



तेजपुर विश्वविद्यालय

(केंद्रीय विश्वविद्यालय)

नपाम, तेजपुर - 784028, असम, भारत

TEZPUR UNIVERSITY

(A Central University)

Napaam, Tezpur - 784028, Assam, India

(सर्वोत्तम विश्वविद्यालय के लिए कुलाध्यक्ष पुरस्कार, 2016, भारत के 100 श्रेष्ठ उच्च शिक्षण संस्थानों में पंचम स्थान और 'ए' ग्रेड प्राप्त विश्वविद्यालय)
(Awardee of Visitor's Best University Award, 2016, 5th among India's Top 100 Universities, MHRD-NIRF-Ranking, 2016 and NAAC Accredited with "A" Grade)

A REPORT ON
Skill development program
on
"Bakery and Bakery Product"

1. Name of the Event: Skill development program on "Bakery and Bakery Product"
2. Duration, and Date: 9th May 2018- 11th Feb, 2018
3. In collaboration with (*if any, mention the name of the organization or individual or others*): Adani Wilmar
4. Number of participating students: 30 students participated
5. Number of resource persons (*if any*): 02
6. Names, affiliation, and contact of resource persons: Ms Rashmita, Adani Wilmar
7. Summary of the event:

Please to inform you that Adani Wilmar Ltd. collaboration with our department, successfully completed a three-day skill development program from 9th-11th May, 2018, on "Bakery and Bakery Product". The participants of the training program were small entrepreneur, homemaker, and our student. Total number of participants were 30. The syllabus of the training program includes the basic of cake making- methods-process- specification for various types of cakes, manufacturing process of cookies, pasti, pastry, and preservation of bakery products. The main focused part of the training was in-depth hands-on taring to the beneficiary.



Head
Department of Food Engg. & Technology
Tezpur University
Napaam, Tezpur- 784028, Assam

8. Photographs with captions, and dates:



Skill development program on “Bakery and Bakery Product

SKILL DEVELOPMENT PROGRAM ON “BAKERY AND BAKERY PRODUCT”
9 – 11th May 2018



Organized by
Department of Food Engineering & Technology
In Collaboration with
Adani Wilmar Ltd

TEZPUR UNIVERSITY

Tezpur University was established by an Act of Parliament in 1994. The objects of this Central University as envisaged in the statutes are that it shall strive to offer employment oriented and interdisciplinary courses to meet the local and regional aspirations and the development needs of the state of Assam and also offer courses and promote relevance to the region and in emerging areas in Science and Technology.

FOOD ENGINEERING & TECHNOLOGY

The Department of Food Engineering and Technology at Tezpur University is one of the six constituent departments under the School of Engineering. The main objective of the department is to create trained and skilled human resources to cater the needs of the rapidly growing food processing sector. This department earlier known as Department of Food Processing Technology, started in 2006 with two year M. Sc. programme in Food Processing Technology. The department is currently offering B. Tech, M. Tech. and Ph. D. programmes. Vision of the department is to create trained and skilled human resources well versed in engineering aspects of food processing to cater the needs of the rapidly growing food processing sector. Mission of the department is to establish itself as the leader in human resources development for supporting the food processing sector, to provide knowledge and skills for better preservation, processing and value addition to agro-products, with the aim of supporting the producers, and to promote research and development for product and process and assurance of high level of hygiene and safety of processed food

ABOUT THE FINISHING SCHOOL




A three days skill development program on will be offered on theme “Bakery and Bakery Product” The hands on training in Bakery and Bakery Product are crucial for the final year students of Food Engineering and Technology for the continued productivity and to face global competitiveness. The course is designed to develop insight and inculcate basic and advanced analytical skills in the area of Bakery and Bakery Product. Further aim of the training program is to equip the outgoing students with basic and advance bakery and bakery product skill. This will provide a platform to students for discussion and exchange of knowledge and idea about technological advancements on the recent development in bakery and bakery Product.

PROPOSED COURSE OUTLINE

1. Bread making
2. Cake making
3. Pastry making
4. Confectionary making
5. Packaging
6. Storage


Head
Department of Food Engg. & Technology
Tezpur University
Nagaoni, Tezpur- 784026, Assam

<p align="center">ORGANIZING COMMITTEE</p>	<p align="center">REGISTRATION</p>	
<p align="center">CHIEF PATRON</p>	<p align="center">TARGET GROUP</p>	<p align="center">TEZPUR UNIVERSITY Skill development program 9-11th May, 2018</p>
<p>Prof. Mihir Kanti Chaudhuri, Vice Chancellor, TU</p>	<p>Final year student from various government or private Colleges / Institutions/ Universities in Food Process Engineering / Food Technology / Dairy Technology / Food Science / Food and Nutrition / entrepreneur.</p>	<p>REGISTRATION FORM</p>
<p align="center">PATRONS</p> <p>Prof. D.K. Bhattacharyya, Dean Academic Affairs Prof (Ms) C L Mahanta, Dean, SOE</p>	<p align="center">SELECTION , REGISTRATION & ACCOMODATION</p>	<p>Name: Mr./Ms.: _____</p>
<p>CHAIRMAN Dr. B Srivastava, Head, FET,TU</p>	<p>The number of participants is limited to 30. The accommodation will be provide in University Guest House. Interested participants can apply on or before 5/05/2018 for accommodation.</p>	<p>Designation: _____</p>
<p>COORDINATORS Mr Amit Baran Das Assistant Professor</p>	<p>Contact Details Department of Food Engineering & Technology Tezpur University, Assam Mr Amit Baran Das : 08473983419</p>	<p>Qualification: _____</p>
<p>RESOURCE PERSONS Expert from Adani Wilmar Ltd</p>	<p>HOW TO REACH Regular Bus service are available from Guwahati (ISBT) to Tezpur ASTC Bus Station via Nagaon or Mangaldoi. To reach Tezpur University, University Bus Services are available from Tezpur ASTC Bus Station via Paruva to University Campus</p>	<p>Institution Name: _____</p>
<p>IMPORTANT DATES</p>	<p>Last date for receipt of applications : 1/05/2018</p>	<p>Address for communication: _____</p>
<p>Confirmation to selected candidates : 3/05/2018</p>	<p>Finishing school program dates : 9-11th May 2018</p>	<p>Phone: _____ Mobile: _____</p>
<p>Signature of the applicant</p>	<p>Signature of Principal / HOD with Seal</p>	<p>E-mail Id : _____</p>
<p>DECLARATION BY THE APPLICANT</p>	<p>The above mentioned information is true to the best of my knowledge and belief. I agree to abide by the rules and regulations governing TBFT. I shall attend the programme for the entire duration</p>	<p>Signature of the applicant</p>

<p>Signatures of Conveners/ Chair/ Coordinator/ In-charge</p>	<p>Signature and Seal of Head of Department/ Centre/ Cell</p>
<p> Name: Brijesh Srivastava Designation: Professor</p>	<p></p>
<p> Name: Mr Amit Baran Das Designation: Assistant professor</p>	<p>Name: Dr N Sit Designation: Professor</p>