



BTU REFLECTIONS

e-Newsletter



Volume : 2, Issue: 4 (January- 2024 to March- 2024)

Quarterly Coverage

I. Four weeks Baking Course



Four weeks baking course which is designed for the domestic purpose and small-scale production of bakery products which is scheduled from first Monday of every month by the Institute. In this regard, the institute had organized 3 training programmes where the trainees were given Hands on training for products preparation such as different cakes, cookies, biscuits, bread, buns and special bakery products, also special lectures on PMFME scheme, FSSAI Licensing were organized apart from the theory classes on selected topics such as selection of raw material, Food safety and hygiene practices, tips for improving the qualities of biscuits and cakes, handling of semiautomatic machineries etc. The trainees were satisfied with the opportunity provided for them to practice and expressed their willingness to enroll for the other upcoming summer short courses and other long-term courses offered by the institute. A total of 60 participants were benefited by this course.

entrepreneurs, retired officers and subject specialists on Process of FSSAI Registration and licensing, Entrepreneurship Development in Food Industry, Use of oils and fats in Bakery industry and its Health benefits, Microbiological safety of Food products, Emerging Trends in Food Packaging, Costing and Economics of Bakery products, Book keeping in Food Industry, Food safety and Quality control were covered



Guest lectures



Skills of cake decorations

II. Fourteen Weeks Certificate Course in Bakery Technology



A. Fourteen Weeks Certificate Course-72nd batch

The 14 weeks certificate course in Bakery Technology for 72nd batch commenced from 22.12.23 by the Institute as a part of curriculum, various special guest lectures by successful



Exposure visits for various Institutes



B. Exposure visits for various Institutes

Exposure visits for various institutes and industries such as GEE BEE Bakery Equipments Pvt. Ltd, Bangalore and Zuckerush Foods, Chandra layout, Bangalore on 18.01.24, Rajashri Foods Pvt. Ltd., Sheshadripuram, Bangalore on 14.02.24 and KMF Mega Dairy, Nandi cross, Chikkaballapura on 27.02.24 were organized for the participants as part of 14 weeks Bakery Technology course

C. Standardization and development of Novel products

The students of 14 weeks Bakery Technology students (72nd Batch) were encouraged for standardization and new products development which are innovative and unique bakery products apart from the products which were taught in the training so as to enable them to participate in the exhibition cum sale of Novel bakery products. Innovative products such as Korean cheese Cake, Banana Walnut Cake, Rasmalai Cake, Banana chocolate chunk muffins, Choco Lava Cake, Rich Chocolate Brownie, Bento Cake, Paneer Roll, Pizza, Churras, Muffins Strawberry, Muffins vanilla, Russian Butter Cream, Coconut Biscuits, Sweet Doughnut, Honey cake, Garlic bread, Veg Sandwich, Vada pav, Masala Bun, Macaroons, Milk Cake, Ghee Cake, Masala Biscuits, Muffins, Mawa Cake, Mousse Cups, Dry fruits Cake, Chocolate coffee cake, Rich chocolate cookies, Cheese Garlic Bread, Chocolate Brownie, Rich Chocolate Cake, Spinach feta cheese puff Pastry Tarts, Fresh coconut cookies, cream bun, Orange Cup Cake, Wood apple Cake, Almond Cookies, Masala Crackers, Orange Custard Biscuits, Chocolate Pastry, Mexican Roll, Mini Pastries, Strawberry Doughnut., etc. More than 80 novel products were standardized and displayed during Novel bakery Products - Exhibition cum sale.

III. Short courses

Various 2 days, 3 days and 5 days short courses such as **Cakes and cake decorations, Preparation of different Pickles, Fruits and vegetable processing, Home baking, Value added Ragi products, Basics of Baking, Value added Tamarind based products, Special cakes, Processing and products of soybean, Basics of Baking, Value added millet products and value added Jackfruit products** were conducted for the benefit of house wives, teenagers and also working women during the months from January to March

2024 and 158 participants were benefited and the details are as follows.

A. Cakes and cake decorations

Five days training programme on cakes and cakes decoration was conducted from 09.01.24 to 13.01.24. The trainees were exposed to the preparation of different varieties of special cakes such as pineapple pastry, Black Forest cake, Butter scotch cake, Death by chocolate cake, Red velvet cake, White chocolate cake, Fresh fruit pastry, Fondant cakes and Chocolate glazing along with different types of decorations. The role of essential and optional ingredients used for preparation of cakes; different techniques used in decoration of cakes were highlighted during the programme. The participants were allowed to prepare the cakes and decorate individually through hands on training. Fourteen (Male: 04 Female: 10) participants were benefited



B. Preparation of different Pickles

The 2 days training programme on preparation of different pickles was conducted on 18.01.24 and 19.01.24 for 13 members (Male: 01 Female: 12). Importance of pickle as adjunct in our daily diet, demonstration of different types of pickles such as sweet and spicy lemon pickle, citron pickle, mixed vegetable pickle, Bitter gourd pickle, Mango and Mint pickles was carried out during the training program.





C. Fruits and vegetable processing

The Fruit and Vegetable processing course was conducted for a period of 2 days on 18.01.24 and 19.01.24 for 14 trainees (Male: 09 Female: 05). The method demonstrations were conducted for preparation of the products like, Orange squash (sweetened and sugarless), Orange marmalade, Fruit jelly, Mixed fruit jam, Tomato ketchup, Tomato chutney, Tomato sauce, Amla- ginger spicy drink, lemon pickle, grapes juice, Guava jelly.



D. Home baking

Home baking course was conducted for duration of 3 days from 22.01.24 to 24.01.24 for 08 members (Male: 04 Female: 04). Hands on training on baked products like biscuits, breads, cakes, puff pastry & soup sticks, was carried out during the training program.



E. Value added Ragi products

The 3 days course on Value added Ragi products was conducted from 23.01.24 to 25.01.24 for 14 members (Male: 03 Female: 11). Various Ragi based products like Ragi chakli, Ragi papad, Ragi malt, Ragi sari, Ragi Hurihittu, Ragi Laddu, Ragi dosa mix, Ragi Idly, Ragi masala biscuits, Ragi cake, Ragi butter biscuits and Ragi Ambli mix were demonstrated during the program.



F. Basics of Baking

The 5 days training programme on Basics of baking was conducted from 06.02.24 to 10.02.24 for 05 members (Male: 03 Female: 02) and from 12.03.24 to 16.03.24 for 30 members (Male: 18 Female: 12). Hands on training on baked products like biscuits, breads, sponge cake, Fruit cake, Banana cake, gel cake, puff pastry, coconut cookies, masala doughnut, coconut castles, pizza, chocolate rich cake & cake decorations, was carried out during the training program.



G. Value added Tamarind based products

The value added Tamarind based products course was conducted for a period of 2 days on 12.02.24 and 13.02.24 for 07 trainees (Female: 07). The method demonstrations were conducted for preparation of the products like Tamarind jam, Tamarind ketchup, Tamarind chutney, Tamarind sauce, Tamarind pickle, Tamarind pulp, Tamarind powder and Tamarind instant Rasam powder.





H. Special cakes

The 3 days course on special cakes was conducted from 20.02.24 to 22.02.24 for 14 trainees (Female: 14). The trainees were exposed to the preparation of different varieties of special cakes such as carrot cakes, Butter scotch cake, Rich plum cake, Deathby chocolate cake, Coffee walnut cake, Pineapple pastry, and Cheese cake along with the decorations.



K. Value added Jackfruit products

The 3 days course on value added Jackfruit products was conducted from 20.03.24 to 22.03.24 for 05 trainees (Female: 05). The trainees were given hands on training on preparation of jackfruit papad, jackfruit mixture, jackfruit seeds cake and Masala biscuits, jackfruit seeds payasam, jackfruit peda, jackfruit chips, jackfruit pakoda & vada, jackfruit squash, jackfruit jam, jackfruit halwa etc.

I. Processing and products of soybean

The Processing and products of soybean course was conducted for a period of 2 days on 08.03.24 and 09.03.24 for 11 trainees (Male: 03 Female: 08). The training included importance of soybean in daily diet and demonstrations of value-added soybean products such as soy milk, soy curd, soy vada, Tofu, soy lassi, soy millet payasa, soy banana milk shake, soy nucchinunde were carried out during the training program.



IV. Orientation programs



J. Value added millet products

The value added millet products course was conducted for a period of 3 days from 12.03.24 to 14.03.24 for 23 trainees (Male: 06 Female: 17). The training included importance of millets in daily diet and preparation of value-added millet products like millet rice, millet payasa, idli, dosa, millets magic drink, millet curd rice, millet dosa mix, laddu, strips, millet beverage, etc.





One day orientation programs on Activities of the Institute & Demonstrations of coconut cookies/butter biscuits/ sponge cakes were conducted for the benefit of participants from Parikarma centre for Learning, Bengaluru, KC General School of Nursing, VFST, Guntur, Andhra Pradesh, Chaman Bhartiya School, Bangalore, Agriculture Technology Management Agency (ATMA), Madurai, Tamil nadu, Agriculture Technology Management Agency (ATMA), Erode, Tamil nadu during the months from January to March 2024 and 198 students and 14 staff were benefited.

V. Other Training programs

A. On-campus training programs

i). On campus training programs under Entrepreneurship Development (EDP)



The Institute of Baking Technology and value addition, organized an on-campus training program on “Economic Empowerment of Scheduled Caste women in the field of Bakery and Value Addition Industry” under Entrepreneurship development (EDP) programme sponsored by ICAR-SC SP for scheduled caste women candidates from 12.02.2024 to 16.02.2024 at Institute of Baking Technology and value addition, GKVK, UAS, Bangalore for 5 days to empower them economically by providing hands on training on the preparation of different Bakery and Ragi Value added products such as biscuits, cookies, masala doughnuts, breads, cakes, puff pastry, pizza, Ragi malt, Hurihittu, laddoo, Dosa mix, Idli Premix, Ambli mix and cake decorations were demonstrated and further transferred the preparation skills through hands on training and guest lectures such as Food safety and hygienic practices, Regulatory compliance including FSSAI, Packaging and Labeling, Automation and Machineries requirements, Project writing and Govt schemes, Nutrients and cost calculations and Profit generation were covered to encourage production and marketing skills.

ii) Organized one day Training program on FSSAI Regulation Act.



One day training programme on “Process of FSSAI Registration and licensing” was organised on 08.01.24 for all the present batch of trainees and alumni of Institute of Baking Technology and Value addition, Directorate of Extension, University of Agricultural Sciences, GKVK, Bengaluru. Forty five participants were benefited by the programme.

iii) Organized five days Collaborative Training program



Five days Training program was organized at Institute of Baking Technology and Value addition, Directorate of Extension, University of Agricultural Sciences, GKVK, Bengaluru for M. Sc. (Food Technology), M. Sc. (Food Science and Nutrition), M. Voc (Food Technology and Quality Management) and M. Voc (Food processing and Nutraceutical) students of Padmashree Institute of Management and Science, Bangalore from 26.02.2024 to 01.03.2024. Hands on training on baked products like biscuits, breads, sponge cake, Fruit cake, Banana cake, gel cake, puff pastry, coconut cookies, masala doughnut, coconut castles, pizza, chocolate rich cake & cake decorations, were given to the trainees. Topics such as Raw materials selection, tips for making better



biscuits and cakes, Food safety and hygienic practices, machineries required for baking industry and other regulatory requirements were covered. Forty eight participants were benefited by the program.

iv) Conducted one day Training program



One day Training program was conducted at Institute of Baking Technology and Value addition, Directorate of Extension, University of Agricultural Sciences, GKVK, Bengaluru for MSc (Microbiology) students of Reva University, Bangalore on 20th March 2024, as a part of 5 days student development program on “Processing, Value addition and Quality Assessment of Millets” organised by AICRP on Women in Agriculture, UAS, Bangalore. Hands on training on baked products like little millet coconut cookies, Foxtail millet sponge cake and Millet pizza were conducted. Topics such as Raw materials selection, tips for making millet based biscuits, cakes and other value added products, opportunities and challenges in bakery industry and Production and quality assessment of millet based bakery products were covered. Thirty one participants were benefited by the programme.

B. Off-campus collaborative training program



One day off-campus training program on millet based bakery products was organized at KVK, Doddaballapura on 11.01.24, where products such as little millet coconut cookies, Foxtail millet sponge cake and kodomillet masala doughnut were demonstrated and importance of millets in our daily diet, millet based food products and value added products were discussed. Twenty five participants were benefited by the program.

VI. Awareness programs

A. Celebration of National Science Day



To recognize the discovery of the Raman Effect, since from 1987, every year National Science day is being celebrated on 28th February of every year to Honour the great Indian Physicist Sir, C. V. Raman who was awarded the Nobel Prize in physics for Raman Effect in 1930. On the occasion of National Science day, to drive the attention about the importance of science used in the daily life and to recollect all the activities, efforts and achievements in the field of the science for human welfare the Institute of Baking Technology and Value addition, Directorate of Extension, University of Agricultural Sciences, GKVK, Bengaluru, organised an event focusing on a guest lecture and group discussion.

Dr. Savita S. Manganavar, Co-ordinator and Head, Institute of Baking Technology and Value Addition, UAS, Bangalore highlighted about the importance of the science, inventions and achievement of many scientists and their patents and discussed on conducting of research programs in the form of projects by women scientist or young professional and suggested to apply for procurement of funds through various sponsoring agencies through public private partnership. She also highlighted about the importance and steps to be followed for patenting process. Dr. Prakruthi N. Raj Gangadkar, Assistant professor welcomed the guests and participants and highlighted the



objectives of National Science day, why it is celebrated and its significance which helps us to remember important discoveries and how they have changed our lives. She also encouraged young participants to become scientists with innovative thinking. Mrs. A. Ashwini, Assistant professor stressed on the importance of celebration of National Science Day being celebrated every year and emphasised on the theme 'Indigenous Technologies for Viksit Bharat', which was launched by Union Minister of State, Dr. Jitendra Singh on February 6, 2024 to reflect a strategic focus on promoting public appreciation for Science, Technology and Innovation in the field of Science and Technology. Around 50 participants were benefitted

B. Celebration of International Women's Day



Every year the significance of International women's day is increasing year after year and has become a custom. It appears as celebration of respect, appreciation, love and care towards women. Hence, the International Women's day was celebrated at conference hall, Institute of Baking Technology and Value addition, GKVK, Bangalore on 15.03.2024. the program was inaugurated by Dr. V. L. Madhu Prasad, Director of Extension, UAS, Bangalore who addressed that the empowerment of women is very essential for strengthening the socio-economic status of the society, Mrs. Kapila Prashant Patwari, Nutritionist and wellness coach, chief guest of the function addressed the gathering about Lifestyle disorders and the holistic approaches to combat the life style disorders through balanced diet, exercise, proper sleep, meditation and by adopting healthy habits and also stressed on certain qualities that the person should imbibe such as gratitude, helping nature, punctuality in order to reduce the stress in the day-to-day activities.

Dr. Savita S. Manganavar, Co-ordinator and Head, Institute of Baking Technology and Value Addition in her introductory remarks, expressed the importance of women's day celebration and the need for women empowerment and upliftment in the society through entrepreneurship, encouragement, motivation and inspirations, as woman is the backbone of the family as well as society and highlighted about balancing the work life along with social life and personal life, Dr. Ashwini. A, Assistant Professor, welcomed the gathering and proposed vote of thanks to the guests and all the participants. Dr. Prakruthi N. Raj Gangadkar, Assistant Professor, presented the names of the winners of various competitions such as the Debate, elocution and musical chair events which were conducted as part of celebration of the International women's day celebration. All the winners were awarded by the guest of the event. More than 100 members were benefitted by this awareness program.

C. Awareness program on "World Water Day-2024"



The Institute of Baking Technology and Value Addition had organized an awareness program on "**World Water Day-2024**" on 22.03.24, at conference hall, Institute of Baking Technology and Value addition, GKVK, UAS, Bangalore in collaboration with AICRP on Dryland Agriculture. Dr. S. V. Suresha, Honorable Vice chancellor, inaugurated the program by cutting the water droplet cake and lighting the lamp. In the inaugural address he highlighted about the importance of every water droplets for our future generation, also stressed on judicious usage of water and reminded to be responsible citizen and preserve the water. Dr. Mudalagiriappa, the lead speaker in the technical session stressed on this year's theme "Leveraging water for peace" and stressed that climatic change as major factor for causing floods and drought which leads to conflict, Hence, the main theme of this year is to reduce direct and indirect water disputes and



explained several means of saving the water as it is the precious natural resources and discussed on water issues from environment perspective and exclaimed that every drop of water makes the mighty ocean and it is 25 years environmental plan. Dr. V. L. Madhu Prasad, **Director of Extension**, UAS, Bangalore in the presidential remarks addressed about the scarcity of water due to pollution and highlighted about the drought areas of Karnataka and suggested few important techniques to conserve the water.

Dr. Savita S. Manganavar, Co-ordinator and Head, Institute of Baking Technology and Value Addition welcomed the gathering and discussed about the importance of water for human health and stressed on water requirement per person for maintaining ideal health and detoxification techniques and judicious ways of utilizing the water resources during the technical session. Dr. B. G. Vasanthi, Professor, highlighted on Water-As a Natural Resource Management and stressed on crops suitable for cultivation based on availability of water. Dr. Ashwini. A, Assistant Professor, proposed the vote of thanks to all the guests and the participants. Dr. Prakruthi N. Raj Gangadkar, Assistant Professor, presented the oath to save the water with all the guests and the participants. More than 100 members were benefited by this awareness program.



VII. Incubation facility at IBT & VA

Incubation facility at Institute of Baking Technology and Value Addition has been initiated to help the potential entrepreneurs to make use of the production facilities including premises and equipments established in the incubation centre as a start-up investment with an intention to reduce the burden of investment and confidently manage enterprise. The potential entrepreneurs/start-ups and other trained/ interested members can utilize the facility created at Incubation Centre by paying a nominal fee. The entrepreneurs would be empowered for realizing higher returns through

bakery enterprise leading to enhance livelihood security. The Incubation Centre will also nurture the potential growth of enterprises by startup investment and this would reduce the initial investment burden of the entrepreneur and in turn to generate employment opportunities.



An interview for selecting incubatees eligible for availing the facility for Incubation centre at Institute of Baking Technology and value addition was held on 26.02.24. The interview committee had a personal interview with each candidate. The candidates presented their project plan and business model for availing the incubation facility at IBT & VA. After detailed interaction with the candidates, two candidates (Female: 02) were selected for the year 2023-24.

VIII. Special events

A. Organized "Exhibition cum sale of Novel bakery products"



Institute of Baking Technology and Value Addition had organized an event on "Exhibition cum sale of Novel bakery Products" by 14 weeks Bakery Technology students (71st Batch), which was scheduled on 04.01.24, at Dr. BABU RAJENDRA PRASAD CONVENTION CENTRE, UAS, GKVK, Bengaluru as a part of fourteen weeks Baking Technology course to ensure overall exposure of preparation, pricing and marketing of bakery products. The programme was inaugurated by Dr. S.



V. Suresha, Hon'ble Vice Chancellor, UAS, Bangalore and playback singer kum. Aishwarya Rangarajan, by cutting the millet cake and in his inaugural address he highlighted about the importance of innovations in developing novel bakery products to meet the trend of increasing demand and also encouraged the trainees to become a successful entrepreneur by using various marketing and communication skills. Dr. K. C. Narayanaswamy, Director of Education, Dr. Basave Gowda, Registrar, Dr. H. C. Prakasha, Dean (PGS.), Dr. N. B. Prakash, Dean (Agri.), Dr. Madhu Prasad, Director of Extension, Dr. Venkatesh, Director of Research, Smt. Prathibha. M. S, Administrative officer and other officials graced the occasion. The officials, teaching and non-teaching staff and students from various colleges interacted with the trainees and congratulated for their active involvement. The trainees expressed that they are confident of handling and preparation of the bakery products as a business on their own. Thirty five participants exhibited their unique bakery products such as Millet Pav, Eggless chocolate cake, Poky sticks, Cookies premix, Chocolate walnut brownies, Cookies premix, Fruit cake, Chocolate walnut brownies, Veg Sandwich, Grazing Platlers, Garlic cheese Bun, Fudge bit mini treat, Double chocolate brownie, Bread basket chat, Chocolate cake, Chocolate doughnut, Masala cookies, Stull masala roll, Jaggery cake, Mini fruit cupcakes, Cake pops, Cake slice bites, Badam biscuits, Dry fruits rich cookies, Chocolate fudge, Peanut butter cup cakes, Pastry Almond cookies, Red velvet cupcakes, Oreo cup cake, Spice bread pakoda, Cheesy croissants, Sunshine cake, Coconut bun, Apple cake, Bread sandwich, Chocolate balls, Gobi stuff rolls, Vada pav, Chocolate dipped cookies, Mousse cake, Mini fruit cupcakes, Crunchy ice-cream, Millet brownie, Millet cookie, Millet Choco balls, Grill cheese sandwich, Honey cakes, Focaccia, Bombay Khara, Sweet puff, Mixed herb biscuits, Bomboloin., etc. More than 80 novel products and around 40 types of special cakes were displayed and sold by the participants. Around Rs 80,000/- income was generated among the students and more than 700 visitors viewed this exhibition and encouraged the participants. The students gained a practical experience of skills related to preparation and selling of their products, thereby increased their self-confidence.

B. Special event on “Novel bakery products - Exhibition cum sale”



The Institute had organized an event on "Novel bakery Products - Exhibition cum sale" by 14 weeks Bakery Technology students (72nd Batch), on 28.03.2024, at College of Agriculture, North block corridor, UAS, Bangalore as a part of fourteen weeks certificate course on Bakery Technology to ensure overall exposure of preparation, pricing and marketing of bakery products. The programme was inaugurated by Dr. S. V. Suresha, Hon'ble Vice Chancellor, UAS, Bangalore by cutting decorated Jackfruit cake and in the inaugural address, he highlighted about the importance of innovative healthy products to meet the trend of increasing demand of health based food and also encouraged the trainees to have own startups and wished to have a bright future and sustained growth over the years. Dr. N. B. Prakash, Dean (Agri.), Dr. Madhu Prasad, Director of Extension, Dr. Venkatesh, Director of Research, Mrs. Prathiba M. S., Administrative officer, and other officials graced the occasion. The dignitaries, teaching and non-teaching staff interacted with the trainees and congratulated for their active involvement. The trainees expressed that they are confident of preparation and marketing of the bakery products. Twenty five participants exhibited their unique bakery products such as Paneer bread pizza, Korean cheese Cake, Banana Walnut Cake, Rasmalai Cake, Banana chocolate chunk muffins, Choco Lava Cake, Rich Chocolate Brownie, Bento Cake, Paneer Roll, Pizza, Churras, Muffins Strawberry, Muffins vanilla, Russian Butter Cream, Coconut Biscuits, Sweet Doughnut, Honey cake, Garlic bread, Veg Sandwich, Vada pav, Masala Bun, Macaroons, Milk Cake, Ghee Cake, Masala Biscuits, Muffins, Mawa Cake, Mousse Cups, Dry fruits Cake, Chocolate coffee cake, Rich chocolate cookies, Cheese Garlic Bread, Chocolate Brownie, Rich Chocolate Cake, Spinach feta cheese puff Pastry Tarts, Fresh coconut cookies, cream bun, Orange Cup Cake,



Wood apple Cake, Almond Cookies, Masala Crackers, Orange Custard Biscuits, Chocolate Pastry, Mexican Roll, Mini Pastries, Strawberry Doughnut., etc. More than 80 novel products and around 40 types of special cakes were displayed and sold by the participants. A turnover of more than Rs. 1,00,000/- was generated among the students and more than 700 visitors viewed this exhibition and encouraged the participants. The students gained a practical experience of skills related to preparation and marketing of their products, which helped to buildup the self-confidence and nurture communication skills.



C. Certificate distribution program for participants of trainings under Entrepreneurship development program (EDP)



The Institute of Baking Technology and Value Addition had organized a certificate distribution program on 17.02.2024 for 20 scheduled caste women candidates who had completed their training under “Economic Empowerment of Scheduled caste women in the field of Bakery and Value Addition Industry” sponsored by ICAR-SC-SP. Dr. V. L. Madhuprasad, Director of Extension, UAS, Bangalore inaugurated the program and addressed the participants about the Women entrepreneurship and encouraged the women to be more self-independent and create their own professional life by setting well designed targeted goals. Dr. Siddayya, Head & Co-ordinator, PPMC, UAS, Bangalore addressed the participants about

the entrepreneurship development and importance of quality and hygienic production of bakery products, also and congratulated all 20 participants for their active involvement and procurement of certificates. Dr. Savita S. Manganavar, Co-ordinator and Head, Institute of Baking Technology and Value Addition, UAS, Bangalore in the introductory remarks highlighted about the government schemes such as Prime Minister Formalization of Micro Food Processing Enterprises (ODOP under PMFME Scheme) and suggested that the institute will further provide technical support for all trained women who wish to establish a bakery unit in order to uplift and empower the women in the society. Dr. Prakruthi N. Raj Gangadkar, Assistant professor welcomed the guests and participants for the certificate distribution program and presented a brief report about various activities carried out under the training program. The trainees also shared their experiences and expressed that the training was more helpful and motivated them to become emerging entrepreneurs and they would start up their production at small scale. The trainees also expressed a gratitude for the inspiration they received from the Institute.

D. Certificate Distribution Program for 71st batch - Fourteen weeks course on Baking Technology.



Institute of Baking Technology and Value Addition, UAS, Bangalore had organized a certificate distribution program on 23.02.2024 for 71st batch - **Fourteen weeks course on Baking Technology**. Dr. V. L. Madhuprasad, Director of Extension, UAS, Bangalore inaugurated the programme and addressed the participants about the entrepreneurship development and importance of quality and hygienic production of bakery products, goals setting for successful professional life among youth and congratulated all 19 participants for their active involvement and procurement of certificates. Dr. Savita S. Manganavar, Professor and Co-



ordinator, Institute of Baking Technology and Value Addition, UAS, Bangalore in the introductory remarks highlighted about the history of the unit and statistics related to Bakery industry and revealed the novel programs planned by the institute. Mrs. A. Ashwini, Assistant professor welcomed the guests and participants for the certificate distribution program and presented a brief report about various activities carried out for 71st batch of 14 weeks course. An experience sharing by Mrs. Nagamani T, an alumina and emerging entrepreneur was also organised in order to share her experiences about small scale production and marketing of quality products so as to motivate the participants and she expressed a gratitude for the inspiration she received from the institute. The certificates and prizes for the first three highest CGPA students and the certificates were distributed to all the participants. The participants shared their experiences and provided suggestions about the course. Dr. Prakruthi N. Raj Gangadkar, Assistant Professor, proposed the vote of thanks to all the guests and the participants.

IX. Participation in special events.

1. The staff had participated in Suggi festival on 17.01.24 at ZARS, University of Agricultural Science, GKVK, Bengaluru.
2. The staff had participated in Krishi mela and exhibition, on 12.01.24 and 13.01.24 at B. G. S. sabhabhavana, Shri Adichunchagiri temple, Nagamangala organized by Department of Agriculture, Mandya



3. The staff had participated in Annual Technical Meet on 05.02.24 and 06.02.24 at Dept. of Agri Economics, GKVK, Bengaluru organized by Department of Food Science and Nutrition, University of Agricultural Science, Bangalore.



4. The staff had participated in Walk with Nature on 11.02.24 at GKVK, Bengaluru organized by ATIC, University of Agricultural Science, Bangalore.



5. The staff had participated in group meeting on 15.02.24 at Dept. of Agri Economics, GKVK, Bengaluru organized by College of Agricultural Engineering and Department of Food Science and Nutrition, University of Agricultural Science, Bangalore.

6. The staff had participated in Eima agrimach India 2024, from 29.02.24 to 03.03.24 at Krishimela ground, GKVK, organized by Federation of Indian Chambers of Commerce and Industry.



7. The staff had participated in 58th Convocation on 04.03.24 at Babu Rajendra Prasad International convention centre, GKVK organized by University of Agricultural Science, Bangalore.
8. The staff had participated in State level superstar farmer award ceremony on 12.03.24 at Babu Rajendra Prasad International convention centre, GKVK organized by Vijay Karnataka in association with University of Agricultural Science, Bangalore.



9. The staff had participated in Walk around Medicinal and Aromatic Plant Heritage site on 24.03.24 at GVKK, Bengaluru organized by Department of Horticulture, University of Agricultural Science, Bangalore.



X. Entrepreneurs developed by IBT & VA

Name	RAGHAVAT K.
Address and Contact	Thindi mane, Rajakempgowda badavane, Channapatna, 9591612626
Qualification	B. A
Occupation	Entrepreneur
Name of the industry	THINDI MANE
Investment amount	Rs. 2.5 lakh
Type of products	Flour confectionery, chocolate brownies & Decorated cakes
Source of finance	Savings
Income (Rs.)	Rs. 1 lakh/Month
Number of Employees working	01



Name	LAVANYA S
Address and Contact	No 266, 6 th B Cross, Manorayana palya, Sultana palya main road, RT nagar, Bangalore, 7019363846
Qualification	MCA
Occupation	Entrepreneur
Name of the industry	TRIUM SCAPE (Trium cakes)
Investment amount	Rs. 1.5 lakh
Type of products	Decorated cakes and Bento cakes
Source of finance	Savings
Income (Rs.)	Rs. 0.8 lakh/Month
Number of Employees working	02



XI. Upcoming Training programmes

A. Long Duration Courses

- **Four weeks baking course (domestic and small scale production)**

Sl. No.	Date of commencing	Course title	Duration	Course fees (Rs)
1	01.04.2024	Four weeks baking course	Four weeks	Rs. 3000/-
2	06.05.2024	Four weeks baking course	Four weeks	Rs. 3000/-
3	03.06.2024	Four weeks baking course	Four weeks	Rs. 3000/-

B. Short Duration Courses (2 Days and 3 Days)

- **Summer special trainings**

Sl. No.	Date	Course title	Duration (Days)	Course fees (Rs)
1	02.04.2024 & 03.04.2024	Chats preparation	02	405
2	04.04.2024 & 05.04.2024	Value added Amla products	02	405
3	15.04.2024 to 17.04.2024	Home baking	03	505
4	15.04.2024 to 17.04.2024	Baking course for School children	03	505
5	18.04.2024 & 19.04.2024	Refreshing Juices	02	405
6	22.04.2024 & 23.04.2024	Fireless cooking	03	505
7	24.04.2024 to 26.04.2024	Value added Ragi products	03	505
8	29.04.2024 & 30.04.2024	Lunch box for school children	02	405
9	02.05.2024 & 03.05.2024	Spice Powders	02	405
10	07.05.2024 to 09.05.2024	Home baking	03	505
11	07.05.2024 to 09.05.2024	Baking course for School children	03	505
12	13.05.2024 to 15.05.2024	Value added Milk and Milk products	03	505
13	16.05.2024 & 17.05.2024	Pickle making	02	405
14	20.05.2024 to 22.05.2024	Value added Millet products	03	505
15	23.05.2024 & 24.05.2024	Fruit and Vegetable processing	02	405
16	27.05.2024 & 28.05.2024	Value added coconut products	02	405
17	29.05.2024 to 31.05.2024	Special cakes	03	505

Editorial Committee

Chief Editor

Dr. Savita S. Manganavar
Coordinator and Head

Associate Editors

Dr. Ashwini A.
Assistant Professor

Dr. Prakruthi N. Raj Gangadkar
Assistant Professor

Institute of Baking Technology and Value Addition

Directorate of Extension, UAS
GVKK, Bengaluru-560 065

Phone No. 080-23513370

E mail: bakery.uas@gmail.com

Website: www.bakerytrainingunituasb.com