



Kanoria
PG Mahila
Mahavidyalaya
Jaipur

21. Bakery Workshop Date: 18-09-2019 to 20-09-2019

1. Brochure:

DEPARTMENT OF HOME SCIENCE
KANORIA PG MAHILA
MAHAVIDYALAYA
JAIPUR

is organizing
3 days
Bakery Workshop

Venue: Home Science
Lab (R.No 10)
Date: 18th-20th
September 2019

Resource Person:
Ms. Shivani Sharma
Guest Lecturer
Subodh Mahila
Mahavidyalaya
Rambagh

2. List of resource person/guests:


1. Ms. Shivani Sharma, SS Jain Subodh Mahila Mahavidyalaya, Jaipur



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Jaipur**


3. Geotagged photograph of the event:



 26.88598, 75.81180

Participants Involved in the activities of the workshop



 26.88598, 75.81180

Bakery Products Prepared During the Workshop

Report on Workshop

Organised by:

Department of Home Science,
Kanoria PG Mahila Mahavidyalaya Jaipur
Session 2019-20

Topic: Demonstrative Baking workshop

Dated: 18th, 19th & 20th Sep 2019 (Three day workshop)

Participants: 60 students (B.Sc Home Science Part I, B.A.(Home Science) Part I,II & III)

Resource person: Ms Shivani Sharma

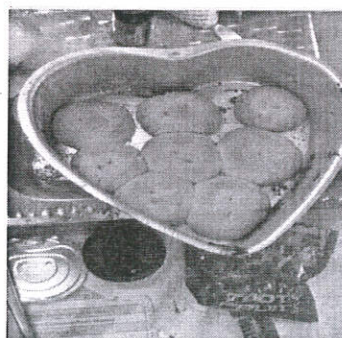
Guest Faculty (Home Science)

S S Jain Subodh Mahila Mahavidyalaya, Rambagh ,Jaipur

Objectives of Workshop:

- To facilitate active learning skills in baking among students.
- To get an insight into the ingredients and equipments needed for baking at household level and professionally.
- To understand potential among students from being home makers to Baking Entrepreneurs.

Day-1

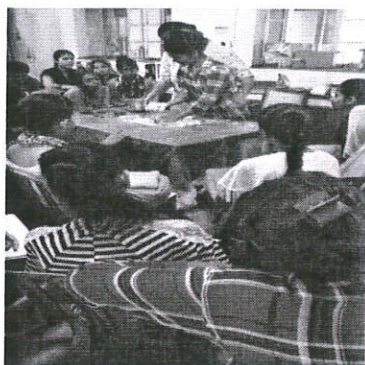


The workshop begin with introductory part including baking utensils, ingredients, flavour, batter preparation, moulding and how to make balance between time temperature and ingredients. The art of preparing and beating the batter was demonstrated in a certain way which helps giving texture and softness to cakes and cookies. Our expert also explained

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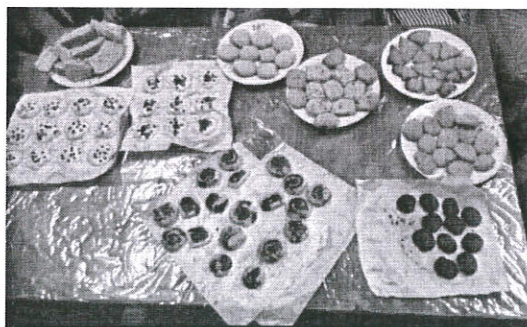
everything in a simplify manner. With small tricks & tips it was also made clear that baking is not only for professionals but can be possibly done at household level also. Among all this an important lesson was also learnt that baking is all about Patience and Focus, which always gives excellent results.

Day-2



It was a day for icing on the Cake. Students were excited and enthusiastic by the previous day's experience. The days begin with decoration of cakes. The lesson of the day was that baking can act as De-stressing tool, which was explored during one of the steps while processing and preparing for baking Bread, Breadsticks, Garlic bread, Pizza base with toppings & Chocolate balls. Students participated with great zeal & zest in various steps from mixing the ingredients to making the Pizza. Our expert being from a nutrition background also shared the fact that baking is not only for satisfying our taste buds but with choice of right ingredients we can also avoid various health issues making it a health baking.

Day-3



It was the last day of workshop, students were made aware about the measuring cups and spoons used while preparing any bakery item. Further to enhance the creative skills of cooking and baking, students were divided into two groups to prepare muffins and cookies. Along with baking skills they also learnt about teamwork, cooperation & an important lesson

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that things are worth the wait. Environment was filled with aroma of various other cookies such as Karachi biscuit, Jeera biscuit, Ajwain biscuit, & Swiss roll. At the end students were also provided with Recipes handouts. Participants were filled with lot of gratitude for the resource person for making the toughest thing simple

Conclusion

The three days workshop was an enriching experience not only for students but also for the faculty of Department of Home Science. This workshop was a great opportunity for the students to learn Baking from scratch. Student also got an insight that baking doesn't need expensive equipments or ingredients but it's all about Passion, Patience, Creativity, Healthy choice of ingredients, right proportion and balance between time temperature and ingredients. It was this workshop that made everyone learn how to bake like a pro and that too without eggs.

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