

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 style="text-align: center;">Student bake Cookies in the FSN lab.</p>	



HOD

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-svln.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.
 [Signature]
 25/02/23

Yours faithfully,

[Signature]
 HOD
 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-svln.titave@gmail.com

Ref.-: 2022-23/Home Science/09

DATE : 27/02/2023

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	Pranalkambe
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	Shubhangi
9	NARAKE SAVITA SHIVAJI	Savita
10	PALKAR TEJASWINI SANJAY	Tejaskar
11	PARIT SIDDHI PANDURANG	Parit
12	PATIL DHANASHRI ASHOK	Dhanashri
13	PATIL GOURI PANDURANG	Gouri
14	PATIL JYOTI RAJENDRA	Jyoti
15	PATIL PRIYANKA SUDHAKAR	Priyanka
16	PHULE DHANSHRI BABASO	Dhanashri
17	POWAR SHRAVANI YUVRAJ	Shravani
18	SHENAVI SUREKHA RAJARAM	Surekha
19	TELI ROHINI KRUSHANATH	Rohini



Principal

Shahid Virpanni 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 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	Date	1/03/23	2/03/23	3/03/23	4/03/23	5/03/23	7/03/23	9/03/23
1	BHANDVALE APEKSHA BAJIRAO	BAB	BAB	BAB	BAB	BAB	BAB	BAB	BAB
2	KAMBALE PRANALI MADHUKAR	Prakambale	Prakambale	Prakambale	Prakambale	Prakambale	Prakambale	Prakambale	Prakambale
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	KSP	KSP	KSP	A	KSP	KSP	KSP	KSP
6	KHATAKAR SANIKA MARUTI								
7	KHATAKAR VAISHANVI VASANT	Prakambale	Prakambale	Prakambale	Prakambale	Prakambale	Prakambale	Prakambale	Prakambale
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								
13	PATIL GOURI PANDURANG	Prat	Prat	Prat	Prat	Prat	Prat	Prat	Prat
14	PATIL JYOTI RAJENDRA	Prat	Prat	Prat	Prat	Prat	Prat	Prat	Prat
15	PATIL PRIYANKA SUDHAKAR	Prat	Prat	Prat	Prat	Prat	Prat	Prat	Prat
16	PHULE DHANSHRI BABASO	P Dhanshi	P Dhanshi	P Dhanshi	P Dhanshi	P Dhanshi	P Dhanshi	P Dhanshi	P Dhanshi
17	POWAR SHRAVANI YUVRAJ	Powarsy	Powarsy	Powarsy	Powarsy	Powarsy	Powarsy	Powarsy	Powarsy
18	SHENAVI SUREKHA RAJARAM	SP	SP	SP	SP	SP	SP	SP	SP
19	TELI ROHINI KRUSHANATH	Telirk	Telirk	Telirk	Telirk	Telirk	Telirk	Telirk	Telirk

Sign

[Signature]
 Head

Department Of FSN
 SVLM, Titave.



[Signature]
 Principal

Shahid Virpatni Laxmi Mahavidyalaya
 Titave, Tal. Radhanagar, 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.-: 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 Shikshan Prasarak Mandal's, Titave
Shahid Veerpatni Laxmi Mahavidyalaya, Titave

CERTIFICATE

This is to Certify that Miss

Of class S.Y.FSN... has attended / participated /successfully completed Certificate course of

"Bakery Products" organized by **Department of Science, S.V.L.M., Titave.** Course Organized
academic year. 2022-23...

Program Co-ordinator

(Department of Home Science)

HOD

Head
Department Of FSN
SVLM, Titave.

I/C Principal

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


Shahid Virpatni Laxmi Mahavidyalaya ,Titave

Department of Home Science

Academic Year 2022-23

Skill Based Program on

“Confectionary Products”

Date of Activity	28th Nov 2022 to 8th Dec 2022	Time: 11.00am-2.00pm
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	Ms. Shubhangi Vaidya.	
Name of Teacher	Miss.Pooja Chiturkar, Miss. Shubhangi Vaidya	
Speaker	Mrs.Gitanjali Lad, Kamala 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 19 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>Kolhapur, Maharashtra, India Unnamed Road, Maharashtra 416208, India Lat 16.463205° Long 74.131887° 08/12/22 09:34 AM GMT +05:30</p>	

The above photo Shows the cookies make in FSN lab


HOD
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.-:

DATE : 23/11/2022

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

Respected Sir,

Subject: Seeking Permission for Conducting Skill Based Program.

We are planning to conduct a Skill Based Program on the topics
"Preparation Of Confectionary Products" for Students from 28th
November 2022 to 8th December 2022 by program coordinators Miss. Sanhita
Kale.

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-24th November 2022

Notice

All the students are hereby informed that Home Science Department is going to organize Skill Based Program for 10 days starting from 28th November 2022 on the topic of **“Preparaion of Confectionary Products.”** Kindly submit your entries to your class teachers.

Thank you.

Date – 28th November 2022 Onwards.

Time – 11.00 am to 2.00 pm

FY, F.S.N
Saleebkate



[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-svln.titave@gmail.com

Ref.-: 2022-23/Home Science/04

DATE : 25/11 /2022

To,
Mrs.Geetanjali Lad.
Shivaji University,
Kolhapur.

Subject: Invitation for conduct Skill Based Program on “Preparation Of Confectionary Products.”

Respected Madam,

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.

The seminar will take Offline and it will commence from 28th November to 8th December 2022 at 11.00 am to 2.00 pm. Program then we are eagerly waiting for your confirmation.

Thanks and regards.


HOD
Department Of FSN
SVLM, Titave.


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

Received




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

Academic Year 2022-23

Student Registration

"Confetionary Product"

Department of Home Science

Class: FY B.Sc Home Science

Sr. No.	Student Name	Sign
1	BARAD DHANSHREE SHRIRAM	BaradDPS
2	CHOHULE SANIYA MAHADEV	Saniya
3	DESHMUKH VAIBHAVI BABAS	DVB
4	DHUNDHRE TEJASWINI MOHAN	Tejaswini
5	KAMBLE PRIYANKA SAMBHAJI	KPS
6	KAMBLE DIKSHA SUNIL	Dikshad
7	KAMBLE SAKSHI DAGADU	Sakshik
8	KAMBLE SANGMITRA RAJENDRA	SRK
9	KAMBLE SANIKA MARUTI	Ksanika
10	KAVDE PRATIKSHA SHIVAJI	Kavders
11	METIL KIRTI MAHADEV	Kirtid.
12	MORE SWAPNALI BHAUSAHEB	MoreSB
13	NILLE SHRRAVNI MAHESH	NSM.
14	PATIL ANKITA ASHOK	PatilAA
15	PATIL JYOTI DATTATRAY	JyotiD.
16	PATIL PRAJKTA APPASO	PPA.
17	PATIL PRANALI APPASO	PatilPA
18	PATIL SAKSHI CHANDRAKANT	Sakshid
19	PATIL SANIKA JAYVANT	Psanika
20	PATIL VAISHNAVI VISHWAS	PVV.
21	PUJARI SAYLI BHAIRU	SayliPB
22	SUTAR PRACHI RAMCHANDRA	Sutarde.



Shahid Virpatni Laxmi Mahavidyalaya, Titave.

Department of Home Science

“Course Schedule”

Academic Year 2022-23

Sr.No.	DATE	TIME	TOPIC TO DISCUSS
1.	28/11/2022	11:00 am to 2:00 pm	Ingredients
2.	29/11/2022	11:00 am to 2:00 pm	
3.	30/11/2022	11:00 am to 2:00 pm	
4.	1/12/2022	11:00 am to 2:00 pm	Cake making methods
5.	2/12/2022	11:00 am to 2:00 pm	
6.	3/12/2022	11:00 am to 2:00 pm	Characteristic of cakes
7.	5/12/2022	11:00 am to 2:00 pm	
8.	6/12/2022	11:00 am to 2:00 pm	Preparation of confectionary product
9.	7/12/2022	11:00 am to 2:00 pm	
10.	8/12/2022	11:00 am to 2:00 pm	



Shahid Virpatni Laxmi Mahavidyalaya, Titave.

Department of Home Science

Academic Year 2022-2023

Skill Based Program on

“Preparation of Confectionary Products”

Schedule: 28th November to 8th December 2022, 11:00 am to 2:00 pm

Syllabus

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



8.	Various types ice creams and bombs, storage of confectionery product.	3Hrs
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.</p> <p>Chocolate candies, gouache fillings, Hand-dipped. candies, molded bonbons</p>	3Hrs
10.	<p>Pastry & Special Cakes: Queen cakes, Easter egg, Chocolate dipping, Cheese cake,</p> <p>Barbecue Rhum Savarin Chantilly, meringues Chantilly.</p> <p>Madeline cake Pineapple pastry, Chocolate pastry.</p>	3Hrs

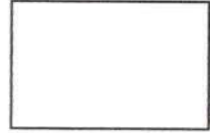


Shahid Virpatni Laxmi Mahavidyalay, Titave

Department of Home Science

Academic Year 2022-2023

Skill Based Program on
"Preparation of Confectionary Products"



Exam

Date: 9th December 2022

Time: 11:30 AM to 12:30 PM

1. 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
2. The most common sweetener used in candies and chocolates is .
 - a. Sucrose
 - b. brown sugar
 - c. honey
 - d. maple syrup
3. Percentage of bran present in a wheat grain.
 - a. 10 %
 - b. 15 %
 - c. 13 %
 - d. 9 %
4. Name the process by which yeast changes sugar into carbon dioxide and ethyl alcohol?
 - a. Kneading
 - b. Proofing
 - c. Fermentation
 - d. Knocking back
5. 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
6. HFCS is manufactured from .
 - a. sugar cane
 - b. molasses
 - c. cornstarch
 - d. honey
7. Name the Coloring matter present in wheat?
 - a. Gluten
 - b. Testa
 - c. Epicarp
 - d. Bran
8. 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



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 2022-23

Skill Based Program on

“Confectionary Product”

Sr. No.	Student Name	Marks
1	BARAD DHANSHREE SHRIRAM	20
2	CHOHULE SANIYA MAHADEV	18
3	DESHMUKH VAIBHAVI BABAS	22
4	DHUNDHRE TEJASWINI MOHAN	16
5	KAMBLE PRIYANKA SAMBHAJI	24
6	KAMBLE DIKSHA SUNIL	22
7	KAMBLE SAKSHI DAGADU	18
8	KAMBLE SANGMITRA RAJENDRA	20
9	KAMBLE SANIKA MARUTI	AB
10	KAVDE PRATIKSHA SHIVAJI	20
11	METIL KIRTI MAHADEV	24
12	MORE SWAPNALI BHAUSAHEB	26
13	NILLE SHRAVNI MAHESH	18
14	PATIL ANKITA ASHOK	20
15	PATIL JYOTI DATTATRAY	AB
16	PATIL PRAJKTA APPASO	16
17	PATIL PRANALI APPASO	22
18	PATIL SAKSHI CHANDRAKANT	18
19	PATIL SANIKA JAYVANT	20
20	PATIL VAISHNAVI VISHWAS	22
21	PUJARI SAYLI BHAIRU	AB
22	SUTAR PRACHI RAMCHANDRA	24




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
Attendance Sheet

Preparation Of Confectionary
Department of Home Science

Class: FY B.Sc Home Science

Sr. No.	Name Of Student	Sign							
	Date								
1	BARAD DHANSHREE SHRIRAM	Barad DS	Barad DS	Barad DS	Barad DS	Barad DS	Barad DS	Barad DS	Barad DS
2	CHOHULE SANIYA MAHADEV	Saniya	Saniya	Saniya	Saniya	Saniya	A	Saniya	Saniya
3	DESHMUKH VAIBHAVI BABAS	DVB	DVB	DVB	DVB	DVB	DVB	DVB	DVB
4	DHUNDHRE TEJASWINI MOHAN	Tejaswini	Tejaswini	Tejaswini	Tejaswini	Tejaswini	Tejaswini	Tejaswini	Tejaswini
5	KAMBLE PRIYANKA SAMBHAI	KPS	KPS	KPS	KPS	KPS	KPS	KPS	KPS
6	KAMBLE DIKSHA SUNIL	Diksha	Diksha	A	Diksha	Diksha	Diksha	Diksha	Diksha
7	KAMBLE SAKSHI DAGADU	Sakshik	Sakshik	Sakshik	Sakshik	Sakshik	Sakshik	Sakshik	Sakshik
8	KAMBLE SANGMITRA RAJENDRA	SK	SK	SK	SK	SK	SK	SK	SK
9	KAMBLE SANIKA MARUTI								
10	KAVDE PRATIKSHA SHIVAJI	Kavde PS	Kavde PS	Kavde PS	Kavde PS	Kavde PS	Kavde PS	Kavde PS	Kavde PS
11	METIL KIRTI MAHADEV	Kirti	Kirti	Kirti	Kirti	Kirti	Kirti	Kirti	Kirti
12	MORE SWAPNALI BHAUSAHEB	Mores B.	Mores B.	Mores B.	Mores B.	Mores B.	Mores B.	Mores B.	A
13	NILLE SHRRAVNI MAHESH	NSM	NSM	NSM	NSM	NSM	NSM	NSM	NSM
14	PATIL ANKITA ASHOK	Patil A.	Patil A.	Patil A.	Patil A.	Patil A.	Patil A.	Patil A.	Patil A.
15	PATIL JYOTI DATATRAY								
16	PATIL PRAKTA APPASO	PPA.	PPA.	PPA.	PPA.	PPA.	PPA.	PPA.	PPA.
17	PATIL PRANALI APPASO	Patil PA	Patil PA	Patil PA	Patil PA	Patil PA	Patil PA	Patil PA	Patil PA
18	PATIL SAKSHI CHANDRAKANT	Sakshik	Sakshik	Sakshik	Sakshik	Sakshik	Sakshik	Sakshik	A
19	PATIL SANIKA JAYVANT	Sanika	Sanika	Sanika	Sanika	Sanika	Sanika	Sanika	Sanika
20	PATIL VAISHNAVI VISHWAS	PV.	PV.	PV.	PV.	PV.	PV.	PV.	PV.
21	PUJARI SAYLI BHAIRU								
22	SUTAR PRACHI RAMCHANDRA	Sutar P.	Sutar P.	Sutar P.	Sutar P.	Sutar P.	Sutar P.	Sutar P.	Sutar P.

Head

Department Of FSN
SVLM, Titave.



Principal

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

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

Academic Year 2022-23


Attendance Sheet

Confectionary Product

Department of Home Science

Class: FY B.Sc Home Science

Sr. No.	Name Of Student	Sign	
		07/12/2022	08/12/2022
1	BARAD DHANSHREE SHRIRAM	BoeaddS	BoeaddS
2	CHOHULE SANIYA MAHADEV	Saniya	Saniya
3	DESHMUKH VAIBHAVI BABAS	DVB	DVB
4	DHUNDHRE TEJASWINI MOHAN	Tejaswini	Tejaswini
5	KAMBLE PRIYANKA SAMBHAJI	KPS	KPS
6	KAMBLE DIKSHA SUNIL	Diksha	Diksha
7	KAMBLE SAKSHI DAGADU	Sakshi	Sakshi
8	KAMBLE SANGMITRA RAJENDRA	SRK	SRK
9	KAMBLE SANIKA MARUTI		
10	KAVDE PRATIKSHA SHIVAJI	KavdePS	KavdePS
11	METIL KIRTI MAHADEV	Kirtim.	Kirtim.
12	MORE SWAPNALI BHAUSAHEB	MoeeSB	MoeeSB
13	NILLE SHRRAVNI MAHESH	NSM	NSM
14	PATIL ANKITA ASHOK	PatilAA	PatilAA
15	PATIL JYOTI DATTATRAY		
16	PATIL PRAJKTA APPASO	PPA	PPA
17	PATIL PRANALI APPASO	PatilPA	PatilPA
18	PATIL SAKSHI CHANDRAKANT	Sakship	Sakship
19	PATIL SANIKA JAYVANT	Psanikal	Psanikal
20	PATIL VAISHNAVI VISHWAS	PVV	PVV
21	PUJARI SAYLI BHAIRU		
22	SUTAR PRACHI RAMCHANDRA	SutaePR	SutaePR


Head
Department Of FSN
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Principal
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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.-: 2022-23/Home sci/05

DATE: 8/12/2022

To,
Mrs. Geetanjali Lad,
Food Science and Nutrition,
Shivaji University,
Kolhapur.

Subject: Thanking letter for joining as Resource Person.

Reference: Skill Based Program Conducted in our institute on
"Preparation Of Confectionary Products" from 28th November 2022
to 8th December 2022.

Respected Mam,

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

With best regards,

Thanking You.

HOD

Department of FSN
SVLM, Titave.



Principal
Principal

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

Received
Shad



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..**2022..23**...

Program Co-ordinator

(Department of Home Science)

HOD

Head

Department Of FSN

SVLM, Titave,

I/C Principal

Principal

Shahid Virpatni Laxmi Mahavidyalaya

Titave, Tal. Radhanagar, Dist. Kolhapur