

VALUE ADDITION BAKERY WORKSHOP

15th march 2024 to 10th April 2024

The Department of Nutrition and Health Education has imparted training in bakery to students in order to develop entrepreneurship and to create self-employment opportunities. Presently the Department is equipped with various baking food processing equipments to conduct training programmes on large scale.

VISION

To provide trusted and valued knowledge, consistently through trainings to obtain high product quality, create employment opportunity, provide outstanding service to all customers (Bakery entrepreneurs, housewives & Bakery owners) and to be Indian best managed Bakery and processing consultant institute.

MISSION

To apply strong and consistent production practices and principles in pursuit of our service and valued commitments, to generate economically sustainable value added Bakery owners and Bakery suppliers.



OBJECTIVES

- Providing fundamental knowledge on Bakery and Value Addition
- Imparting knowledge on Bakery raw materials
- Hands on Training in preparation of Bakery & Value added products
- Imparting knowledge on Food hygiene, Sanitation and Safety

- Costing and Economics of Bakery and Value added products
- Promotion of bakery and Value Addition industry for economic empowerment
- Supply of quality human resource to the food industries



The Department has organized 30 hours 2 credit course for 25 students from 15th march to 10th april 2024. Students has also got certificate for the same.