

The M.L.Gandhi Higher Education
Society, Modasa



Shri S.K.Shah & Shrikrishna O.M. Arts College,
Modasa-383315

Add on Course on
Expertise Training Course in
Bakery Skill

Prepared by
(Home Department)
Science

Year 2023-24



DEPARTMENT OF HOME SCIENCE
ADD-ON COURSE REPORT
“BAKERY SKILL”

Baking is a method of cooking with a dry heat method. A bakery product is usually made using all or oven. Like other industries in our country, the bakery has been accepted as a small housing industry. The importance of the bakery industry is increasing day by day in the growing country like India. The bakery industry has been promoted due to the lack of imitation and time of the West. Whether it is a birthday or a wedding day, the cake is used. Thus, as the use of bakery dishes is useful in many ways, it was decided to take an ad on course on the topic of bakery skills for the purpose of getting students self-employed as a website of the bakery industry as well as sharing the homemade recipe.

From 03/10/2023 to 20/10/2023, 15 students registered in this ad on course. Primary information, importance, raw materials used in bakery by departmental professors, information about the type of bakery product such as microwave, O.T.G leavening agent type. Training was given. Certificate ad on course was successful with the cooperation of the students. In this session skilled different type of cake making, skill developing likes Oreo biscuit cake, spoj cake, sweet biscuit, salty biscuit etc




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DEPARTMENT OF HOME SCIENCE
Add on course
On
FANCY EMBROIDERY WORK

Syllabus (30 hours)

Unit -1	1.Introducing fancy embroidery 2. Information of embroidery of different regions 3. How to use it different garments	6 hours
Unit -2	1.Rabari embroidery 2. Chikan Kari embroidery 3. Dharwadi embroidery	6 hours
Unit- 3	1 zardosi work 2 embroidery of beads 3 bullion stitch embroidery	6 hours
Unit -4	1satin stitch embroidery 2. blanket stitch embroidery 3 Fishbone stitch embroidery	6 hours
Unit -5	1 basket stitch embroidery 2. Hoop embroidery 3. French knot embroidery	6 hours




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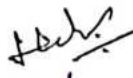
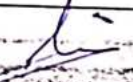
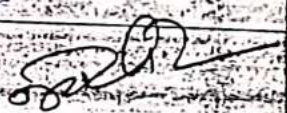
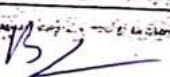
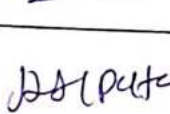
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MINUTES

A Meeting of the Committee consisting by the following members was held on Dt. 27-09-23 At 03.00pm to prepare the syllabus of add on courses by Home science Department to be started in the College. The following members were present in this meeting.

The attached syllabus of 30 hrs add on course on Experties Training Course In Bakery is approved by this committee after intensive Discussion. SKILL

Sr.No	Name of Members	Designation	Signature
1	Dr D.H.Joshi	Principal	
2	Dr J.J.Desai	Vice Principal	
3	Dr P.R.Sinh	IQAC Co-Ordinator	
4	Shri J.B.Patel	Administrator Co-Ordinator	
5	Prof. P.B. Gadhavi	Hod	
6	Prof. K.H. Patel	Assistant Professor	



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Add-on Course

Expertise Training Course in Bakery Skill Day 1 - Session 1

Time	Expert	Subject
9:00 to 11:00	Dr. P. R. Singh	Introduction to bakery busines

Day 2 - Session 2

Time	Expert	Subject
9:00 to 11:00	Prof. K. H. Patel	Importance of bakery Industry

Day 3 - Session 3

Time	Expert	Subject
9:00 to 11:00	Prof. K. H. Patel	Importance of cleanliness in bakery Industry

Day 4 - Session 4

Time	Expert	Subject
9:00 to 11:00	Dr. P. R. Singh	Raw material used in bakery products




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Day 5 – Session 5

Time	Expert	Subject
9:00 to 11:00	Dr. P.R. Singh	Types of leavening agent used in bakery products

Day 6 – Session 6

Time	Expert	Subject
9:00 to 11:00	Prof- K.H. Patel	Equipment used for bakery products

Day 7 – Session 7

Time	Expert	Subject
9:00 to 11:00	Prof- P.B. Chaudhary	Utilisation of microwave ovens in bakery

Day 8 – Session 8

Time	Expert	Subject
9:00 to 11:00	Prof- K.H. Patel	Introducing OTA oven in baking




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Day 9 – Session 9

Time	Expert	Subject
9:00 to 11:00	Dr. P.R. Singh	Baking of sweet biscutte

Day 10 – Session 10

Time	Expert	Subject
9:00 to 11:00	Prof- P.B. Chauhan	Baking of salty biscuits

Day 11 – Session 11

Time	Expert	Subject
9:00 to 11:00	Prof. R.H. Patel	Baking of Nam khutai

Day 12 – Session 12

Time	Expert	Subject
9:00 to 11:00	Prof P.B. Chauhan	Baking of Sponge cake




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Day 13 – Session 13

Time	Expert	Subject
9:00 to 11:00	Prof. R.H. Patel	Bake oreo mini cake in kadhai

Day 14 – Session 14

Time	Expert	Subject
9:00 to 11:00	Prof. P.B. Chaudhary	Baking different types of cookies

Day 15 – Session 15

Time	Expert	Subject
9:00 to 11:00	Dr. P.R. Singh	Problems of Bakery Industry





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Bakery skill




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Short term Course, Bakery Department - Home Science

List of Students Skill

Date : 3-10-23 To 20-10-23

No.	Name OF Students	Roll No.	M/ F	Class	Session- 1	Session- 2	Session- 3	Session- 4	Session- 5	Session- 6	Session- 7	Session- 8	Session- 9	Session- 10	Session- 11	Session- 12	Session- 13	Session- 14	Session- 15
1	Khant Kulpita P.	5002	F	F.Y	K.K.P	K.K.P	K.K.P	K.K.P	K.K.P	K.K.P	K.K.P	K.K.P	K.K.P	K.K.P	K.K.P	K.K.P	K.K.P	K.K.P	K.K.P
	Khant Laxmi G.	5004	F	F.Y	L.G.K	L.G.K	L.G.K	L.G.K	L.G.K	L.G.K	L.G.K	L.G.K	L.G.K	L.G.K	L.G.K	L.G.K	L.G.K	L.G.K	L.G.K
	Khant Payal L.	5007	F	F.Y	P.LK	P.LK	P.LK	P.LK	P.LK	P.LK	P.LK	P.LK	P.LK	P.LK	P.LK	P.LK	P.LK	P.LK	P.LK
	Khant Payal R.	5008	F	F.Y	K.P.R	K.P.R	K.P.R	K.P.R	K.P.R	K.P.R	K.P.R	K.P.R	K.P.R	K.P.R	K.P.R	K.P.R	K.P.R	K.P.R	K.P.R
	Khant Sumit R.	5009	F	F.Y	S.M	S.M	S.M	S.M	S.M	S.M	S.M	S.M	S.M	S.M	S.M	S.M	S.M	S.M	S.M
	Khant Tejal I.	5010	F	F.Y	T.LK	T.LK	T.LK	T.LK	T.LK	T.LK	T.LK	T.LK	T.LK	T.LK	T.LK	T.LK	T.LK	T.LK	T.LK
	Khant Tejal V.	5011	F	F.Y	T.V.K	T.V.K	T.V.K	T.V.K	T.V.K	T.V.K	T.V.K	T.V.K	T.V.K	T.V.K	T.V.K	T.V.K	T.V.K	T.V.K	T.V.K
	Khant vilas A.	5012	F	F.Y	K.V.A	K.V.A	K.V.A	K.V.A	K.V.A	K.V.A	K.V.A	K.V.A	K.V.A	K.V.A	K.V.A	K.V.A	K.V.A	K.V.A	K.V.A
	Khuradi Niket C.	5013	F	F.Y	K.B.C	K.B.C	K.B.C	K.B.C	K.B.C	K.B.C	K.B.C	K.B.C	K.B.C	K.B.C	K.B.C	K.B.C	K.B.C	K.B.C	K.B.C
	Modiya Ramjan M	5016	F	F.Y	M.R.M	M.R.M	M.R.M	M.R.M	M.R.M	M.R.M	M.R.M	M.R.M	M.R.M	M.R.M	M.R.M	M.R.M	M.R.M	M.R.M	M.R.M
	Pagi HIRAL P.	5017	F	F.Y	P.H.P	P.H.P	P.H.P	P.H.P	P.H.P	P.H.P	P.H.P	P.H.P	P.H.P	P.H.P	P.H.P	P.H.P	P.H.P	P.H.P	P.H.P
	Pagi mittal K.	5020	F	F.Y	P.M.K	P.M.K	P.M.K	P.M.K	P.M.K	P.M.K	P.M.K	P.M.K	P.M.K	P.M.K	P.M.K	P.M.K	P.M.K	P.M.K	P.M.K
	Pagi Pooja A	5021	F	F.Y	P.P.A	P.P.A	P.P.A	P.P.A	P.P.A	P.P.A	P.P.A	P.P.A	P.P.A	P.P.A	P.P.A	P.P.A	P.P.A	P.P.A	P.P.A
	Pagi Suresh C. P	5022	F	F.Y	S.P.P	S.P.P	S.P.P	S.P.P	S.P.P	S.P.P	S.P.P	S.P.P	S.P.P	S.P.P	S.P.P	S.P.P	S.P.P	S.P.P	S.P.P
	Pagi vrusha P	5023	F	F.Y	V.P.P	V.P.P	V.P.P	V.P.P	V.P.P	V.P.P	V.P.P	V.P.P	V.P.P	V.P.P	V.P.P	V.P.P	V.P.P	V.P.P	V.P.P




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Add on Course

Organized by

Department of Home Science

Shri S.K. Shah & Shri Krishna O.M. Arts College, Modasa

CERTIFICATE OF COMPLETION

This is to certify that _____ has successfully completed the Certificate Course on "Bakery Skill" organized by the Department of Home Science at college campus, Modasa, held from October 03, 2023 to October 20, 2023, We wish her all the luck for her future.

Head

Department of Home Science

Principal

Dr. Deepak H Joshi