

Food Processing & Preservation Lab, Department of Home Science is inviting registration for

## "SUMMER TRAINING ON BAKERY PRODUCTS" BATCH -1 - 22<sup>ND</sup> MAY-5<sup>TH</sup> JUNE, 2023

## BATCH 2- 7<sup>TH</sup> JUNE- 21<sup>ST</sup> JUNE 2023

<u>REGISTRATION OPEN- 10<sup>th</sup> MAY 2023,</u> <u>LAST DATE OF REGISTRATION – 15<sup>th</sup> May 2023</u> <u>(Only Offline mode available)</u> REGISTRATION FEE- DEI STUDENTS- 500 INR, OTHERS- 1000 INR NUMBER OF SEATS- 30

TIMINGS OF EVERYDAY SESSION- 10.00 AM to 3.00 PM

CONTACT- DEPT. OF HOME SCIENCE, FACULTY OF ARTS ELIGIBILITY- AGE ABOVE 15 YEARS EDUCATIONAL QUALIFICATION- NO BAR



## TRAINING SCHEDULE

Day	Session (From - To)		• Topic
	I	•	Good manufacturing practices, HACCP
01	II	•	Procurement, costing and documentation of raw material
02	I	•	Preparation of Butter cookies
	II	•	Preparation of Butter cookies
	I	•	Preparation of chocolate Cake
03	Ш	•	Preparation of chocolate Cake
	I	•	Preparation of plain vanilla Cake
04	II	•	Preparation of plain vanilla Cake
05	I	•	Preparation of Muffins
	II	•	Preparation of Muffins
06	I	•	Preparation of specialized Biscuits,
	Ш	•	Preparation of specialized Biscuits,
	I	•	Preparation of Rusk
07	II	•	Preparation of Rusk
08	I	•	Preparation of Bread,
	II	•	Preparation of Bread,
	I	•	Preparation of Pizza Base
09	II	•	Preparation of Pizza Base
10	I	•	Preparation of Brownie
	II	•	Preparation of Brownie
11	I	•	Preparation of Nan Khatai
	II	•	Preparation of Nan Khatai
12	I	•	Preparation of cookies
	II	•	Preparation of cookies
13	I	•	Preparation of Cinnamon rolls
	II	•	Preparation of Cinnamon rolls
14	I	•	Preparation of cupcakes
	II	•	Preparation of cupcakes
15	I	•	Government policy towards small scale Industry,
	II	•	Measures taken by the government for starting a small Industry or an Industrial Enterprise