaka, Hyderabad - 500007
E-mail: nishant@iict.res.in

Date: 25.05.2022

CERTIFICATE

This is to certify that the project entitled ***"Aggregate analysis of fusion protein using SDS-PAGE and SE-HPLC"*** submitted by **Mr. Jaligama Dhanish Daaman Rau (1601-18-805-035)** in partial fulfilment for the degree of "Bachelor of Technology" in Biotechnology, Osmania University is a bonafide record of work carried under the supervision of Dr. Dharmalingam, Asst. professor, Department of Biotechnology, CBIT and the same has not been submitted to any other university or institute for award of degree or diploma.

External Guide

Name: Dr. Pandiaraja P

Signature:

Date: 20/05/2022

Internal Guide

Name: Dr. Dharmalingam

Signature: K. Dharm

Date: 23/5/2022.

Internal Examiner – 1

Name: Dr. C. Nagendranatha Reddy

Signature: 09/06/2022

Date:

Internal Examiner – 2

Name: Dr. Rajasri Yadavalli

Signature:

Date: 28.5.22

External Examiner

Name:

Signature: A Sabitha Rani

Date: 11/06/22

HOD

Name: Dr. Rajasri Yadavalli

Signature:

Date: 26/5/22

HEAD
Dept. of Bio-Technology
Chaitanya Bharathi Institute of Technology
Gandipet, Hyderabad-500 075.

कर्मचारी राज्य बीमा निगम चिकित्सा
महाविद्यालय
(श्रम एवं रोजगार मंत्रालय, भारत सरकार)
EMPLOYEES' STATE INSURANCE
CORPORATION
MEDICAL COLLEGE
(Ministry of Labour & Employment, Govt.
of India)

सनतनगर, हैदराबाद - 500 038
Sanathnagar, Hyderabad – 500 038
Tel. 040-67872002, 29804857.
E-mail: dean-hyd@esic.nic.in, website:
www.esic.nic.in

CERTIFICATE

This is to certify that the project entitled "***In silico* Identification and Analysis of the Deleterious SNPs in HRAS Gene Associated with Head and Neck Squamous Cell Carcinoma**" submitted by **Mohith Reddy Arikatla (Roll No.: 1601-18-805-037)** & **Kaushik Chunduri (Roll No.: 1601-17-805-042)** in partial fulfillment of the requirement for the award of the degree of **B.Tech Biotechnology** at Chaitanya Bharathi Institute of Technology (A), Affiliated to Osmania University is a record of Bonafide work carried out by him under my guidance during the internship period (31-01-2022 to 31-06-2022). The project fulfils the requirements as per the regulations and of this Institute and in my opinion meets the standards for submission. The content of this report has not been submitted and will not be submitted either in part or in full for the award of Degree or Diploma in this institute or any other Institute or University.

K. Madhumohan

(Dr. Madhumohan Katika)

Mobile Virology Research & Diagnostic Laboratory, (MVDRL)
BioSafety Laboratory (BSL-II & III)
ESIC, Sanathnagar, Hyderabad – 500038
E-mail: maddycdfd@gmail.com
Phone No: +918501020960

CERTIFICATE

This is to certify that the seminar report entitled **" Down Stream Processiong of Monoclonal Antibodies by using Chromatographic columns."** submitted by **Mr.Sourab Mashetty (1601-18-805-042)** in partial fulfilment for the degree of "Bachelor of Technology" in Biotechnology, **Chaitanya Bharathi Institute of Technology, Osmania University** is a bonafide record of work carried under the supervision of **Dr.C.Nagendranatha Reddy**, Department of Biotechnology,CBIT and the same has not been submitted to any other university or institute for award of degree and diploma.

External Guide
Name: Paidamnaidu Y
Signature: Y. Paidamnaidu
Date: 24th May '22

Internal Guide
Name: Dr.C.Nagendranatha Reddy
Signature:
09/06/2022
Date:

Internal Examiner – 1
Name: Dr.Rajasri Yadavalli
Signature:
Date: 26/5/22

Internal Examiner – 2
Name: Dr.C.Nagendranatha Reddy
Signature:
Date: 09/06/2022

External Examiner
Name:
Signature: A Sabarish Ram
Date: 11/06/22

HOD
Name: Dr. Rajasri Yadavalli
Signature:
Date: 26/5/22

Dept. of Bio-Technology
Chaitanya Bharathi Institute of Technology
Gandipet, Hyderabad-500 075.

BIOAXIS DNA RESEARCH CENTRE (P) LTD

Centre for Biological Research !

CERTIFICATE

This is to confirm that **Ms. D Deepika,** Reg no. **21HBT-3/2916** has successfully completed the project entitled **"Isolation and Production of Antineoplastic Drugs from Soil Microorganisms"**, at the Department of Biotechnology, Hyderabad, during the tenure of **45 Days** from **22nd March 2021 to 05th May 2021.**

Best Regards!

Jyothsna Pamulapally
Sr. Research Associate
BioAxis DNA Research Centre Pvt Ltd
Hyderabad

Plot No 33, Road No 3, D V S N Colony, Munuganoor, Hayat Nagar, Hyderabad - 501 511. Telangana State.
Ph : 040-29706983 . Email: info@dnares.in Website: www.dnares.in

BIOAXIS DNA RESEARCH CENTRE (P) LTD

Centre for Biological Research !

CERTIFICATE

This is to confirm that **Ms. Ganga Divya,** Reg no. **21HBT-3/2917** has successfully completed the project entitled **"Isolation and Production of Antineoplastic Drugs from Soil Microorganisms"**, at the Department of Biotechnology, Hyderabad, during the tenure of **45 Days** from **22nd March 2021 to 05th May 2021.**

Best Regards!

Jyothi Prakash Tally
Sr. Research Associate
BioAxis DNA Research Centre Pvt Ltd
Hyderabad

Plot No 33, Road No 3, D V S N Colony, Munuganoor, Hayat Nagar, Hyderabad - 501 511. Telangana State.
Ph : 040-29706983 Email: info@dnares.in Website: www.dnares.in

BIOAXIS DNA RESEARCH CENTRE (P) LTD

Centre for Biological Research !

CERTIFICATE

This is to confirm that **Ms. G Divya Teja,** Reg no. **21HBT-3/2915** has successfully completed the project entitled **"Isolation and Production of Antineoplastic Drugs from Soil Microorganisms",** at the Department of Biotechnology, Hyderabad, during the tenure of **45 Days** from **22nd March 2021 to 05th May 2021.**

Best Regards!

Jyothsna Gundlapalli
Sr. Research Associate
BioAxis DNA Research Centre Pvt Ltd
Hyderabad

Plot No 33, Road No 3, D V S N Colony, Munuganoor, Hayat Nagar, Hyderabad - 501 511. Telangana State.
Ph : 040-29706983 Email: info@dnares.in Website: www.dnares.in

C.B.I.T
E-MAIL & WEB SERVICES

Nagendranath Asst. Professor <nagendranath_biotech@cbit.ac.in>

Students academic project Nishath Naaz and R.P.S. Bhavana - reg

1 message

Greentech Enviros <greentechenviros@gmail.com> Thu, May 20, 2021 at 10:48 PM
To: rajasriy_biotech@cbit.ac.in
Cc: ashalini_biotech@cbit.ac.in, nagendranath_biotech@cbit.ac.in

Respected Madam,

Warm Greetings to you.
Greentech Enviros is pioneer in Training, R&D and Consultancy works in the field of Environment and Biotechnology registered in 2016. I am working as Managing Partner and Dr.Kezia doing her post doctoral work in the field of Biotechnology in IICT, Hyderabad. We have NABET accredited "A" Grade staff. We have MoU with labs having MoEF and NABL certifications. We did a good number of projects for students throughout India. I feel proud to have an opportunity to interact with you at this juncture. We play a key role in research, teaching, organizing seminars & training programmes. Some of the students for your esteemed college approached us to guide them for their academic project work.

In this connection, I would like to inform you that the following students from Department of Biotechnology, Chaitanya Bharathi Institute of Technology, Hyderabad worked as project trainees in M/s Greentech Enviros, Hyderabad. They have attended the lab from **05.04.2021 to 10.05.2021** under my guidance. During the project period, I found them sincere at work and completed all the project activities with enthusiasm. They have submitted draft thesis on the project entitled "Bioaccumulation of toxic metals in two leafy vegetables cultivating near River Musi, Hyderabad". I wish them all the best for future endeavors.

Student details:

S.No	Name of the student	Contact details	Project period
1	Nishath Naaz (160117805012)	Phone number : 9502840568 Email : nishathnaaz1999@gmail.com Official Email :ugs17012_biotech.nishath@cbit.org.in	**05.04.2021 to 10.05.2021**
2	R.P.S. Bhavana (160117805015)	Phone Number :6300646223 Email :rongalabhavana@gmail.com	

Letter and project information are attached herewith for your kind perusal.

Thanking you,

Regards,
Dr. I. Siva Rama Krishna,
Managing Director,
Greentech Enviros, Hyderabad, Telangana
Ph:9290516935
greentechenviros@gmail.com
www.greentechenviros.in

3 attachments

Students academic project Nishath Naaz and R.P.S. Bhavana - reg

1 message

Greentech Enviros <greentechenviros@gmail.com> Thu, May 20, 2021 at 10:48 PM
To: rajasriy_biotech@cbit.ac.in
Cc: ashalini_biotech@cbit.ac.in, nagendranath_biotech@cbit.ac.in

Respected Madam,

Warm Greetings to you.
Greentech Enviros is pioneer in Training, R&D and Consultancy works in the field of Environment and Biotechnology registered in 2016. I am working as Managing Partner and Dr.Kezia doing her post doctoral work in the field of Biotechnology in IICT, Hyderabad. We have NABET accredited "A" Grade staff. We have MoU with labs having MoEF and NABL certifications. We did a good number of projects for students throughout India. I feel proud to have an opportunity to interact with you at this juncture. We play a key role in research, teaching, organizing seminars & training programmes. Some of the students for your esteemed college approached us to guide them for their academic project work.

In this connection, I would like to inform you that the following students from Department of Biotechnology, Chaitanya Bharathi Institute of Technology, Hyderabad worked as project trainees in M/s Greentech Enviros, Hyderabad. They have attended the lab from **05.04.2021 to 10.05.2021** under my guidance. During the project period, I found them sincere at work and completed all the project activities with enthusiasm. They have submitted draft thesis on the project entitled "Bioaccumulation of toxic metals in two leafy vegetables cultivating near River Musi, Hyderabad". I wish them all the best for future endeavors.

Student details:

S.No	Name of the student	Contact details	Project period
1	Nishath Naaz (160117805012)	Phone number : 9502840568 Email : nishathnaaz1999@gmail.com Official Email :ugs17012_biotech.nishath@cbit.org.in	**05.04.2021 to 10.05.2021**
2	R.P.S. Bhavana (160117805015)	Phone Number :6300646223 Email :rongalabhavana@gmail.com	

Letter and project information are attached herewith for your kind perusal.

Thanking you,

Regards,
Dr. I. Siva Rama Krishna,
Managing Director,
Greentech Enviros, Hyderabad, Telangana
Ph:9290516935
greentechenviros@gmail.com
www.greentechenviros.in

3 attachments

CERTIFICATE

This is to certify that the project proposal entitled Design of a compact, efficient, economical treatment approach for household waste water treatment submitted by Ms.Sphoorthy Nadimpalli(1601178050278) in Osmania university, is a bonafide record of the work carried out under the supervision of **Dr. C Nagendranatha Reddy**, Assistant professor, Department of Biotechnology, CBIT and **N Raveendher**, Chief Scientist, EPTRI Hyderabad, has not been submitted to any other university or institution for the award of any degree or diploma.

Internal Guide
Name: Dr. C Nagendranatha Reddy

Signature: 

Head of the Department
Name: Dr. Y.Rajasri

Signature: 

External Guide:
Name: N Raveendher, EPTRI, Hyderabad

Signature:

Internal Examiner
Name: Dr. C Nagendranatha Reddy

Signature: 

External examiner
Name: KSR Siva Sai

Signature: 

S.No.	R.No.	Name of the Student	Student Email and Contact Number	Type of Internship (online/offline)	Name of the Company in which internship done	Title of the Internship given to student(ex:seo analyst)	Specialization on internship done
1	2	3	4	5	6	7	8
1	1601-20-672-001	AKHILA ANNASARAM	akhila2198@gmail.com, 9640614291	online	Buzibrains	online HR Co-ordinato	HR
2	1601-20-672-002	ASHFIYA NASEERUDDIN SYED	Ashfiyasyed2000mj@gmail	online	IFORTIS WORLDW	HR, DIGITAL MARKET	HR
3	1601-20-672-003	BHAGYASREE KADIMICHERLA					
4	1601-20-672-004	HARSHITHA MUTHYALA	8008680589		Trivision integrate	Taxation, Bank Recon	Fin & Market
5	1601-20-672-005	LAHARI ANUMANDLA	laharianumandla99@gmail	online	AIM India	Intern	Finance and
6	1601-20-672-006	MEGHANA REDDY SANVE	meghana.sanvelli@gmail.c	online	FITIG Association	HR	HR and LOGI
7	1601-20-672-007	MONICA AKUNOORI	monica13.aku@gmail.com	offline	Gratisol Labs	Digital Marketing inte	Finance and
8	1601-20-672-008	MOUNIKA JARAPLA	mounikareddy5589@gmail	offline	Gratisol Labs	Digital Marketing inte	Finance and
9	1601-20-672-009	NANDINI BADIKE	nandinibadike4@gmail.com	offline	Chemtopes	Marketing and sales	Marketing
10	1601-20-672-010	NAVYA PRIYADARSHIINI	navya0636@gmail.com	Part time	Ifortis	Human Resources	HR
11	1601-20-672-011	NAZNEEN INTESHA	inteshanazneen@gmail.cor	online	FITIG Association	Human resource inter	Finance and
12	1601-20-672-012	NISMA	nisma206aijaz@gmail.com	HR	shubham nari mahila kaylan samiti NGO		Finance and
13	1601-20-672-013	PRINCESS GADDAMEEDI	princessg561@gmail.com,	online	ifortis world wide	Hr trainee	HR
14	1601-20-672-014	REVATHI J	pgs20116_mba.trishul@cbi	online	BuziBrAIns	online HR Co-ordinato	HR
15	1601-20-672-015	RINKU KUMARI	rinkukumari3843@gmail.co	HR internship	CBIT	Recruitment	HR
16	1601-20-672-016	RUCHITHA MUCHARLA	reddy.ruchitha8@gmail.cor	HR	career dreams edu	Human resource and a	HR n market
17	1601-20-672-017	SAHADEV KANCHAN SINGH	pgs20017_mba.sahadev@c	Offline	CBIT	Recruitment	HR
18	1601-20-672-018	SAMYUKTHA YADAVELLY	samyukthayadavelly@gmai	online	Ifortis world wide	Hr trainee	HR
19	1601-20-672-019	SATYAVENI BODASINGU	bodasingukanchan@gma	Summer Inte	Havoc Therapy p	HR Intern	Finance & H
20	1601-20-672-020	SIREESHA N	shirishashirisha84932@gm	Online	Vasista Enterprise	Account Manager	Finance & Lo
21	1601-20-672-021	SOUMYA SRI BAGGAM	s.sri.s.soumya@gmail.com	Offline	Studio Vriksh	On site finance manag	Finance
22	1601-20-672-022	SUPRIYA	2022supriya@gmail.com	online	GTM & sons pvt. lt	Financial trainee	Finance
23	1601-20-672-023	SUPRIYA MANDADA					
24	1601-20-672-025	SWETHA EMMIDI N S	9489729226	Sales and Ma	TIMES OF INDIA	Sales and Marketing	Fin & Analy
25	1601-20-672-026	TANUJA GUDAPATI	tanujagudapati99@gmail.c	online	Bajaj Allianz	HR	HR

26	1601-20-672-027	TEJASWINI R					
27	1601-20-672-028	VAISHNAVI BANDARU	Vaishnavibandaru02@gma	Online	Prudhviraj& assoc	Financial Trainee	Finance
28	1601-20-672-029	VAISHNAVI REDDY MADI	Vaishnavireddy947@gmail.	offline	Rane Engine Valve	HR	FInance and
29	1601-20-672-030	VIHARI S	8096741467	HR Associate	GAO Tek Inc	HR Associate	HR & Fin
30	1601-20-672-031	ABHILASH MALYALA	pgs20031_mba.abhilash@c	offline	CBIT (A)	HR Trainee	HR
31	1601-20-672-032	ANIL P	pgs20032_mba.anil@cbit.c	online	Deloitte-USI	Tax intern	Finance
32	1601-20-672-033	AVINASH BIRADAR	avinashbiradar23@gmail.com		growth arrow	equity research anal	finance
33	1601-20-672-034	BHARATH KUMAR ALLADI	kumar74469@gmail.com	online	NVR consultancy	hr	hr and analyt
34	1601-20-672-035	CHANDU NARAPARAJU					
35	1601-20-672-036	ESHWAR KIRAN ARPULA	eshwarkiran04@gmail.com	Online	Prudhviraj&associ	Financial Trainee	Finance
36	1601-20-672-037	FAYAZ SK	pgs20037_mba.fayaz@cbit	Offline	Diagnostic BioSyst	Finance	Finance
37	1601-20-672-038	GANESH KUMAR G	pgs20038_ganesh@cbit.org	Offline	CBIT	Recruitment	HR
38	1601-20-672-039	HEMANTH SAI PRASAD RAJU PORANKI	hemanth.poranki546@gma	Part time	Times of India	Business developmen	marketing
39	1601-20-672-040	JAGADISH LAVUDYA					
40	1601-20-672-041	KODANDA SAI NIKHIL PADAM	sainikhilpadam7@gmail.co	HR	Gao Tek Inc	Human Resource Inte	HR & Logistics
41	1601-20-672-042	MOHAN S					
42	0	NAVEEN KUMAR MANTHRI	7780510001	Recruitment	GAO Tek Inc	HR Associate	HR & Fin
43	1601-20-672-044	PAAVANA VENKATA SAI MANIKONDA	pgs20044_mba.paavana@c	Offline	R Krishna & Ass	Auditing and Taxation	Finance
44	1601-20-672-045	PRASHANTH DAPPU					
45	1601-20-672-046	PRUDHVI ANUGULA	pgs20046_mba.prudhvi@c	Offline	R Krishna & Associ	Finance Internship	Finance
46	1601-20-672-047	PRUDHVI RAJ MIRYALA	miryalaprudhviraj@gmail.c	Summer Inte	Learnovate ecomm	Finance Intern	Finance
47	1601-20-672-048	PRUDHVI RAJ PILLALAMARRI	pillalamarriprudhviraj@gm	online	Learnovate ecomm	Finance intern	Finance
48	1601-20-672-049	RAJARAM BHUKYA	pgs20049_mba.rajaram@c	Offline	Star Fitness Studio	Operations Manager	Finance
49	1601-20-672-050	RAMESH JAKKULA	pgs20050_mba.ramesh@cbit.org.in		Sids farm private li	Sales and Marketing	Marketing
50	1601-20-672-051	SAI KIRAN VEMULA	pgs20051_mba.sai@cbit.or	Offline	R Krishna & Associ	Finance Internship	Finance
51	1601-20-672-052	SAMARA SIHMA REDDY C	pgs20052_mba.samara@cb	Offline	Dhanavanthari Pvt	Accounts Intern	Finance
52	1601-20-672-053	SRAVAN KUMAR RENUKUNTLA	pgs20053_mba.sravan@cb	part time	Ifortis	corporate ambassado	marketing
53	1601-20-672-054	SRI DATTA CHARAN K					
54	1601-20-672-055	SRINIVAS POSHETTI	poshettisrinivas5@gmail.co	Finance	Suman chemical in	Financial Analyst and	FINANCE
55	1601-20-672-056	SUMANTH GORULA	pgs20056_mba.sumanth@	Online	iFortis Corporate	Marketing & Sales In	Marketing
56	1601-20-672-057	VAMSHI SHIV VENAKATA RAMESH TOOPATI	pgs20057_mba.vamshi@cb	Human Resou	Oil and Natural Ga	Human Resource Proc	HR
57	1601-20-672-058	VINAY KRISHNA KONJETI	pgs20058_mba.vinay@cbit	Online	Deloitte	Tax Intern	Finance
58	1601-20-672-059	YASHWANTH GADDAM	pgs20059_mba.yashwanth	offline	Dhanavanthari P	Accounts Intern	Finance

59	1601-20-672-060	YASHWANTH REDDY B		Online	finaltics	Investment Banking A	finance
60	1601-20-672-061	ANUSHA REDDY M					
61	1601-20-672-062	BRUNDAVANI HINDU S	pgs20062_mba.brundavani	online	Times of India	sales and marketing	marketing ar
62	1601-20-672-063	CHAITANYA CHIRRA	chirra.chaitanya1998@gma	Summer Inte	Times Of India	Marketing Intern	Finance & Bu
63	1601-20-672-064	CHANDANA PUNNA	chandupunna2000@gmail.	social media	IMUN Campus Am	Matketing	Finance and
64	1601-20-672-065	KEERTHANA MADGULA	6303692849	Sales and Ma	TIMES OF INDIA	Sales and Marketing	Fin & Market
65	1601-20-672-066	LAKSHMI PRIYA K					
66	1601-20-672-067	NAGA KEERTHI MAKAM					
67	1601-20-672-068	NEEHARIKA DESETTI	pgs20068_mba.neeharika@	online	ICICI bank	counselor	marketing
68	1601-20-672-069	NIHARIKA M	pgs20069_mba.niharika@c	Online	Times of India	sales and Marketing	Marketing
69	1601-20-672-070	NIKITHA TELUGU	pgs20070_mba.nikitha@cb	Online	shubham naari sha	Human resource	HR
70	1601-20-672-071	PRAVALLIKA REDDY TRAIMELA	pgs20071_mba.pravallika@	Online	iFortis Corporate	Marketing	Marketing
71	1601-20-672-072	PREM KUMAR KEERTHI RAMAGALLA	pgs20072_mba.prem@cbit	part time	Youth Empowerm	HR	Human Reso
72	1601-20-672-073	PRIYALEKHA LINGAPURAM	pgs20073_mba.priyalekha(	online	TIMES OF INDIA	Sales and marketing	Marketing
73	1601-20-672-074	SATYA SAI GOVERDHANI VINEELA AINAPURAPU	pgs20074_mba.satya@cbit	offline	AFCONS INFRASTR	Accounts & Finance	Finance
74	1601-20-672-075	SHAIK NOOREAFSHA	Pgs20075_mba.shaik@cbit	Online	Shubham Naari Sh	HR intern	HR
75	1601-20-672-076	SHIRISHA GOVULA					
76	1601-20-672-077	SRAVYA BOINDALA	pgs20077_mba.sravya@cb	online	Times Of India	sales and marketing	Finance and
77	1601-20-672-078	SWARNALIKA VARUKOLU	pgs20078_mba.swarnalika(	Online	Shine projects	Human Resource inte	Human Reso
78	1601-20-672-079	SWATHI BUCHANPALLI	Pgs20079_mba.swathi@cb	Sales and ma	Times of india	Sales and marketing	Fin& HR
79	1601-20-672-081	VARA LAKSHMI PETERU	pgs20081_mba.varalakshm	online	Exposys Data Labs	Data Science	Finance & BA
80	1601-20-672-082	VIJAYA LAKSHMI NALLAB	nvlakshminirula@gmail.cor	HR	shubham nari mahila kaylan samiti NGO		HR and Busin
81	1601-20-672-083	VIJETHA KURUVA					
82	1601-20-672-084	VINEETHA EEGA	pgs20084_mba.vineetha@	online	Bajaj	Recruitment and sele	HR
83	1601-20-672-085	ARUN KUMAR MATTAM	9398132821	Digital Marke	Exposys Data Labs	Digital Marketing	Finance & LS
84	1601-20-672-086	BHANU PRAKASH RAGAM					
85	1601-20-672-087	CHAITANYA JWALA MIDASALA	chaitanyajwala.cj.6@gmail.	Sales and Ma	Times Of India	Sales and Marketing	Marketing
86	1601-20-672-088	GANGADHAR ORAGANTI	pgs20088_mba.ganmgadha	Summer Inte	Shubham Naari Sh	Marketing Intern	Finance and
87	1601-20-672-089	HRUSHIKESH KANDALA					
88	1601-20-672-090	KALYAN BANDI	pgs20090_mba.kalyan@cb	Teli marketing			
89	1601-20-672-091	KISHORE KUMAR D					
90	1601-20-672-093	MAHENDER KORRA	korramahender.1803@gma	USER ENGAG	WHITEHATJR	USER ENGAGEMENT I	MARKETINGI
91	1601-20-672-095	MOHAMMED RASHAD ALI	pgs20095_mba.mohamme	online	Shubham Nari Sha	Supply chain and Mar	Supply chain

92	1601-20-672-096	MOHAN SWARGAM					
93	1601-20-672-097	PAVAN KUMAR SUDDALA	pavansuddala01@gmail.co	Online	Times of India	Sales and Marketing i	Marketing
94	1601-20-672-098	RAJASHEKAR REDDY VUDTHURU	pgs20098_mba.rajashekar(	Online	Shubham Nari Sha	Human Resources	HR
95	1601-20-672-099	RAVI SAI CHINNI PRAKASH					
96	1601-20-672-100	RAVI TEJA KANUGANTI	8686665939	A Report on S	Sumega Technolo	A Report on Social Me	Marketing
97	1601-20-672-101	RISHI SAI VIGNESH G S					
98	1601-20-672-102	ROCHAN KOTA	pgs200102_mba.rochan@c	Online	Shriman Shares Ar	Finance Intern	Finance
99	1601-20-672-103	ROHITH T	rohitht23@gmail.com, 837	Summer Inte	Times Of India	Marketing Intern	Finance & M
100	1601-20-672-104	SAHADEVUDU UNGARALA	pgs20104_mba.sahadevud	Online	AVISHKAR TECH S(	DATA SCIENCE	Business Ana
101	1601-20-672-105	SAI KUMAR TALARI	pgs20105_mba.saikumar@	Online	TATA MOTORS	Marketing Intern	Marketing
102	1601-20-672-106	SAI RAM NALLOLLA	pgs20106_mba.sai@cbit.or	Online	TOI	Tele Marketing	Marketing
103	1601-20-672-107	SAI TEJA SAMALA	pgs20107_mba.sai@cbit.or	Online	Ifortis Times of ind	Sales and Marketing	Sales
104	1601-20-672-108	SAI VARUN REDDY DOMA					
105	1601-20-672-109	SAM SOURABH KINNERA	pgs20109_mba.sam@cbit.(	Offline	Oriental Insurance	Marketing	Marketing
106	1601-20-672-110	SHAIK LATHEEF SAHEB	pgs20110_mba.shaik@cbit	Summer Inte	VIBGYOR	Finance& Hr Intern	Finance & HF
107	1601-20-672-111	SHARATH KUMAR REDDY	bollaramsharathreddy22@gmail.com				
108	1601-20-672-112	SHIVA KUMAR NIMMA					
109	1601-20-672-113	SHIVA SANTHOSH CHOLLETI	pgs20113_mba.shiva@c	Online	Exposys data labs	Digital Marketing	Marketing
110	1601-20-672-114	SRICHARAN VELETI					
111	1601-20-672-115	SRIKANTH NAYAK	pgs200115_mba.srikanth@	Offline	Divya Textiles	Supervisor for Produc	Finance
112	1601-20-672-116	TRISHUL KOTAM	pgs20116_mba.trishul@cb	offline	Lexiko Infra Syster	HR co-ordinator	HR
113	1601-20-672-117	VENKATAKRISHNA REDDY ANNAPUREDDY	pgs20117_mba.venkatakris	online	Times Of India	Sales and Marketing	Marketing ar
114	1601-20-672-118	VINAY PRAKASH MADDIPATI	pgs20118_mba.vinay@cbit	Online	Deloitte USI	Tax intern	Finance
115	1601-20-672-119	VISHAL GOULIKAR	gowlikarvishal@gmail.com	Finance	Shubham nari mal	BDM	Finance and I
116	1601-20-672-120	VISHAL NAYANA					

Topic on Internship done(ex: recuitment)	Duration of internship (start and End dates)	Stipend	Name of the External Guide	External guide Email address	External guide Contact Number
9	10	11	12	13	
recruitment	2months(29/06/2021 to 29/08/2021)	nil	sandhya	aims@buzibrains.com	
recruiting, sales	45 days, 2 months, 1 month, 1 month				
Taxation, Bank F	14/06/2021 To	No		pgs20008_mba.harshita@cbit.org.in	
Sales	45 days	No			
recruitment	2 months	0			
Marketing,Web	26/07/2021 to	7000	Sana Fathima	pgs20007_mba.monica@cbit.org.in	
Marketing,Web	26/07/2021 to	7000	Sana Fathima	pgs20008_mba.mounika@cbit.org.in	
Digital Marketin	23/06/2021 to	5000	Mrs.Deepa	pgs20009_mba.nandini@cbit.org.in	
Recruiting	2 months	nil		7337595637	
Recruitment	6th August 202	nil		pgs20011_mba.nazneen@cbit.org.in	
HR	2 months			9111122118	
Recruitment	45 days(25/05/	nil	Nikhat		
Recruitment	16th May 2021	nill	Sandhya, Ank	aims@buzibrains.com	
Recruitment	45days	21k	Anne Voilet	hr@cbit.ac.in, 77022 18313	
Recruitment	2 months		shraddha	7839517264	
Recruitment	45 days	21000	Anne Voilet	hr@cbit.ac.in, 77022 18313	
recruitment	45 days(25/05/	nil	Nikhat		
NA	2 Months	NA	Siddharth	sidddharth@havoctherapy.com	
Accountant	2 Months	10,000	Sravani	7981340263	
Accountant	2&1/2 months	10,000	Swetha Gauta	9966933908	
Teaching about	1 July to 1 Sept	Nil		hr@gtmandsons.com	8825335493
Sales and Marke	17-06-2021 to	Nil		pgs20025_mba.swetha@cbit.org.in	
Recruitment	2 months	Nil			

Accounting, Dra	16th june to 11	Nil		ca.prudhviraj009@gmail.com	
Learning and De	45 days	Nil	G Satish Kum	guntur.satishkumar@ranegroup.com , 8688692815	
HR Associate	15th June to 1	Nil		pgs20030_mba.vihari@cbit.org.in	
Recruitment	06-07-2021 to	21000/-	Anne Violet	hr@cbit.ac.in	
UK Tax reporting	1st June 2021 t	25000	Prateek Kulkarni		
	2 Months				7799891255
recruitment			raghu		6302860884
Accounting, Dra	8 months(16th	Nil	Prudhviraj	ca.prudhviraj009@gmail.com	8639630059
Basic Finance & A	16th August to	Nil			
Recruitment	45 days	21000	Anne Voilet	hr@cbit.ac.in, 77022 18313	
sales	2 months	nil	najesh	9677141888	
HR Management	3 Months		Aparna Nallur	aparnanalluri@yahoo	
HR Associate	17-08-2021-17	Nil		pgs20043_mba.naveen@cbit.org.in	
Finance Executiv	28th June 202	5000	Prashanth	prashanth@rkrishna.in	7995589596
Finance Executiv	28/06/2021 - 1	5000	Prashanth	prashanth@rkrishna.in	
NA	2 Months	NA	Ravi Singh		
	45 days	NA			
Operations Man	90 Days(12.07.	20000	Mr. Mohd. Ja	8883244445	
Lead generation ,Branding ,p		45 Days		5K stipend	
Finance Executiv	28/06/2021 - 1	5000	Prashanth	prashanth@rkrishna.in	
Accounting Man	45 days	Nil	Mr. Ramachandra Raju		
sales funnel	2 months	nil	Architha	9.18247E+11	
Indepth researc	2 months		Sumeet maar	7434074794	
sales and mark	45 Days	nil			
Employees Perc	45days	nil	Rajesh Kaleku	9490168003	
UK Taxation	39 days	25000	Mr. Amit Kum	9844178229	
Accounting Man	45 days	nil	Mr. Ramachandra Raju		

Investment banl	2 months	nil	Nishika Sharn	7208112389
sales and marke	2 months	nill	nagesh	
NA	2 Months	NA	Nagesh	9677141888
Marketing	5 weeks	Nil		pgs20064_mba.chandana@cbit.org.in
Sales and Marke	17-06-2021 to	Nil		pgs20065_mba.keerthana@cbit.org.in
marketing	1-7-2021 to 1-	nil	Dilip Kumar	dilip17893@gmail.com
sales	2 Months	nil	Nagesh	9.19677E+11
Recruitment	45Days	Nil		
sales and mark	45 Days	Nil		
Recruiting		nil	Tapashya	9618267848
Sales and marke	2 months	nill	Nagesh	
Accounts & Fina	12.08.2021 to	nil	Vaithy Krishn	vaithy@afcons.com
Recruiting	06.07.2021 to	Nil	Archie	
Sales and Marke	2 months		Nagesh	9677141888
Recruitment	22-06-2021 to	NIL	Sriharsha	sriharsha@shineprojects.in
Marketing	2months	Nil	Ravi	Pgs20078_mba.swathi@cbit.org.in
Data Science	1month	nil		
ess analytics	2 months			
recruitment	6 weeks	nill		
Marketing	1 month	nil	Vishnuvardha	pgs20085_mba.arun@cbit.org.in
Marketing	2 months	Nil	Ravi	RaviKumar.Pasupuleti@timesgroup.com
NA	45 days	Na	Anushka Priy	priyaanushka2002@gmail.com
Presales	3 Months	12000/ Pm	Rahul Swami	7738772969
Promotion	2 months	Nil		

Sales	2 months	Nill	Nagesh	
Recruitment	45 days(08-07-	Nil		
A Report on Social Media Marketing				pgs20100_mba.ravi@cbit.org.in
Mutual Funds Pe	45 days (02.08	Nil	Mr.Raja Reddy	
NA	2 Months	NA	Nagesh	9677141888
Data Science	45 days	Nil		
Customer Relati	45 days	Nil	Mr. Shashi	
Tele Marketing	8 weeks	Nil	Mr. Ravi	9963090279
Sales	45 Days2 months2 months			
Marketing pract	45 days	Nil	D.satish Babu	
NA	2 Months	NA	Eesh	9930238370
Digital Marketi	1 month1 mon	Nil		
Inventory Mana	70 days	Nil	Mr. Vijay	7069890949
Recruitment	45 days	Nil	Ms. Bachu Radhika	
Sales and marke	2 months	Nil	Kiran Kumar	9885318862
UK Tax reporting	1st June 2021 t	25000	Akshay Rao	akshaymrao@gmail.com
Business Analytic	2months	Nill	Yashika	9642265734

S.No.	R.No.	Name of the Student	Student Email and Contact Number	Type of Internship (online/offline)	Name of the Company in which internship done	Title of the Internship given to student(ex:seo analyst)	Specialization on internship done
1	2	3	4	5	6	7	8
1	1601-20-672-001	AKHILA ANNASARAM	akhila2198@gmail.com, 9640614291	online	Buzibrains	online HR Co-ordinato	HR
2	1601-20-672-002	ASHFIYA NASEERUDDIN SYED	Ashfiyasyed2000mj@gmail	online	IFORTIS WORLDW	HR, DIGITAL MARKET	HR
3	1601-20-672-003	BHAGYASREE KADIMICHERLA					
4	1601-20-672-004	HARSHITHA MUTHYALA	8008680589		Trivision integrate	Taxation, Bank Recon	Fin & Market
5	1601-20-672-005	LAHARI ANUMANDLA	laharianumandla99@gmail	online	AIM India	Intern	Finance and
6	1601-20-672-006	MEGHANA REDDY SANVE	meghana.sanvelli@gmail.c	online	FITIG Association	HR	HR and LOGI
7	1601-20-672-007	MONICA AKUNOORI	monica13.aku@gmail.com	offline	Gratisol Labs	Digital Marketing inte	Finance and
8	1601-20-672-008	MOUNIKA JARAPLA	mounikareddy5589@gmail	offline	Gratisol Labs	Digital Marketing inte	Finance and
9	1601-20-672-009	NANDINI BADIKE	nandinibadike4@gmail.com	offline	Chemtopes	Marketing and sales	Marketing
10	1601-20-672-010	NAVYA PRIYADARSHIINI	navya0636@gmail.com	Part time	Ifortis	Human Resources	HR
11	1601-20-672-011	NAZNEEN INTESHA	inteshanazneen@gmail.cor	online	FITIG Association	Human resource inter	Finance and
12	1601-20-672-012	NISMA	nisma206aijaz@gmail.com	HR	shubham nari mahila kaylan samiti NGO		Finance and
13	1601-20-672-013	PRINCESS GADDAMEEDI	princessg561@gmail.com,	online	ifortis world wide	Hr trainee	HR
14	1601-20-672-014	REVATHI J	pgs20116_mba.trishul@cbi	online	BuziBrAIns	online HR Co-ordinato	HR
15	1601-20-672-015	RINKU KUMARI	rinkukumari3843@gmail.co	HR internship	CBIT	Recruitment	HR
16	1601-20-672-016	RUCHITHA MUCHARLA	reddy.ruchitha8@gmail.cor	HR	career dreams edu	Human resource and a	HR n market
17	1601-20-672-017	SAHADEV KANCHAN SINGH	pgs20017_mba.sahadev@c	Offline	CBIT	Recruitment	HR
18	1601-20-672-018	SAMYUKTHA YADAVELLY	samyukthayadavelly@gmai	online	Ifortis world wide	Hr trainee	HR
19	1601-20-672-019	SATYAVENI BODASINGU	bodasingukanchan@gma	Summer Inte	Havoc Therapy p	HR Intern	Finance & H
20	1601-20-672-020	SIREESHA N	shirishashirisha84932@gm	Online	Vasista Enterprise	Account Manager	Finance & Lo
21	1601-20-672-021	SOUMYA SRI BAGGAM	s.sri.s.soumya@gmail.com	Offline	Studio Vriksh	On site finance manag	Finance
22	1601-20-672-022	SUPRIYA	2022supriya@gmail.com	online	GTM & sons pvt. lt	Financial trainee	Finance
23	1601-20-672-023	SUPRIYA MANDADA					
24	1601-20-672-025	SWETHA EMMIDI N S	9489729226	Sales and Ma	TIMES OF INDIA	Sales and Marketing	Fin & Analy
25	1601-20-672-026	TANUJA GUDAPATI	tanujagudapati99@gmail.c	online	Bajaj Allianz	HR	HR

26	1601-20-672-027	TEJASWINI R					
27	1601-20-672-028	VAISHNAVI BANDARU	Vaishnavibandaru02@gma	Online	Prudhviraj& assoc	Financial Trainee	Finance
28	1601-20-672-029	VAISHNAVI REDDY MADI	Vaishnavireddy947@gmail.	offline	Rane Engine Valve	HR	FInance and
29	1601-20-672-030	VIHARI S	8096741467	HR Associate	GAO Tek Inc	HR Associate	HR & Fin
30	1601-20-672-031	ABHILASH MALYALA	pgs20031_mba.abhilash@c	offline	CBIT (A)	HR Trainee	HR
31	1601-20-672-032	ANIL P	pgs20032_mba.anil@cbit.c	online	Deloitte-USI	Tax intern	Finance
32	1601-20-672-033	AVINASH BIRADAR	avinashbiradar23@gmail.com		growth arrow	equity research anal	finance
33	1601-20-672-034	BHARATH KUMAR ALLADI	kumar74469@gmail.com	online	NVR consultancy	hr	hr and analyt
34	1601-20-672-035	CHANDU NARAPARAJU					
35	1601-20-672-036	ESHWAR KIRAN ARPULA	eshwarkiran04@gmail.com	Online	Prudhviraj&associ	Financial Trainee	Finance
36	1601-20-672-037	FAYAZ SK	pgs20037_mba.fayaz@cbit	Offline	Diagnostic BioSyst	Finance	Finance
37	1601-20-672-038	GANESH KUMAR G	pgs20038_ganesh@cbit.org	Offline	CBIT	Recruitment	HR
38	1601-20-672-039	HEMANTH SAI PRASAD RAJU PORANKI	hemanth.poranki546@gma	Part time	Times of India	Business developmen	marketing
39	1601-20-672-040	JAGADISH LAVUDYA					
40	1601-20-672-041	KODANDA SAI NIKHIL PADAM	sainikhilpadam7@gmail.co	HR	Gao Tek Inc	Human Resource Inte	HR & Logistics
41	1601-20-672-042	MOHAN S					
42	0	NAVEEN KUMAR MANTHRI	7780510001	Recruitment	GAO Tek Inc	HR Associate	HR & Fin
43	1601-20-672-044	PAAVANA VENKATA SAI MANIKONDA	pgs20044_mba.paavana@c	Offline	R Krishna & Ass	Auditing and Taxation	Finance
44	1601-20-672-045	PRASHANTH DAPPU					
45	1601-20-672-046	PRUDHVI ANUGULA	pgs20046_mba.prudhvi@c	Offline	R Krishna & Associ	Finance Internship	Finance
46	1601-20-672-047	PRUDHVI RAJ MIRYALA	miryalaprudhviraj@gmail.c	Summer Inte	Learnovate ecomm	Finance Intern	Finance
47	1601-20-672-048	PRUDHVI RAJ PILLALAMARRI	pillalamarriprudhviraj@gm	online	Learnovate ecomm	Finance intern	Finance
48	1601-20-672-049	RAJARAM BHUKYA	pgs20049_mba.rajaram@c	Offline	Star Fitness Studio	Operations Manager	Finance
49	1601-20-672-050	RAMESH JAKKULA	pgs20050_mba.ramesh@cbit.org.in		Sids farm private li	Sales and Marketing	Marketing
50	1601-20-672-051	SAI KIRAN VEMULA	pgs20051_mba.sai@cbit.or	Offline	R Krishna & Associ	Finance Internship	Finance
51	1601-20-672-052	SAMARA SIHMA REDDY C	pgs20052_mba.samara@cb	Offline	Dhanavanthari Pvt	Accounts Intern	Finance
52	1601-20-672-053	SRAVAN KUMAR RENUKUNTLA	pgs20053_mba.sravan@cb	part time	Ifortis	corporate ambassado	marketing
53	1601-20-672-054	SRI DATTA CHARAN K					
54	1601-20-672-055	SRINIVAS POSHETTI	poshettisrinivas5@gmail.co	Finance	Suman chemical in	Financial Analyst and	FINANCE
55	1601-20-672-056	SUMANTH GORULA	pgs20056_mba.sumanth@	Online	iFortis Corporate	Marketing & Sales In	Marketing
56	1601-20-672-057	VAMSHI SHIV VENAKATA RAMESH TOOPATI	pgs20057_mba.vamshi@cb	Human Resou	Oil and Natural Ga	Human Resource Proc	HR
57	1601-20-672-058	VINAY KRISHNA KONJETI	pgs20058_mba.vinay@cbit	Online	Deloitte	Tax Intern	Finance
58	1601-20-672-059	YASHWANTH GADDAM	pgs20059_mba.yashwanth	offline	Dhanavanthari P	Accounts Intern	Finance

59	1601-20-672-060	YASHWANTH REDDY B		Online	finaltics	Investment Banking A	finance
60	1601-20-672-061	ANUSHA REDDY M					
61	1601-20-672-062	BRUNDAVANI HINDU S	pgs20062_mba.brundavani	online	Times of India	sales and marketing	marketing ar
62	1601-20-672-063	CHAITANYA CHIRRA	chirra.chaitanya1998@gma	Summer Inte	Times Of India	Marketing Intern	Finance & Bu
63	1601-20-672-064	CHANDANA PUNNA	chandupunna2000@gmail.	social media	IMUN Campus Am	Matketing	Finance and
64	1601-20-672-065	KEERTHANA MADGULA	6303692849	Sales and Ma	TIMES OF INDIA	Sales and Marketing	Fin & Market
65	1601-20-672-066	LAKSHMI PRIYA K					
66	1601-20-672-067	NAGA KEERTHI MAKAM					
67	1601-20-672-068	NEEHARIKA DESETTI	pgs20068_mba.neeharika@	online	ICICI bank	counselor	marketing
68	1601-20-672-069	NIHARIKA M	pgs20069_mba.niharika@c	Online	Times of India	sales and Marketing	Marketing
69	1601-20-672-070	NIKITHA TELUGU	pgs20070_mba.nikitha@cb	Online	shubham naari sha	Human resource	HR
70	1601-20-672-071	PRAVALLIKA REDDY TRAIMELA	pgs20071_mba.pravallika@	Online	iFortis Corporate	Marketing	Marketing
71	1601-20-672-072	PREM KUMAR KEERTHI RAMAGALLA	pgs20072_mba.prem@cbit	part time	Youth Empowerm	HR	Human Reso
72	1601-20-672-073	PRIYALEKHA LINGAPURAM	pgs20073_mba.priyalekha(	online	TIMES OF INDIA	Sales and marketing	Marketing
73	1601-20-672-074	SATYA SAI GOVERDHANI VINEELA AINAPURAPU	pgs20074_mba.satya@cbit	offline	AFCONS INFRASTR	Accounts & Finance	Finance
74	1601-20-672-075	SHAIK NOOREAFSHA	Pgs20075_mba.shaik@cbit	Online	Shubham Naari Sh	HR intern	HR
75	1601-20-672-076	SHIRISHA GOVULA					
76	1601-20-672-077	SRAVYA BOINDALA	pgs20077_mba.sravya@cb	online	Times Of India	sales and marketing	Finance and
77	1601-20-672-078	SWARNALIKA VARUKOLU	pgs20078_mba.swarnalika(	Online	Shine projects	Human Resource inte	Human Reso
78	1601-20-672-079	SWATHI BUCHANPALLI	Pgs20079_mba.swathi@cb	Sales and ma	Times of india	Sales and marketing	Fin& HR
79	1601-20-672-081	VARA LAKSHMI PETERU	pgs20081_mba.varalakshm	online	Exposys Data Labs	Data Science	Finance & BA
80	1601-20-672-082	VIJAYA LAKSHMI NALLAB	nvlakshminirula@gmail.cor	HR	shubham nari mahila kaylan samiti NGO		HR and Busin
81	1601-20-672-083	VIJETHA KURUVA					
82	1601-20-672-084	VINEETHA EEGA	pgs20084_mba.vineetha@	online	Bajaj	Recruitment and sele	HR
83	1601-20-672-085	ARUN KUMAR MATTAM	9398132821	Digital Marke	Exposys Data Labs	Digital Marketing	Finance & LS
84	1601-20-672-086	BHANU PRAKASH RAGAM					
85	1601-20-672-087	CHAITANYA JWALA MIDASALA	chaitanyajwala.cj.6@gmail.	Sales and Ma	Times Of India	Sales and Marketing	Marketing
86	1601-20-672-088	GANGADHAR ORAGANTI	pgs20088_mba.ganmgadha	Summer Inte	Shubham Naari Sh	Marketing Intern	Finance and
87	1601-20-672-089	HRUSHIKESH KANDALA					
88	1601-20-672-090	KALYAN BANDI	pgs20090_mba.kalyan@cb	Teli marketing			
89	1601-20-672-091	KISHORE KUMAR D					
90	1601-20-672-093	MAHENDER KORRA	korramahender.1803@gma	USER ENGAG	WHITEHATJR	USER ENGAGEMENT I	MARKETINGI
91	1601-20-672-095	MOHAMMED RASHAD ALI	pgs20095_mba.mohamme	online	Shubham Nari Sha	Supply chain and Mar	Supply chain

92	1601-20-672-096	MOHAN SWARGAM					
93	1601-20-672-097	PAVAN KUMAR SUDDALA	pavansuddala01@gmail.co	Online	Times of India	Sales and Marketing i	Marketing
94	1601-20-672-098	RAJASHEKAR REDDY VUDTHURU	pgs20098_mba.rajashekar(	Online	Shubham Nari Sha	Human Resources	HR
95	1601-20-672-099	RAVI SAI CHINNI PRAKASH					
96	1601-20-672-100	RAVI TEJA KANUGANTI	8686665939	A Report on S	Sumega Technolo	A Report on Social Me	Marketing
97	1601-20-672-101	RISHI SAI VIGNESH G S					
98	1601-20-672-102	ROCHAN KOTA	pgs200102_mba.rochan@c	Online	Shriman Shares Ar	Finance Intern	Finance
99	1601-20-672-103	ROHITH T	rohitht23@gmail.com, 837	Summer Inte	Times Of India	Marketing Intern	Finance & M
100	1601-20-672-104	SAHADEVUDU UNGARALA	pgs20104_mba.sahadevud	Online	AVISHKAR TECH S(	DATA SCIENCE	Business Ana
101	1601-20-672-105	SAI KUMAR TALARI	pgs20105_mba.saikumar@	Online	TATA MOTORS	Marketing Intern	Marketing
102	1601-20-672-106	SAI RAM NALLOLLA	pgs20106_mba.sai@cbit.or	Online	TOI	Tele Marketing	Marketing
103	1601-20-672-107	SAI TEJA SAMALA	pgs20107_mba.sai@cbit.or	Online	Ifortis Times of ind	Sales and Marketing	Sales
104	1601-20-672-108	SAI VARUN REDDY DOMA					
105	1601-20-672-109	SAM SOURABH KINNERA	pgs20109_mba.sam@cbit.(	Offline	Oriental Insurance	Marketing	Marketing
106	1601-20-672-110	SHAIK LATHEEF SAHEB	pgs20110_mba.shaik@cbit	Summer Inte	VIBGYOR	Finance& Hr Intern	Finance & HF
107	1601-20-672-111	SHARATH KUMAR REDDY	bollaramsharathreddy22@gmail.com				
108	1601-20-672-112	SHIVA KUMAR NIMMA					
109	1601-20-672-113	SHIVA SANTHOSH CHOLLETI	pgs20113_mba.shiva@c	Online	Exposys data labs	Digital Marketing	Marketing
110	1601-20-672-114	SRICHARAN VELETI					
111	1601-20-672-115	SRIKANTH NAYAK	pgs200115_mba.srikanth@	Offline	Divya Textiles	Supervisor for Produc	Finance
112	1601-20-672-116	TRISHUL KOTAM	pgs20116_mba.trishul@cb	offline	Lexiko Infra Syster	HR co-ordinator	HR
113	1601-20-672-117	VENKATAKRISHNA REDDY ANNAPUREDDY	pgs20117_mba.venkatakris	online	Times Of India	Sales and Marketing	Marketing ar
114	1601-20-672-118	VINAY PRAKASH MADDIPATI	pgs20118_mba.vinay@cbit	Online	Deloitte USI	Tax intern	Finance
115	1601-20-672-119	VISHAL GOULIKAR	gowlikarvishal@gmail.com	Finance	Shubham nari mal	BDM	Finance and I
116	1601-20-672-120	VISHAL NAYANA					

Topic on Internship done(ex: recuitment)	Duration of internship (start and End dates)	Stipend	Name of the External Guide	External guide Email address	External guide Contact Number
9	10	11	12	13	
recruitment	2months(29/06/2021 to 29/08/2021)	nil	sandhya	aims@buzibrains.com	
recruiting, sales	45 days, 2 months, 1 month, 1 month				
Taxation, Bank F	14/06/2021 To	No		pgs20008_mba.harshita@cbit.org.in	
Sales	45 days	No			
recruitment	2 months	0			
Marketing,Web	26/07/2021 to	7000	Sana Fathima	pgs20007_mba.monica@cbit.org.in	
Marketing,Web	26/07/2021 to	7000	Sana Fathima	pgs20008_mba.mounika@cbit.org.in	
Digital Marketin	23/06/2021 to	5000	Mrs.Deepa	pgs20009_mba.nandini@cbit.org.in	
Recruiting	2 months	nil		7337595637	
Recruitment	6th August 202	nil		pgs20011_mba.nazneen@cbit.org.in	
HR	2 months			9111122118	
Recruitment	45 days(25/05/	nil	Nikhat		
Recruitment	16th May 2021	nill	Sandhya, Ank	aims@buzibrains.com	
Recruitment	45days	21k	Anne Voilet	hr@cbit.ac.in, 77022 18313	
Recruitment	2 months		shraddha	7839517264	
Recruitment	45 days	21000	Anne Voilet	hr@cbit.ac.in, 77022 18313	
recruitment	45 days(25/05/	nil	Nikhat		
NA	2 Months	NA	Siddharth	sidddharth@havoctherapy.com	
Accountant	2 Months	10,000	Sravani	7981340263	
Accountant	2&1/2 months	10,000	Swetha Gauta	9966933908	
Teaching about	1 July to 1 Sept	Nil		hr@gtmandsons.com	8825335493
Sales and Marke	17-06-2021 to	Nil		pgs20025_mba.swetha@cbit.org.in	
Recruitment	2 months	Nil			

Accounting, Dra	16th june to 11	Nil		ca.prudhviraj009@gmail.com	
Learning and De	45 days	Nil	G Satish Kum	guntur.satishkumar@ranegroup.com , 8688692815	
HR Associate	15th June to 1	Nil		pgs20030_mba.vihari@cbit.org.in	
Recruitment	06-07-2021 to	21000/-	Anne Violet	hr@cbit.ac.in	
UK Tax reporting	1st June 2021 t	25000	Prateek Kulkarni		
	2 Months				7799891255
recruitment			raghu		6302860884
Accounting, Dra	8 months(16th	Nil	Prudhviraj	ca.prudhviraj009@gmail.com	8639630059
Basic Finance & A	16th August to	Nil			
Recruitment	45 days	21000	Anne Voilet	hr@cbit.ac.in, 77022 18313	
sales	2 months	nil	najesh	9677141888	
HR Management	3 Months		Aparna Nallur	aparnanalluri@yahoo	
HR Associate	17-08-2021-17	Nil		pgs20043_mba.naveen@cbit.org.in	
Finance Executiv	28th June 202	5000	Prashanth	prashanth@rkrishna.in	7995589596
Finance Executiv	28/06/2021 - 1	5000	Prashanth	prashanth@rkrishna.in	
NA	2 Months	NA	Ravi Singh		
	45 days	NA			
Operations Man	90 Days(12.07.	20000	Mr. Mohd. Ja	8883244445	
Lead generation ,Branding ,p		45 Days		5K stipend	
Finance Executiv	28/06/2021 - 1	5000	Prashanth	prashanth@rkrishna.in	
Accounting Man	45 days	Nil	Mr. Ramachandra Raju		
sales funnel	2 months	nil	Architha	9.18247E+11	
Indepth researc	2 months		Sumeet maar	7434074794	
sales and mark	45 Days	nil			
Employees Perc	45days	nil	Rajesh Kaleku	9490168003	
UK Taxation	39 days	25000	Mr. Amit Kum	9844178229	
Accounting Man	45 days	nil	Mr. Ramachandra Raju		

Investment banl	2 months	nil	Nishika Sharn	7208112389
sales and marke	2 months	nill	nagesh	
NA	2 Months	NA	Nagesh	9677141888
Marketing	5 weeks	Nil		pgs20064_mba.chandana@cbit.org.in
Sales and Marke	17-06-2021 to	Nil		pgs20065_mba.keerthana@cbit.org.in
marketing	1-7-2021 to 1-	nil	Dilip Kumar	dilip17893@gmail.com
sales	2 Months	nil	Nagesh	9.19677E+11
Recruitment	45Days	Nil		
sales and mark	45 Days	Nil		
Recruiting		nil	Tapashya	9618267848
Sales and marke	2 months	nill	Nagesh	
Accounts & Fina	12.08.2021 to	nil	Vaithy Krishn	vaithy@afcons.com
Recruiting	06.07.2021 to	Nil	Archie	
Sales and Marke	2 months		Nagesh	9677141888
Recruitment	22-06-2021 to	NIL	Sriharsha	sriharsha@shineprojects.in
Marketing	2months	Nil	Ravi	Pgs20078_mba.swathi@cbit.org.in
Data Science	1month	nil		
ess analytics	2 months			
recruitment	6 weeks	nill		
Marketing	1 month	nil	Vishnuvardha	pgs20085_mba.arun@cbit.org.in
Marketing	2 months	Nil	Ravi	RaviKumar.Pasupuleti@timesgroup.com
NA	45 days	Na	Anushka Priy	priyaanushka2002@gmail.com
Presales	3 Months	12000/ Pm	Rahul Swami	7738772969
Promotion	2 months	Nil		

Sales	2 months	Nill	Nagesh	
Recruitment	45 days(08-07-	Nil		
A Report on Social Media Marketing				pgs20100_mba.ravi@cbit.org.in
Mutual Funds Pe	45 days (02.08	Nil	Mr.Raja Reddy	
NA	2 Months	NA	Nagesh	9677141888
Data Science	45 days	Nil		
Customer Relati	45 days	Nil	Mr. Shashi	
Tele Marketing	8 weeks	Nil	Mr. Ravi	9963090279
Sales	45 Days2 months2 months			
Marketing pract	45 days	Nil	D.satish Babu	
NA	2 Months	NA	Eesh	9930238370
Digital Marketi	1 month1 mon	Nil		
Inventory Mana	70 days	Nil	Mr. Vijay	7069890949
Recruitment	45 days	Nil	Ms. Bachu Radhika	
Sales and marke	2 months	Nil	Kiran Kumar	9885318862
UK Tax reporting	1st June 2021 t	25000	Akshay Rao	akshaymrao@gmail.com
Business Analytic	2months	Nill	Yashika	9642265734

S.No.	R.No.	Name of the Student	Student Email and Contact Number	Type of Internship (online/offline)	Name of the Company in which internship done	Title of the Internship given to student(ex:seo analyst)	Specialization on internship done
1	2	3	4	5	6	7	8
1	1601-20-672-001	AKHILA ANNASARAM	akhila2198@gmail.com, 9640614291	online	Buzibrains	online HR Co-ordinato	HR
2	1601-20-672-002	ASHFIYA NASEERUDDIN SYED	Ashfiyasyed2000mj@gmail	online	IFORTIS WORLDW	HR, DIGITAL MARKET	HR
3	1601-20-672-003	BHAGYASREE KADIMICHERLA					
4	1601-20-672-004	HARSHITHA MUTHYALA	8008680589		Trivision integrate	Taxation, Bank Recon	Fin & Market
5	1601-20-672-005	LAHARI ANUMANDLA	laharianumandla99@gmail	online	AIM India	Intern	Finance and
6	1601-20-672-006	MEGHANA REDDY SANVE	meghana.sanvelli@gmail.c	online	FITIG Association	HR	HR and LOGI
7	1601-20-672-007	MONICA AKUNOORI	monica13.aku@gmail.com	offline	Gratisol Labs	Digital Marketing inte	Finance and
8	1601-20-672-008	MOUNIKA JARAPLA	mounikareddy5589@gmail	offline	Gratisol Labs	Digital Marketing inte	Finance and
9	1601-20-672-009	NANDINI BADIKE	nandinibadike4@gmail.com	offline	Chemtopes	Marketing and sales	Marketing
10	1601-20-672-010	NAVYA PRIYADARSHIINI	navya0636@gmail.com	Part time	Ifortis	Human Resources	HR
11	1601-20-672-011	NAZNEEN INTESHA	inteshanazneen@gmail.cor	online	FITIG Association	Human resource inter	Finance and
12	1601-20-672-012	NISMA	nisma206aijaz@gmail.com	HR	shubham nari mahila kaylan samiti NGO		Finance and
13	1601-20-672-013	PRINCESS GADDAMEEDI	princessg561@gmail.com,	online	ifortis world wide	Hr trainee	HR
14	1601-20-672-014	REVATHI J	pgs20116_mba.trishul@cbi	online	BuziBrAIns	online HR Co-ordinato	HR
15	1601-20-672-015	RINKU KUMARI	rinkukumari3843@gmail.co	HR internship	CBIT	Recruitment	HR
16	1601-20-672-016	RUCHITHA MUCHARLA	reddy.ruchitha8@gmail.cor	HR	career dreams edu	Human resource and a	HR n market
17	1601-20-672-017	SAHADEV KANCHAN SINGH	pgs20017_mba.sahadev@c	Offline	CBIT	Recruitment	HR
18	1601-20-672-018	SAMYUKTHA YADAVELLY	samyukthayadavelly@gmai	online	Ifortis world wide	Hr trainee	HR
19	1601-20-672-019	SATYAVENI BODASINGU	bodasingukanchan@gma	Summer Inte	Havoc Therapy p	HR Intern	Finance & H
20	1601-20-672-020	SIREESHA N	shirishashirisha84932@gm	Online	Vasista Enterprise	Account Manager	Finance & Lo
21	1601-20-672-021	SOUMYA SRI BAGGAM	s.sri.s.soumya@gmail.com	Offline	Studio Vriksh	On site finance manag	Finance
22	1601-20-672-022	SUPRIYA	2022supriya@gmail.com	online	GTM & sons pvt. lt	Financial trainee	Finance
23	1601-20-672-023	SUPRIYA MANDADA					
24	1601-20-672-025	SWETHA EMMIDI N S	9489729226	Sales and Ma	TIMES OF INDIA	Sales and Marketing	Fin & Analy
25	1601-20-672-026	TANUJA GUDAPATI	tanujagudapati99@gmail.c	online	Bajaj Allianz	HR	HR

26	1601-20-672-027	TEJASWINI R					
27	1601-20-672-028	VAISHNAVI BANDARU	Vaishnavibandaru02@gma	Online	Prudhviraj& assoc	Financial Trainee	Finance
28	1601-20-672-029	VAISHNAVI REDDY MADI	Vaishnavireddy947@gmail.	offline	Rane Engine Valve	HR	FInance and
29	1601-20-672-030	VIHARI S	8096741467	HR Associate	GAO Tek Inc	HR Associate	HR & Fin
30	1601-20-672-031	ABHILASH MALYALA	pgs20031_mba.abhilash@c	offline	CBIT (A)	HR Trainee	HR
31	1601-20-672-032	ANIL P	pgs20032_mba.anil@cbit.c	online	Deloitte-USI	Tax intern	Finance
32	1601-20-672-033	AVINASH BIRADAR	avinashbiradar23@gmail.com		growth arrow	equity research anal	finance
33	1601-20-672-034	BHARATH KUMAR ALLADI	kumar74469@gmail.com	online	NVR consultancy	hr	hr and analyt
34	1601-20-672-035	CHANDU NARAPARAJU					
35	1601-20-672-036	ESHWAR KIRAN ARPULA	eshwarkiran04@gmail.com	Online	Prudhviraj&associ	Financial Trainee	Finance
36	1601-20-672-037	FAYAZ SK	pgs20037_mba.fayaz@cbit	Offline	Diagnostic BioSyst	Finance	Finance
37	1601-20-672-038	GANESH KUMAR G	pgs20038_ganesh@cbit.org	Offline	CBIT	Recruitment	HR
38	1601-20-672-039	HEMANTH SAI PRASAD RAJU PORANKI	hemanth.poranki546@gma	Part time	Times of India	Business developmen	marketing
39	1601-20-672-040	JAGADISH LAVUDYA					
40	1601-20-672-041	KODANDA SAI NIKHIL PADAM	sainikhilpadam7@gmail.co	HR	Gao Tek Inc	Human Resource Inte	HR & Logistics
41	1601-20-672-042	MOHAN S					
42	0	NAVEEN KUMAR MANTHRI	7780510001	Recruitment	GAO Tek Inc	HR Associate	HR & Fin
43	1601-20-672-044	PAAVANA VENKATA SAI MANIKONDA	pgs20044_mba.paavana@c	Offline	R Krishna & Ass	Auditing and Taxation	Finance
44	1601-20-672-045	PRASHANTH DAPPU					
45	1601-20-672-046	PRUDHVI ANUGULA	pgs20046_mba.prudhvi@c	Offline	R Krishna & Associ	Finance Internship	Finance
46	1601-20-672-047	PRUDHVI RAJ MIRYALA	miryalaprudhviraj@gmail.c	Summer Inte	Learnovate ecomm	Finance Intern	Finance
47	1601-20-672-048	PRUDHVI RAJ PILLALAMARRI	pillalamarriprudhviraj@gm	online	Learnovate ecomm	Finance intern	Finance
48	1601-20-672-049	RAJARAM BHUKYA	pgs20049_mba.rajaram@c	Offline	Star Fitness Studio	Operations Manager	Finance
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64	1601-20-672-065	KEERTHANA MADGULA	6303692849	Sales and Ma	TIMES OF INDIA	Sales and Marketing	Fin & Market
65	1601-20-672-066	LAKSHMI PRIYA K					
66	1601-20-672-067	NAGA KEERTHI MAKAM					
67	1601-20-672-068	NEEHARIKA DESETTI	pgs20068_mba.neeharika@	online	ICICI bank	counselor	marketing
68	1601-20-672-069	NIHARIKA M	pgs20069_mba.niharika@c	Online	Times of India	sales and Marketing	Marketing
69	1601-20-672-070	NIKITHA TELUGU	pgs20070_mba.nikitha@cb	Online	shubham naari sha	Human resource	HR
70	1601-20-672-071	PRAVALLIKA REDDY TRAIMELA	pgs20071_mba.pravallika@	Online	iFortis Corporate	Marketing	Marketing
71	1601-20-672-072	PREM KUMAR KEERTHI RAMAGALLA	pgs20072_mba.prem@cbit	part time	Youth Empowerm	HR	Human Reso
72	1601-20-672-073	PRIYALEKHA LINGAPURAM	pgs20073_mba.priyalekha(	online	TIMES OF INDIA	Sales and marketing	Marketing
73	1601-20-672-074	SATYA SAI GOVERDHANI VINEELA AINAPURAPU	pgs20074_mba.satya@cbit	offline	AFCONS INFRASTR	Accounts & Finance	Finance
74	1601-20-672-075	SHAIK NOOREAFSHA	Pgs20075_mba.shaik@cbit	Online	Shubham Naari Sh	HR intern	HR
75	1601-20-672-076	SHIRISHA GOVULA					
76	1601-20-672-077	SRAVYA BOINDALA	pgs20077_mba.sravya@cb	online	Times Of India	sales and marketing	Finance and
77	1601-20-672-078	SWARNALIKA VARUKOLU	pgs20078_mba.swarnalika(	Online	Shine projects	Human Resource inte	Human Reso
78	1601-20-672-079	SWATHI BUCHANPALLI	Pgs20079_mba.swathi@cb	Sales and ma	Times of india	Sales and marketing	Fin& HR
79	1601-20-672-081	VARA LAKSHMI PETERU	pgs20081_mba.varalakshm	online	Exposys Data Labs	Data Science	Finance & BA
80	1601-20-672-082	VIJAYA LAKSHMI NALLAB	nvlakshminirula@gmail.cor	HR	shubham nari mahila kaylan samiti NGO		HR and Busin
81	1601-20-672-083	VIJETHA KURUVA					
82	1601-20-672-084	VINEETHA EEGA	pgs20084_mba.vineetha@	online	Bajaj	Recruitment and sele	HR
83	1601-20-672-085	ARUN KUMAR MATTAM	9398132821	Digital Marke	Exposys Data Labs	Digital Marketing	Finance & LS
84	1601-20-672-086	BHANU PRAKASH RAGAM					
85	1601-20-672-087	CHAITANYA JWALA MIDASALA	chaitanyajwala.cj.6@gmail.	Sales and Ma	Times Of India	Sales and Marketing	Marketing
86	1601-20-672-088	GANGADHAR ORAGANTI	pgs20088_mba.ganmgadha	Summer Inte	Shubham Naari Sh	Marketing Intern	Finance and
87	1601-20-672-089	HRUSHIKESH KANDALA					
88	1601-20-672-090	KALYAN BANDI	pgs20090_mba.kalyan@cb	Teli marketing			
89	1601-20-672-091	KISHORE KUMAR D					
90	1601-20-672-093	MAHENDER KORRA	korramahender.1803@gma	USER ENGAG	WHITEHATJR	USER ENGAGEMENT I	MARKETINGI
91	1601-20-672-095	MOHAMMED RASHAD ALI	pgs20095_mba.mohamme	online	Shubham Nari Sha	Supply chain and Mar	Supply chain

92	1601-20-672-096	MOHAN SWARGAM					
93	1601-20-672-097	PAVAN KUMAR SUDDALA	pavansuddala01@gmail.co	Online	Times of India	Sales and Marketing i	Marketing
94	1601-20-672-098	RAJASHEKAR REDDY VUDTHURU	pgs20098_mba.rajashekar(	Online	Shubham Nari Sha	Human Resources	HR
95	1601-20-672-099	RAVI SAI CHINNI PRAKASH					
96	1601-20-672-100	RAVI TEJA KANUGANTI	8686665939	A Report on S	Sumega Technolo	A Report on Social Me	Marketing
97	1601-20-672-101	RISHI SAI VIGNESH G S					
98	1601-20-672-102	ROCHAN KOTA	pgs200102_mba.rochan@c	Online	Shriman Shares Ar	Finance Intern	Finance
99	1601-20-672-103	ROHITH T	rohitht23@gmail.com, 837	Summer Inte	Times Of India	Marketing Intern	Finance & M
100	1601-20-672-104	SAHADEVUDU UNGARALA	pgs20104_mba.sahadevud	Online	AVISHKAR TECH S(	DATA SCIENCE	Business Ana
101	1601-20-672-105	SAI KUMAR TALARI	pgs20105_mba.saikumar@	Online	TATA MOTORS	Marketing Intern	Marketing
102	1601-20-672-106	SAI RAM NALLOLLA	pgs20106_mba.sai@cbit.or	Online	TOI	Tele Marketing	Marketing
103	1601-20-672-107	SAI TEJA SAMALA	pgs20107_mba.sai@cbit.or	Online	Ifortis Times of ind	Sales and Marketing	Sales
104	1601-20-672-108	SAI VARUN REDDY DOMA					
105	1601-20-672-109	SAM SOURABH KINNERA	pgs20109_mba.sam@cbit.(	Offline	Oriental Insurance	Marketing	Marketing
106	1601-20-672-110	SHAIK LATHEEF SAHEB	pgs20110_mba.shaik@cbit	Summer Inte	VIBGYOR	Finance& Hr Intern	Finance & HF
107	1601-20-672-111	SHARATH KUMAR REDDY	bollaramsharathreddy22@gmail.com				
108	1601-20-672-112	SHIVA KUMAR NIMMA					
109	1601-20-672-113	SHIVA SANTHOSH CHOLLETI	pgs20113_mba.shiva@c	Online	Exposys data labs	Digital Marketing	Marketing
110	1601-20-672-114	SRICHARAN VELETI					
111	1601-20-672-115	SRIKANTH NAYAK	pgs200115_mba.srikanth@	Offline	Divya Textiles	Supervisor for Produc	Finance
112	1601-20-672-116	TRISHUL KOTAM	pgs20116_mba.trishul@cb	offline	Lexiko Infra Syster	HR co-ordinator	HR
113	1601-20-672-117	VENKATAKRISHNA REDDY ANNAPUREDDY	pgs20117_mba.venkatakris	online	Times Of India	Sales and Marketing	Marketing ar
114	1601-20-672-118	VINAY PRAKASH MADDIPATI	pgs20118_mba.vinay@cbit	Online	Deloitte USI	Tax intern	Finance
115	1601-20-672-119	VISHAL GOULIKAR	gowlikarvishal@gmail.com	Finance	Shubham nari mal	BDM	Finance and I
116	1601-20-672-120	VISHAL NAYANA					

Topic on Internship done(ex: recuitment)	Duration of internship (start and End dates)	Stipend	Name of the External Guide	External guide Email address	External guide Contact Number
9	10	11	12	13	
recruitment	2months(29/06/2021 to 29/08/2021)	nil	sandhya	aims@buzibrains.com	
recruiting, sales	45 days, 2 months, 1 month, 1 month				
Taxation, Bank F	14/06/2021 To	No		pgs20008_mba.harshita@cbit.org.in	
Sales	45 days	No			
recruitment	2 months	0			
Marketing,Web	26/07/2021 to	7000	Sana Fathima	pgs20007_mba.monica@cbit.org.in	
Marketing,Web	26/07/2021 to	7000	Sana Fathima	pgs20008_mba.mounika@cbit.org.in	
Digital Marketin	23/06/2021 to	5000	Mrs.Deepa	pgs20009_mba.nandini@cbit.org.in	
Recruiting	2 months	nil		7337595637	
Recruitment	6th August 202	nil		pgs20011_mba.nazneen@cbit.org.in	
HR	2 months			9111122118	
Recruitment	45 days(25/05/	nil	Nikhat		
Recruitment	16th May 2021	nill	Sandhya, Ank	aims@buzibrains.com	
Recruitment	45days	21k	Anne Voilet	hr@cbit.ac.in, 77022 18313	
Recruitment	2 months		shraddha	7839517264	
Recruitment	45 days	21000	Anne Voilet	hr@cbit.ac.in, 77022 18313	
recruitment	45 days(25/05/	nil	Nikhat		
NA	2 Months	NA	Siddharth	sidddharth@havoctherapy.com	
Accountant	2 Months	10,000	Sravani	7981340263	
Accountant	2&1/2 months	10,000	Swetha Gauta	9966933908	
Teaching about	1 July to 1 Sept	Nil		hr@gtmandsons.com	8825335493
Sales and Marke	17-06-2021 to	Nil		pgs20025_mba.swetha@cbit.org.in	
Recruitment	2 months	Nil			

Accounting, Dra	16th june to 11	Nil		ca.prudhviraj009@gmail.com	
Learning and De	45 days	Nil	G Satish Kum	guntur.satishkumar@ranegroup.com , 8688692815	
HR Associate	15th June to 1	Nil		pgs20030_mba.vihari@cbit.org.in	
Recruitment	06-07-2021 to	21000/-	Anne Violet	hr@cbit.ac.in	
UK Tax reporting	1st June 2021 t	25000	Prateek Kulkarni		
	2 Months				7799891255
recruitment			raghu		6302860884
Accounting, Dra	8 months(16th	Nil	Prudhviraj	ca.prudhviraj009@gmail.com	8639630059
Basic Finance & A	16th August to	Nil			
Recruitment	45 days	21000	Anne Voilet	hr@cbit.ac.in, 77022 18313	
sales	2 months	nil	najesh	9677141888	
HR Management	3 Months		Aparna Nallur	aparnanalluri@yahoo	
HR Associate	17-08-2021-17	Nil		pgs20043_mba.naveen@cbit.org.in	
Finance Executiv	28th June 202	5000	Prashanth	prashanth@rkrishna.in	7995589596
Finance Executiv	28/06/2021 - 1	5000	Prashanth	prashanth@rkrishna.in	
NA	2 Months	NA	Ravi Singh		
	45 days	NA			
Operations Man	90 Days(12.07.	20000	Mr. Mohd. Ja	8883244445	
Lead generation ,Branding ,p		45 Days		5K stipend	
Finance Executiv	28/06/2021 - 1	5000	Prashanth	prashanth@rkrishna.in	
Accounting Man	45 days	Nil	Mr. Ramachandra Raju		
sales funnel	2 months	nil	Architha	9.18247E+11	
Indepth researc	2 months		Sumeet maar	7434074794	
sales and mark	45 Days	nil			
Employees Perc	45days	nil	Rajesh Kaleku	9490168003	
UK Taxation	39 days	25000	Mr. Amit Kum	9844178229	
Accounting Man	45 days	nil	Mr. Ramachandra Raju		

Investment banl	2 months	nil	Nishika Sharn	7208112389
sales and marke	2 months	nill	nagesh	
NA	2 Months	NA	Nagesh	9677141888
Marketing	5 weeks	Nil		pgs20064_mba.chandana@cbit.org.in
Sales and Marke	17-06-2021 to	Nil		pgs20065_mba.keerthana@cbit.org.in
marketing	1-7-2021 to 1-	nil	Dilip Kumar	dilip17893@gmail.com
sales	2 Months	nil	Nagesh	9.19677E+11
Recruitment	45Days	Nil		
sales and mark	45 Days	Nil		
Recruiting		nil	Tapashya	9618267848
Sales and marke	2 months	nill	Nagesh	
Accounts & Fina	12.08.2021 to	nil	Vaithy Krishn	vaithy@afcons.com
Recruiting	06.07.2021 to	Nil	Archie	
Sales and Marke	2 months		Nagesh	9677141888
Recruitment	22-06-2021 to	NIL	Sriharsha	sriharsha@shineprojects.in
Marketing	2months	Nil	Ravi	Pgs20078_mba.swathi@cbit.org.in
Data Science	1month	nil		
ess analytics	2 months			
recruitment	6 weeks	nill		
Marketing	1 month	nil	Vishnuvardha	pgs20085_mba.arun@cbit.org.in
Marketing	2 months	Nil	Ravi	RaviKumar.Pasupuleti@timesgroup.com
NA	45 days	Na	Anushka Priy	priyaanushka2002@gmail.com
Presales	3 Months	12000/ Pm	Rahul Swami	7738772969
Promotion	2 months	Nil		

Sales	2 months	Nill	Nagesh	
Recruitment	45 days(08-07-	Nil		
A Report on Social Media Marketing				pgs20100_mba.ravi@cbit.org.in
Mutual Funds Pe	45 days (02.08	Nil	Mr.Raja Reddy	
NA	2 Months	NA	Nagesh	9677141888
Data Science	45 days	Nil		
Customer Relati	45 days	Nil	Mr. Shashi	
Tele Marketing	8 weeks	Nil	Mr. Ravi	9963090279
Sales	45 Days2 months2 months			
Marketing pract	45 days	Nil	D.satish Babu	
NA	2 Months	NA	Eesh	9930238370
Digital Marketi	1 month1 mon	Nil		
Inventory Mana	70 days	Nil	Mr. Vijay	7069890949
Recruitment	45 days	Nil	Ms. Bachu Radhika	
Sales and marke	2 months	Nil	Kiran Kumar	9885318862
UK Tax reporting	1st June 2021 t	25000	Akshay Rao	akshaymrao@gmail.com
Business Analytic	2months	Nill	Yashika	9642265734

S.No.	R.No.	Name of the Student	Student Email and Contact Number	Type of Internship (online/offline)	Name of the Company in which internship done	Title of the Internship given to student(ex:seo analyst)	Specialization on internship done
1	2	3	4	5	6	7	8
1	1601-20-672-001	AKHILA ANNASARAM	akhila2198@gmail.com, 9640614291	online	Buzibrains	online HR Co-ordinato	HR
2	1601-20-672-002	ASHFIYA NASEERUDDIN SYED	Ashfiyasyed2000mj@gmail	online	IFORTIS WORLDW	HR, DIGITAL MARKET	HR
3	1601-20-672-003	BHAGYASREE KADIMICHERLA					
4	1601-20-672-004	HARSHITHA MUTHYALA	8008680589		Trivision integrate	Taxation, Bank Recon	Fin & Market
5	1601-20-672-005	LAHARI ANUMANDLA	laharianumandla99@gmail	online	AIM India	Intern	Finance and
6	1601-20-672-006	MEGHANA REDDY SANVE	meghana.sanvelli@gmail.c	online	FITIG Association	HR	HR and LOGI
7	1601-20-672-007	MONICA AKUNOORI	monica13.aku@gmail.com	offline	Gratisol Labs	Digital Marketing inte	Finance and
8	1601-20-672-008	MOUNIKA JARAPLA	mounikareddy5589@gmail	offline	Gratisol Labs	Digital Marketing inte	Finance and
9	1601-20-672-009	NANDINI BADIKE	nandinibadike4@gmail.com	offline	Chemtopes	Marketing and sales	Marketing
10	1601-20-672-010	NAVYA PRIYADARSHIINI	navya0636@gmail.com	Part time	Ifortis	Human Resources	HR
11	1601-20-672-011	NAZNEEN INTESHA	inteshanazneen@gmail.cor	online	FITIG Association	Human resource inter	Finance and
12	1601-20-672-012	NISMA	nisma206aijaz@gmail.com	HR	shubham nari mahila kaylan samiti NGO		Finance and
13	1601-20-672-013	PRINCESS GADDAMEEDI	princessg561@gmail.com,	online	ifortis world wide	Hr trainee	HR
14	1601-20-672-014	REVATHI J	pgs20116_mba.trishul@cbi	online	BuziBrAIns	online HR Co-ordinato	HR
15	1601-20-672-015	RINKU KUMARI	rinkukumari3843@gmail.co	HR internship	CBIT	Recruitment	HR
16	1601-20-672-016	RUCHITHA MUCHARLA	reddy.ruchitha8@gmail.cor	HR	career dreams edu	Human resource and a	HR n market
17	1601-20-672-017	SAHADEV KANCHAN SINGH	pgs20017_mba.sahadev@c	Offline	CBIT	Recruitment	HR
18	1601-20-672-018	SAMYUKTHA YADAVELLY	samyukthayadavelly@gmai	online	Ifortis world wide	Hr trainee	HR
19	1601-20-672-019	SATYAVENI BODASINGU	bodasingukanchan@gma	Summer Inte	Havoc Therapy p	HR Intern	Finance & H
20	1601-20-672-020	SIREESHA N	shirishashirisha84932@gm	Online	Vasista Enterprise	Account Manager	Finance & Lo
21	1601-20-672-021	SOUMYA SRI BAGGAM	s.sri.s.soumya@gmail.com	Offline	Studio Vriksh	On site finance manag	Finance
22	1601-20-672-022	SUPRIYA	2022supriya@gmail.com	online	GTM & sons pvt. lt	Financial trainee	Finance
23	1601-20-672-023	SUPRIYA MANDADA					
24	1601-20-672-025	SWETHA EMMIDI N S	9489729226	Sales and Ma	TIMES OF INDIA	Sales and Marketing	Fin & Analy
25	1601-20-672-026	TANUJA GUDAPATI	tanujagudapati99@gmail.c	online	Bajaj Allianz	HR	HR

26	1601-20-672-027	TEJASWINI R					
27	1601-20-672-028	VAISHNAVI BANDARU	Vaishnavibandaru02@gma	Online	Prudhviraj& assoc	Financial Trainee	Finance
28	1601-20-672-029	VAISHNAVI REDDY MADI	Vaishnavireddy947@gmail.	offline	Rane Engine Valve	HR	FInance and
29	1601-20-672-030	VIHARI S	8096741467	HR Associate	GAO Tek Inc	HR Associate	HR & Fin
30	1601-20-672-031	ABHILASH MALYALA	pgs20031_mba.abhilash@c	offline	CBIT (A)	HR Trainee	HR
31	1601-20-672-032	ANIL P	pgs20032_mba.anil@cbit.c	online	Deloitte-USI	Tax intern	Finance
32	1601-20-672-033	AVINASH BIRADAR	avinashbiradar23@gmail.com		growth arrow	equity research anal	finance
33	1601-20-672-034	BHARATH KUMAR ALLADI	kumar74469@gmail.com	online	NVR consultancy	hr	hr and analyt
34	1601-20-672-035	CHANDU NARAPARAJU					
35	1601-20-672-036	ESHWAR KIRAN ARPULA	eshwarkiran04@gmail.com	Online	Prudhviraj&associ	Financial Trainee	Finance
36	1601-20-672-037	FAYAZ SK	pgs20037_mba.fayaz@cbit	Offline	Diagnostic BioSyst	Finance	Finance
37	1601-20-672-038	GANESH KUMAR G	pgs20038_ganesh@cbit.org	Offline	CBIT	Recruitment	HR
38	1601-20-672-039	HEMANTH SAI PRASAD RAJU PORANKI	hemanth.poranki546@gma	Part time	Times of India	Business developmen	marketing
39	1601-20-672-040	JAGADISH LAVUDYA					
40	1601-20-672-041	KODANDA SAI NIKHIL PADAM	sainikhilpadam7@gmail.co	HR	Gao Tek Inc	Human Resource Inte	HR & Logistics
41	1601-20-672-042	MOHAN S					
42	0	NAVEEN KUMAR MANTHRI	7780510001	Recruitment	GAO Tek Inc	HR Associate	HR & Fin
43	1601-20-672-044	PAAVANA VENKATA SAI MANIKONDA	pgs20044_mba.paavana@c	Offline	R Krishna & Ass	Auditing and Taxation	Finance
44	1601-20-672-045	PRASHANTH DAPPU					
45	1601-20-672-046	PRUDHVI ANUGULA	pgs20046_mba.prudhvi@c	Offline	R Krishna & Associ	Finance Internship	Finance
46	1601-20-672-047	PRUDHVI RAJ MIRYALA	miryalaprudhviraj@gmail.c	Summer Inte	Learnovate ecomm	Finance Intern	Finance
47	1601-20-672-048	PRUDHVI RAJ PILLALAMARRI	pillalamarriprudhviraj@gm	online	Learnovate ecomm	Finance intern	Finance
48	1601-20-672-049	RAJARAM BHUKYA	pgs20049_mba.rajaram@c	Offline	Star Fitness Studio	Operations Manager	Finance
49	1601-20-672-050	RAMESH JAKKULA	pgs20050_mba.ramesh@cbit.org.in		Sids farm private li	Sales and Marketing	Marketing
50	1601-20-672-051	SAI KIRAN VEMULA	pgs20051_mba.sai@cbit.or	Offline	R Krishna & Associ	Finance Internship	Finance
51	1601-20-672-052	SAMARA SIHMA REDDY C	pgs20052_mba.samara@cb	Offline	Dhanavanthari Pvt	Accounts Intern	Finance
52	1601-20-672-053	SRAVAN KUMAR RENUKUNTLA	pgs20053_mba.sravan@cb	part time	Ifortis	corporate ambassado	marketing
53	1601-20-672-054	SRI DATTA CHARAN K					
54	1601-20-672-055	SRINIVAS POSHETTI	poshettisrinivas5@gmail.co	Finance	Suman chemical in	Financial Analyst and	FINANCE
55	1601-20-672-056	SUMANTH GORULA	pgs20056_mba.sumanth@	Online	iFortis Corporate	Marketing & Sales In	Marketing
56	1601-20-672-057	VAMSHI SHIV VENAKATA RAMESH TOOPATI	pgs20057_mba.vamshi@cb	Human Resou	Oil and Natural Ga	Human Resource Proc	HR
57	1601-20-672-058	VINAY KRISHNA KONJETI	pgs20058_mba.vinay@cbit	Online	Deloitte	Tax Intern	Finance
58	1601-20-672-059	YASHWANTH GADDAM	pgs20059_mba.yashwanth	offline	Dhanavanthari P	Accounts Intern	Finance

59	1601-20-672-060	YASHWANTH REDDY B		Online	finaltics	Investment Banking A	finance
60	1601-20-672-061	ANUSHA REDDY M					
61	1601-20-672-062	BRUNDAVANI HINDU S	pgs20062_mba.brundavani	online	Times of India	sales and marketing	marketing ar
62	1601-20-672-063	CHAITANYA CHIRRA	chirra.chaitanya1998@gma	Summer Inte	Times Of India	Marketing Intern	Finance & Bu
63	1601-20-672-064	CHANDANA PUNNA	chandupunna2000@gmail.	social media	IMUN Campus Am	Matketing	Finance and
64	1601-20-672-065	KEERTHANA MADGULA	6303692849	Sales and Ma	TIMES OF INDIA	Sales and Marketing	Fin & Market
65	1601-20-672-066	LAKSHMI PRIYA K					
66	1601-20-672-067	NAGA KEERTHI MAKAM					
67	1601-20-672-068	NEEHARIKA DESETTI	pgs20068_mba.neeharika@	online	ICICI bank	counselor	marketing
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69	1601-20-672-070	NIKITHA TELUGU	pgs20070_mba.nikitha@cb	Online	shubham naari sha	Human resource	HR
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74	1601-20-672-075	SHAIK NOOREAFSHA	Pgs20075_mba.shaik@cbit	Online	Shubham Naari Sh	HR intern	HR
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77	1601-20-672-078	SWARNALIKA VARUKOLU	pgs20078_mba.swarnalika(	Online	Shine projects	Human Resource inte	Human Reso
78	1601-20-672-079	SWATHI BUCHANPALLI	Pgs20079_mba.swathi@cb	Sales and ma	Times of india	Sales and marketing	Fin& HR
79	1601-20-672-081	VARA LAKSHMI PETERU	pgs20081_mba.varalakshm	online	Exposys Data Labs	Data Science	Finance & BA
80	1601-20-672-082	VIJAYA LAKSHMI NALLAB	nvlakshminirula@gmail.cor	HR	shubham nari mahila kaylan samiti NGO		HR and Busin
81	1601-20-672-083	VIJETHA KURUVA					
82	1601-20-672-084	VINEETHA EEGA	pgs20084_mba.vineetha@	online	Bajaj	Recruitment and sele	HR
83	1601-20-672-085	ARUN KUMAR MATTAM	9398132821	Digital Marke	Exposys Data Labs	Digital Marketing	Finance & LS
84	1601-20-672-086	BHANU PRAKASH RAGAM					
85	1601-20-672-087	CHAITANYA JWALA MIDASALA	chaitanyajwala.cj.6@gmail.	Sales and Ma	Times Of India	Sales and Marketing	Marketing
86	1601-20-672-088	GANGADHAR ORAGANTI	pgs20088_mba.ganmgadha	Summer Inte	Shubham Naari Sh	Marketing Intern	Finance and
87	1601-20-672-089	HRUSHIKESH KANDALA					
88	1601-20-672-090	KALYAN BANDI	pgs20090_mba.kalyan@cb	Teli marketing			
89	1601-20-672-091	KISHORE KUMAR D					
90	1601-20-672-093	MAHENDER KORRA	korramahender.1803@gma	USER ENGAG	WHITEHATJR	USER ENGAGEMENT I	MARKETINGI
91	1601-20-672-095	MOHAMMED RASHAD ALI	pgs20095_mba.mohamme	online	Shubham Nari Sha	Supply chain and Mar	Supply chain

92	1601-20-672-096	MOHAN SWARGAM					
93	1601-20-672-097	PAVAN KUMAR SUDDALA	pavansuddala01@gmail.co	Online	Times of India	Sales and Marketing i	Marketing
94	1601-20-672-098	RAJASHEKAR REDDY VUDTHURU	pgs20098_mba.rajashekar(	Online	Shubham Nari Sha	Human Resources	HR
95	1601-20-672-099	RAVI SAI CHINNI PRAKASH					
96	1601-20-672-100	RAVI TEJA KANUGANTI	8686665939	A Report on S	Sumega Technolo	A Report on Social Me	Marketing
97	1601-20-672-101	RISHI SAI VIGNESH G S					
98	1601-20-672-102	ROCHAN KOTA	pgs200102_mba.rochan@c	Online	Shriman Shares Ar	Finance Intern	Finance
99	1601-20-672-103	ROHITH T	rohitht23@gmail.com, 837	Summer Inte	Times Of India	Marketing Intern	Finance & M
100	1601-20-672-104	SAHADEVUDU UNGARALA	pgs20104_mba.sahadevud	Online	AVISHKAR TECH S(	DATA SCIENCE	Business Ana
101	1601-20-672-105	SAI KUMAR TALARI	pgs20105_mba.saikumar@	Online	TATA MOTORS	Marketing Intern	Marketing
102	1601-20-672-106	SAI RAM NALLOLLA	pgs20106_mba.sai@cbit.or	Online	TOI	Tele Marketing	Marketing
103	1601-20-672-107	SAI TEJA SAMALA	pgs20107_mba.sai@cbit.or	Online	Ifortis Times of ind	Sales and Marketing	Sales
104	1601-20-672-108	SAI VARUN REDDY DOMA					
105	1601-20-672-109	SAM SOURABH KINNERA	pgs20109_mba.sam@cbit.(	Offline	Oriental Insurance	Marketing	Marketing
106	1601-20-672-110	SHAIK LATHEEF SAHEB	pgs20110_mba.shaik@cbit	Summer Inte	VIBGYOR	Finance& Hr Intern	Finance & HF
107	1601-20-672-111	SHARATH KUMAR REDDY	bollaramsharathreddy22@gmail.com				
108	1601-20-672-112	SHIVA KUMAR NIMMA					
109	1601-20-672-113	SHIVA SANTHOSH CHOLLETI	pgs20113_mba.shiva@c	Online	Exposys data labs	Digital Marketing	Marketing
110	1601-20-672-114	SRICHARAN VELETI					
111	1601-20-672-115	SRIKANTH NAYAK	pgs200115_mba.srikanth@	Offline	Divya Textiles	Supervisor for Produc	Finance
112	1601-20-672-116	TRISHUL KOTAM	pgs20116_mba.trishul@cb	offline	Lexiko Infra Syster	HR co-ordinator	HR
113	1601-20-672-117	VENKATAKRISHNA REDDY ANNAPUREDDY	pgs20117_mba.venkatakris	online	Times Of India	Sales and Marketing	Marketing ar
114	1601-20-672-118	VINAY PRAKASH MADDIPATI	pgs20118_mba.vinay@cbit	Online	Deloitte USI	Tax intern	Finance
115	1601-20-672-119	VISHAL GOULIKAR	gowlikarvishal@gmail.com	Finance	Shubham nari mal	BDM	Finance and I
116	1601-20-672-120	VISHAL NAYANA					

Topic on Internship done(ex: recuitment)	Duration of internship (start and End dates)	Stipend	Name of the External Guide	External guide Email address	External guide Contact Number
9	10	11	12	13	
recruitment	2months(29/06/2021 to 29/08/2021)	nil	sandhya	aims@buzibrains.com	
recruiting, sales	45 days, 2 months, 1 month, 1 month				
Taxation, Bank F	14/06/2021 To	No		pgs20008_mba.harshita@cbit.org.in	
Sales	45 days	No			
recruitment	2 months	0			
Marketing,Web	26/07/2021 to	7000	Sana Fathima	pgs20007_mba.monica@cbit.org.in	
Marketing,Web	26/07/2021 to	7000	Sana Fathima	pgs20008_mba.mounika@cbit.org.in	
Digital Marketin	23/06/2021 to	5000	Mrs.Deepa	pgs20009_mba.nandini@cbit.org.in	
Recruiting	2 months	nil		7337595637	
Recruitment	6th August 202	nil		pgs20011_mba.nazneen@cbit.org.in	
HR	2 months			9111122118	
Recruitment	45 days(25/05/	nil	Nikhat		
Recruitment	16th May 2021	nill	Sandhya, Ank	aims@buzibrains.com	
Recruitment	45days	21k	Anne Voilet	hr@cbit.ac.in, 77022 18313	
Recruitment	2 months		shraddha	7839517264	
Recruitment	45 days	21000	Anne Voilet	hr@cbit.ac.in, 77022 18313	
recruitment	45 days(25/05/	nil	Nikhat		
NA	2 Months	NA	Siddharth	sidddharth@havoctherapy.com	
Accountant	2 Months	10,000	Sravani	7981340263	
Accountant	2&1/2 months	10,000	Swetha Gauta	9966933908	
Teaching about	1 July to 1 Sept	Nil		hr@gtmandsons.com	8825335493
Sales and Marke	17-06-2021 to	Nil		pgs20025_mba.swetha@cbit.org.in	
Recruitment	2 months	Nil			

Accounting, Dra	16th june to 11	Nil		ca.prudhviraj009@gmail.com	
Learning and De	45 days	Nil	G Satish Kum	guntur.satishkumar@ranegroup.com , 8688692815	
HR Associate	15th June to 1	Nil		pgs20030_mba.vihari@cbit.org.in	
Recruitment	06-07-2021 to	21000/-	Anne Violet	hr@cbit.ac.in	
UK Tax reporting	1st June 2021 t	25000	Prateek Kulkarni		
	2 Months				7799891255
recruitment			raghu		6302860884
Accounting, Dra	8 months(16th	Nil	Prudhviraj	ca.prudhviraj009@gmail.com	8639630059
Basic Finance & A	16th August to	Nil			
Recruitment	45 days	21000	Anne Voilet	hr@cbit.ac.in, 77022 18313	
sales	2 months	nil	najesh	9677141888	
HR Management	3 Months		Aparna Nallur	aparnanalluri@yahoo	
HR Associate	17-08-2021-17	Nil		pgs20043_mba.naveen@cbit.org.in	
Finance Executiv	28th June 202	5000	Prashanth	prashanth@rkrishna.in	7995589596
Finance Executiv	28/06/2021 - 1	5000	Prashanth	prashanth@rkrishna.in	
NA	2 Months	NA	Ravi Singh		
	45 days	NA			
Operations Man	90 Days(12.07.	20000	Mr. Mohd. Ja	8883244445	
Lead generation ,Branding ,p		45 Days		5K stipend	
Finance Executiv	28/06/2021 - 1	5000	Prashanth	prashanth@rkrishna.in	
Accounting Man	45 days	Nil	Mr. Ramachandra Raju		
sales funnel	2 months	nil	Architha	9.18247E+11	
Indepth researc	2 months		Sumeet maar	7434074794	
sales and mark	45 Days	nil			
Employees Perc	45days	nil	Rajesh Kaleku	9490168003	
UK Taxation	39 days	25000	Mr. Amit Kum	9844178229	
Accounting Man	45 days	nil	Mr. Ramachandra Raju		

Investment banl	2 months	nil	Nishika Sharn	7208112389
sales and marke	2 months	nill	nagesh	
NA	2 Months	NA	Nagesh	9677141888
Marketing	5 weeks	Nil		pgs20064_mba.chandana@cbit.org.in
Sales and Marke	17-06-2021 to	Nil		pgs20065_mba.keerthana@cbit.org.in
marketing	1-7-2021 to 1-	nil	Dilip Kumar	dilip17893@gmail.com
sales	2 Months	nil	Nagesh	9.19677E+11
Recruitment	45Days	Nil		
sales and mark	45 Days	Nil		
Recruiting		nil	Tapashya	9618267848
Sales and marke	2 months	nill	Nagesh	
Accounts & Fina	12.08.2021 to	nil	Vaithy Krishn	vaithy@afcons.com
Recruiting	06.07.2021 to	Nil	Archie	
Sales and Marke	2 months		Nagesh	9677141888
Recruitment	22-06-2021 to	NIL	Sriharsha	sriharsha@shineprojects.in
Marketing	2months	Nil	Ravi	Pgs20078_mba.swathi@cbit.org.in
Data Science	1month	nil		
ess analytics	2 months			
recruitment	6 weeks	nill		
Marketing	1 month	nil	Vishnuvardha	pgs20085_mba.arun@cbit.org.in
Marketing	2 months	Nil	Ravi	RaviKumar.Pasupuleti@timesgroup.com
NA	45 days	Na	Anushka Priy	priyaanushka2002@gmail.com
Presales	3 Months	12000/ Pm	Rahul Swami	7738772969
Promotion	2 months	Nil		

Sales	2 months	Nill	Nagesh	
Recruitment	45 days(08-07-	Nil		
A Report on Social Media Marketing				pgs20100_mba.ravi@cbit.org.in
Mutual Funds Pe	45 days (02.08	Nil	Mr.Raja Reddy	
NA	2 Months	NA	Nagesh	9677141888
Data Science	45 days	Nil		
Customer Relati	45 days	Nil	Mr. Shashi	
Tele Marketing	8 weeks	Nil	Mr. Ravi	9963090279
Sales	45 Days2 months2 months			
Marketing pract	45 days	Nil	D.satish Babu	
NA	2 Months	NA	Eesh	9930238370
Digital Marketi	1 month1 mon	Nil		
Inventory Mana	70 days	Nil	Mr. Vijay	7069890949
Recruitment	45 days	Nil	Ms. Bachu Radhika	
Sales and marke	2 months	Nil	Kiran Kumar	9885318862
UK Tax reporting	1st June 2021 t	25000	Akshay Rao	akshaymrao@gmail.com
Business Analytic	2months	Nill	Yashika	9642265734