

SHAHID VIRPATNI LAXMI MAHAVIDYALAYA, TITAVE

DEPARTMENT OF HOME SCIENCE

Number of Certificate/Value added courses offered and online courses of MOOCs, SWAYAM, NPTEL etc. where the students of the institution have enrolled and successfully completed during the last five years

2021-2022

Sr. No.	Name of Add on/ Certificate course / Short term programs offered	Duration of course	Number of students enrolled in the year	Beneficiaries
1.	Preparation of Confectionary Products	8 Days	19	17



HOD
Head

Department Of FSN
SVLM, Titave.



Principal
Principal

Shahid Virpatni Laxmi Mahavidyalaya
Titave, Tal. Radhanagari, Dist. Kolhapur.


Shahid Virpatni Laxmi Mahavidyalaya ,Titave

Department of Home Science

Academic Year 2021-22

Skill Based Program on

“Confectionary Products”

Date of Activity	6 th June 2022 to 14 th June 2022	Time: 11.00am-3.30pm
Venue of Activity	(Offline) SVLM, Collage Titave.	
Objectives	Confectionery is the term we use like the majority of businesses to describe sweets and chocolates. The person that makes them is a confectioner and he runs a confectionery store. Confectionary on the other hand, would more usually describe sweet bakery items that you might find available to buy in bakers shops.	
Activity Coordinators	Miss. Swati Powar.	
Name of Teacher	Miss.Pooja Chiturkar, Miss. Shubhangi Vaidya	
Speaker	Mrs. Radika Kulkarni, Vivekanand College Kolhapur.	
Topics covered	<ul style="list-style-type: none">• Confectionery is the art of making confections, which are food items that are rich in sugar and carbohydrates.• A bakery (or baker's shop) is an establishment that produces and sells flour-based food baked in an oven such as bread, cakes, pastries, and pies.• Prepared confectionery products should be kept in airtight containers and displayed hygienically.	
Attendees	Faculty Members along with 17 students	
Value of “Preparation of household Chemical”	Chemical technologies enrich our quality of life in numerous ways by providing new solutions to problems in health, materials, and energy usage.	
Photograph	 <p>Prepare some Cupcake during Program</p>	


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SVLM, Titave




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Shahid Virpatni Laxmi Mahavidyalaya
Titave, Tal. Radhanagari, Dist. Kolhapur.



Shahid Shikshan Prasarak Mandal, Titave's
SHAHID VIRPATNI LAXMI MAHAVIDYALAYA

Titave, Tal-Radhanagari Dist-Kolhapur

PH (0231) 254370

E-Mail-svlnm.titave@gmail.com

Ref.-: 2021-22/Homescience/

DATE : 27/05/2022

To,
The Principal,
Shahid Virpatni Laxmi Mahavidyalaya,
Titave.

Subject: Seeking Permission for Conducting Skill Based Program.

Respected Sir,

We are planning to conduct a Skill Based Program on the topics
"Preparation of Confectionary Products" for Students from 6th June
2022 to 14th June 2022 by program coordinators Miss. Swati Powar.

So, I kindly request you to give permission for conducting this
certificate program.

Thanking You.



Yours faithfully,

HOD

Head

Department Of FSN
SVLM, Titave.

SHAHID VIRPATNI LAXMI MAHAVIDYALAY
TITAVE

Department Of Home Science

Date- 31th May 2022

Notice

All the students are hereby informed that Food Science & Nutrition Department is going to organize Skill Based Program starting from 6th September on the topic of **“Preparation of Confectionary Products.”** Kindly submit your entries to your class teachers.

Date – 6th June 2022 Onwards

Time – 11.00 am to 3.30 pm.

[Handwritten Signature]
FY- FSN



[Handwritten Signature]
HOD
Head
Department Of FSN
SVLM, Titave.



Shahid Shikshan Prasarak Mandal, Titave's
SHAHID VIRPATNI LAXMI MAHAVIDYALAYA

Titave, Tal-Radhanagari Dist-Kolhapur

PH (0231) 254370

E-Mail-svlm.titave@gmail.com

Ref.-: 2021-22/Home Sci/OI(A)

DATE : 02/06/2022

To,
 Radhika Kulkarni,
 Vivekand College,
 Kolhapur

Subject: Invitation for conduct a program on “**Preparation Confectionary product**”

Respected Madam,

We are very happy to inform you that our organization Shahid Virpatni Laxmi Mahavidyalaya, Titave is organizing a Skill Based Program on “**Preparation of Confectionary products**”. The main focus of the topic is to unwrap the sugary world of confectionery, exploring its rich history, diverse types and also to aware everyone present in the seminar about the importance, usages, and setbacks of the above-mentioned topic.

The seminar will take Offline and it will commence from 6th June 2022 to 14th June 2022 at 11.00 am to 3.30 pm. Program then we are eagerly waiting for your confirmation. We hope you will give us time from your busy schedule.

Thanking you,

HOD
 Head

Department Of FSN
 SVLM, Titave.



Principal

Shahid Virpatni Laxmi Mahavidyalaya
 Titave, Radhanagari, Dist. Kolhapur

Received
 On



Shahid Shikshan Prasarak Mandal, Titave's
SHAHID VIRPATNI LAXMI MAHAVIDYALAYA

Titave, Tal-Radhanagari Dist-Kolhapur

PH (0231) 254370

E-Mail-svlm.titave@gmail.com

Ref.-: 2021-22/Home Sci/01(B)

DATE : 02/06/2022

To,
 Kedar P. Joshi
 Food Inspector Balaji Ltd
 Kolhapur.

Subject: Invitation for conduct a program on "Preparation of Confectionary product"

Respected Sir,

We are very happy to inform you that our organization Shahid Virpatni Laxmi Mahavidyalaya, Titave is organizing an Skill Based Program on "Preparation of Confectionary products". The main focus of the topic is to unwrap the sugary world of confectionery, exploring its rich history, diverse types and also to aware everyone present in the seminar about the importance, usages, and setbacks of the above-mentioned topic.

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Thanking you,

[Signature]
 HOD
 Head
 Department Of FSN
 SVLM, Titave.



[Signature]
 Principal
 Principal
 Shahid Virpatni Laxmi Mahavidyalaya
 Titave, Tal.Radhanagari, Dist.Kolhapur

Received
Joshi

**Shahid Shikshan Prasark Mondal Titave's
Shahid Virpatni Laxmi Mahavidyalaya Titave
Student Registration
Department of Home Science
Preparation Of Confectionary Product
Class: FY B.Sc Home Science 2021-22**

Sr.No	Student Name	Sign
1	BHANDVALE APEKSHA BAJIRAO	BAB
2	KAMBALE PRANALI MADHUKAR	KRM
3	KAMBLE NEHA NAMDEV	NKus
4	KAMBLE NITA PANKAJ	KMP
5	KAMBLE SANIKA RAJARAM	SK
6	KHATAKAR SANIKA MARUTI	Khatsan/m
7	KHATAKAR VAISHANVI VASANT	Khatak
8	KHOLAMBE SHUBHANGI MADHUKAR	NSM
9	NARAKE SAVITA SHIVAJI	NSJ
10	PALKAR TEJASWINI SANJAY	Palkar
11	PARIT SIDDHI PANDURANG	Parit
12	PATIL DHANASHRI ASHOK	DPATIL
13	PATIL GOURI PANDURANG	GPR
14	PATIL JYOTI RAJENDRA	JPatil
15	PATIL PRIYANKA SUDHAKAR	PPriyanka
16	PHULE DHANSHRI BABASO	PHULE
17	POWAR SHRAVANI YUVRAJ	PSY
18	SHENAVI SUREKHA RAJARAM	SR
19	TELI ROHINI KRUSHANATH	TR




 Principal
 Shahid Virpatni Laxmi Mahavidyalaya
 Titave, Tal. Radhanagari, Dist. Kolhapur

Shahid Virpatni Laxmi Mahavidyalaya, Titave.

Department of Home Science

"Course Schedule"

Academic Year 2021-22

Sr.No.	DATE	TIME	TOPIC TO DISCUSS
1.	6/6/2022	11:00 am to 3:30 pm	Ingredient Cake making methods
2.	7/6/2022	11:00 am to 3:30 pm	
3.	8/6/2022	11:00 am to 3:30 pm	
4.	9/6/2022	11:00 am to 3:30 pm	Characteristic of cakes
5.	10/6/2022	11:00 am to 3:30 pm	
6.	11/6/2022	11:00 am to 3:30 pm	Preparation of confectionary product
7.	13/6/2022	11:00 am to 3:30 pm	
8.	14/6/2022	11:00 am to 3:30 pm	



Shahid Virpatni Laxmi Mahavidyalaya, Titave

Department of Home Science

Academic Year 2021-22

Skill Based Program on

“Preparation of Confectionary Products”

Schedule: 6th June 2022 to 14th June 2022 at 11.00 am to 3.30 pm.

Syllabus

Sr. No.	Topic
1.	Ingredients used in cake making: types & varieties, flour, Sugar Leavening agents.
2.	shortening-fats and oil egg moistening agent
3.	Cake making methods: sugar butter process, flour butter process, genuine method, blending and rubbing method, basic pastries pastry making, Principles & derivatives.
4.	Basic pastries pastry making, Principles & derivatives.
5.	Characteristic of cakes, balancing cake formula, external characteristics internal characteristics, cake faults and remedies
6.	Chocolate identify different forms in which coco and chocolate are available. Explain the process of chocolate tempering chocolate designs, Garnishes and presentations.



7.	Preparation of cookies and biscuits. factors affecting the quality of biscuits / cookies
8.	Various types ice creams and bombs, storage of confectionery product.
9.	<p>Chocolate Work: Fundamentals of the science of chocolate. Established industry standards in - Tempering, moldings, and modelling, enrobing, fillings.</p> <p>Show pieces, stencils, chocolate couverture. Chocolate candies, ganache fillings, Hand-dipped. candies, molded bonbons</p>
10.	<p>Pastry & Special Cakes: Queen cakes, Easter egg, Chocolate dipping, Cheese cake, Babacum Rhum Savarin Chantilly, meringues Chantilly. Madeline cake Pineapple pastry, Chocolate pastry.</p>

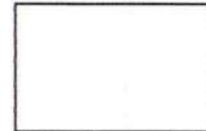


Shahid Virpatni Laxmi Mahavidyalay, Titave

Department of Home Science

Academic Year 2021-2022

Skill Based Program on
"Preparation of Confectionary Products"



Exam

Date: 15th Jun 2021

Time: 11:30 AM to 12:30 PM

1. When hot water is added to starch, the cells swell and burst. What is the process known as?
 - a. Hydrogenation
 - b. Gelatinization
 - c. Polymerization
 - d. Water absorption
2. HFCS is manufactured from .
 - a. sugar cane
 - b. molasses
 - c. cornstarch
 - d. honey
3. Name the Coloring matter present in wheat?
 - a. Gluten
 - b. Testa
 - c. Epicarp
 - d. Bran
4. Fat used as a frying medium must have.
 - a. A high smoke point.
 - b. Low moisture content & high stability.
 - c. High melting point
 - d. High clarification point
5. What is the other name for Sponge and dough method of making bread?
 - a. Slack dough method
 - b. Continuous dough method
 - c. Chorleywood process
 - d. Lean dough method
6. The most common sweetener used in candies and chocolates is .
 - a. Sucrose
 - b. brown sugar
 - c. honey
 - d. maple syrup
7. Percentage of bran present in a wheat grain.
 - a. 10 %
 - b. 15 %
 - c. 13 %
 - d. 9 %
8. Name the process by which yeast changes sugar into carbon dioxide and ethyl alcohol?
 - a. Kneading
 - b. Proofing
 - c. Fermentation
 - d. Knocking back



9. Which family of grasses does wheat belong to?

- a. Triticum b. Compactum c. Durum d. Spelta

10. Which are the insoluble proteins that are present in flour which give strength & elasticity to the dough?

- a. Gladin and Glutenin b. Gluten and Gladin
c. **Glutenin and Gladin** d. Gluten and Gladin

11. What is Glucose also known as?

- a. Maple syrup b. **Corn syrup**
c. Malt syrup d. Chocolate syrup

12. Which of the following syrup is obtained from barley?

- a. **Maltsyrup** b. Maple syrup c. Lactose d. Invertsugar

13. Creaming of fat and sugar will be termed as aeration by?

- a. Chemical leavening agent b. Lamination
c. Combination of leavening agent's d. **Mechanical leavening agent**

14. What is yeast termed as?

- a. Bug b. Virus c. Bacteria d. **Fungi**

15. Which chemical raising agent is known as VOL?

- a. Sodium carbonate b. **Ammonium carbonate**
c. Calcium carbonate d. Potassium carbonate



Assessment

Shahid Virpatni Laxmi Mahavidyalaya Titave

Department of Home Science

Academic Year 2021-22

Skill Based Program on

“Confectionary Product ”

Sr. No.	Student Name	Marks
1	BHANDVALE APEKSHA BAJIRAO	16
2	KAMBALE PRANALI MADHUKAR	20
3	KAMBLE NEHA NAMDEV	18
4	KAMBLE NITA PANKAJ	22
5	KAMBLE SANIKA RAJARAM	24
6	KHATAKAR SANIKA MARUTI	16
7	KHATAKAR VAISHANVI VASANT	18
8	KHOLAMBE SHUBHANGI MADHUKAR	20
9	NARAKE SAVITA SHIVAJI	14
10	PALKAR TEJASWINI SANJAY	24
11	PARIT SIDDHI PANDURANG	22
12	PATIL DHANASHRI ASHOK	AB
13	PATIL GOURI PANDURANG	18
14	PATIL JYOTI RAJENDRA	24
15	PATIL PRIYANKA SUDHAKAR	16
16	PHULE DHANSHRI BABASO	22
17	POWAR SHRAVANI YUVRAJ	18
18	SHENAVI SUREKHA RAJARAM	AB
19	TELI ROHINI KRUSHANATH	20




Principal

Shahid Virpanni Laxmi Mahavidyalay
Titave, Tal.Radhanagari, Dist.Kolhapur

Shahid Shikshan Prasark Mandal Titave's
Shahid Virpatni Laxmi Mahavidyalaya Titave

Academic Year 2021-22

Attendance Sheet

"Confetionary Product"

Department of Home Science

Class: FY B.Sc Home Science

17

Sr. No.	Name Of Student	Sign							
		Date	06/06/22	07/06/22	08/06/22	09/06/22	10/06/22	11/06/22	13/06/22
1	BHANDVALE APEKSHA BAJIRAO	BAB	BAB	A	BAB	BAB	BAB	BAB	BAB
2	KAMBALE PRANALI MADHUKAR	ERM	ERM	ERM	ERM	ERM	ERM	ERM	ERM
3	KAMBLE NEHA NAMDEV	NKA	NKA	NKA	NKA	NKA	NKA	NKA	NKA
4	KAMBLE NITA PANKAJ	Nita	Nita	Nita	Nita	Nita	Nita	Nita	Nita
5	KAMBLE SANIKA RAJARAM	SRK	SRK	SRK	SRK	SRK	A	SRK	SRK
6	KHATAKAR SANIKA MARUTI	Sanika..	sanika..	sanika..	sanika..	sanika..	Sanika..	sanika..	sanika..
7	KHATAKAR VAISHANVI VASANT	Khatakar	Khatakar	Khatakar	Khatakar	Khatakar	Khatakar	Khatakar	Khatakar
8	KHOLAMBE SHUBHANGI MADHUKAR	S.M.K	S.M.K	S.M.K	S.M.K	S.M.K	S.M.K	S.M.K	S.M.K
9	NARAKE SAVITA SHIVAJI	NSS	NSS	NSS	NSS	NSS	NSS	NSS	NSS
10	PALKAR TEJASWINI SANJAY	Palkar	Palkar	Palkar	Palkar	Palkar	Palkar	Palkar	Palkar
11	PARIT SIDDHI PANDURANG	Parit	Parit	Parit	Parit	Parit	Parit	Parit	Parit
12	PATIL DHANASHRI ASHOK								
13	PATIL GOURI PANDURANG	GP	GP	GP	GP	GP	GP	GP	A
14	PATIL JYOTI RAJENDRA	Patil	Patil	Patil	Patil	Patil	Patil	Patil	Patil
15	PATIL PRIYANKA SUDHAKAR	Pspatil	Pspatil	Pspatil	Pspatil	Pspatil	Pspatil	Pspatil	Pspatil
16	PHULE DHANSHRI BABASO	P.Dhanshi	P.Dhanshi	P.Dhanshi	P.Dhanshi	P.Dhanshi	P.Dhanshi	P.Dhanshi	P.Dhanshi
17	POWAR SHRAVANI YUVRAJ	PSY	PSY	PSY	PSY	A	PSY	PSY	PSY
18	SHENAVI SUREKHA RAJARAM								
19	TELI ROHINI KRUSHANATH	TRK	TRK	A	TRK	TRK	TRK	TRK	TRK


Head
Department Of FSN
SVLM, Titave.




Principal
Shahid Virpatni Laxmi Mahavidyalaya
Titave, Tal. Radhanagari, Dist. Kolhapur.



Shahid Shikshan Prasarak Mandal, Titave's
SHAHID VIRPATNI LAXMI MAHAVIDYALAYA

Titave, Tal-Radhanagari Dist-Kolhapur

PH (0231) 254370

E-Mail-svlm.titave@gmail.com

Ref.: 2021-22/Home Sci/O2(A)

DATE : 14/06/2022

To,
 Radhika Kulkarni.
 Vivekand College,
 Kolhapur.

Subject: Thanking letter for joining as Resource Person.

Ref : Skill Based Program Conducted in our institute on "**Preparation of Confectionary Products**" from 6th June 2022 to 14th June 2022.

Respected Madam,

With reference to above mentioned subject we are thankful for accepting invitation and delivering valuable lectures for Skill Based program titled "**Confectionary.**". We assure you that your expertise will definitely help our students in their future studies.

Thanking You.


 HOD
 Head
 Department Of FSN
 SVLM, Titave.




 Principal
 Shahid Virpatni Laxmi Mahavidyalaya
 Titave, Tal.Radhanagari, Dist.Kolhapur

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 To, Am



Shahid Shikshan Prasarak Mandal, Titave's
SHAHID VIRPATNI LAXMI MAHAVIDYALAYA

Titave, Tal-Radhanagari Dist-Kolhapur

PH (0231) 254370

E-Mail-svlm.titave@gmail.com

Ref.-: 2021-22/Home Sci/02(B)

DATE: 14/06/2022

To,
Kedar P. Joshi,
Food Inspector, Balaji Ltd,
Kolhapur.

Subject: Thanking letter for joining as Resource Person.

Ref: Skill Based Program Conducted in our institute on "**Preparation of Confectionary Products**" from 6th June 2022 to 14th June 2022.

Respected Sir,

With reference to above mentioned subject we are thankful for accepting invitation and delivering valuable lectures for Skill Based Program titled "**Preparation of Confectionary Products.**". We assure you that your expertise will definitely help our students in their future studies.

Thanking You.


HOD
Head
Department Of FSN
SVLM, Titave.




Principal
Shahid Virpatni Laxmi Mahavidyalaya
Titave, Tal.Radhanagari, Dist.Kolhapur

Received
Joshi



Shahid Shikshan Prasarak Mandal's, Titave
Shahid Veerpatni Laxmi Mahavidyalaya, Titave

CERTIFICATE

This is to Certify that Miss
Of class F.Y. F.S.N..... has attended / participated /successfully completed Certificate course of
“Preparation of Confectionary Products” organized by **Department of Science, S.V.L.M., Titave.**
Course Organized academic year. 2021-22....

Sarebkar

Program Co-ordinator

Conceit

HOD

(Department of Home Science)

Head

Department Of FSN
SVLM, Titave.



Princip

I/C Principal

Principal

Shahid Veerpatni Laxmi Mahavidyalaya
Titave, Tal. Radhanagari, Dist. Kolhapur