

From

Dr. M. Malarvizhi  
Associate Professor and Head  
Department of Chemistry  
Sri G.V.G. Visalakshi College for Women (Autonomous)  
Udumalpet

To

The Principal  
Sri G.V.G Visalakshi College for Women (Autonomous)  
Udumalpet

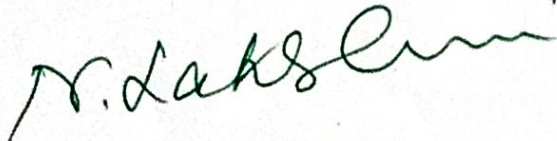
Sub: Permission to go for a training programme reg.

Respected Madam,

We have planned to send our students for a training programme to "(NIFTEM) -The National Institute of Food Technology, Entrepreneurship and Management, Thanjavur" under DBT Star Status College Scheme on 19.03.2024. Hence I request you to grant us permission to send 8 students and 1 lab assistant for the training entitled "Preparation of bakery products using unconventional flour". I request you to sanction an amount of Rs.13,170 /- towards the registration and Travel expense.

Thanking you

Station: Udumalpet  
Date : 16.03.2024



Yours Sincerely,

  
Dr. M. Malarvizhi



Sri G.V.G Visalakshi College for Women (Autonomous), Udumalpet

**Department of Chemistry**

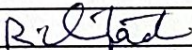
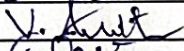
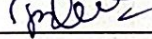

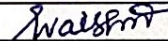
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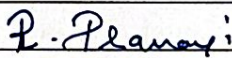

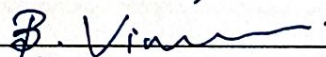
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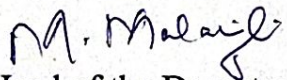
**Dear Professors and Students,**

Department of Chemistry is planned for the training entitled "Preparation of bakery products using unconventional flour" at **National Institute of Food Technology, Entrepreneurship and Management, Thanjavur** on 19.03.2024". All the students of the Department are invited.

**Date:** 16.03.2024

S.No.	Name of the Faculty	Signature
1	Dr.S. Umadevi	
2	Mrs. R. Chitradevi	
3	Mrs. V. Anitha	
4	Dr. J. Bhuvaneswari	
5	Dr. M. Indrani	
6	Dr. E. Vaishnavi	

S. No.	Class	Representative	Signature
1	I UG	Pranavi R	
2	II UG	Dharshini T	
3	III UG	Vinimitha B	

  
Head of the Department

  
Principal



# Hands on Training in Preparation of bakery products using unconventional flour at NIFTEM, Thanjavur.

Date: 20.03.24

Venue: National Institute of Food Tech, Entrepreneurship & Management  
NIFTEM, Thanjavur.

Programme Co-ordinator: Dr. S. Umadevi

Associate Professor in Chemistry

No. of Beneficiaries: 09 Students & 01 Lab Assistant.

The Department of Chemistry permitted eight students from I, II and III B.Sc Chemistry and one lab assistant to attend a training programme at National Institute of Food Tech (NIFTEM), Thanjavur on 20.3.24. Around 45 participants from all over Tamilnadu attended this programme. The resource person gave a general introduction about bakery products, ingredients used, traditional grain processing, the Chemistry of Bread Making, Advancement in food processing and various drying techniques.

The trainer gave hands on training in the preparation of the following products.

1. Raggi Cookies.
2. Chocolate Cookies
3. Wheat flour biscuit
4. Multi grain Cookies
5. Nutritional values of cookies.

The students learned all the above preparations interestingly & enthusiastically. They said that the training was very useful and helpful to become an entrepreneur in near future.

S. Umadevi  
Signature of DBT  
Co-ordinator

M. Malathi  
Signature of  
HOD

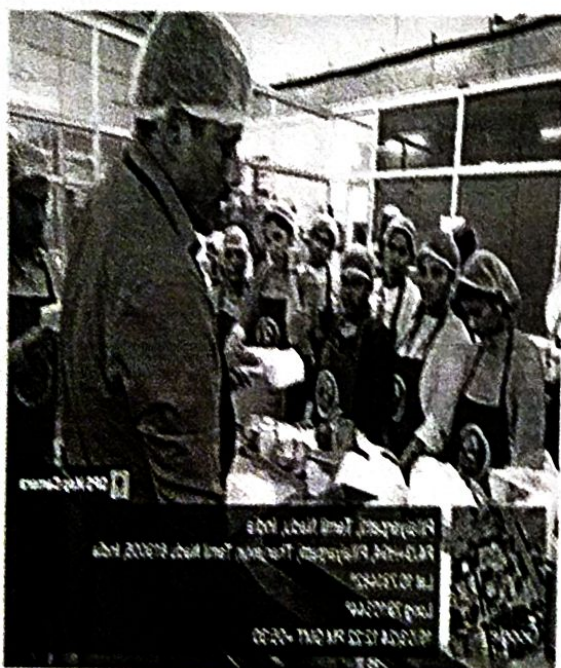
T. V. Lakshmi  
Signature of principal.



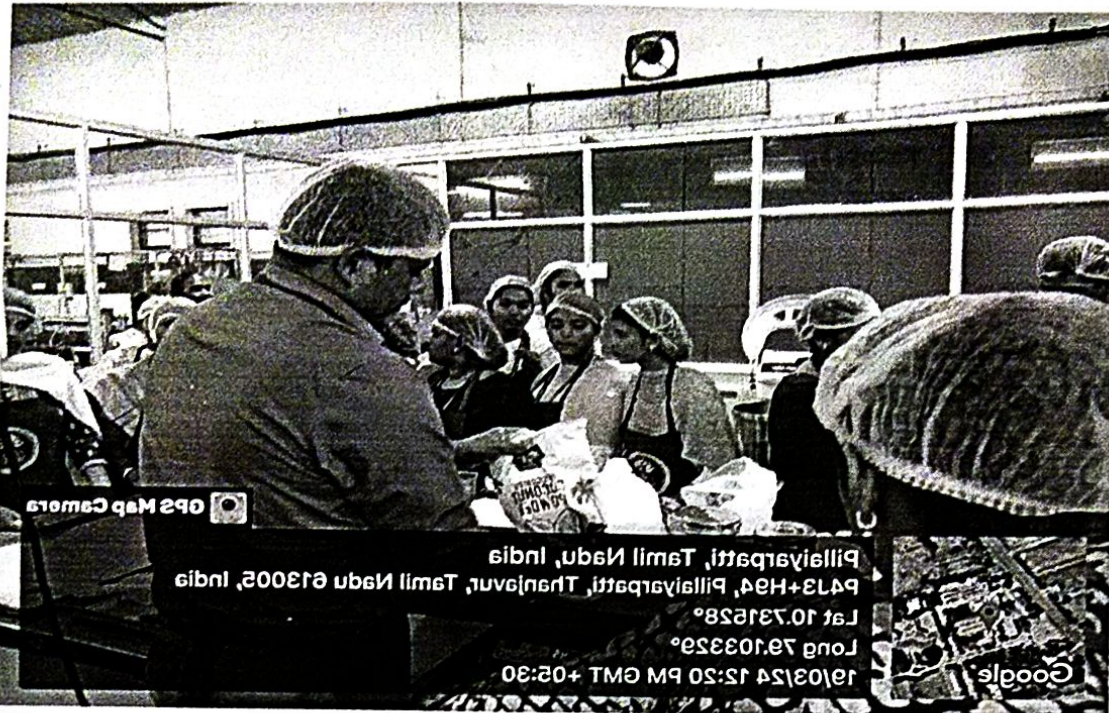
## NIFTEM Training programme

### List of students attending the programme

S.No.	Reg.No.	Name	Class
1	23BC1343	Duraiyammal . S	I B.Sc
2	23BC1345	Hemalatha . P	I B.Sc
3	22BC0769	K Subitha	II B.Sc
4	22BC1208	R Prema Kumari	II B.Sc
5	22BC0759	M Divyadharshini	II B.Sc
6	21BC0140	Kaleeswari R	III B.Sc
7	21BC0149	Rathi A	III B.Sc
8	Lab Assist	Mohana	







## Feedback

The Pedagogy of the Morning and afternoon session was very Excellent. Great presentation style with a lot of opportunities to ask questions friendly and talk about real life examples which all made for a really enjoyable one. During morning session, we have learned a awesome information about Baking. Baking is a dry method of Processing. In addition, we also learned about the Chemical changes, film formation. Functions of Baking Ingredients. It makes us to gather more information like wheat flour characteristics and major ingredients used. But the topic "Traditional Grain Processing" makes us to think in a different way. As a Chemistry major, we are eager while learning the "Chemistry of Bread Making". Later, we step on into practical class. There we have done such as Biscuits using different flour and cookies, and more. This has more than met my expectations. We have also seen products like Cinnamon rolls and coffee cakes. A wonderful practical class. Your training session was phenomenal. Once more thanks a lot for elevating our skills! and Grateful for the training Experience.

Yours faithfully,  
 G. Subit  
 M.K. Thangayathic.  
 R. Prasad.





M C F P I

National Institute of Food Technology,  
Entrepreneurship and Management (NIFTEM)-Thanjavur

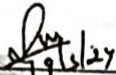
(an Institute of National Importance; formerly Indian Institute of Food Processing Technology-IIFPT)



FOOD PROCESSING BUSINESS INCUBATION CENTRE (FPBIC)

CERTIFICATE

This is to certify that DURAIYAMMAL.S, PALANI has successfully completed the ~~consultancy~~/training programme on PREPARATION OF BAKERY PRODUCTS USING UNCONVENTIONAL FLOURS conducted by Food Processing Business Incubation Centre (FPBIC), National Institute of Food Technology, Entrepreneurship and Management (NIFTEM)-Thanjavur on 11.02.2024 at Thanjavur.



Co-ordinator



Head



Director



M C F P I

National Institute of Food Technology,  
Entrepreneurship and Management (NIFTEM)-Thanjavur

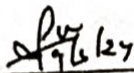
(an Institute of National Importance; formerly Indian Institute of Food Processing Technology-IIFPT)



FOOD PROCESSING BUSINESS INCUBATION CENTRE (FPBIC)

CERTIFICATE

This is to certify that P.MEMALATHA, PINNAGUL has successfully completed the ~~consultancy~~/training programme on PREPARATION OF BAKERY PRODUCTS USING UNCONVENTIONAL FLOURS conducted by Food Processing Business Incubation Centre (FPBIC), National Institute of Food Technology, Entrepreneurship and Management (NIFTEM)-Thanjavur on 19.02.2024 at Thanjavur.



Co-ordinator



Head



Director