

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

2022-2023

Sr. No.	Name of Add on/ Certificate course / Short term programs offered	Duration of course	Number of students enrolled in the year	Beneficiaries
1.	Bakery Product	7 Days	19	17
2.	Preparation of Confectionary Products	10 Days	22	19



HOD
Head

Department Of FSN
SVLM, Titave.



Principal

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

Shahid Virpatni Laxmi Mahavidyalaya, Titave


Program Report

Department of Home Science

Academic Year 2022-23

Add on program on

“Bakery Product”

Date of Activity	1 st March 2023 to 10 th March 2023	Time: 11.00 am-5.00 pm
Venue of Activity	(Offline) SVLM, Collage Titave.	
Objectives	The bakery business, currently the third-most revenue-generating sector in the food processing industry, presents a lucrative opportunity for aspiring entrepreneurs.	
Activity Coordinators	Mr.Samadhan Powar.	
Name of Teacher	Miss.Swati Powar , Miss. Kajal Balugade	
Speaker	Mrs. Suhasini Vaskuti, Kolhapur	
Topics covered	<ul style="list-style-type: none">• Oven and Baking• Bakery Layout• Characteristics of Good Bread	
Attendees	Faculty Members along with 17 Science students	
Value of “Bakery Products ”	The increasing demand for fresh bakery products across the country, there's a growing need for skilled professionals equipped with the latest bakery business.	
Photograph	 <p>Kolhapur, Maharashtra, India Unnamed Road, Maharashtra 416208, India Lat 16.463205° Long 74.131887° 01/03/23 09:42 AM GMT +05:30</p> <p>Student bake Cookies in the FSN lab.</p>	



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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.:-

DATE : 25/02/2023

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

Sub: Seeking Permission for Conducting Add On Program.

Respected Sir,

We are planning to conduct a Add On Program on the topics "**Bakery Products**" for Students from 1st March 2023 to 10th March 2023 by program coordinators Miss. Gayatri Patil

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

Thanking You.



Permitteef.
D. D. Patil
25/02/23

Yours faithfully,

Head
Department Of FSN
SVLM, Titave.

**SHAHID VIRPATNI LAXMI MAHAVIDYALAYA
TITAVE**

Department Of Home Science

Date-28th February 2023

Notice

All the students are hereby informed that Home Science Department is going to organize Add On Program for 8 days starting from 1st March on the topic of "**Bakery Products.**" Kindly submit your entries to your class teachers.

Thank you.

Date – 1st March 2023.

Time – 11.00 am to 5.00 pm




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.-: 2022-23/Home Science/09

DATE : 21/02/2023

To,
Suhasini Vaskuti.
Kamala college, Kolhapur.


Subject: Invitation for conduct program on "Bakery Products."

Respected Madam,

We are very happy to inform you that our organization Shahid Virpatni Laxmi Mahavidyalaya, Titave is organizing a Add on Program on "**Bakery Products.**" The main focus of the topic is and also to aware everyone present in the seminar about the importance, usages, and setbacks of the abovementioned topic.

The program is scheduled from **1st March 2023 to 10th March 2023**, at **11.00 am to 5.00 pm**. We are eagerly waiting for your confirmation.

Thanks and regards.


HOD
Head
Department Of FSN
SVLM, Titave.




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

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

Academic Year 2022-23

Student Registration

"Bakery Product"

Department of Home Science

Class: SY B.Sc Home Science

Sr. No.	Student Name	Sign
1	BHANDVALE APEKSHA BAJIRAO	BAB
2	KAMBALE PRANALI MADHUKAR	Pranalkam
3	KAMBLE NEHA NAMDEV	Neha
4	KAMBLE NITA PANKAJ	Nita
5	KAMBLE SANIKA RAJARAM	Sanika
6	KHATAKAR SANIKA MARUTI	Sanika
7	KHATAKAR VAISHANVI VASANT	Vaishanvi
8	KHOLAMBE SHUBHANGI MADHUKAR	S.H.M.K
9	NARAKE SAVITA SHIVAJI	Narake
10	PALKAR TEJASWINI SANJAY	Palkar
11	PARIT SIDDHI PANDURANG	Parit
12	PATIL DHANASHRI ASHOK	P.Dhanashri
13	PATIL GOURI PANDURANG	G.Patil
14	PATIL JYOTI RAJENDRA	J.Patil
15	PATIL PRIYANKA SUDHAKAR	P.Patil
16	PHULE DHANSHRI BABASO	P.Dhanashri
17	POWAR SHRAVANI YUVRAJ	Powdesy
18	SHENAVI SUREKHA RAJARAM	SSR
19	TELI ROHINI KRUSHANATH	Teli R.K



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



Shahid Virpatni Laxmi Mahavidyalaya , Titave.

Department of Home Science

“Course Schedule”

SR.NO.	DATE	TIME	TOPIC TO DISCUSS
1.	1/03/2023	11:00 am to 1:00 pm 2:00pm to 5:00pm	Introduction, Raw Material Required For Bread Making
2.	2/03/2023	11:00 am to 1:00 pm 2:00pm to 5:00pm	Oven & Baking
3.	3/03/2023	11:00 am to 1:00 pm 2:00pm to 5:00pm	Oven & Baking Characteristics Of Good Bread
4.	4/03/2023	11:00 am to 1:00 pm 2:00pm to 5:00pm	
5.	5/03/2023	11:00 am to 1:00 pm 2:00pm to 5:00pm	Characteristics Of Good Bread
6.	7/03/2023	11:00 am to 1:00 pm 2:00pm to 5:00pm	
7.	9/03/2023	11:00 am to 1:00 pm 2:00pm to 5:00pm	Bakery Layout



Academic Year 2022-23
Shahid Virpatni Laxmi Mahavidyalaya, Titave
Department of Home Science

Add-on Program on
"Bakery Products"

Schedule: 1st March to 10th March 2023, 11:00 am to 3:30 pm

Sr. No.	TOPIC	TIME
1	Introduction: Bakery terms, Organization chart of Baker.	5Hrs
2.	Wheat and Different types of flours available: Constituents of flours, pH Value of flour Water absorption power of flour, Gluten, Dietetic capacity of flour, Grade of flour, Temperature/ Weight conversions	5Hrs
3.	Raw material required for bread making: Role of flour, water, and yeast Salt – Sugar, milk and fats Yeast an elementary knowledge of Baker 's Yeast, the part it plays in the fermentation of dough and conditions influencing it's working	5Hrs
4.	Oven & Baking: Knowledge and working of various types of oven Baking temperatures for bread and confectionery goods	5Hrs
5.	Method of bread making: Straight dough method. Delayed salt methods. No time dough method	5Hrs
6	Characteristics of good bread: External characteristics; Volume, symmetry of shapes Internal characteristics – color, texture, aroma, clarity and elasticity	5Hrs
7.	Bakery layout: The required approvals for setting up of a Bakery. Government procedure and Byelaws. Selection of site. Layout design, Electricity Quality control of raw material of finished products.	5Hrs





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.-: 2022-23/Home Science/010

DATE: 10/3/2023

To,
Suhasini Vaskuti.
Kamala college,
Kolhapur

Subject: Thanking letter for joining as a Resource Person.

Reference: Add on Course Conducted in our institute on "Bakery Products" from 1st March 2023- 10th March 2023.

Respected Madam,

With reference to the above-mentioned subject, we are thankful for accepting the invitation and delivering valuable lectures for the Add-on program titled "Bakery products." We assure you that your expertise will definitely help our students in their future studies.

With best regards,

Thanking You.


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 2022-23

Add On Program On

Bakery Products

Exam

Date: 10th Mar 2023

Time: 11:00 am to 12:00 pm

1. Rolling pin is used to flatten or roll the dough. What classification of tool does rolling pin belongs?

- a. **Preparatory tools** b. mixing tools
c. Cutting tools d. Measuring tool2.

2. Ovens are essential for producing bakery product. What kind of oven that uses fans to circulate the air and distribute the heat rapidly throughout the interior?

- a. **Convection oven** b. Mechanical oven
c. Rack oven d. Dutch oven.

3. One of the procedures in making bibingka is to combine the ingredients like rice flour, water, sugar and coconut milk. What tool is needed to prepare in doing the task?

- a. Electric mixer b. **Wooden spoon**
c. Wire whisk d. Rotary egg beater.

4. What tool is appropriate to use in measuring 2 kilograms of brown sugar?

- a. Graduated cup b. measuring spoon
c. Measuring glass d. **Weighing scale.**

5. Bread, cookies and cakes are cooked in an indirect heat with the use of ovens. This process is called _____.

- a. Broiling b. Simmering
c. Roasting d. **Baking**

6. Cake pans come in different shapes and sizes. What type of pan is used in baking chiffon type of cakes?

- a. Bundt pan
- b. **Tube center pan**
- c. Griddle pan
- d. Loaf pan

7. Riza wants to decorate a cake. Which of the following tool should she used?

- a. **Pastry tip**
- b. Pastry wheel
- c. Pastry brush
- d. Pastry blender.

8. Which of the ff. statement best describe the batter?

- a. **a flour mixture that can be stirred or poured**
- b. a flour mixture that can be rolled or kneaded
- c. a mixture of butter and egg
- d. a mixture of peanut and flour.

9. What is the equivalent of 3 tablespoons in teaspoons?

- a. 3 teaspoons
- b. 6 teaspoons
- c. **9 teaspoons**
- d. 12 teaspoons.

10. 2 kilograms: _____ pounds?

- a. 2.2 lbs.
- b. **4.4 lbs.**
- c. 6.6 lbs.
- d. 8.8 lbs.

11. Baking chiffon cake requires a baking temperature of 350 degrees Fahrenheit. What is its equivalent in Centigrade if your oven thermostat was set in degrees Celsius?

- a. **176 degrees Celsius**
- b. 186 degrees Celsius
- c. 196 degrees Celsius
- d. 206 degrees Celsius



12. Ana wants to bake chocolate cake. The recipe requires 210 degrees Celsius. What is its equivalent in Fahrenheit if her oven thermostat was set in degrees Fahrenheit?

- a. 210 degrees Fahrenheit b. 310 degrees Fahrenheit
c. **410 degrees Fahrenheit** d. 510 degrees Fahrenheit.

13. Ela plans to bake maja blanca. The recipe needs 1 kilogram of cornstarch. She wants to substitute all-purpose flour in the absence of cornstarch. How many kilograms of all-purpose flour does she need?

- a. **2 kg.** b. 4 kg.
c. 6 kg. d. 8 kg.

14. 1 oz. chocolate: 3T cocoa + 1T fat 3 oz. chocolate: _____ T cocoa + _____ T fat.

- a. 3 coco + 9 fat b. cocoa + 3 fat
c. 3 cocoa + 6 fat **d. 9 cocoa + 3 fat**

15. 1 square unsweetened chocolate = 3 tbsp cocoa + 1 tbsp fat
4 square unsweetened chocolate = ___ tbsp cocoa + ___ tbsp fat

- a. 16 tbsp cocoa + 4 tbsp fat b. 10 tbsp cocoa + 1 tbsp fat
c. 12 tbsp + 16 tbsp fat **d. 12 tbsp + 4 tbsp fat**



Assessment

Shahid Virpatni Laxmi Mahavidyalaya Titave

Department of Home Science

Academic Year 2022-23

Add on Program on

“Preparation of Bakery Product”

Sr. No.	Student Name	Marks
1	BHANDVALE APEKSHA BAJIRAO	22
2	KAMBALE PRANALI MADHUKAR	18
3	KAMBLE NEHA NAMDEV	20
4	KAMBLE NITA PANKAJ	18
5	KAMBLE SANIKA RAJARAM	22
6	KHATAKAR SANIKA MARUTI	AB
7	KHATAKAR VAISHANVI VASANT	24
8	KHOLAMBE SHUBHANGI MADHUKAR	20
9	NARAKE SAVITA SHIVAJI	20
10	PALKAR TEJASWINI SANJAY	26
11	PARIT SIDDHI PANDURANG	18
12	PATIL DHANASHRI ASHOK	AB
13	PATIL GOURI PANDURANG	16
14	PATIL JYOTI RAJENDRA	20
15	PATIL PRIYANKA SUDHAKAR	24
16	PHULE DHANSHRI BABASO	22
17	POWAR SHRAVANI YUVRAJ	18
18	SHENAVI SUREKHA RAJARAM	20
19	TELI ROHINI KRUSHANATH	16



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

Academic Year 2022-23
 Attendance Sheet
 " Bakery Product"
 Department of Home Science
 Class: SY B.Sc Home Science

Sr. No.	Name Of Student	Sign								
	Date	1/03/22	2/03/22	3/03/22	4/03/22	5/03/22	7/03/22	9/03/22		
1	BHANDVALE APEKSHA BAIJIRAO	BAB	BAB	BAB	BAB	BAB	BAB	BAB		BAB
2	KAMBALE PRANALI MADHUKAR	Prakambha	Prakambha	Prakambha	Prakambha	Prakambha	Prakambha	Prakambha		Prakambha
3	KAMBLE NEHA NAMDEV	Deba	Deba	Deba	Deba	Deba	Deba	Deba		Deba
4	KAMBLE NITA PANKAJ	Nita	Nita	Nita	Nita	Nita	Nita	Nita		Nita
5	KAMBLE SANIKA RAJARAM	KSR	KSR	KSR	KSR	KSR	KSR	KSR		KSR
6	KHATAKAR SANIKA MARUTI									
7	KHATAKAR VAISHANVI VASANT	Prakambha	Prakambha	Prakambha	Prakambha	Prakambha	Prakambha	Prakambha		Prakambha
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	Falkar	Falkar	Falkar	Falkar	Falkar	Falkar	Falkar		Falkar
11	PARIT SIDDHI PANDURANG	Parit	Parit	Parit	Parit	Parit	Parit	Parit		Parit
12	PATIL DHANASHRI ASHOK	Plate	Plate	Plate	Plate	Plate	Plate	Plate		Plate
13	PATIL GOURI PANDURANG	Plate	Plate	Plate	Plate	Plate	Plate	Plate		Plate
14	PATIL JYOTI RAJENDRA	Plate	Plate	Plate	Plate	Plate	Plate	Plate		Plate
15	PATIL PRIYANKA SUDHAKAR	Plate	Plate	Plate	Plate	Plate	Plate	Plate		Plate
16	PHULE DHANSHRI BABASO	P Dhanshi	P Dhanshi	P Dhanshi	P Dhanshi	P Dhanshi	P Dhanshi	P Dhanshi		P Dhanshi
17	POWAR SHRAVANI YUVRAJ	Powasy	Powasy	Powasy	Powasy	Powasy	Powasy	Powasy		Powasy
18	SHENAVI SUREKHA RAJARAM	SR	SR	SR	SR	SR	SR	SR		SR
19	TELI ROHINI KRUSHANATH	Telirk	Telirk	Telirk	Telirk	Telirk	Telirk	Telirk		Telirk

[Signature]
 Head
 Department Of FSN
 SVLM, Titave.



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