

**BAKERY & CONFECTIONERY PROCESSING TRAINING FOR
MASTER TRAINERS UNDER PMFME**

REPORT


Bakery & Confectionery Processing Training For Master Trainers under PMFME scheme was conducted from 14th December, 2020 to 18th December, 2020 through online platform. Dr. Ashutosh Upadhyay was the overall coordinator of the program and Er. Anand Kishore was the co-coordinator. Total 31 participants from 17 states participated in the training. Total 5 days training was conducted, which consisted of domain skill training of 3 days (14.12.2020 to 16.12.2020) and platform training of 2 days (17.12.2020 to 18.12.2020).

The domain skill training was conducted by NIFTEM and platform skill training was conducted through FICSI. The final assessment of participants was done by FICSI ON 19th December, 2020. The brief details of the training are as follows:

COMPONENT 1: DOMAIN SKILLS

Time allotted: 20 hours [16 hours of training and 4 hours of self study]

Day- 1 Activity (14.12.2020)

Session	Topic	Trainer
1	<p>Overview of PMFME scheme guidelines, objectives, capacity building framework and its implementation. Scope of bakery and confectionery industries in India</p> <ul style="list-style-type: none"> • Overview of PMFME scheme • Guidelines, objectives, capacity building framework and its implementation. • Status, market size and scope of bakery and confectionery industries in India 	<p>Dr. Ashutosh Upadhyay, Professor, Dean(A) (NIFTEM)</p> 


2	<p>Bakery ingredients</p> <ul style="list-style-type: none"> • Raw materials for bakery and confectionery products specifications • Compositions, role of raw materials - flour, types of flour • Quality assessment of flour, sugar, shortenings, leavening agents, egg, salt, water, moistening agent, cocoa products, fruits, nuts, improvers, flavoring and coloring agents. 	Ms. Neha Bhavsar, Application Specialist, Dupont
3	<p>Demo and self learning of bakery ingredients Production of bread, bun, cake, cookies and crackers</p> <ul style="list-style-type: none"> • Bread making- methods- specification for various types of breads • Manufacturing process of biscuit, cookies- Crackers- Buns- • Preservation of bakery products 	Er. Anand Kishore, Assistant Professor (NIFTEM)

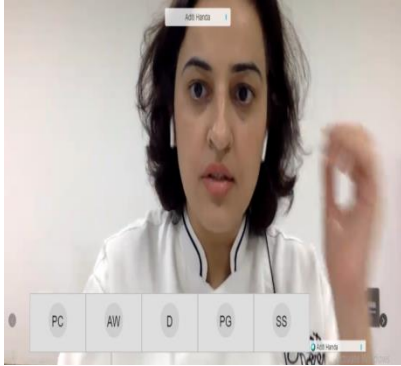
4	Frozen bakery products. Production of chocolate, fondant, caramels, fudge, toffee and pastries	Mr. Shorya Kapoor, Director, AIBTM
5	Demo and self-learning of cake & cookies	Dr. Anurag Singh, Assistant Professor (NIFTEM)

COMPONENT 1: DOMAIN SKILLS

**Time allotted: 20 hours [16 hours of training and 4 hours of self study]
Day- 2 Activity (15-12-2020)**


Session	Topic	Trainer
1	Bakery Machinery & Equipment <ul style="list-style-type: none"> • Identification and selection of bakery and confectionary 	Mr. K. Ravi Ex R&D Manager(Technical), Britannia



	<p>equipments-Weighing Equipment- Manual scale, Automatic weigh, liquid measuring. Mixing- blenders, Horizontal and vertical planetary, continuous. Make up equipment, Divider, Rounder, Proofer, moulder.</p> <ul style="list-style-type: none"> • Baking equipment – different oven, slicer 	
2	<p>Demo & Self-learning of confectionery equipments</p> <ul style="list-style-type: none"> • Confectionary products machines. 	<p>Mr. Shorya Kapoor, Director, AIBTM</p>
3	<p>Demo and self-learning of bakery equipment</p>	<p>Mr. Shorya Kapoor, Director, AIBTM</p>

4	Demo and self-learning of bread and bun	<p>Ms. Aditi Handa, Baker's Dozen</p> 
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COMPONENT 1: DOMAIN SKILLS

**Time allotted: 20 hours [16 hours of training and 4 hours of self study]
Day- 3 Activity (16-12-2020)**

Session	Topic	Trainer
1	<p>Plant layout and maintenance for Bakery and Confectionery Processing:</p> <ul style="list-style-type: none"> • Introduction to food plant design - plant location - location factors, site selection - layout - objectives, classical and practical layout • Preparation of process chart and machinery layout – product layout and process layout - Repair and maintenance of equipment – preventive and breakdown maintenance – replacement of equipment. 	<p>Mr. Abhinav Pandey, CEO, PMG Engineering Pvt. Ltd.</p> 
2	Demo and self-learning of plant layout and maintenance	<p>Dr. Ankur Ojha, Assistant Professor (NIFTEM)</p>

3	<p>Packaging of Bakery and Confectionery Products</p> <ul style="list-style-type: none"> • Advance in packaging, different packaging materials, methods and machineries involved (Primary, Secondary and tertiary) in packaging. • Selection of packaging materials and standards for Baked Products. • Recent packaging techniques to extend the shelf life of the Product. Technologies-MAP, hermetic packaging, convenient intelligent and smart packaging 	<p>Dr. Babu Rao Guduri, Associate Professor/Joint Director (R&D), Head-Basic Research</p> 
4	<p>Demo and self-learning of packaging</p>	<p>Er. Nitin Kumar, Assistant Professor, NIFTEM</p> 

COMPONENT 2: PLATFORM SKILLS

**Time allotted: 16 hours [12 hours of training and 4 hours of self study]
Day- 4 & 5 Activity (17-12-2020 & 18.12.2020)**

Session	Topic	Trainer
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<p>Day-4 (17.12.2020)</p>	<p>Food Safety Regulations & Certification</p> <ul style="list-style-type: none"> • Need for testing of Food, notified NABL labs, Referral Labs and Reference Labs in India. • GMP, GHP, GLP practices, HACCP implementation program. Regulations and standards for maintaining food safety and quality – BIS, FSSAI and International standards – • FSSAI packaging and labeling requirements. FSSAI registration and licensing procedure. 	<p>Ms. Surbhi Khanna (FICSI)</p>
<p>Day-5 (18.12.2020)</p>	<p>Soft skills and Communication</p> <ul style="list-style-type: none"> • Importance of soft skills and communication - Networking skills– creative& innovative thinking – problem management – stress and emotional management – leadership and teaming up • Confidence building – entrepreneur’s competencies – risk taking and goal settings - Effective communication skills. 	<p>Mr. Aman Gupta (FICSI)</p>