



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, Sadar, Nagpur - 440001

Phone (Off.): +91 712 2550695 Fax: +91 712 2550695 Email: tirpudehmct@gmail.com, Visit us at - www.tirpudehmct.oc.in



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College of Hotel Mariant
& Catering Technolog in



SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

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

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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 Macroons & chocolate chip cookies)

Introduction:

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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

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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 macroons and Chococips 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 Belkhodc, Ms.Dcvashree 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 volunteers 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.**

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OFFICIATING PRINCIPAL

Shri Balasaheb Tirpude



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Bakery Workshop Day 3

This was the 3rd 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 iniciative 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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Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpyr



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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
	Day 1	
	Bakery Kit Bag (25X803)	20075
	Raw Material	2757
	Bouquet	200
	Memento	-
	Honorium	-
	Lunch	500
	Day 2	
	Raw Material	850
	Lunch	800
	Day 3	
×	Raw Material	1681
	Lunch	600
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1000 P	Total	27463

AKSHAY DANDALE
OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude
College of Hotel Management
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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:

- 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. Smi Bala John Tirpinde College of Hotel Management & Catering Technology, Nagpus





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Workshop Schedule

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

Akshay Dandale

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









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

Email: iti.hingna@gmail.com

क्रमांक:- आरथा / 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 this discussed , We are having 11 Trainees and 16 trainees from Govt ITI Nagpur(Women) will attend the Bakery Workshop at your Institutions from 11th to 13th April 2023.

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

Thanking you.

Your faithfully

Dr Ajay Bezalwar

Principal

Government ITI Hingna

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

Email: iti.hingna@gmail.com

कमांक:- Trg/OJT_FVP/2023/362 दिनांक:- 31/03/2023

To,

Hon. Akshay Dandale

Principal

Shri Balasaheb Tirpude College ofHotel 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,

This is with reference to your office letter no:SBT/HMCT/2022-23/377 dated 20/03/2023 regarding *Bakery Workshop* for the Trainees of Fruit and Vegitable Processing Trade, Govt ITI Hingna and Govt ITI Nagpur(Women) to your Institution's Lab/Infrastructure for exposure to advanced Equipments used in Food Industries with the etiquettes to be followed, I extend my warm regards for granting permission.

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

Following are the Trainees.

Sr	Name of Trainees	Institute
No		
1	Harshal Wankhede	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
the	Dhammdip Bhimte etiquettes to be followed I exte Kunal Channe	Govt ITI Hingna nd my warm regards for granting permission Govt ITI Hingna
10	Sohel Ansari	Govt ITI Hingna







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

Email: iti.hingna@gmail.com

कमांक:- 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

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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 ITt Hingna
7	Ku.Shivani Nitnaware	Govt ITI Hingna
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10	Sohel Ansari	Govt ITI Hingna

TIRPUDE INSTITUTE OF HOSPITALITY MANAGEMENT SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT

Bakery Workshop

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



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

Tirpude Institute of Hospitality Management

Bakery Workshop

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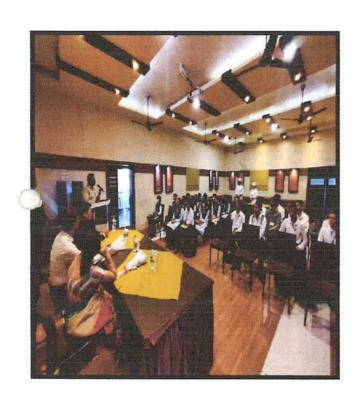
Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Nagpur

Tirpude Institute of Hospitality Management Bakery Workshop Attendance Sheet

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Bakery Workshop Distribution of Bakery Kit Bag









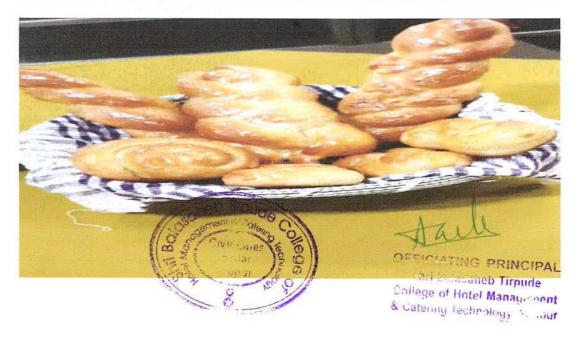
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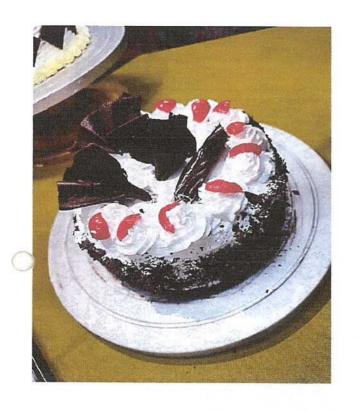
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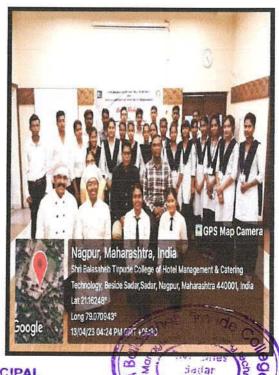
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Shir Balasaheb Tirpude
College Agree Management
& Catering rechnology, Nagpur







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Bakery Workshop REGISTRATION FORM



Date: 11, 12 &13 April 2023

First Name:	Sudhin	
Middle Name:	Rameshwar	
Last Name:	Pawar	

Name of the Program	

CONTACT INFORMATION:

Student Contact no :	8830184140
Email ID:	Pawarsudhir 78787 @gmail. com

Signature of Students

Signature of Co-ordinator

MOUSTRIAL TRAINING INSTITUTE







Bakery Workshop
REGISTRATION FORM



Date: 11, 12 &13 April 2023

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

Name of the Program	Bekery Harkshop	
	The state of the s	

CONTACT INFORMATION.

2109089915
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Signature of Students

Sheetal Newcire

Signature of Co-ordinator





Bakery Workshop REGISTRATION FORM



Date: 11, 12 &13 April 2023

First Name:	Aacheel	
Middle Name:		
Last Name:	Mesheram	

Name of the Program	Bakery	Wordshop	
	0	40,01010	*

CONTACT INFORMATION.

9423631311
prema 72 K @ gmail, com

Acchal Signature of Students

Signature of Co-ordinator







Bakery Workshop REGISTRATION FORM



Date: 11, 12 &13 April 2023

Name of the Program	Bakery	Warkshap.
	7	The Committee of the Co

CONTACT INFORMATION:

Student Contact no.:	9423631311
Email ID:	prerna 72K@gmail. (om

Signature of Students

Signature of Co-ordinator





Bakery Workshop REGISTRATION FORM



Date: 11, 12 &13 April 2023

Chandani	
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yadav	
	Changani

Name of the Program	Kallani	I I to a land	
or the Program	Dakery	Work Shop	
	-		

CONTACT INFORMATION:

Student Contact no.:	7276067482	
Email ID :	CV41740056	
Email ID :	Cy 417285 @ gmail. Cor	n

Signature of Students

Signature of Co-ordinator







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.

5-Patil Signature of Students

Signature of Co-ordinator







Bakery Workshop REGISTRATION FORM



Date: 11, 12 &13 April 2023

First Name:	SOHFL	Plage 1
Middle Name:	KAYUM	
Last Name:	ANSARI	

Name of the Program	* Y ₂	160

CONTACT INFORMATION:

Student Contact no.:	7397865157
Email ID:	Schelansani 18012003@gmail.com

Sohel Signature of Students

Signature of Co-ordinator Principal

INDUSTRIAL TRAINING INSTITUTE HINGNA.







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:	Harshal Wankhede 2006@gmail.com

H. V. Wan Khede Signature of Students H.V. Wankhede
Signature of Corordinator
INDUSTRIAL TRAINING INSTITUTE





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



		Bakery Workshop	
Time: 3	0mins		Max Marks: 20
	All questions are cor		V 0 0
	All questions carry e		Yash lawa
		t answer on the given box. r preparing bakery products during the workshop?	E
QI) Na	me the oven used to	i preparing bakery products during the workshop.	(2)
a)	Conventional Oven		(70/
b)	Micro wave Oven		
c)	Infrared Oven		
d)	Convection Oven		
H-5.V.			
Q2) wh	nich method of prepa	ration was used to make Nankhatai?	
a)	Creaming method		
b)	Rubbing method		
c)	Sponge method		
d)	All in one method		
uj	All III one metriou		
Q3) At	what temperature, t	he vanilla sponge is baked?	
a)	160° Celsius		
a) b)	140° Celsius		
	180° Celsius	<u>K</u>	
c)	200° Celsius	Y	
d)	200 Ceisius		
Q4) Na	ame the fat used for p	preparing fruit cake during the workshop?	
- N	Amul Butter		
a)			
b)	Cake Margarine White Butter		
c)	Lard Fat	<u></u>	
d)	Laru rat		
Q5) W	rite down the correc	t sequence for making fruit cake or pound cake	
a)	Fat + sugar + essen	ce +eggs +R.Flour + nuts	
b)		+R.Flour + essence + nuts	
c)	American school and the second second second second	R.Flour + essence + nuts	
d)	September 1997	ur + essence + nuts + Fat	
Q6) w	hich type of knife is u	used for icing the cake?	
a)	All-purpose knife	V	
b)	Palette Knife		

Carving Knife Fish Knife



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



		Baker	ry Workshop			
Time: 30	Omins				Max Marks: 2	0
	All questions are co		Num	e; mayun	Dayemeine	Chouchen
2 .	All questions carry e	equal marks			Jonathag	0.011,101,1
3	Click right for correc	t answer on the gi	ven box.			
Q1) Nai	me the oven used fo	or preparing bakery	y products du	iring the workshop:	(1)	
a)	Conventional Oven				(70)	
b)	Micro wave Oven		6			
c)	Infrared Oven					
-	Convection Oven					1.0
0		V				
Q2) wh	ich method of prepa	aration was used t	o make Nank	hatai?		
a)	Creaming method	~	(6)			
b)	Rubbing method		(2)			
c)	Sponge method					
d)	All in one method					
- 5	* * * * * * * * * * * * * * * * * * *	LJ				20
Q3) At	what temperature,	the vanilla sponge	is baked?			
a)	160 ⁰ Celsius					
b)	140 ⁰ Celsius		(2)			
c)	180 ^o Celsius	1	0			
d)	200 ⁰ Celsius					
			10 1011 500			
Q4) Na	me the fat used for	preparing fruit cal	ke during the	workshop?		
a)	Amul Butter					
b)	Cake Margarine					
c)	White Butter	1	+			
d)	Lard Fat					
Q5) W	rite down the correc	ct sequence for ma	aking fruit cal	ce or pound cake		
a)	Fat + sugar + esser	nce +eggs +R.Flour	+ nuts			
b)	Fat + eggs +sugar	+R.Flour + essence	e + nuts			
c)	Fat + sugar +eggs -	+R.Flour + essence	+ nuts	1		8
d)	sugar +eggs +R.Flo	our + essence + nut	s + Fat			
Q6) w	hich type of knife is	used for icing the	cake?			8
NEW V	All more and built	1				
a)	All-purpose knife					
b)	Palette Knife					

Carving Knife Fish Knife



Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Nagpur **Evaluation Form Bakery Workshop** Max Marks: 20 Romi Gr. Shaku



Time	20	-	:	
Time:	วบ	m	ш	Ľ

Note: 1 All questions are compulsory.

c) Carving Knife d) Fish Knife

2	All questions carry	equal marks	
		ct answer on the given box.	
Q1) Na	ame the oven used fo	or preparing bakery produc	ts during the workshop
a) b) c) d)	Conventional Oven Micro wave Oven Infrared Oven Convection Oven		
Q2) wl	nich method of prepa	aration was used to make N	Nankhatai?
a) b) c) d)	Creaming method Rubbing method Sponge method All in one method		
Q3) At	what temperature,	the vanilla sponge is baked	?
a) b) c) d)	160° Celsius 140° Celsius 180° Celsius 200° Celsius	/	
Q4) Na	ame the fat used for	preparing fruit cake during	the workshop?
a) b) c) d)	Amul Butter Cake Margarine White Butter Lard Fat		4
Q5) W	rite down the correc	t sequence for making frui	t cake or pound cake
a) b) c) d)	Fat + eggs +sugar Fat + sugar +eggs + sugar +eggs +R.Flor	ce +eggs +R.Flour + nuts +R.Flour + essence + nuts R.Flour + essence + nuts ur + essence + nuts + Fat	Y
Q6) w	hich type of knife is t	used for icing the cake?	
a) b)	All-purpose knife Palette Knife		



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



Sohel Kayum Ansar

Max Marks: 20

		Bakery Wor	kshop
Time: 3	0mins	986-9386-9384-938 6 388-956-988	**************************************
	All questions are con		
	All questions carry e		
		t answer on the given bo	
Q1) Na	ime the oven used to	r preparing bakery produ	icts during the workshop?
a)	Conventional Oven		
b)	Micro wave Oven		
c)	Infrared Oven		
	Convection Oven	7	× .
Q2) wh	nich method of prepa	ration was used to make	Nankhatai?
a)	Creaming method	V	
b)	Rubbing method		7
c)	Sponge method		
d)	All in one method		/
u,	All in one method		
Q3) At	what temperature, t	the vanilla sponge is bake	ed?
	160° Celsius		
a)	140° Celsius		į.
p)	180° Celsius	_	1
c)			
d)	200 ^o Celsius		
Q4) Na	ame the fat used for I	preparing fruit cake durir	ng the workshop?
15: 17:	(AT) 1		
a)	Amul Butter		3
ь)	Cake Margarine	10	(λ)
c)	White Butter		
d)	Lard Fat		
O5) W	rite down the correc	t sequence for making fro	uit cake or pound cake
Q3) V	nic down the correc		electric to be enclosed
a)	Fat + sugar + essen	ce +eggs +R.Flour + nuts	
b)	Fat + eggs +sugar	+R.Flour + essence + nuts	
c)	Fat + sugar +eggs +	R.Flour + essence + nuts	W 6
d)	sugar +eggs +R.Flo	ur + essence + nuts + Fat	
06)	high tung of luifa is .	used for ising the sake?	
Q6) W	nich type of knife is t	used for icing the cake?	
a)	All-purpose knife		
b)	Palette Knife	IV C	

Carving Knife

d) Fish Knife



Sheuddha . Manog . Geolpay Ie Shri Balasaheb Tirpude College of Hotel Management and Catering Technology, Nagpur

Eva	uat	tion	Form	1
Bake	ry	Wor	ksho	p

Max Marks: 20

Time: 30mins

Note: 1 All questions are compulsory.

Carving Knife Fish Knife

	All questions carry e				(10
		t answer on the given box.			
Q1) Na	ame the oven used fo	r preparing bakery product	s during the work	snop?	
a)	Conventional Oven				
b)	Micro wave Oven		†		
c)	Infrared Oven	1	_		
d)	Convection Oven				
Q2) w	hich method of prepa	aration was used to make N	ankhatai?		
a)	Creaming method	V			
b)	Rubbing method				
c)	Sponge method				
d)	All in one method				
Q3) A	t what temperature,	the vanilla sponge is baked	?		
a)	160 ⁰ Celsius				
a) b)	140° Celsius				
c)	180° Celsius		(0)		
d)	200° Celsius				
- 3					
Q4) N	ame the fat used for	preparing fruit cake during	the workshop?		
a)	Amul Butter				
b)	Cake Margarine		()		
c)	White Butter		(5)		
d)	Lard Fat				
	231 V 54	·	salva as sassad as	leo.	
Q5) V	Vrite down the correc	t sequence for making fruit	cake or pound ca	Ke	
a)	Fat + sugar + essen	ce +eggs +R.Flour + nuts			
b)	Fat + eggs +sugar +R.Flour + essence + nuts				
c)	Fat + sugar +eggs +R.Flour + essence + nuts		Α.		
d)	sugar +eggs +R.Flo	ur + essence + nuts + Fat			13 13 300
Q6) v	which type of knife is	used for icing the cake?			Α.
a)	All-purpose knife				
b)	area a fill to a fill age of the	V (



	Evaluation Form Bakery Workshop	and Catering Tech Mouncus	muhan datahore
Time: 30mins	bunci y workshop		Max Marks: 20
Note: 1 All questions are compulsory.			
2 All questions carry equal marks			15
3 Click right for correct answer on	the given box.		$(\ \ \bot)$
Q1) Name the oven used for preparing	bakery products du	ing the workshop	?

	Click right for correct answer on the given box. The same the oven used for preparing bakery products during the workshop?	(
a) b) c)		
Q2) wh	hich method of preparation was used to make Nankhatai?	
a) b) c) d)	Creaming method Rubbing method Sponge method All in one method	
Q3) At	what temperature, the vanilla sponge is baked?	
a) b) c) d)	160° Celsius 140° Celsius 180° Celsius 200° Celsius	
Q4) Na	ame the fat used for preparing fruit cake during the workshop?	
a) b) c) d)	Amul Butter Cake Margarine White Butter Lard Fat	
Q5) W	rite down the correct sequence for making fruit cake or pound cake	
a) b) c) d)	Fat + sugar +eggs +R.Flour + essence + nuts sugar +eggs +R.Flour + essence + nuts + Fat	
Q6) W	hich type of knife is used for icing the cake?	
a) b)	All-purpose knife Palette Knife	

Carving Knife

d) Fish Knife

c)



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



Max Marks: 20

HARSHALY.Wankhede

Time: 30mins

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?
------------------------	----------------------	-------------------------------

Q1) Na	ame the oven used fo	r preparing bakery produc	ts during the workshop?
a)	Conventional Oven		
b)	Micro wave Oven		
c)	Infrared Oven		1
d)	Convection Oven		1
Q2) wl	hich method of prepa	aration was used to make N	Vankhatai?
a)	Creaming method		
b)	Rubbing method		
c)	Sponge method		
d)	All in one method	7	
u)	All III one method		
Q3) At	what temperature, t	the vanilla sponge is baked	?
a)	160° Celsius		
b)	140 ⁰ Celsius		
c)	180 ⁰ Celsius	,	4
d)	200 ⁰ Celsius		/~
Q4) Na	ame the fat used for p	preparing fruit cake during	the workshop?
a)	Amul Butter		
p)	Cake Margarine		,
c)	White Butter	\ \ \ \	_
d)	Lard Fat		
Q5) W	rite down the correct	t sequence for making fruit	t cake or pound cake
a)	Fat + sugar + essen	ce +eggs +R.Flour + nuts	F
b)	White The Parish and	+R.Flour + essence + nuts	
c)	10000	R.Flour + essence + nuts	V
d)		ur + essence + nuts + Fat	
۵,	34gai 16gg 11111100		
Q6) w	hich type of knife is u	used for icing the cake?	
a)	All-purpose knife		
b)	Palette Knife		
c)	Carving Knife	1	
d)	Fish Knife	1	



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



Max Marks: 20

Brahil Vinod Dahake

		Bakery Works	nop	
Time: 3				
	Note: 1 All questions are compulsory.			
	2 All questions carry equal marks			
		t answer on the given box.		
Q1) Na	me the oven used fo	or preparing bakery product	is during the workshop?	
a)	Conventional Oven			
22,5				
b)	Micro wave Oven	1		
c)	Infrared Oven	1		
(d)	Convection Oven			
02) wh	aich method of area	aration was used to make N	Jankhatai?	
QZ) WI	ilen memod or prepe	aration was used to make it		
a)	Creaming method	V		
b)	Rubbing method			
c)	Sponge method			
d)	All in one method			
-/				
Q3) At what temperature, the vanilla sponge is baked?				
320				
a)	160° Celsius			
b)	140 ⁰ Celsius		1	
c)	180° Celsius		X	
d)	200 ⁰ Celsius			
04) 11			the workshop?	
Q4) Na	ame the fat used for	preparing fruit cake during	the workshop:	
a)	Amul Butter			
b)	Cake Margarine	T)	
c)	White Butter		N	
d)	Lard Fat			
uj	Lara rat			
Q5) W	rite down the correc	t 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.Flo	ur + essence + nuts + Fat		
		and for internation and and		
Q6) w	nich type of knife is	used for icing the cake?		
a)	All-purpose knife			
b)	Palette Knife			
c)	Carving Knife			
d)	Fish Knife			
u)	I ISH KIME			

SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT, APPROVED BY ALL INDIA COUNCIL OF TECHNICAL EDUCATION INICIT. NEW BELH! AND DIRECTORATE OF TECHNICAL EDUCATION (D.F. CIVIL LINES, NAGPUR-01

CERTIFICATE OF PARTICIPATION

This certificate is proudly presented to

a am eeu

Manjane.

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

A true lack

Prof. Akshay Dandale Officiating Principal

13. Karment.

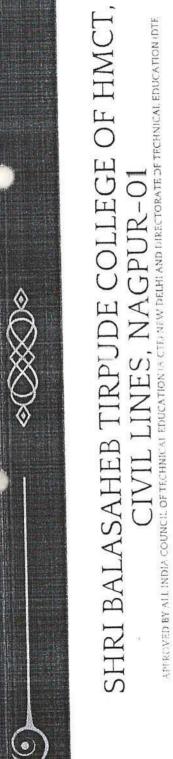
Scrary R. R. Man Jak

Prof.Ankeet Kenekar

Program Co- ordinator







CERTIFICATE OF PARTICIPATION

This certificate is proudly presented to

. Shive

ni. Vitnawane

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

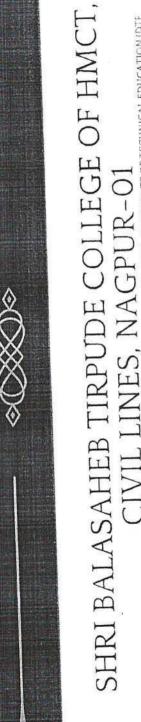
Landalle-

Prof Akshay Dandale Officiating Principal

A.J. Kormon

Prof.Ankeet Kenekar Program Co- ordinator





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CERTIFICATE OF PARTICIPATION

This certificate is proudly presented to

Shital. Nanadalal. Newane.

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

Landelle

Prof. Akshay Dandale Officiating Principal



J.J. Kondrow

Program Co- ordinator Prof. Ankeet Kenekar





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CERTIFICATE OF PARTICIPATION

This certificate is proudly presented to

Ms. Samiksha. Suwesh. Jajbhiye.

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

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Prof. Akshay Dandale Officiating Principal



A.J. Kandunt

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Prof.Ankeet Kenekar Program Co- ordinator

APPROVED BY ALL TRDIA COUNCIL OF TECHNICAL EDUCATION (AICTE) NEW BELHLAND DIRECTORATE OF TECHNICAL EDUCATION (DTE

CERTIFICATE OF PARTICIPATION.

This certificate is proudly presented to

Ms. Duhawa. Ukhand. Kumme.

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

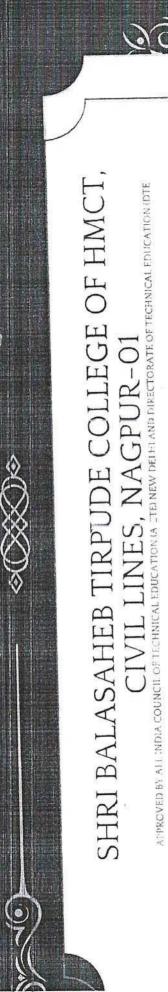
Prof. Akshay Dandale Officiating Principal

A.J. Kannow -- (Ashand)

Program Co-ordinator 4-2023 Prof.Ankeet Kenekar







CERTIFICATE OF PARTICIPATION

This certificate is proudly presented to

Ms. Chandani Tyuni Yadar

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

Prof. Akshay Dandale Officiating Principal



13/04/23

1. J. Kernstorn

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Program Co-ordinator Prof.Ankeet Kenekar



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

CERTIFICATE OF PARTICIPATION

This certificate is proudly presented to

Ms. Hemlata Bhimmas Sondakke.

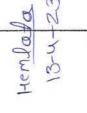
for successfully completing 3 days Bakery Workshop from April 11 to 13, 2023 From Government Industrial Training Institute (ITI), Hingana, Nagpur

Jambele

Prof. Akshay Dandale Officiating Principal

1.7. Kenehur ..

Program Co- ordinator Prof.Ankeet Kenekar







SHRI BALASAHEB TIRPUDE COLLEGE OF HMCT, APPROVED BY ALL INDIA COUNCIL OF TECHNICAL EDUCATION (AICTE) NEW, DELHI A 4D DIRECTORATE OF TECHNICAL EDUCATION IDTE CIVIL LINES, NAGPUR-01

CERTIFICATE OF PARTICIPATION.

This certificate is proudly presented to

Shuaddha. Manoj. Gadpayale.

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

Landale

Prof. Akshay Dandale Officiating Principal

1.7. Kandram .. S. M. Wodpayle 15/04/2023

Program Co- ordinator Prof.Ankeet Kenekar





APPROVÈD 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

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

Prof. Akshay Dandale Officiating Principal

1. J. Kentery.

Program Co- ordinator 13/4/13 Prof.Ankeet Kenekar





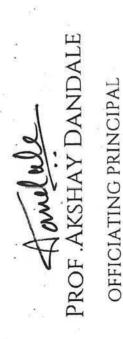


SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, NAGPUR

THIS CERTIFICATE PROUDLY PRESENTED TO

y. Des Shothi.

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







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

THIS CERTIFICATE PROUDLY PRESENTED TO

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

PROF. AKSHAY DANDALE OFFICIATING PRINCIPAL





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

THIS CERTIFICATE PROUDLY PRESENTED TO

Robit Belkhode

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



PROF. AKSHAY DANDALE OFFICIATING PRINCIPAL



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

THIS CERTIFICATE PROUDLY PRESENTED TO

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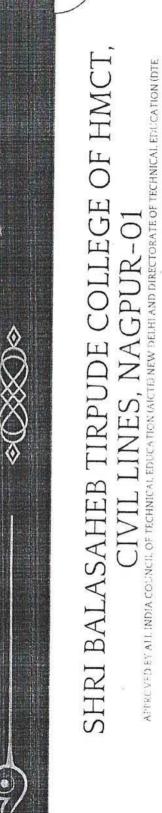
has participated in Motivating Students for the real-life experiences outreach students from Government Industrial Training Institute (ITI) Hingna, Nagpur. from four year degree course in Bachelor of Hotel Management & Catering Technology by working in 3 days Bakery Workshop in making of cookies, cakes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







OFFICIATING PRINCIPAL



CERTIFICATE OF PARTICIPATION

This certificate is proudly presented to

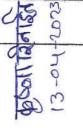
for successfully completing 3 days Bakery Workshop from April 11 to 13, 2023 From Government Industrial Training Institute (ITI), Hingana, Nagpur

Prof. Akshay Dandale Officiating Principal



A.J. Kennerk ..

Program Co- ordinator Prof.Ankeet Kenekar













B

Feedback Form

Bakery Workshop

Date:	12	10.4	126	177
Date:	1.0	/1/4	121	14.

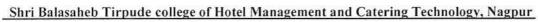
Name of the student: Shivani G. Nithaware.
Email Id: Shivaninitnaware of @ gmail-com
Mobile Number: 770 9000 334
Program/ Course Name: Food and Vegetables processinge

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

Sr.NO	Criteria			Rating S	cale	
1	Availability of Ingredients	1	2	3	4	15
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	7	3	4	5
6	Hygiene , Cleanliness and sanitation	1	2	3	4	5
7	Will recommed workshop to others	1	2	3	4	15

7		
7		







Feedback Form

Ral	terv	w	or	l/c	ho	n

Date: 13/04/2023

Jame of the student: Sahara, Kumre
mail Id: Saharakumre 6 2 mail. com
Mobile Number: 8788224010
rogram/ Course Name: food and Vegetables processinge

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

Sr.NO	Criteria			Rating S	icale	
1	Availability of Ingredients	1	2	3	4	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





Feedback Form

Bakery Workshop

D .	1 7 10	410	09
Date:	13/0	4/2	UZ:

Name of the student: KUNAL MITARAM CHANNE
Email Id: kunalchcune 123@gmail: Com
Mobile Number: 9923890688
Program/ Course Name: Fruit and regetables Processing.

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

Sr.NO	Criteria			Rating 9	Scale	
1	Availability of Ingredients	1	2	3	4	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.

(Kha)





Feedback Form

Bakery Workshop

Date: 13/04/2023

Name of the student: Chandani Gyani Yadav
Email Id: Cy 417285 @ gmail Com
Mobile Number: 4276067482
Program/ Course Name: Frouit and vegetable procesing

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

Sr.NO	Criteria	Rating Scale					
1	Availability of Ingredients	1	2	3	4	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:

my owerae experience was amazing and there should we more such opperetunities.





Feedback Form

Bakery Workshop

Date:	13/0	4/2	023
Date.	10/0	-1/2	020

Name of the student: 5hejal sheshras (Petil
Email Id: Patilshejal 7/0 gmail. Com	
Mobile Number: 8605890145	
Program/ Course Name: Foult and vegetable	Procesina
Program/ Course Name:	

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

Sr.NO	Criteria	Rating Scale					
1	Availability of Ingredients	1	2	3	4	5	
2	Duration of workshop	1	2	3	4	5	
3	Sufficient t Work space	1:3	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:

my over all experience was emanaxing and there should we mor such opposet unities.





Feedback Form

Bakery Workshop

Date: 13	/04/	202	3
----------	------	-----	---

Name of the student: Laxmi Santosh Jaclay
Email Id: laxmiyadav 8380a gmail. Com
Mobile Number: 9376752655
Program/ Course Name: Force 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	Availability of Ingredients	1	2	3	4	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:

My our all experience was
amoxing and there should we
mor such apporet unities.

Signature of the students

Joanna yaddan





Feedback Form

Bakery Workshop

Description	13/04/202	
Hate.	13/04/202	.7

Name of the student: Mansi . S. Sharma
Email Id: Mansi Shaum 2049 Q 3 mail. Com
Mobile Number: 7517635165
Program/ Course Name: funit & vegetable Procesing

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

Sr.NO	Criteria	Rating Scale					
1	Availability of Ingredients	1	2	3	4	√ V	
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:

My over all experience was amouning and there should we man such opposet unities.