



**SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT  
AND  
TIRPUDE INSTITUTE OF HOSPITALITY MANAGEMENT**



*Presents*

***Bakery Workshop***

For

**Government Industrial Training Institute (ITI), Hingna, Nagpur**

**On 11, 12 & 13 of April 2023 TIME : 11.00 AM ONWARDS**

**Venue : 1, Shri Balasaheb Tirpude Marg, Civil Lines, Sodar, Nagpur - 440001**

**Phone (Off.): +91 712 2550695 Fax: +91 712 2550695 Email: [tirpudehmct@gmail.com](mailto:tirpudehmct@gmail.com), Visit us at - [www.tirpudehmct.ac.in](http://www.tirpudehmct.ac.in)**



*A. S. S.*  
OFFICIATING PRINCIPAL  
Shri Balasaheb Tirpude  
College of Hotel Management & Catering Technology  
& Baking Technology



# SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & RTM Nagpur University, Nagpur)

1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440 001

Phone : (O) +91 712 2550695 Fax : +91 712 2550695

Email : tirpudehmt@gmail.com, Visit us at www.tirpudehmt.ac.in

AICTE Permanent Institute Id : 1-14318331 • DTE Institute Code : HM4219 • RTM NU College Code - 007 AISHE Code : C-18976

## Shri Balasaheb Tirpude College of Hotel Management and Catering Technology

Presents

### Bakery Workshop

**Name of Event/ Activity-** Bakery Workshop

**Name of Event Co-ordinator faculty** – Mr. Ankeet Kenekar

**Date of Workshop** -11/04/2023 to 13/04/2023

**Duration of workshop-** 3 days

**Timing of Workshop-** 11.00 am onwards

**Number of Students Participated** – 25

**Venue for Event** – College Premises

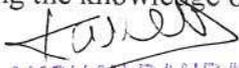
### Day 1 Bakery workshop

(Nankhatai, Coconut Macaroons & chocolate chip cookies)

### **Introduction:**

It all started with the entry of students from the government ITI College Hingna Nagpur to Shri Balasaheb Tirpude College of Hotel Management and Catering Technology for the 3 days bakery workshop in which their registration was done by Ms. Devashree Raole at 10.45 am. After that, all the students were asked to gathered in Training restaurant & Bar of our college. The welcome speech was commenced by Ms.Sayali Karade by providing the information on the purpose of the workshop to outreach students in making them capable in particular skills which they can utilize it in their future. After completing her valuable thoughts, she invited the principal of our college Prof .**Akshay Dandale sir** and asking him to felicitate the principal of Government ITI College Dr. Ajay Bezalwar sir and showing warm welcome to the students accompanied with him by explaining the motive of the workshop and the importance of adding a minute skill to their arsenal. She invited Assistant Professor and faculty in charge for the bakery workshop Mr.Ankeet **Kenekar** to give some light on the event and complete the introduction process to Bakery. He has conveyed the significance of acquiring the knowledge of bakery and demonstrating the skills in



  
**AKSHAY DANDALE**  
OFFICIATING PRINCIPAL  
Shri Balasaheb Tirpude  
College of Hotel Management  
& Catering Technology, Nagpur



YUGANTAR EDUCATION SOCIETY'S

# SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

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difficult times in their life to outreach student .After the introductory part, Sayali called Akshay Sir for the distribution of the **Bakery kit** to each and every student, which will be useful during the product making absolutely free worth rupees seventeen thousand three hundred only.

Then, all the students were taken down to the bakery were Ankeet kenekar sir had given the basic information about the bakery equipment's and Machinery. After that the recipes of **Nankhatai, Coconut macaroons and Chocochips cookies** were dicted followed with measurement of ingredients and lining of trays.

As instructed the students started with the creaming process for the nankhatai. The students were following all the instructions very carefully. As they had done with the nankhatai process , they put it in the freeze for the setting. Then they started the process of creaming for the chocochips cookies, under the guidance of volenteers (**Mr.Dev Shetti, Mr.Rohit Belkhode,Ms.Devashree Raole, Ms.Sayali Karade**) and completed with the work of chocochip cookies.

They shaped the nankhatai and chocochip cookies and let them in freezer for 5 min to set. Then students arranged their product in lined baking tray in equal distance, and Ankeet sir kept the products for the baking in the oven. Till the time, the products was baking , the students were sent to the restaurant for the lunch in which they have eaten masala bhaat and kadhi .

After the lunch , they started with the macroon process, the volenteers taught them how to separate egg yolk and white, and making of meringue. Volenteers helped the students in making of macroons, and ankeet sir kept the macroons in the oven for baking.

After the baking of all the products, volenteers were told about the presentation of the product. After the photo session of product and students, Ankeet sir distributed the products equally to all the students. As they liked the taste of all the products, they thanked the volenteers and sir for the wonderful products.



  
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## BAKERY WORKSHOP DAY 2

### GENOISE SPONGE (VANILLA AND CHOCOLATE), FRUIT CAKE

On day 2, all the students came at sharp at 10:30 am, till then the volunteers were measuring the ingredients for the **Genoise Sponge and Fruit Cake**, lined the cake tin for them and made garnishes. At 11:00am **Ankeet sir** came and dictated the recipes to the students. After that, students started the preparation of the genoise sponge under the guidance of volunteers. The Volunteers explained them the meringue process for the genoise sponge and then started the process.

Volunteers made the batter of genoise sponge for them and pour it into the lined cake tin, sir insert all the cake tin in the oven for baking. Till the cake was baking, the students started the creaming process for the fruit cake under the guidance of volunteers and sir. As they completed with the fruit cake batter, volunteers put the batter in lined fruit cake tin. Till that time, the cake was baked and sir removed the cakes for the cooling process.

Then the volunteers cut the base of cake and started the making of vanilla and chocolate cake by applying whipped cream and sugar syrup. The volunteers showed how to handle the cake base and whipped cream to the students. The volunteers completed the cakes by piping some beautiful designs and garnishes of chocolates made by the volunteers.

Then the volunteers presented the cakes and fruit cake and all the students took a photo. After that, the students were sent to the bar and restaurant for the lunch in that they have eaten **Dal bhaji and jeera rice along with the cakes pieces as a dessert.**



*Aak*

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## Bakery Workshop Day 3

This was the 3<sup>rd</sup> and the last day of the workshop and menu was Bread Rolls and Bread. The students came at 11:00 am and reported to the Bakery. Till then volunteers had done Mise-en-place for the Bread and Bread Rolls ensuring with lining of tray for the Breads.

After the briefing was held by Mr. Ankeet Kenekar Sir for the students by covering all the important points such as: - How the bread is made (process), Temperature for cooking bread, Handling of the yeast while making of the Breads, Resting hours for the dough, Settling of the dough in the lined trays etc. Students taken initiative and noted all the important points.

Then, the process started for making bread and bread rolls. The dough was divided into 2 parts one for the Bread and the other for Bread rolls. After adding yeast in the bread dough, the dough was shifted to in the lined tray and kept for resting so that yeast can spread in the dough and dough will be double the size, Till then we came back to bread rolls and again divided the dough into 5 small balls and started making various styles of the bread rolls and kept them for resting same as for the bread. Then we pre heated the ovens and after that we kept the batch of the breads in the oven by sprinkling few drops of water on the top of the bread. Moving forward we done egg and milk wash on the bread rolls and kept in the oven for baking. Before finishing we have spread the melted white butter on the bread and bread rolls so that they won't get hard and should be soft and moist from inside. Till the breads cook students was given feedback form to fill.

By taking break a student were sent to restaurant & bar for their lunch and for the lunch menu was Masala Dal Khichadi. By that time volunteers prepared a presentation of bread and bread rolls by laying cover on the table.

Students were given small Question paper of 10 MCQs and it was kind of Evaluation Test for the students to know that what knowledge they have gained in these 3 days of the workshop.

Lastly Principle of Tirpude College- Mr. Akshay Dhandale Sir addressed the students and felicitated them by giving the certificate for working hard and appreciated the students as well as volunteer team. Later the vote of thanks was given to the students on behalf of staff and students of Tirpude College. Last but not the least group photograph was taken with all the students including volunteer team, principle of Tirpude College and ITI College.



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## Conclusion:

The workshop was conducted as social responsibility towards the outreach students in the society. The workshop was totally free cost making it reachable and affordable for them. The event was successful as the students were mesmerized by hospitality and appreciated the efforts taken by us. Most of the students provided a feedback that an event of such kind should be organized as they willing to come again and again. The purpose of the event was to create a self-independent student who can generate his bread and butter in difficult situations with the simplest of skills and motivate others to learn it.

The Details Regarding expenses for the workshop are:

Sr.No	Particular	Amount
	<b>Day 1</b>	
	<b>Bakery Kit Bag (25X803)</b>	<b>20075</b>
	<b>Raw Material</b>	<b>2757</b>
	<b>Bouquet</b>	<b>200</b>
	<b>Memento</b>	<b>-</b>
	<b>Honorium</b>	<b>-</b>
	<b>Lunch</b>	<b>500</b>
	<b>Day 2</b>	
	<b>Raw Material</b>	<b>850</b>
	<b>Lunch</b>	<b>800</b>
	<b>Day 3</b>	
	<b>Raw Material</b>	<b>1681</b>
	<b>Lunch</b>	<b>600</b>
	<b>Total</b>	<b>27463</b>



  
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Ref. No.: SBT/HMCT/2022-23/377

Date: 20/03/2023

To,

**Hon. Dr. Ajay Bezalwar,**

Principal,

Government ITI,

Hingna Dist.

Nagpur.

**Ref. Letter No.:** Aasta/OJT\_FVP/2023/303; Date: 20/03/2023

**Subject:** Regarding Bakery Workshop for the Trainees of Govt. ITI.

R/Sir,

This is with reference to your letter regarding to the confirmation of three days Bakery Workshop for 14 Students of Govt. ITI, Hingna Dist., Nagpur and 16 Students of Govt. ITI, Nagpur (Women). The college is ready to conduct three days workshop in our premises without any monetary charges. The schedule of work shop is enclosed for your reference.

Details for code of conduct for the said workshop:

1. The students should well groomed and decently presentable- in uniform and shoes if available for safety purpose.
2. The students are supposed to carry at least two cotton dusters for themselves.
3. The concerned ITI instructor/ teacher should always be present with the students during workshop.
4. The students are supposed to carry their own writing material.
5. The students are supposed to follow the rules and regulations of Campus during the workshop, avoid foul language and not to disturb the other activities of the college.
6. The participating agency is solely responsible for pick up and drop to the learning centre, as well as other safety and precautionary aspects.
7. The college will not be responsible for any accident and mishaps during the workshop.

Regards,

Akshay Dandale

OFFICIATING PRINCIPAL,  
Principal,  
Shri Balasaheb Tirpude  
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## Workshop Schedule

Day	Date	Reporting Time	Products
Day 1	11/04/2023	11:00	1. Introduction to College Bakery 2. Demonstrating the operation of oven 3. Preparation of Choco-chips cookies, Coconut Macroons, Naankhatai
Day 2	12/04/2023	11:00	1. Preparation of Cakes with fat 2. Preparation of Cakes without fat 3. Icing and presentation
Day 3	13/04/2023	11:00	1. Different Breads and Bread rolls.

Akshay Dandale

OFFICIAL PRINCIPAL  
Shri Balasaheb Tirpude  
College of Hotel Management  
& Catering Technology, Nagpur





महाराष्ट्र शासन



शासकीय औद्योगिक प्रशिक्षण संस्था, हिंगणा  
(महाजनवाडी, हिंगणा जि. नागपूर. ४४४११०)

Email: iti.hingna@gmail.com

कमांक:- आस्था/OJT\_FVP/2023/303  
दिनांक:- 20/03/2023

To,  
Hon.Akshay Dandale  
Principal  
Shri Balasaheb Tirpude College of Hotel Mangement & Catering Technology  
Civil lines,Nagpur 440001

Sub : Regarding **Bakery Workshop** for the Trainees of Govt ITI.

R/Sir,

This is with reference to my visit to your Institution and subsequent our conversation regarding OJT/Visit of the Trainees of Fruit and Vegitable Processing Trade, Govt ITI Hingna to your Institution's Lab/Infrastructure for exposure to advanced Equipments used in Food Industries with the etiquettes to be followed.

As discussed ,We are having 14 Trainees and 16 trainees from Govt ITI Nagpur(Women) will attend the **Bakery Workshop** at your Institutions from 11<sup>th</sup> to 13<sup>th</sup> April 2023.

You are requested to kindly give confirmation along with schedule of workshop ,so that accordingly we will issue order for sending the trainees.

Thanking you.

Yours faithfully

*Ajay Bezalwar*  
20/3

Dr Ajay Bezalwar

Principal

Government ITI Hingna

Dist Nagpur

*10/3/2023*

*Dr. Anil Sontalke*

*Please do the needful*

*& send confirmation*

*Anil Sontalke*  
20/3/2023

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शासकीय औद्योगिक प्रशिक्षण संस्था, हिंगणा  
(महाजनवाडी, हिंगणा जि. नागपूर. ४४४११०)

Email: iti.hingna@gmail.com

क्रमांक:- Trg/OJT\_FVP/2023/362  
दिनांक:- 31/03/2023

To,

Hon.Akshay Dandale

Principal

Shri Balasaheb Tirpude College of Hotel Mangement & Catering Technology  
Civil lines,Nagpur 440001

Sub : Regarding **Bakery Workshop** for the Trainees of Govt ITI.

Ref:Your office letter no:SBT/HMCT/2022-23/377 dated 20/03/2023

R/Sir,

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We are having 14 Trainees and 16 trainees from Govt ITI Nagpur(Women) will attend the **Bakery Workshop** at your Institultions from 11<sup>th</sup> to 13<sup>th</sup> April 2023.

Following are the Trainees.

Sr No	Name of Trainees	Institute
1	HarshalWankhede	Govt ITI Hingna
2	Yash Pawar	Govt ITI Hingna
3	Sudhir Pawar	Govt ITI Hingna
4	Sameer Manjare	Govt ITI Hingna
5	Krishna Rinayat	Govt ITI Hingna
6	Praful Dahake	Govt ITI Hingna
7	Ku.Shivani Nitnaware	Govt ITI Hingna
8	Dhammdip Bhimte	Govt ITI Hingna
9	Kunal Channe	Govt ITI Hingna
10	Sohel Ansari	Govt ITI Hingna



शासकीय औद्योगिक प्रशिक्षण संस्था, हिंगणा  
(महाजनवाडी, हिंगणा जि. नागपूर. ४४४११०)

Email: iti.hingna@gmail.com

क्रमांक:- Trg/OJT\_FVP/2023/362  
दिनांक:- 31/03/2023

To,

Hon.Akshay Dandale

Principal

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5	Krishna Rinayat	Govt ITI Hingna
6	Praful Dahake	Govt ITI Hingna
7	Ku.Shivani Nitaware	Govt ITI Hingna
8	Dhammdip Bhimte	Govt ITI Hingna
9	Kunal Channe	Govt ITI Hingna
10	Sohel Ansari	Govt ITI Hingna

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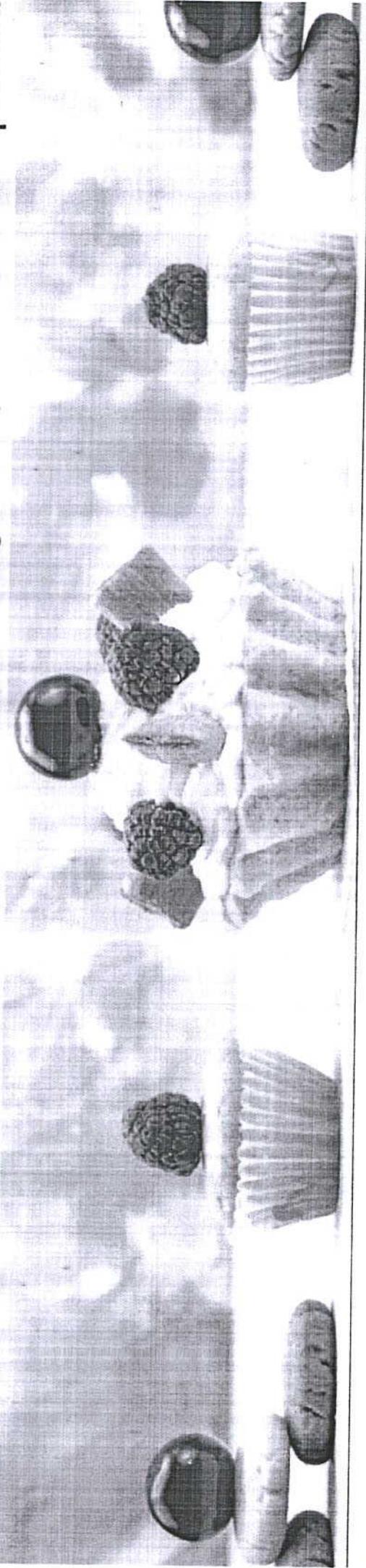
For

**Government Industrial Training Institute (ITI), Hingna, Nagpur**

**On 11, 12 & 13 of April 2023 TIME : 11.00 AM ONWARDS**

**Venue : 1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440001**

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Tirpude Institute of Hospitality Management

Bakery Workshop

Registration Form

Sr.No	Date	Name of the students	Mobile No	Email Id	Signature
✓1.	11/04/2023	Achal Meshram	9423631311	preerna72k@gmail.com	Achal
✓2.	11/04/2023	Chandani GyaniYadav	7276067482	Cy417235@gmail.com	chandanani
✓3.	11/04/2023	Dhamdip Bhimte	7066508526	Dhamdipbhimate2005@gmail.com	Dhamdip
✓4.	11/04/2023	Harshad Wankhede	9890166932	HARSHAD2006@gmail.com	H.V.Wankhede
✓5.	11/04/2023	Hemlata Bhimrao Sontakke	8767687958	preerna72k@gmail.com	Hema
✓6.	11/04/2023	Krishna Rinayat	8329925639	kprishnarinayat@gmail.com	Krishna
✓7.	11/04/2023	Kunal Channe	9923890688	kunalchanne@gmail.com	Kunal
✓8.	11/04/2023	Laxmi Santosh Yadav	-9840752655	laxmiyadav8380@gmail.com	Laxmi
✓9.	11/04/2023	Mansi Suresh Shrama	-9517635165	mansishram909@gmail.com	Mansi
✓10.	11/04/2023	Mayuri Dayanand Choudhari	7492957542	mayurichoudhari2001@gmail.com	Mayuri
✓11.	11/04/2023	Mrunali Mohan Datkhore	8010093049	mdatkhore@gmail.com	Mrunali
→	11/04/2023	Nupur Pravin Sawarkar	—	ABSENT	—
✓12.	11/04/2023	Praful Dahake	9028757102	dahakepraful13@gmail.com	Praful
✓13.	11/04/2023	Ravi Shahu	8698067329	rshahu2226@gmail.com	Ravi
✓14.	11/04/2023	Roshni Vinod Nannhe	-9313584390	roshnivi101222@gmail.com	Roshni
✓15.	11/04/2023	Sahara Ukand Kumre	-98788224010	saharukumre6@gmail.com	Sahara
✓16.	11/04/2023	Sameer Manjare	-909677509	vandana101222@gmail.com	Sameer
✓17.	11/04/2023	Samiksha Suresh Gajbhiye	9322613011	gajbhiyesamiksha864@gmail.com	Samiksha
✓18.	11/04/2023	Shejal Sheshrao Patil	86058901	Patilshejal@gmail.com	Shejal
✓19.	11/04/2023	Shital Nanadlal Neware	9309089915	Sheetalnaware7@gmail.com	Sheetal
✓20.	11/04/2023	Shivani Nitnaware	7709000334	shivanimnitnaware1@gmail.com	Shivani
✓21.	11/04/2023	Shraddha manoj Gadpayale	4607941833	tamrugadpayale7@gmail.com	Shraddha
✓22.	11/04/2023	Sohel Ansari	7397865157	Sohelansari1801@gmail.com	Sohel
✓23.	11/04/2023	Sudhir pawar	8830184142	pawarsudhir78787@gmail.com	Sudhir
✓24.	11/04/2023	Vasna Kishor Dubele	8805693505	dubelevasna@gmail.com	Vasna
✓25.	11/04/2023	Yash Pawar	8767306709	yashpawar83062004@gmail.com	Yash

Signature of Coordinator

*(Handwritten Signature)*



Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Nagpur

&

Tirpude Institute of Hospitality Management

Bakery Workshop

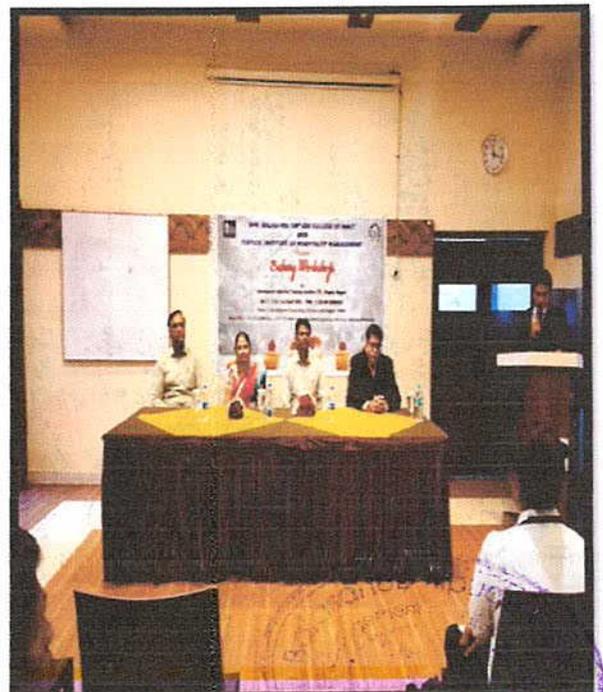
Attendance Sheet

Sr.No	Name of the students	11/04/2023	12/04/2023	13/04/2023	Assessment
1.	Achal Meshram	P	P	P	08/10
2.	Chandani GyaniYadav	P	P	P	08/10
3.	Dhammdip Bhimte	P	P	P	08/10
4.	Harshasl Wankhede	P	P	P	02/10
5.	Hemlata Bhimrao Sontakke	P	P	P	08/10
6.	Krishna Rinayat	P	P	P	07/10
7.	Kunal Channe	P	P	P	07/10
8.	Laxmi Santosh Yadav	P	P	P	05/10
9.	Mansi Suresh Shrama	P	P	P	07/10
10.	Mayuri Dayanand Choudhari	P	P	P	07/10
11.	Mrunali Mohan Datkhore	P	P	P	07/10
12.	Nupur Pravin Sawarkar	- AB -	- AB -	- AB -	- AB -
13.	Praful Dahake	P	P	P	01/10
14.	Ravi Shahu	P	P	P	05/10
15.	Roshni Vinod Nannhe	P	P	P	04/10
16.	Sahara Ukand Kumre	P	P	P	08/10
17.	Sameer Manjare	P	P	P	07/10
18.	Samiksha Suresh Gajbhiye	P	P	P	03/10
19.	Shejal Sheshrao Patil	P	P	P	03/10
20.	Shital Nanadlal Neware	P	P	P	04/10
21.	Shivani Nitnaware	P	P	P	09/10
22.	Shraddha manoj Gadpayale	P	P	P	07/10
23.	Sohel Ansari	P	P	P	05/10
24.	Sudhir pawar	P	P	P	- AB -
25.	Vasna Kishor Dubele	P	P	P	08/10
26.	Yash Pawar	P	P	P	02/10



*A. J. Kumbhar*  
Signature of Coordinator

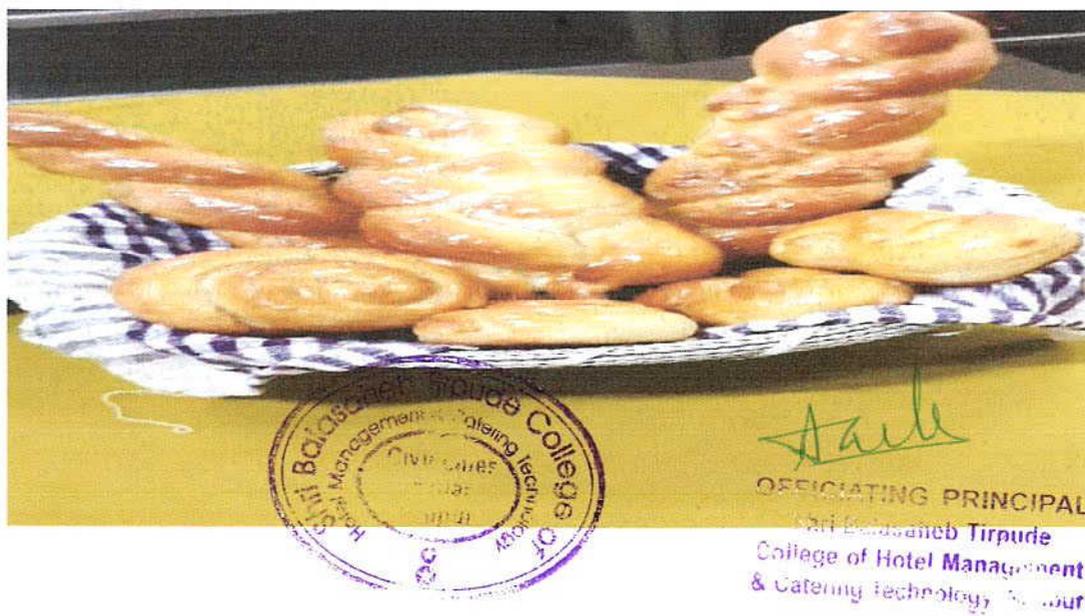
# Bakery Workshop Distribution of Bakery Kit Bag

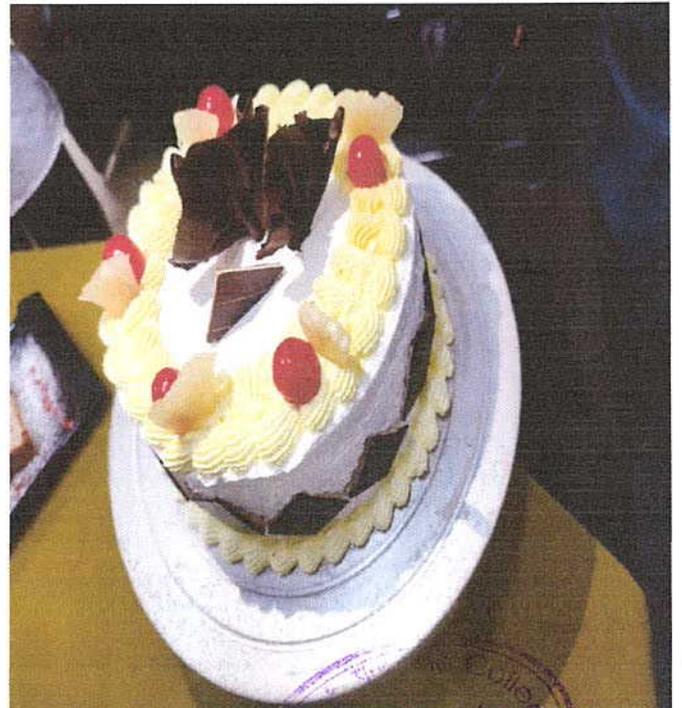


*Handwritten signature in green ink.*

**OFFICIATING PRINCIPAL**  
Shri Balasahu  
Coffee  
& Catering



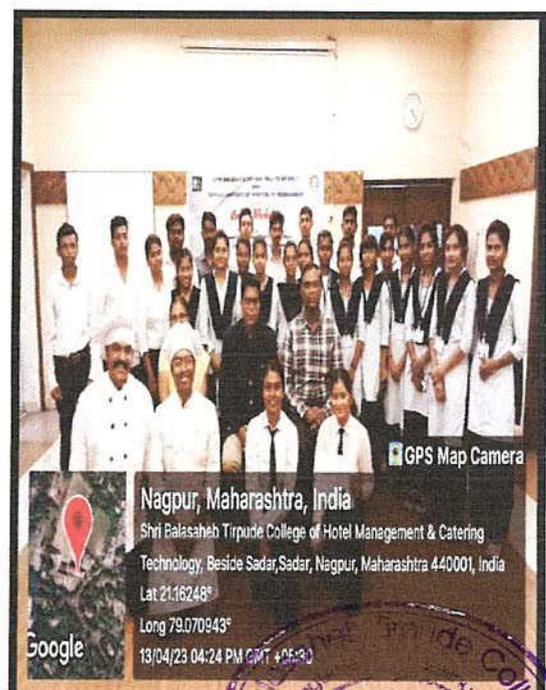
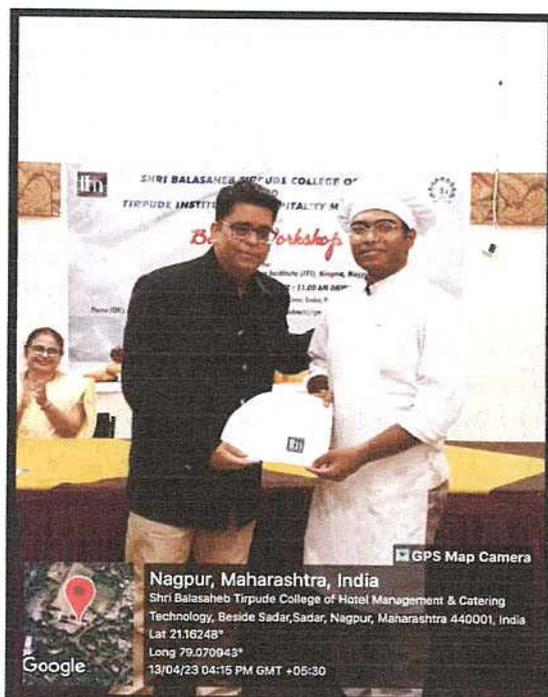




*Sarika*  
 OFFICIATING PRINCIPAL  
 Shri. Balasaheb Tirpude  
 College of Engineering  
 & Catering Technology, Nagpur

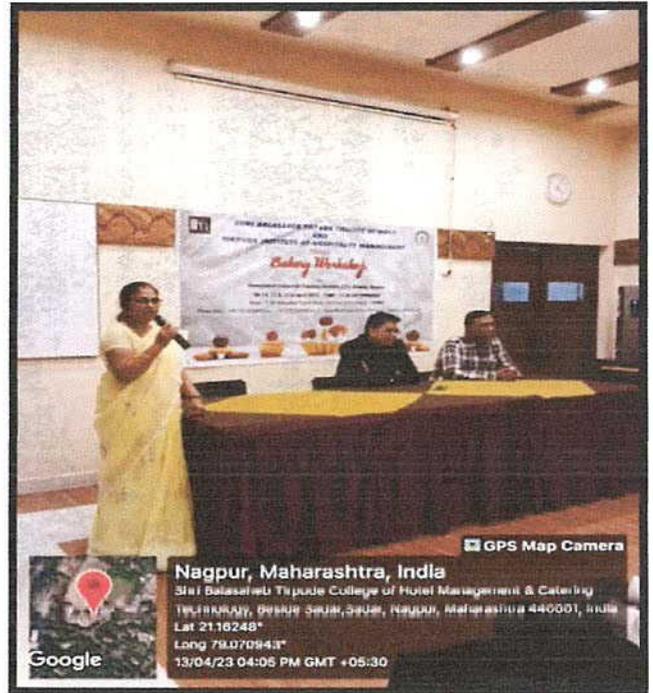


# Valedictory Function



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 Shri Balasaheb Tirpude  
 College of Hotel Management  
 & Catering Technology, Nagpur





OFFICIATING PRINCIPAL  
 Shri. Balasaheb Tirpude  
 College of Hotel Management  
 & Catering Technology





**SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT &  
TIRPUDE INSTITUTE OF HOSPITALITY MANAGEMENT**



**Bakery Workshop**

**REGISTRATION FORM**



**Date: 11, 12 & 13 April 2023**

First Name:	Sudhir
Middle Name:	Rameshwar
Last Name:	Pawar

Name of the Program	
---------------------	--

**CONTACT INFORMATION:**

Student Contact no. :	8830124142
Email ID :	Pawarsudhir78787@gmail.com

Signature of Students

Signature of Co-ordinator

*Asghar*  
Principal  
INDUSTRIAL TRAINING INSTITUTE  
HINDIA.





**SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT &  
TIRPUDE INSTITUTE OF HOSPITALITY MANAGEMENT**



**Bakery Workshop  
REGISTRATION FORM**



**Date: 11, 12 & 13 April 2023**

First Name:	Sheetal
Middle Name:	Nandlal
Last Name:	Neware

Name of the Program	Bakery Workshop
---------------------	-----------------

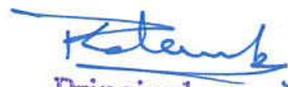
**CONTACT INFORMATION:**

Student Contact no. :	9309089915
Email ID :	Sheetalneware7@gmail.com

Signature of Students

Sheetal Neware.

  
Signature of Co-ordinator

  
Principal  
Industrial Training Institute  
(Women) Nagpur



**SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT &  
TIRPUDE INSTITUTE OF HOSPITALITY MANAGEMENT**



**Bakery Workshop  
REGISTRATION FORM**



**Date: 11, 12 & 13 April 2023**

First Name:	Aachal
Middle Name:	
Last Name:	Mesheam
Name of the Program	Bakery Workshop

**CONTACT INFORMATION**

Student Contact no.:	9423 63 1311
Email ID:	preha72k@gmail.com

*Aachal*  
Signature of Students

*[Signature]*  
Signature of Co-ordinator



*[Signature]*  
Principal  
Industrial Training Institute  
(Women) Nagpur



**SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT &  
TIRPUDE INSTITUTE OF HOSPITALITY MANAGEMENT**



**Bakery Workshop**

**REGISTRATION FORM**



**Date: 11, 12 & 13 April 2023**

First Name:	Ku. Hemlata
Middle Name:	Bhimaso
Last Name:	Santakke

Name of the Program	Bakery Workshop.
---------------------	------------------

**CONTACT INFORMATION:**

Student Contact no. :	9423631311
Email ID :	prerna72k@gmail.com

*Hemlata*

Signature of Students

*[Signature]*

Signature of Co-ordinator



*[Signature]*  
**Principal  
Industrial Training Institute  
(Women) Nagpur**



**SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT &  
TIRPUDE INSTITUTE OF HOSPITALITY MANAGEMENT**

**Bakery Workshop  
REGISTRATION FORM**



**Date: 11, 12 & 13 April 2023**

First Name:	Chandani
Middle Name:	Gyani
Last Name:	Yaelav

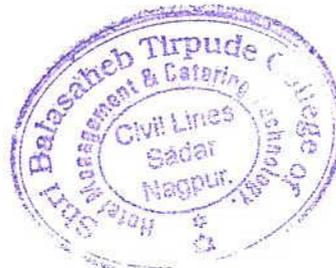
Name of the Program	Bakery Workshop
---------------------	-----------------

**CONTACT INFORMATION:**

Student Contact no. :	7296067482
Email ID :	cy417285@gmail.com

*Chandani*  
Signature of Students

*Dr. K. K. K.*  
Signature of Co-ordinator



*Katamb*  
Principal  
Industrial Training Institute  
(Women) Nagpur



**SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT &  
TIRPUDE INSTITUTE OF HOSPITALITY MANAGEMENT**



**Bakery Workshop  
REGISTRATION FORM**



**Date: 11, 12 & 13 April 2023**

First Name:	Shejal
Middle Name:	Sheshrav
Last Name:	Patil

Name of the Program	Bakery workshop
---------------------	-----------------

**CONTACT INFORMATION:**

Student Contact no. :	8605890145
Email ID :	Patil shejal 71 @ gmail. com

*S. Patil*  
Signature of Students

*Sute*  
Signature of Co-ordinator



*Katewa*  
Principal  
Industrial Training Institute  
(Women) Nagpur



**SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT &  
TIRPUDE INSTITUTE OF HOSPITALITY MANAGEMENT**



**Bakery Workshop**

**REGISTRATION FORM**



**Date: 11, 12 & 13 April 2023**

First Name:	SOHEL
Middle Name:	KAYUM
Last Name:	ANSARI

Name of the Program	
---------------------	--

**CONTACT INFORMATION:**

Student Contact no. :	7397865157
Email ID :	sohelansari18012003@gmail.com

*Sohel*

Signature of Students

*Asseghar*

Signature of Co-ordinator  
Principal

INDUSTRIAL TRAINING INSTITUTE  
HINGNA.





**SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT &  
TIRPUDE INSTITUTE OF HOSPITALITY MANAGEMENT**



**Bakery Workshop  
REGISTRATION FORM**



**Date: 11, 12 &13 April 2023**

First Name:	Harshal
Middle Name:	Vikas
Last Name:	Wankhede

Name of the Program	
---------------------	--

**CONTACT INFORMATION:**

Student Contact no. :	9890166952
Email ID :	HarshalWankhede2006@gmail.com

H. V. Wankhede  
Signature of Students

  
H.V. Wankhede  
Signature of Co-ordinator  
Principal  
INDUSTRIAL TRAINING INSTITUTE  
HINGOLA





Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Nagpur  
Evaluation Form  
Bakery Workshop



Time: 30mins

Max Marks: 20

- Note: 1 All questions are compulsory.  
2 All questions carry equal marks  
3 Click right for correct answer on the given box.

Yash Pawde

2/10

Q1) Name the oven used for preparing bakery products during the workshop?

- a) Conventional Oven
- b) Micro wave Oven
- c) Infrared Oven
- d) Convection Oven

Q2) which method of preparation was used to make Nankhatai?

- a) Creaming method
- b) Rubbing method
- c) Sponge method
- d) All in one method

Q3) At what temperature, the vanilla sponge is baked?

- a) 160° Celsius
- b) 140° Celsius
- c) 180° Celsius
- d) 200° Celsius

Q4) Name the fat used for preparing fruit cake during the workshop?

- a) Amul Butter
- b) Cake Margarino
- c) White Butter
- d) Lard Fat

Q5) Write down the correct sequence for making fruit cake or pound cake

- a) Fat + sugar + essence + eggs + R.Flour + nuts
- b) Fat + eggs + sugar + R.Flour + essence + nuts
- c) Fat + sugar + eggs + R.Flour + essence + nuts
- d) sugar + eggs + R.Flour + essence + nuts + Fat

Q6) which type of knife is used for icing the cake?

- a) All-purpose knife
- b) Palette Knife
- c) Carving Knife
- d) Fish Knife



Time: 30mins

Max Marks: 20

- Note: 1 All questions are compulsory.  
2 All questions carry equal marks  
3 Click right for correct answer on the given box.

Name:- mayuri Dayanand Choudhary

7/10

Q1) Name the oven used for preparing bakery products during the workshop?

- a) Conventional Oven
- b) Micro wave Oven
- c) Infrared Oven
- d) Convection Oven

1

Q2) which method of preparation was used to make Nankhatai?

- a) Creaming method
- b) Rubbing method
- c) Sponge method
- d) All in one method

2

Q3) At what temperature, the vanilla sponge is baked?

- a) 160° Celsius
- b) 140° Celsius
- c) 180° Celsius
- d) 200° Celsius

3

Q4) Name the fat used for preparing fruit cake during the workshop?

- a) Amul Butter
- b) Cake Margarine
- c) White Butter
- d) Lard Fat

X

Q5) Write down the correct sequence for making fruit cake or pound cake

- a) Fat + sugar + essence + eggs + R. Flour + nuts
- b) Fat + eggs + sugar + R. Flour + essence + nuts
- c) Fat + sugar + eggs + R. Flour + essence + nuts
- d) sugar + eggs + R. Flour + essence + nuts + Fat

X

Q6) which type of knife is used for icing the cake?

- a) All-purpose knife
- b) Palette Knife
- c) Carving Knife
- d) Fish Knife

4



**Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Nagpur**  
**Evaluation Form**  
**Bakery Workshop**



Time: 30mins

Max Marks: 20

- Note: 1 All questions are compulsory.  
 2 All questions carry equal marks  
 3 Click right for correct answer on the given box.

*Ramji G. Shakti*

*05/10*

Q1) Name the oven used for preparing bakery products during the workshop?

- a) Conventional Oven
- b) Micro wave Oven
- c) Infrared Oven
- d) Convection Oven

*1*

Q2) which method of preparation was used to make Nankhatai?

- a) Creaming method
- b) Rubbing method
- c) Sponge method
- d) All in one method

*2*

Q3) At what temperature, the vanilla sponge is baked?

- a) 160° Celsius
- b) 140° Celsius
- c) 180° Celsius
- d) 200° Celsius

*X*

Q4) Name the fat used for preparing fruit cake during the workshop?

- a) Amul Butter
- b) Cake Margarine
- c) White Butter
- d) Lard Fat

*X*

Q5) Write down the correct sequence for making fruit cake or pound cake

- a) Fat + sugar + essence + eggs + R.Flour + nuts
- b) Fat + eggs + sugar + R.Flour + essence + nuts
- c) Fat + sugar + eggs + R.Flour + essence + nuts
- d) sugar + eggs + R.Flour + essence + nuts + Fat

*X*

Q6) which type of knife is used for icing the cake?

- a) All-purpose knife
- b) Palette Knife
- c) Carving Knife
- d) Fish Knife

*3*



Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Nagpur  
Evaluation Form  
Bakery Workshop



Time: 30mins

Max Marks: 20

Note: 1 All questions are compulsory.

2 All questions carry equal marks

3 Click right for correct answer on the given box.

Sohel Kayum Ansari

5/10

Q1) Name the oven used for preparing bakery products during the workshop?

- a) Conventional Oven
- b) Micro wave Oven
- c) Infrared Oven
- d) Convection Oven

X

Q2) which method of preparation was used to make Nankhatai?

- a) Creaming method
- b) Rubbing method
- c) Sponge method
- d) All in one method

1

Q3) At what temperature, the vanilla sponge is baked?

- a) 160<sup>0</sup> Celsius
- b) 140<sup>0</sup> Celsius
- c) 180<sup>0</sup> Celsius
- d) 200<sup>0</sup> Celsius

X

Q4) Name the fat used for preparing fruit cake during the workshop?

- a) Amul Butter
- b) Cake Margarine
- c) White Butter
- d) Lard Fat

2

Q5) Write down the correct sequence for making fruit cake or pound cake

- a) Fat + sugar + essence + eggs + R.Flour + nuts
- b) Fat + eggs + sugar + R.Flour + essence + nuts
- c) Fat + sugar + eggs + R.Flour + essence + nuts
- d) sugar + eggs + R.Flour + essence + nuts + Fat

3

Q6) which type of knife is used for icing the cake?

- a) All-purpose knife
- b) Palette Knife
- c) Carving Knife
- d) Fish Knife

4



Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Nagpur  
Evaluation Form  
Bakery Workshop

Shekiddha. Manoj. Gadpayle

7/10

Time: 30mins

Max Marks: 20

Note: 1 All questions are compulsory.

2 All questions carry equal marks

3 Click right for correct answer on the given box.

Q1) Name the oven used for preparing bakery products during the workshop?

- a) Conventional Oven
- b) Micro wave Oven
- c) Infrared Oven
- d) Convection Oven

X

Q2) which method of preparation was used to make Nankhatai?

- a) Creaming method
- b) Rubbing method
- c) Sponge method
- d) All in one method

1

Q3) At what temperature, the vanilla sponge is baked?

- a) 160° Celsius
- b) 140° Celsius
- c) 180° Celsius
- d) 200° Celsius

2

Q4) Name the fat used for preparing fruit cake during the workshop?

- a) Amul Butter
- b) Cake Margarine
- c) White Butter
- d) Lard Fat

3

Q5) Write down the correct sequence for making fruit cake or pound cake

- a) Fat + sugar + essence + eggs + R.Flour + nuts
- b) Fat + eggs + sugar + R.Flour + essence + nuts
- c) Fat + sugar + eggs + R.Flour + essence + nuts
- d) sugar + eggs + R.Flour + essence + nuts + Fat

4

Q6) which type of knife is used for icing the cake?

- a) All-purpose knife
- b) Palette Knife
- c) Carving Knife
- d) Fish Knife

5



Time: 30mins

Max Marks: 20

- Note: 1 All questions are compulsory.  
2 All questions carry equal marks  
3 Click right for correct answer on the given box.

7/10

Q1) Name the oven used for preparing bakery products during the workshop?

- a) Conventional Oven
- b) Micro wave Oven
- c) Infrared Oven
- d) Convection Oven

X

Q2) which method of preparation was used to make Nankhatai?

- a) Creaming method
- b) Rubbing method
- c) Sponge method
- d) All in one method

1

Q3) At what temperature, the vanilla sponge is baked?

- a) 160<sup>o</sup> Celsius
- b) 140<sup>o</sup> Celsius
- c) 180<sup>o</sup> Celsius
- d) 200<sup>o</sup> Celsius

2

Q4) Name the fat used for preparing fruit cake during the workshop?

- a) Amul Butter
- b) Cake Margarine
- c) White Butter
- d) Lard Fat

3

Q5) Write down the correct sequence for making fruit cake or pound cake

- a) Fat + sugar + essence + eggs + R.Flour + nuts
- b) Fat + eggs + sugar + R.Flour + essence + nuts
- c) Fat + sugar + eggs + R.Flour + essence + nuts
- d) sugar + eggs + R.Flour + essence + nuts + Fat

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<input type="checkbox"/>
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<input type="checkbox"/>

4

Q6) which type of knife is used for icing the cake?

- a) All-purpose knife
- b) Palette Knife
- c) Carving Knife
- d) Fish Knife

X



Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Nagpur  
 Evaluation Form  
 Bakery Workshop



Time: 30mins

Max Marks: 20

Note: 1 All questions are compulsory.

2 All questions carry equal marks

3 Click right for correct answer on the given box.

HARSHALY.Wankhede

Q1) Name the oven used for preparing bakery products during the workshop?

- a) Conventional Oven
- b) Micro wave Oven
- c) Infrared Oven
- d) Convection Oven

X

02/10

Q2) which method of preparation was used to make Nankhatai?

- a) Creaming method
- b) Rubbing method
- c) Sponge method
- d) All in one method

X

Q3) At what temperature, the vanilla sponge is baked?

- a) 160° Celsius
- b) 140° Celsius
- c) 180° Celsius
- d) 200° Celsius

X

Q4) Name the fat used for preparing fruit cake during the workshop?

- a) Amul Butter
- b) Cake Margarine
- c) White Butter
- d) Lard Fat

X

Q5) Write down the correct sequence for making fruit cake or pound cake

- a) Fat + sugar + essence + eggs + R.Flour + nuts
- b) Fat + eggs + sugar + R.Flour + essence + nuts
- c) Fat + sugar + eggs + R.Flour + essence + nuts
- d) sugar + eggs + R.Flour + essence + nuts + Fat

X

Q6) which type of knife is used for icing the cake?

- a) All-purpose knife
- b) Palette Knife
- c) Carving Knife
- d) Fish Knife

X



Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Nagpur  
Evaluation Form  
Bakery Workshop



Time: 30mins

Max Marks: 20

- Note: 1 All questions are compulsory.  
2 All questions carry equal marks  
3 Click right for correct answer on the given box.

Pratik Vinod  
Dahake

Q1) Name the oven used for preparing bakery products during the workshop?

- a) Conventional Oven   
b) Micro wave Oven   
c) Infrared Oven   
d) Convection Oven

X

01/10

✓

Q2) which method of preparation was used to make Nankhatai?

- a) Creaming method   
b) Rubbing method   
c) Sponge method   
d) All in one method

(1)

Q3) At what temperature, the vanilla sponge is baked?

- a) 160° Celsius   
b) 140° Celsius   
c) 180° Celsius   
d) 200° Celsius

X

Q4) Name the fat used for preparing fruit cake during the workshop?

- a) Amul Butter   
b) Cake Margarine   
c) White Butter   
d) Lard Fat

X

Q5) Write down the correct sequence for making fruit cake or pound cake

- a) Fat + sugar + essence + eggs + R.Flour + nuts   
b) Fat + eggs + sugar + R.Flour + essence + nuts   
c) Fat + sugar + eggs + R.Flour + essence + nuts   
d) sugar + eggs + R.Flour + essence + nuts + Fat

X

Q6) which type of knife is used for icing the cake?

- a) All-purpose knife   
b) Palette Knife   
c) Carving Knife   
d) Fish Knife

X

SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT,  
CIVIL LINES, NAGPUR-01

APPROVED BY ALL INDIA COUNCIL OF TECHNICAL EDUCATION (AICTE), NEW DELHI AND DIRECTORATE OF TECHNICAL EDUCATION (D.T.E)

CERTIFICATE OF PARTICIPATION

This certificate is proudly presented to

Mr. Sameer Manjare.

From Government Industrial Training Institute (ITI), Hingana, Nagpur  
for successfully completing 3 days Bakery Workshop from April 11 to 13, 2023

*Akshay Dandale*

Prof. Akshay Dandale  
Officiating Principal



*A.J. Kenekar*

Prof. Ankeet Kenekar  
Program Co-ordinator

*Samy R.R. Manjare*

13-04-2023

SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT,  
CIVIL LINES, NAGPUR-01

APPROVED BY ALL INDIA COUNCIL OF TECHNICAL EDUCATION (AICTE) NEW DELHI AND DIRECTORATE OF TECHNICAL EDUCATION (DTE)

CERTIFICATE OF PARTICIPATION

This certificate is proudly presented to

MS. *Shivani. Nitraware.*

From Government Industrial Training Institute (ITI), Hingana, Nagpur  
for successfully completing 3 days Bakery Workshop from April 11 to 13, 2023

*Dandale*

Prof. Akshay Dandale  
Officiating Principal



*A.J. Kenekar*  
Prof. Ankeet Kenekar  
Program Co-ordinator

*Spencer*

SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT,  
CIVIL LINES, NAGPUR-01

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CERTIFICATE OF PARTICIPATION

This certificate is proudly presented to

Ms. *Shital. Nanadale. Neware.*

From Government Industrial Training Institute (ITI), Hingana, Nagpur  
for successfully completing 3 days Bakery Workshop from April 11 to 13, 2023

*Dandale*

Prof. Akshay Dandale  
Officiating Principal



*J.J. Kumbhar*

Prof. Ankeet Kenekar  
Program Co-ordinator

*Shital*  
19-04-23

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CIVIL LINES, NAGPUR-01

APPROVED BY ALL INDIA COUNCIL OF TECHNICAL EDUCATION (AICTE) NEW DELHI AND DIRECTORATE OF TECHNICAL EDUCATION (DTE)

CERTIFICATE OF PARTICIPATION

This certificate is proudly presented to

Ms. *Samiksha. Suresh. Fajbhaye.*

From Government Industrial Training Institute (ITI), Hingana, Nagpur  
for successfully completing 3 days Bakery Workshop from April 11 to 13, 2023

*A. J. Kenekar*

Prof. Akshay Dandale  
Officiating Principal



A. J. Kenekar ..

Prof. Ankeet Kenekar  
Program Co-ordinator

*Samiksha*  
*12/4/23*

SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT,  
CIVIL LINES, NAGPUR-01

APPROVED BY ALL INDIA COUNCIL OF TECHNICAL EDUCATION (AICTE), NEW DELHI AND DIRECTORATE OF TECHNICAL EDUCATION (DTE)

CERTIFICATE OF PARTICIPATION.

This certificate is proudly presented to

Ms. Sahana. Ukhad. Kumbhe.

From Government Industrial Training Institute (ITI), Hingana, Nagpur  
for successfully completing 3 days Bakery Workshop from April 11 to 13, 2023

*Akshay Dandale*

Prof. Akshay Dandale  
Officiating Principal



*A.J. Kumbhar*

Prof. Ankeet Kenekar  
Program Co-ordinator  
13-11-2023

SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT,  
CIVIL LINES, NAGPUR-01

APPROVED BY ALL INDIA COUNCIL OF TECHNICAL EDUCATION (AICTE) NEW DELHI AND DIRECTORATE OF TECHNICAL EDUCATION (DTE)

CERTIFICATE OF PARTICIPATION

This certificate is proudly presented to

Ms. Chandani Gyani Yadav

From Government Industrial Training Institute (ITI), Hingana, Nagpur  
for successfully completing 3 days Bakery Workshop from April 11 to 13, 2023



Prof. Akshay Dandale  
Officiating Principal



A. J. Kenekar -

Prof. Ankeet Kenekar  
Program Co-ordinator

  
13/04/23

SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT,  
CIVIL LINES, NAGPUR-01

APPROVED BY ALL INDIA COUNCIL OF TECHNICAL EDUCATION (AICTE) NEW DELHI AND DIRECTORATE OF TECHNICAL EDUCATION (DTE)

CERTIFICATE OF PARTICIPATION

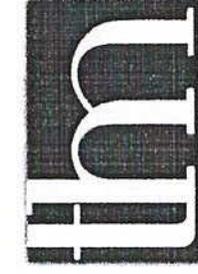
This certificate is proudly presented to

Ms. Hemlata Bhimrao Sondakke.

From Government Industrial Training Institute (ITI), Hingana, Nagpur  
for successfully completing 3 days Bakery Workshop from April 11 to 13, 2023

*Akshay Dandale*

Prof. Akshay Dandale  
Officiating Principal



A. J. Kenekar -

Prof. Ankeet Kenekar  
Program Co-ordinator

Hemlata

13-4-23

SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT,  
CIVIL LINES, NAGPUR-01

APPROVED BY ALL INDIA COUNCIL OF TECHNICAL EDUCATION (AICTE) NEW DELHI A-4D DIRECTORATE OF TECHNICAL EDUCATION (DTE)

CERTIFICATE OF PARTICIPATION.

This certificate is proudly presented to

Ms. *Shruaddha. Manoj. Gadpayale.*

From Government Industrial Training Institute (ITI), Hingana, Nagpur  
for successfully completing 3 days Bakery Workshop from April 11 to 13, 2023

*Dandale*

Prof. Akshay Dandale  
Officiating Principal



*A. J. Kenekar . . S. M. Wadgaonkar*  
13/04/2023

Prof. Ankeet Kenekar  
Program Co-ordinator

SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT,  
CIVIL LINES, NAGPUR-01

APPROVED BY ALL INDIA COUNCIL OF TECHNICAL EDUCATION (AICTE), NEW DELHI AND DIRECTORATE OF TECHNICAL EDUCATION (DTE)

CERTIFICATE OF PARTICIPATION

This certificate is proudly presented to

Ms. *Roshni Vinod Naranhe*

From Government Industrial Training Institute (ITI), Hingana, Nagpur  
for successfully completing 3 days Bakery Workshop from April 11 to 13, 2023

*Aandale*

Prof. Akshay Dandale  
Officiating Principal



*A. S. Kenekar*

Prof. Ankeet Kenekar  
Program Co-ordinator

*13/4/23*

SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT AND CATERING  
TECHNOLOGY, NAGPUR

THIS CERTIFICATE PROUDLY PRESENTED TO

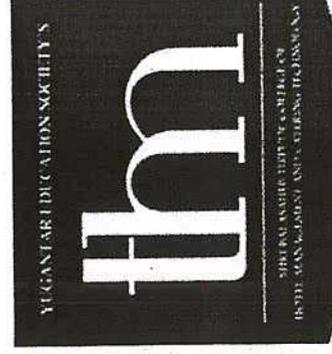
Mr. Dev Shethi.

from four year degree course in Bachelor of Hotel Management & Catering Technology  
semester VI has participated in Motivating Students for the real-life experiences  
by working in 3 days Bakery Workshop in making of cookies, cakes and breads for  
outreach students from Government Industrial Training Institute (ITI) Hingna , Nagpur.

*A. Amelale*

PROF. AKSHAY DANDALE

OFFICIATING PRINCIPAL



*Shethi*  
13-4-23

SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT AND CATERING  
TECHNOLOGY, NAGPUR

THIS CERTIFICATE PROUDLY PRESENTED TO

Ms. Sayali. Kawade.

from four year degree course in Bachelor of Hotel Management & Catering Technology  
semester IV has participated in Motivating Students for the real-life experiences  
by working in 3 days Bakery Workshop in making of cookies, cakes and breads for  
outreach students from Government Industrial Training Institute (ITI) Hingna , Nagpur.

*Akshay Dandale*

PROF. AKSHAY DANDALE  
OFFICIATING PRINCIPAL



13/04/2028  
Sayali

SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT AND CATERING  
TECHNOLOGY, NAGPUR

THIS CERTIFICATE PROUDLY PRESENTED TO

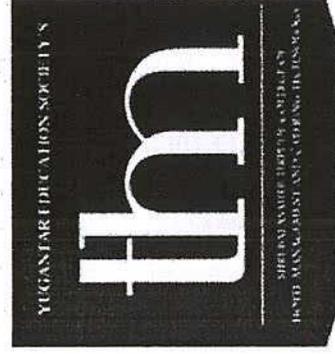
Mr. Rohit Belkhode

from four year degree course in Bachelor of Hotel Management & Catering Technology  
semester IV has participated in Motivating Students for the real-life experiences  
by working in 3 days Bakery Workshop in making of cookies, cakes and breads for  
outreach students from Government Industrial Training Institute (ITI) Hingna , Nagpur.

*Akshay Dandale*

PROF. AKSHAY DANDALE

OFFICIATING PRINCIPAL



*Rohit*  
13/11/2023

SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT AND CATERING  
TECHNOLOGY, NAGPUR

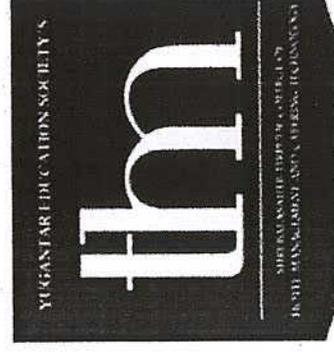
THIS CERTIFICATE PROUDLY PRESENTED TO

Ms. Devashree Raale.

from four year degree course in Bachelor of Hotel Management & Catering Technology semester IV has participated in Motivating Students for the real-life experiences by working in 3 days Bakery Workshop in making of cookies, cakes and breads for outreach students from Government Industrial Training Institute (ITI) Hingna , Nagpur.

*Aakshay Dandale*

PROF. AKSHAY DANDALE  
OFFICIATING PRINCIPAL



*Devashree Raale*  
13/11/2023

SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT,  
CIVIL LINES, NAGPUR-01

APPROVED BY ALL INDIA COUNCIL OF TECHNICAL EDUCATION (AICTE), NEW DELHI AND DIRECTORATE OF TECHNICAL EDUCATION (DTE)

CERTIFICATE OF PARTICIPATION

This certificate is proudly presented to

Mr. *Kwishna Kinayat.*

From Government Industrial Training Institute (ITI), Hingana, Nagpur  
for successfully completing 3 days Bakery Workshop from April 11 to 13, 2023

*Akshay Dandale*

Prof. Akshay Dandale  
Officiating Principal



*A.J. Kenekar*

Prof. Ankeet Kenekar  
Program Co-ordinator

*Dr. S. S. Patil*

13-04-2023



Feedback Form

Bakery Workshop

Date: 13/04/2023

Name of the student: Shivani G. Nithaware.

Email Id: shivainithaware01@gmail.com

Mobile Number: 7709000334

Program/ Course Name: Food and Vegetables processing

Please Circle a number to Rate (Where 1 = Poor, 2 = Average 3 = Good 4 = Very Good 5 = Excellent)

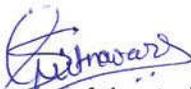
Sr.NO	Criteria	Rating Scale				
		1	2	3	4	5
1	Availability of Ingredients					✓5
2	Duration of workshop					5 ✓
3	Sufficient t Work space				✓4	5
4	Content of Workshop (Menu/products)				✓4	5
5	Instructor was good communicator				4	5 ✓
6	Hygiene , Cleanliness and sanitation				4	5 ✓
7	Will recommed workshop to others				4	5 ✓

Overall experience/suggestions:

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Signature of the students



Feedback Form

Bakery Workshop

Date: 13/04/2023

Name of the student: Sahara Kumre

Email Id: saharakumre6@gmail.com

Mobile Number: 8788224010

Program/ Course Name: food and vegetables processing

Please Circle a number to Rate (Where 1 = Poor, 2 = Average 3 = Good 4 = Very Good 5 = Excellent)

Sr.NO	Criteria	Rating Scale				
		1	2	3	4	5
1	Availability of Ingredients					✓
2	Duration of workshop				✓	
3	Sufficient t Work space					✓
4	Content of Workshop (Menu/products)					✓
5	Instructor was good communicator					✓
6	Hygiene , Cleanliness and sanitation					✓
7	Will recommed workshop to others					✓

Overall experience/suggestions:

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Sahara

Signature of the students



Feedback Form

Bakery Workshop

Date: 13/04/2023

Name of the student: KUNAL MITARAM CHANNE

Email Id: kunalchanne123@gmail.com

Mobile Number: 9923890688

Program/ Course Name: Fruit and vegetables Processing.

Please Circle a number to Rate (Where 1 = Poor, 2 = Average 3 = Good 4 = Very Good 5 = Excellent)

Sr.NO	Criteria	Rating Scale				
		1	2	3	4	5
1	Availability of Ingredients					✓ 5
2	Duration of workshop	1	2	3	✓ 4	5
3	Sufficient t Work space	1	2	3	✓ 4	5
4	Content of Workshop (Menu/products)	1	2	3	4	✓ 5
5	Instructor was good communicator	1	2	3	4	✓ 5
6	Hygiene , Cleanliness and sanitation	1	2	3	4	✓ 5
7	Will recommed workshop to others	1	2	3	4	✓ 5

Overall experience/suggestions:

I Really enjoyed working in  
Bakery workshop.

Kunal

Signature of the students



Feedback Form

Bakery Workshop

Date: 13/04/2023

Name of the student: chandani Gyani yadav

Email Id: cy417285@gmail.com

Mobile Number: 9276067482

Program/ Course Name: Fruit and vegetable processing

Please Circle a number to Rate (Where 1 = Poor, 2 = Average 3 = Good 4 = Very Good 5 = Excellent)

Sr.NO	Criteria	Rating Scale				
		1	2	3	4	5
1	Availability of Ingredients					✓
2	Duration of workshop					✓
3	Sufficient t Work space					✓
4	Content of Workshop (Menu/products)					✓
5	Instructor was good communicator					✓
6	Hygiene , Cleanliness and sanitation					✓
7	Will recommed workshop to others					✓

Overall experience/suggestions:

My overall experience was amazing  
and there should be more such  
opportunities.

chandani  
Signature of the students



Feedback Form

Bakery Workshop

Date: 13/04/2023

Name of the student: Shejal Sheshrao Patil

Email Id: Patil.shejal-11@gmail.com

Mobile Number: 8605890145

Program/ Course Name: Fruit and vegetable Processing

Please Circle a number to Rate (Where 1 = Poor, 2 = Average 3 = Good 4 = Very Good 5 = Excellent)

Sr.NO	Criteria	Rating Scale				
		1	2	3	4	5
1	Availability of Ingredients					✓ 5
2	Duration of workshop					✓ 5
3	Sufficient t Work space					✓ 5
4	Content of Workshop (Menu/products)					✓ 5
5	Instructor was good communicator					✓ 5
6	Hygiene , Cleanliness and sanitation					✓ 5
7	Will recommed workshop to others					✓ 5

Overall experience/suggestions:

My over all experience was  
amazing and there should be  
more such oppoert unities.

S. Patil  
Signature of the students



Feedback Form

Bakery Workshop

Date: 13/04/2023

Name of the student: Laxmi Santosh Yadav

Email Id: laxmiyadav8380@gmail.com

Mobile Number: 9370752655

Program/ Course Name: Fruit and Veg. proc.

Please Circle a number to Rate (Where 1 = Poor, 2 = Average 3 = Good 4 = Very Good 5 = Excellent)

Sr.NO	Criteria	Rating Scale				
		1	2	3	4	5
1	Availability of Ingredients					✓
2	Duration of workshop					✓
3	Sufficient t Work space					✓
4	Content of Workshop (Menu/products)					✓
5	Instructor was good communicator					✓
6	Hygiene , Cleanliness and sanitation					✓
7	Will recommed workshop to others					✓

Overall experience/suggestions:

My overall experience was  
amazing and there should be  
more such opportunities.

Signature of the students

Laxmi Yadav



Feedback Form

Bakery Workshop

Date: 13/04/2023

Name of the student: Mansi .S. Sharma

Email Id: Mansisharmag04@gmail.com

Mobile Number: 7517635165

Program/ Course Name: Fruit & vegetable Processing

Please Circle a number to Rate (Where 1 = Poor, 2 = Average 3 = Good 4 = Very Good 5 = Excellent)

Sr.NO	Criteria	Rating Scale				
		1	2	3	4	5
1	Availability of Ingredients					✓
2	Duration of workshop					✓
3	Sufficient t Work space					✓
4	Content of Workshop (Menu/products)					✓
5	Instructor was good communicator					✓
6	Hygiene , Cleanliness and sanitation					✓
7	Will recommmed workshop to others					✓

Overall experience/suggestions:

My over all experience was amazing  
and there should we more such  
opportunities.

Mansi

Signature of the students