



Bakery & Confectionery Certificate Course



Name of the institute : B.V. Raju College & Fresh Choice

Affiliated University : Adikavi Nannaya University

Course Duration : 3 Months

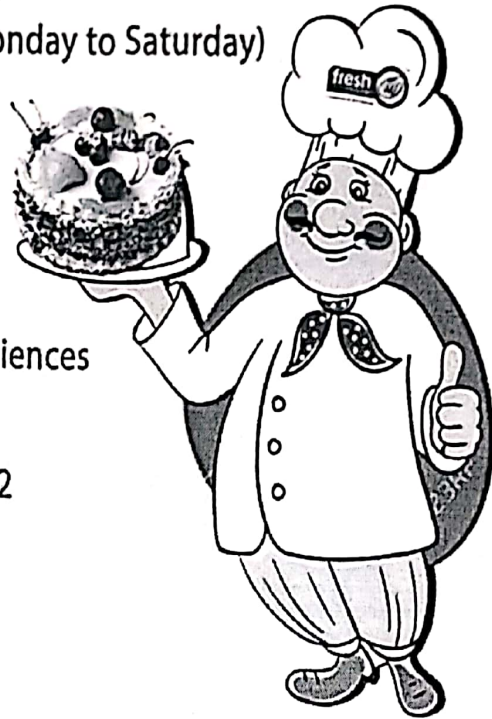
Course Timings : 4 pm to 6 pm (Evening)
Theory & Practical (Monday to Saturday)

Qualification : Intermediate

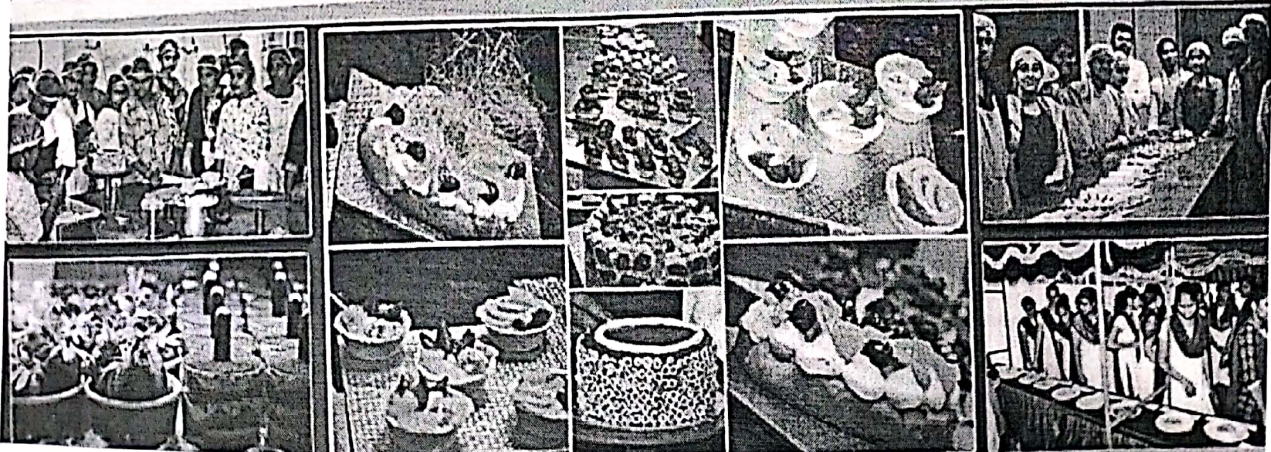
Age Limit : 17 to 35 Years

Contact Details : M.Rambabu, HOD, Life Sciences
B.V.Raju College
Vishnupur, Bhimavaram-2
Office : 08816 - 250861
Cell : 99491 22123

Commencement
of class work : 18-12-2019



పుస్తకం నంబర్ : 98491 40004



97
9/12/2019

ADIKAVI NANNAYA UNIVERSITY

B V RAJU COLLEGE, VISHNUPUR :: BHIMAVARAM - 534202

Bakery and Confectionary certificate course 2019-2020 Admitted Students

College Code : 311				E-Mail : bvrcollege@rediffmail.com			
S.No.	Student Name		DOB	Gender	Father/Guardian Name	IDENTIFICATION MARKS	Address
1	ANISETTI VANI	BAC20001	29/05/2002	FEMALE	ANISETTI TRIMURTHULU	1.A MOLE ON THE RIGHT RING FINGER 2.A MOLE ON THE RIGHT ARM	D.NO-1-154,SBI OPP,GOPALAPURAM VILLAGE &MANDAL,W.G.DIST - 534316 CELL:9440161567
2	BANDARU.SIVA SAI PRANAYA SRI	BAC20002	12/10/1996	FEMALE	BANDARU.TIRUMALA RAO	1. A MOLE ON THE RIGHT SHOULDER 2. A MOLE ON THE LEFT HAND LITTLE FINGER	4TH FLOOR - 402,KUSUMA PRIYA APARTMENTS,OPPOSITE GOVERNMENT HOSPITAL,POST OFFICE ROAD ,BVRM-534201
3	BANDI TULASI	BAC20003	1/3/2000	FEMALE	B HANUMANTHARAO	1. A MOLE ON THE LEFT BELOW EYE 2. A MOLE ON THE LEFT HAND BELOW ARM JOINT	D.NO:168 GARIKAPADU ,WYRA MANDAL ,KAMMAM DIST.507165 CELL:7382419814



4	BHUPATHIRAJU.KRUSHI THA	BAC20004	8/10/2000	FEMALE	B.SURYANARAYANA RAJU	1. A MOLE ON THE RIGHT EYE BROW 2. A MOLE ABOVE THE RIGHT ELBOW	FLAT NO- 402,SUDHARSHAN HEIGHTS,GOLLA KODER U,PALAKODERU MANDAL,WS DIST,AP- 534202
5	BOLLEMPALLI.L S PRATHYUSHA	BAC20005	7/6/2002	FEMALE	B.SANJAYKUMAR	1. A MOLE ON THE RIGHT SIDE OF THE NECK. 2. A MOLE ON THE RIGHT ARM.	D.NO-27-12- 7/2,FLAT:1,VASISTA APT,SIRAMPURAM,SIV ARAOPETA,BHIMAVARA M, PIN 534202 MOBILE :9949926969
6	BONAGIRI SRI RAGHAVI MANVITHA	BAC20006	5/8/2001	FEMALE	B.DHANA JAYA KUMAR	1. A MOLE ABOVE THE UPPER LIP. 2. A MOLE ON THE LEFT FIST	FLOT NO-A/3 SPANDANA APARTMENTS PALAKOL 534260 CELL:6790565551
7	BONDADA.N V SYAMALA BINDHU BHARGAVI	BAC20007	23/02/1998	FEMALE	BONDADA.NAGESWARAR AO	1. A MOLE ON THE FORE HEAD 2. A MOLE NEAR THE RIGHT ELBOW	NEAR PANCHAYATHI OFFICE,RAJULAPETA,UN DI,CELL NO;9640098555 PIN CODE;534199
8	BONDADA.NAGA VENKATA ANURADHA	BAC20008	1/10/1992	FEMALE	BONDADA.NAGESWARAR AO	1. A MOLE ON RIGHTSIDE OF UPPERLIP 2.A MOLE ONLEFT UPPER ARM	NEAR PANCHAYATI OFFICE,RAJULAPETA,UN DI,CELL NO;9985747455,PIN CODE;534199

9	BONTHU.HARIPRASD	BAC20009	20/05/1999	MALE	BONTHU.RAMAKRISHNA	1. A MOLE ON THE LEFT WRIST 2. A MOLE ON THE RIGHT HAND	D.NO:8-125/1,YENDAGANDI, UNDI MANDAL,WG DIST,AP-534186.
10	CHALLAGANDLA.BHAGYA NIKITHA	BAC20010	26/09/2001	FEMALE	CH.VENKATESWARARAO	1. A MOLE ON THE 2. A TINY MOLE ABOVE THE UPPER LIP	D.NO:15-3-25,BANDARU MALLESWARA RAO STREET,BHIMAVARAM. PIN:534201
11	GIDUGU.JAGADESU KUMAR	BAC20011	7/10/2000	MALE	G.NARAYANA RAO	1. A MOLE ON THE LEFT MIDDLE FINGER. 2. A MOLE ON THE LEFT FORE ARM	D.NO-7-4-36,MAVULLAMMA PETA,PALAKOLLU,WEST GODAVARI,AP: PIN :534250, MOBILE :8096209678
12	INDUKURI.DIVYA	BAC20012	30/10/2001	FEMALE	I.RAMA KRISHNAM RAJU	1. A MOLE ON BELOW RIGHT EYE. 2. A MOLE ON THE NECK.	FLAT:101,VENKATADRI HEIGHTS,SANJANA ESTATES,GOLLALA KODERU,BHIMAVARAM ,PIN:534202
14	KAVADI.TEJAS SATYA SANDEEP	BAC20013	17/05/2000	MALE	K.BABJI	1. A MOLE ON THE RIGHT HAND 2. A MOLE ON THE LEFT WRIST	CHALLAMCHARLA VARI VEDI,RAMALAYAM STREET,27 WARD,TADEPALLEGUD EM PI;534101,PH;99496081 94

15	KONDETI.PADMINI DURGA KUMARI	BAC20014	25/07/2001	FEMALE	K.SHIVA KUMAR	1. A MOLE ON THE UPPER LIP 2. A MOLE ON THE CHIN	D.NO:3-230,SANTA MARKET,JUVVALAPALE M,KALLA MANDAL,WG DIST,AP-PIN:534236
16	MANDA.M N S SAI SANTOOSH ANNAPURNA	BAC20015	3/1/2002	FEMALE	M.NAGA YARAKARAJU GU	1. A MOLE ON THE LEFT LOWER ARM 2. A LIGHT MOLE ON NEAR THE LEFT TEMPLE	D.NO:1- 65/1,KOMATTLAVEEDHI ,NEAR RAMALAYAM,UNDI MANDALAM,CHILUKUR U,WG DIST,AP- PIN:534199,MOBILE:81 06398234
17	NEKKANTI.HEMASINDH UJA	BAC20016	3/4/2001	FEMALE	N.VEERA VENKATA SATYA NARAYANA	1. A MOLE ON THE LEFT WRIST 2.A MOLE BESIDE THE NOSE NEAR LEFT EYE	D.NO1- 75,PADAMATIPALEM,A CHANTAVEMAVARAM, MINIMINCHILIPADU,W G DIST,AP,534327
18	PAREPALLI.CHANDRA MOUNIKA	BAC20017	27/04/2000	FEMALE	P.SRINU	1. A MOLE ON THE LEFT CHEEK 2. A MOLE ON THE NECK	PARIMPUDI,KOYYALAG UDEM MANDAL,WEST GODAVARI, PI:534312, CELL:7995726634
19	PATCHAMATLA.PRANEE THA	BAC20018	22/5/2002	FEMALE	P.VENKATA SEETHARAMARAJU	1. A MOLE ON THE NECK 2. A MOLE ON THE RIGHT HAND WRIST	D.NO:2-118,PALLAPU STREET,RAYALAM,BHIM AVARAM MANDAL, WEST GODAVARI AP. PIN-534202 Mobile:9848798289

20	SEGU.SRIVALLI PRIYANKA	BAC20019	25/3/2001	FEMALE	S.VENKATA SATYA SUBRAMANYAM	1. A MOLE ON THE RIGHT SIDE OF THE CHIN 2. A MOLE ON THE RIGHT COLLAR BONE	D.NO - 7-66/2,MAIN ROAD,GANAPAVARAM, WG DIST,PIN:534198,PH:81 21101325
21	SIMHADRI.BHARGAVI	BAC20020	12/8/2002	FEMALE	S.SRINIVAS REDDY	1. A MOLE ON UPPER LIP 2. A MOLE ON RIGHT SIDE OF NECK	D.NO:2- 69,JANGAREDDYGUDE M MANDAL,GPANGIDIGU DEM,WEST GODAVARI,AP- PIN:534447,CELL:94930 56765
22	TADEPALLI.HEMA SRI LAKSHMI	BAC20021	29/11/1996	FEMALE	T.S R MURTHY	1. A MOLE ON THE LEFT FOOT 2. A MOLE ON BELOW THE RIGHT EYE	NEAR SIVALAYAM TEMPLE,RAJULAPE TA,UNDI,PIN:534199, PH:9866589105
23	VADDI TANUJA DURGA PRIYA	BAC20022	21/9/2001	FEMALE	V.NAGARJUNARAO	1. A MOLE ON THE RIGHT EAR 2. A MOLE ON THE CHIN	D.NO.8-42/C/1, SALIPETA,AKIVEDU,W.G .DIST Mobile 6302836061
24	VARADA PAVANI DIVYA	BAC20023	1/2/2002	FEMALE	V SRINIVASARAO	1. A MOLE ON THE LEFT CHEEK 2. A MOLE ON THE RIGHT FORE HEAD	D.NO-9- 11,RAMALAYAM STREET,PARIMPUDI,KO YYALAGUDEM MANDAL,W.G.DIST - 534312 CELL:9491862460
25	YEDIDA.MANOJ KUMAR	BAC20024	9/11/2002	MALE	Y.SATYANARAYANA	1. A MOLE ON THE LEFT CHEEK 2. A MOLE ON THE LEFT EAR	D.NO: 19-22-8,NEAR SMART KIDZ SCHOOL,BHRAMAYA NAGAR,BANK COLONY,BHIMAVARAM ,WG DIST,PIN:534201

ADIKAVI NANNAYA UNIVERSITY :: RAJAMAHENDRAVARAM
B.V. RAJU COLLEGE
VISHNUPUR, BHIMAVARAM, WEST GODAVARI DISTRICT-534202, ANDHRA PRADESH
ACCREDITED BY NAAC WITH 'B' GRADE..

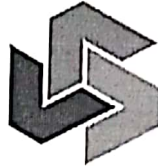


SL No. *Certificate* Regd. No.

This is to certify that Mr./ Ms./ Mrs./ _____
S/o. /D/o. / W/o. _____
has successfully completed _____ days Certificate Course in BAKERY & CONFECTIONERY
from _____ to _____ conducted by B.V. Raju College, Bhimavaram affiliated to
Adikavi Nannaya University, Rajamahendravaram, East Godavari District. Andhra Pradesh.

Place: Bhimavaram
Principal
B.V. RAJU COLLEGE
Bhimavaram
Controller of Examinations
Adikavi Nannaya University
Rajamahendravaram

**CERTIFICATE PROGRAMME
IN
BAKERY & CONFECTIONARY
(3 MONTHS DURATION)**



VISHNU
UNIVERSAL LEARNING

**PROPOSAL FOR THE ACADEMIC YEAR 2019
(Add-on Course)**



**DR. B.V. RAJU INSTITUTE OF COMPUTER EDUCATION
(Affiliated to Adikavi Nannaya University, Rajahmundry)**

**PADMABHUSHAN DR. B.V. RAJU FOUNDATION &
SRI VISHNU EDUCATIONAL SOCIETY
Vishnupur, BHIMAVARAM – 534202, West Godavari District,
ANDHRA PRADESH**

CERTIFICATE PROGRAMME IN BAKERY & CONFECTIONARY

1. GENERAL INFORMATION:

Padmabhushan Dr. B.V. Raju Foundation & Sri Vishnu Educational Society were established with a long cherished ambition to promote and disseminate knowledge and serve the cause of education, in general and technical / professional education, in particular. The Foundation & Society are engaged in Teaching, Research and Extension in different disciplines of Engineering, Pharmacy, Dental, Polytechnic, Life Sciences, etc.

Padmabhushan Dr. BV Raju, the Founder Chairman of Dr.B.V.Raju Foundation & Sri Vishnu Educational Society, was a man of simple words, high aims, and higher achievements. Starting his career in a small way in the cement industry, the tenacious young man rose to the level of Managing Director within a short span and he was invited to head the Cement Corporation of India (CCI). He then went on to play a key role in the planning, construction and commissioning of various cement factories across India. The Government of India, recognized the distinguished services of this Doyen of Cement Industry and awarded him the title "Padma Sri" in 1977. His first small step as an entrepreneur into the industry with his very own Raasi Group of Industries became a giant leap of success catapulting him to the pinnacle of his career.

PROPOSAL: We would like to go in for the introduction of 3 months duration Certificate Programme in Bakery & Confectionary as an Add-on Course at our Bhimavaram campus to cater to the needs of the local community keeping in view the following:

Bakery products are well accepted by the common mass and simultaneously they are nutritious too. Bakery products have reached even in the villages and due to urbanization, craze towards western lifestyle, increasing women employment etc. its demand is increasing day by day. To go up with this increasing demand of the bakery products, it is necessary to establish more bakery units, which will require trained bakery technocrats.

2. OBJECTIVES:

The main objective of the course is, to conduct training to develop entrepreneurs, techno crafts and skilled manpower for the bakery industry. The proposed 3 months certificate course in Baking & Confectionary deals with the subjects like Bakery, Confectionary and Related Studies. The course provides opportunity to gain knowledge and develop skills for preparation of commonly consumed Bakery products like Bread and fermented foods, Cookies, Biscuits, Cakes and Icing etc. through theory and practical classes. It also provides knowledge regarding quality of raw-material, scientific knowledge of ingredients, improved processing techniques, chemical and microbiological reactions involved in it, handling of various bakery equipments and machines as well as economics of food preparation.

Specific Objectives of the Course

- To impart skill to the technical input required for a bakery enterprise.
- To support students for career development through expert training.

Skills to be Provided

- The skills of selecting, handling, and use of equipment
- The skill of selecting the raw material - quality testing and use.
- The skill of preparation, technical do's and don'ts

- Identify faults and making necessary remedies to get a good product.
- Skills of costing and fixing the selling price.

Job Opportunities

- Can be employed as bakers in large and small-scale bakery units.
- Employment in corporate canteens, cafeteria, fast food centers.
- As trainers for untrained personnel.

3. Commencement of the Course:

Normally this 3 months course will be offered two times(TWO BATCHES) in a year:

First Batch: Commences in the month of January/February.

Second Batch: Commences in the month of July/August.

An advertisement regarding commencement of the course shall be published in the local news paper(s) as well as in the college website www.bvricedegree.edu.in one fortnight prior to the commencement of the course.

The dully filled in application form for admission [obtained with prospectus] is to be submitted to the Principal, Padmasri Dr. B.V. Raju Institute of Computer Education within the time limit framed from time to time (i. e. as per the last date mentioned in the advertisement).

4. ADMISSION CRITERIA:

A. Educational Qualification :

- 1) Minimum educational qualification for admission in the course is Intermediate (12th std.) pass.

B. Age :

The age of the candidate should be in between 17 to 35 years on the date of admission.

D. Other Rules :

- 1) Intake of the course is 30 candidates per batch.

E. Application Form :

- 1) Application form along with the prospectus can be obtained in person on payment of Rs.100/- in Cash. Application form can also be downloaded from the College Website www.bvricedegree.edu.in. However, in such case, Demand Draft worth Rs. 100/- drawn in favour of "Padmabhushan Dr. B.V. Raju Foundation" payable at Vishnupur, is to be attached with the application form.
- 2) Application form is to be submitted at the College Office within stipulated time limit along with attested copies of all necessary documents.

F. Fee :

The eligible candidates have to pay an amount of Rs.6, 000/- (Rupees Ten thousand only) towards Course Fee for seeking admission into the course.

5. Uniform Dress Code:

As the training is concerned with food commodity, College has decided white uniform, apron and a cap for maintaining sanitary & hygienic condition. The candidates have to bear the cost of the uniform and have to wear during the training period.

6. Attendance:

Minimum 80% attendance is compulsory for candidate to appear in the final examination of Certificate Programme in Bakery & Confectionery and those fail to fulfill 80% attendance will not be allowed to appear for the final examination. However, in case of sickness, Principal of Dr.B.V. Raju Institute of Computer Education may grant permission to appear in examination, if found suitable.

7. Programme Details And Evaluation Methods :

A. Timings of the Course

Days: Monday to Saturday
Timing: 04-00 pm to 06-00 pm

B. Subjects :

Syllabus includes seven subjects comprising four Theory papers and three Practicals as mentioned below :

1. Theory

- (a) Bakery
- (b) Confectionery
- (c) Commodities Costing & Accounts
- (d) Hygiene & Sanitation

2. On the Job Training

- (a) Bakery
- (b) Confectionery
- (c) Commodities Costing & Accounts
- (d) Hygiene & Sanitation

List of Training Centers for Practicals:

- 1) Campus In-house Bakery, Vishnupur, Bhimavaram
- 2) M/s. Sai Aditya Foods & Retail Pvt. Ltd. – Fresh Choice Production Unit-I at Modavāḷasa, Vizianagaram District.

C. Examinations :

Trainees will be examined through internal and external system of examination.

No.	Examination	Period	Marks
1.	First Internal Test	During 4th week	15
2.	Second Internal Test	During 8th week	15
3.	Final Examination	At the end of the Course	70

D. Evaluation :

Internal and External examinations will be conducted during the 3 months training period.
The successful candidates will be awarded certificates of passing as shown below :

No.	Percent and Class	
1.	Pass Class	40 and above to less than 50
2.	Second Class	50 and above to less than 60
3.	First Class	60 and above to less than 75
4.	Distinction	75 and above

E. Teaching & Examination Scheme:

S.No.	Subject	Hours per programme		
		Theory	On the job training	Total
1	Bakery	20	40	60
2	Confectionary	24	48	72
3	Commodities Costing & Accounts	04	08	12
4	Hygiene & Sanitation	08	04	12
Total		56	100	156

SYLLABUS

Paper – I - Bakery (Theory)

- 1) Introduction & scope of Bakery & Confectionery, Bakery terms. Organization chart of Bakery.
- 2) Structure of wheat grain.
- 3) Milling of wheat and role of bran and germ.
- 4) Flours:

Different types of flours available, constituents of flours, PH Value of flour, water absorption power of flour, gluten, diastatic capacity of flour, grade of flour.
- 5) Raw material required for bread making :
 - Role of flour, water, yeast, salt.
 - Sugar, milk and fats.
- 6) Methods of bread making:
 - Straight dough method.
 - Delayed salt method.
 - No time dough method.
 - Sponge and dough method.
- 7) Characteristics of good bread
 - External characteristics - volume, symmetry of shape.
 - Internal characteristics - colour, texture, aroma, clarity and elasticity.
- 8) Bread faults and their remedies.
- 9) Yeast - An elementary knowledge of Baker's yeast, the part it plays in the fermentation of dough and conditions influencing its working. Effect of over and under fermentation and under proofing of dough and other fermented goods.
- 10) Bread diseases - Rope and mold-causes and prevention.
- 11) Bread improvers-improving physical quality.
- 12) Oven & Baking: Knowledge and working of various types of oven. Baking temperatures for bread, confectionery goods.
- 13) Bakery layout - The required approvals for setting up of a Bakery – Government procedure and Bye-laws.
 - Selection of site.
 - Selection of equipment.
 - Layout design.
 - Electricity.
- 14) Quality control of raw material / finished products.

Paper – I (Bakery) Practicals

Bread rolls; Bread sticks & soft rolls; Buns; Hot Cross Buns; Fruit Buns; Danish; Pastry; Croissants; Brioche; Fermented dough nuts; Chelsea buns; Russian stolen Basic bun dough. Savarin dough, Bread/Brown Bread, Vienna bread; Fancy bread; French bread; whole meal bread; Masala bread; Milk bread; Raisins breads; Current loaf; Fruit bread; Pizza base.

Paper – II Confectionery (Theory)

- Cake making ingredients - Flour, Sugar, Shortening and egg.
- Moistening agents.
- Fats and oil.
- Leavening agents.
- Cake making methods - sugar butter process, flour butter process, genoise method and blending and rubbing method.
- Correct temperature for baking different varieties of cakes.
- Pastry making, principles and various derivatives.
- Characteristics of cakes: External; Internal
- Balancing of cake formula.
- Cake faults and their remedies.
- Types of icing .
- Preparation of cookies and biscuits. Factors affecting the quality of biscuits/cookies.
- Storage of confectionery product.
- Various types ice creams and bombs.

Paper – II (Confectionary) Practicals

Cakes by different methods (e.g., sponge cake; Madeira cake; Genoise; fatless sponge; rock cake; fruit cake)

Biscuits & Cookies: Plain biscuits; piping biscuits; cherry knobs; *langue-de-chats*; (cats tongue) salted biscuits; nut biscuits; coconut biscuits; melting moment; macaroons; tricolour; chocolate biscuits; marble biscuits; nan-khatai; short bread biscuits. Ginger biscuits; cheese biscuits; cream fingers.

Flaky/Puff pastry-khara biscuits; veg patties; chicken patties; mutton patties; cheese straws; patty cases; thousand layer cake; jalousie; apple flane; cream horns.

Choux pastry: Chocolate ec1aire; profit roll suchard; cream buns.

Short crust pastry : Lemon curd tart; jam tart.

Icing : Fondant; American frosting; Butter cream icing; Royal icing; gum paste; marzipan; marslunellow; lemon maringue; fudge; almond paste; glace icing.

Toffees : Milk toffee; chocolate; stick jaws; liquor chocolate.

Ice Cream: Vanilla, Strawberry, Chocolate, Pineapple, Mango.

Pastry : Pineapple pastry, chocolate pastry.

Cakes & Gauteaux: Queen cakes; fruit cake; .birthday cake; easter eggs; chocolate dippings; wedding cakes; cheese cakes; black forest; gateaus; gateau religious; apple strudel; bakery.

Dough nuts; fruit gateaus; baba-au-rhum, savarin chantilly; savarin; meringue; chantilly; Swiss rolls and Madeline cake.

pudding: Bavarois; ginger pudding; cold lemon souffle; chocolate mousse; charlottes royal; charlotte russe; charlotte arlequine; bavarois rubane; souffle praline; fruit trifle.

Indian Sweets:

Chenna	-	Rasgulla, Chamcham, Pakiza, Chenna Toast, Rasmalai
Khoya	-	Gulab Jamun, Barfi
Sugar	-	Mysore Pak, Ghewar
Flour/Besan	-	Patisa (Sonpapadi), Shakarpore, Halwa, Laddu, Peda
Milk	-	Kheer, Rabri
Nuts	-	Barfi, Chekki.

Paper III Commodities Costing & Accounts

Section- i : Accounts and Costing :

- Book Keeping, double entry, journal entry, simple cashbook and types of accounts.
- Purchase book, Purchase return book, Stores requisition
- Sales book, Sales return book, Cash voucher/Credit voucher book
- Percentage and discounts
- Preparation of invoices and debit/credit memos.
- Introduction to ingredient costs, labour costs, overheads, gross profit, net profit, calculation of cost price, sales price and catalogue price.

Section – ii : Commodities)

- Sugar
- Cocoa, chocolate
- Milk
- Butter
- Cream
- Cheese
- Food colours
- Flavours & essences
- Dry fruits and nuts used in confectionery
- Fresh and preserved fruits products

Paper – IV Hygiene & Sanitation

- Unit-1 : Role of Hygiene in Bakery / Personal hygiene, care of skin, hand and feet. Food handlers hygiene, protective clothing.
- Unit-2 : Dishwashing methods - manual and machine dish washing - merits and Demerits / Garbage disposal - different methods -advantage and disadvantages.
- Unit-3 : Food Poisoning - Causative factors and the precautions to be taken by food handlers.
- Unit-4 : Food Storage - Techniques of correct storage, storage temperature of different commodities to prevent bacterial manifestation or contamination.
- Unit-5 : Pest Control. - Rodents and insect control techniques, special stress on control of flies, rats and cockroaches, care of premises and equipment.
- Unit-6 : Health laws / Golden rules of first aid and treatment for cuts, wounds, burns.

Course-Coordinator: E.A.V .V RAMBABU .M, M.Sc ,APSET[Ph.D.]

FACULTY

- 1) Ms. B.Preethi, M.Tech.(Food Technology)
 - 2) Ms.V.PRASAD RAJU , M.Sc.(Microbiology)
 - 3) Mr. M. MUTHUVEL PG Diploma in Hotel Management & Catering Technology,
 - 4) D SATYANARAYANA ,COMMERCE
-



Bakery and confectionery students prepared dry fruit cookies.





Bakery and Confectionary students prepared chococakes.



Bakery and confectionary students prepared cup cakes.