



BTU REFLECTIONS



e- Newsletter

Volume : 2, Issue: 2 (July- 2023 to September- 2023)

Quarterly Coverage

Renaming of Bakery & Value addition centre as "Institute of Baking Technology and Value Addition"

Institute of Baking Technology and Value Addition is working under the Directorate of Extension, University of Agricultural Sciences, Bangalore. It was started during 1968 as **Baking School** sponsored by US Wheat Associates, New Delhi, with the main objective to impart skill oriented training programmes in bakery. In 1972 a pilot Bakery project was started and the Baking school was renamed as **Bakery Training Unit in 1974. In 1980 the commercial activities were stopped at the unit, and in 2006 the unit was renamed as Bakery and Value Addition Centre.** Further the unit is involved in various activities such as Teaching, Research and Extension and successfully focusing on compressive education. Hence, the unit is renamed as **"Institute of Baking Technology and Value Addition"** from September

as a component of training for processing and preparation of value added products from different agriculture produce such as fruits and vegetables, cereals, millets, milk, soybean, spices etc. The main aim of these trainings is to create technical competency and to develop confidence regarding different stages of food processing and product development to become self-employed and help them to get employment opportunities in food industries.

I. Four weeks Baking Course

The Institute had organized 3 training programmes of **4 weeks baking course**. The trainees were given Hands on training for product preparation and theory classes were conducted on selected topics such as selection of raw material, Food safety and hygiene practices, tips for improving the qualities of biscuits and cakes and FSSAI licensing / Registration. The trainees were happy with the course content and satisfied with the amount of opportunity provided for them to practice and expressed their willingness to enroll for the other upcoming short courses and other long term courses offered by the unit. A total of 69 participants were benefited by this course.

II. Fourteen Weeks Certificate Course in Baking Technology

A) Fourteen Weeks Certificate Course in Baking Technology - 70th Batch – On-going activities



The Institute has been imparting training in bakery since last five decades for professional bakers, industrialists, SHG members, youth, housewives etc. to develop entrepreneurship and to create self-employment opportunities. Presently the Institute is equipped with semi-automatic plant to conduct training programmes on large scale manufacture of bakery products by step by step process. Since from 2006, the Institute has included **"Food processing"**





i) Guest lectures

Fourteen weeks certificate course is being organized by the Institute and as a part of curriculum various special guest lectures by successful entrepreneurs, retired officers and subject specialists on Large and small equipments used in bakery industry, Entrepreneurship Development in Bakery and Food Industry, Quality assessment of eggs and its application in Food Industry, Instruments and equipments used in food industries, Thematic areas and facilities available at Agri Innovation Center, Millets processing and equipments required for processing, Prime Minister Formalization Of Micro Food Processing Enterprises (PMFME), Wet and dry processing equipments used in food industries, Food adulteration and demonstration on identification of adulterants in food products, Packaging Technologies and Labeling techniques in Food and Bakery Industry were covered.



Skills of cake decorations



Exposure visits for various Institutes



Quality evaluation of different brands of breads



ii) Exposure visits for various Institutes

Exposure visits for various institutes and industries such as Modern Food Private Ltd., on 20.07.23, SLV Bakery, Dollars Bakery and Food equipments Engineering Ltd. Techno heat bakery equipments pvt. Ltd, Zuckerush Foods, Bangalore on 10.08.23 and Dept. of Food Science and Nutrition, Department of Agri. Microbiology, Center of Excellence for Nutri-cereals (Small millets), Agri Innovation Center and Post-Harvest Engineering & Technology Scheme, Agriculture museum, UAS, GKVK, Bangalore on 11.08.2023 were also organized.



iii) Standardization and development of Novel products

The students of 14 week certificate course were encouraged for **standardization and new products development** which are innovative and unique bakery products apart from the products which were taught in the training so as to enable them to participate in the exhibition cum sale of Novel bakery products. Innovative products such as Bambolins, Cookie N Cream brownie, Center filled cookies, Chocolates cookies, Oats crackers, Choco cookies, Mini pineapple cup cake, Custard tart & Chinese Tart, Ferrero Rocher Brownie, Marvel cake, cake pops, Malai rolls, Walnut cup cake, Strawberry cup cake, Cashew nut biscuits, Lava cake, Walnut cup cake, Blueberry and Raspberry cookies, Filled Doughnuts, Choco lava croissant, Burger with aloo patty, Vanilla blueberry cake, Ginger biscuits, Mushroom puffs, Mini burger, Croissant cups, Corn puffs, Double Choco chip cup cake, Cashew pista cookies, Lemon butter cookies, Multi grain cookies, Banana dates cake, Burger with corn & Palak patty, Oat meal cookies, Pumpkin cake, Special masala biscuits, Walnut Banana cake, Carrot cake, Apple pie were standardized as a part of 14 weeks certificate course in the month of July and August. Other Innovative products such as Corn & Vegetable puff, Blue berry cake, Trechlesh, Pista & Choco cookies, Butterscotch cake, Stuffed Bambolins, Mini cheese cakes, Mini burger, Rose milk Trechlesh, Cookie cream brownie, White chocolate raspberry mix cookies, Choco chip oats cookie, Hazelnut cake pops, Baked millet Nippattu, Veg & panner puff, Tuti fruity muffin, Choco muffin, Straw berry white choco chip cookies, Pineapple mini cup cake, Garlic buns, Chocolate oreo cup cake, Bento cakes, Eggless Muffins, Dutch chocolate cake, Stuff roll with noodles filling, Mushroom puffs, Brownie – oreo, Naankattai, Chocolate doughnut & Filled Doughnuts, Filled tarts, Red velvet cheese cookies, Sunburst orange brownies, Pitta bread with stuffing, Stuffed bambolins custard and savory, Pizza muffins, Chocolate oat meal bars, Multi grain cookies were standardized in the month of September.

iv) Organized “Exhibition cum sale of Novel bakery products”



The Institute of Baking Technology and Value Addition had organized an event on "**Exhibition cum sale of Novel bakery Products**" by the students, which was scheduled on 15.09.23, at Institute of Baking Technology and Value Addition, Hebbal campus, UAS, Bangalore as a part of fourteen weeks Baking Technology course to ensure overall exposure of preparation, pricing and marketing of bakery products. Dr. V. L. Madhu Prasad, **Director of Extension**, UAS, Bangalore inaugurated the programme and interacted with participants about the event and congratulated all the students for their active involvement and briefed about the importance of the small scale production of Hygienic bakery products with suitable marketing techniques could help them to become successful entrepreneurs. Dr. D. Vijayalaxmi, Emiratis professor, Dept. of Food Science and Nutrition, GKCK, UAS, Bangalore visited and interacted with all the students and congratulated all the students for bringing some sort of uniqueness in their products with respect to appearance, nutrition and packing etc, Dr. Savita S. Manganavar, Professor and Co-ordinator, Institute of Baking Technology and Value Addition highlighted about the importance of



uniqueness and continued innovations in developing novel bakery products and encouraged the students to improve upon marketing through communication skills. Twenty eight participants exhibited their unique bakery products such as Double Choco chip cup cake, Corn & Vegetable puff, Pista & Choco cookies, butterscotch cake, Stuffed Bambolins, Dutch chocolate cake, Mushroom puffs, Bento cakes, Choco lava crossiants, Sunburst orange brownies, Pizza muffins, Burger, Stuff roll with noodles filling, Chocolate oreo cup cake, Mini cheese cakes, Red velvet cheese cookies, Rose milk Trechlesh etc., likewise more than 80 novel products were exhibited and around Rs 90,000 income was generated by the students, more than 250 members visited this exhibition and encouraged the participants, the students gained a practical experience of preparation and marketing of their products, there by increased their self-confidence

B) Certificate Distribution Program – 69th Batch



Institute of Baking Technology and value addition, Hebbal, UAS, Bangalore had organized a certificate distribution program on 26.07.2023 for **69th batch - Fourteen weeks course on Baking Technology**. Dr. V. L. Madhuprasad, Director of Extension, UAS, Bangalore inaugurated the programme and addressed the participants about the entrepreneurship development and importance of quality and hygienic production of bakery products, goals setting for successful professional life among youth and congratulated all 25 participants for their active involvement and procurement of certificates. Dr. Savita S. Manganavar, Professor and Co-ordinator, Institute of Baking Technology and value addition, UAS, Bangalore in the introductory remarks highlighted about the history of the Institute and statistics related to Bakery industry and revealed the novel programs planned by the Institute. **Mrs. A. Ashwini**, Assistant professor welcomed the guests and participants for the certificate distribution programme and presented a brief report about various activities carried out for 69th batch of 14

weeks course. An experience sharing by Mrs. Sumithra, an alumina and emerging entrepreneur was also organised in order to share her experiences about small scale production and marketing of quality products so as to motivate the participants and she expressed a gratitude for the inspiration she received from the Institute. The certificates and prizes for the first three highest CGPA students and the certificates were distributed to all the participants. The participants shared their experiences and suggestions about the course. Dr. Prakruthi N. Raj Gangadkar, Assistant Professor, proposed the vote of thanks to all the guests and the participants.

C) Fourteen Weeks Certificate Course in Baking Technology-71th Batch

An interview for **14 weeks certificate course in Baking Technology** scheduled to be commenced from 15.09.23 at Bakery Training Unit was held on 15.09.2023 to select the candidates. The interview committee has meticulously gone through the records submitted by the candidates and also carried out the personal interaction with each one of them to see their aptitude towards the course and to understand their expectations from this certificate course. After detailed interaction with the candidates, 22 candidates (Male: 10 Female: 22) were selected and the course has been started from 15.09.23, and is in progress

III. Short courses

Various 2 to 3 days short courses such **Value added Eggless Bakery products, Fruits and vegetable processing, Cakes and cakes decoration, Home Baking, Value added Millet products, Eggless Bakery products, Preparation of Spice mixes, Basics of Baking and Preparation of Pickles** were conducted for the benefit of house wives, teenagers and also working women during the month of July to September and 168 participants were benefited and the details are as follows

a) Value added Eggless Bakery products -The 3 days training programme on Value added Eggless bakery products was conducted from 04.07.23 to 06.07.23 for 12 trainees (Male: 04 Female: 08). Value added eggless products like Naankattai biscuits, Chocolate doughnut, Eggless cake, Eggless Date cakes, Banana muffins, apple strudel, baked Nippattu etc. were demonstrated and also variety of egg replacers to be used for production of eggless bakery products were discussed during the programme.



b) Fruits and vegetable processing - The Fruit and Vegetable processing course was conducted for a period of 2 days on 19.07.23 and 20.07.23 for 14 trainees (Male: 01 Female: 13). The method demonstrations were conducted for preparation of the products like, Orange squash (sweetened and sugarless), Orange marmalade, Fruit jelly, Mixed fruit jam, Tomato ketchup, Tomato chutney, Tomato sauce, Amla- ginger spicy drink, lemon pickle, grapes juice etc.

C. Cakes and cakes decoration



Five days training programme on cakes and cakes decoration was conducted *from 24.07.23 to 28.07.23*. The trainees were exposed to the preparation of different varieties of special cakes such as **pineapple pastry, Black Forest cake, Butter scotch cake, Death by chocolate cake, Red velvet cake, White chocolate cake, Fresh fruit pastry, Fondant cakes and Chocolate glazing** along with different types of decorations. The role of essential and optional ingredients used for

preparation of cakes; different techniques used in decoration of cakes were highlighted during the programme. The participants were allowed to prepare the cakes and decorate individually through hands on training. 24 (Male: 02 Female: 22) participants were benefitted

d) Home Baking - Home baking course for interested housewives was conducted for duration of 3 days from 08.08.23 to 10.08.23 for 06 members (Male: 01 Female: 05). Hands on training on baked products like biscuits, breads, cakes, puff pastry & soup sticks, were given to the trainees.

e) Value added Millet products



The value added millet products course was conducted for a period of 3 days from 21.08.23 to 23.08.23 for 14 trainees (Male: 05 Female: 09). The training included importance of millets in daily diet and preparation of value-added millet products like millet rice, millet payasa, idli, dosa, millets magic drink, millet curd rice, millet dosa mix, laddu, strips, millet beverage, etc.

f) Eggless Bakery products-The 3 days training programme on Eggless bakery products was conducted from 29.08.23 to 31.08.23 for 13 trainees (Male: 01 Female: 12). Hands on training were imparted on Value added eggless products like biscuits, breads, cakes, puff pastry, strudel, Nippattu etc.



g) Preparation of Spice mixes



The 5 days training programme on basics of baking was conducted from 11.09.23 to 15.09.23 for 49 members (Male: 21 Female: 28). Hands on training on baked products like biscuits, breads, sponge cake, Fruit cake, Banana cake, gel cake, puff pastry, coconut cookies, masala doughnut, coconut castles, pizza, chocolate rich cake & cake decorations, were given to the trainees, theory classes on selection of raw material, methods involved in preparation of various products, Food safety and hygiene practices to be followed in bakery were explained.



The 2 days training programme on value added Spice powders was conducted on 06.09.23 and 07.09.23 for 12 members (Male: 03 Female: 09). Health benefits of Spices was explained to the trainees followed by method demonstrations of Spice powders like Bisibele bath powder, Vangi bath powder, Rasam powder, Chat masala, Garam masala, Sambar powder, pulao powder etc.

i) Preparation of Pickles-The 2 days training programme on value added Spice powders was conducted on 13.09.23 and 14.09.23 for 24 members (Male: 04 Female: 20). Importance of pickle as adjunct in our daily diet, demonstration of different types of pickles such as sweet and spicy lemon pickle, citron pickle, mixed vegetable pickle, Bitter gourd pickle, Mango and Mint pickles, were given to the trainees.

h) Basics of Baking



I. Orientation programmes





One day orientation training programs on Activities of the Institute & Demonstration of coconut cookies were conducted for the benefit of school children and their staff of Presidency School, R T Nagar, Chrysalis High School, Daffodils English School, School of Nursing, Bowring & Lady Curzon Hospital, Shivajinagar, NAFL North, Yelhanka and Spandana Education Trust, Bangalore during the months of July to September and 1000 students and 76 staff were benefited.

V. Training programs

1. On campus training programmes under Entrepreneurship development (EDP)



The Institute of Baking Technology and value addition, has organized an on-campus **training programme on “Economic Empowerment of Scheduled Tribes women in the field of Bakery and Value Addition Industry”** under **Entrepreneurship development (EDP)**

programme sponsored by ICAR-TSP for schedule tribes women candidates from 31.07.2023 to 02.08.2023 at Institute of Baking Technology and value addition, Hebbal, Bangalore for 3 days. The Institute, has also organized another on campus **training programme on “Economic Empowerment of Scheduled Caste women in the field of Bakery and Value Addition Industry”** under the **Entrepreneurship development (EDP) programme sponsored by ICAR-SC-SP for scheduled caste women candidates from 07.08.2023 to 11.08.2023** for 5 days to empower them economically by providing hands on training on the preparation of different bakery products such as biscuits, cookies, masala doughnuts, breads, cakes, puff pastry, pizza, burger and cake decorations. were Further transferred the preparation skills through hands on training, demonstrations and also guest lectures such as Food safety and hygienic practices, Regulatory compliance including FSSAI, Packaging and Labeling, Automation and Machineries requirements, Project writing and Govt schemes, Nutrients and cost calculations, Profit generations were covered to encourage production and marketing skills.

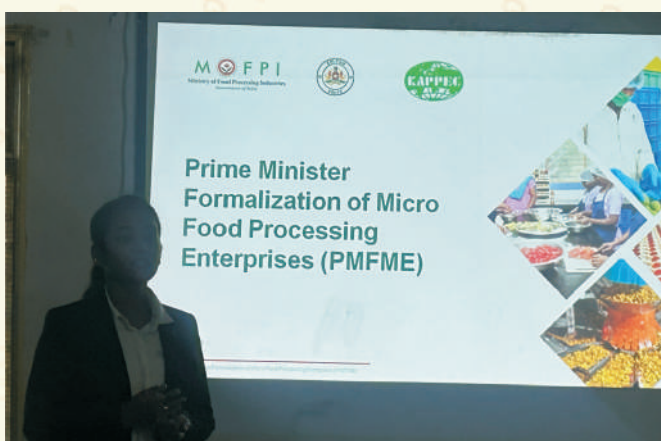
2. Off-campus collaborative training programme

A collaborative one day off-campus training programme was organized at Chennadevi Agrahara village by Institute of Baking Technology and value addition, Hebbal, Bangalore and Department of women and child welfare, Doddaballapura. Twenty SHG members were benefited by the programme.





3. Organized one day Training programme.



One day training programme on **“Prime Minister Formalization of Micro Food Processing Enterprises (PMFME) Scheme”** for all the present batch of trainees and alumina was organized at Institute of Baking Technology and value addition, Directorate of Extension, University of Agricultural Sciences, Hebbal, Bangalore on 30.08.23. Seventy five participants were benefited by the programme.

4. Certificate distribution program for participants of trainings under Entrepreneurship development program (EDP)

The Institute of Baking Technology and Value Addition had organized a certificate distribution program on **05.09.2023** for **45** scheduled tribes and scheduled caste women candidates who had completed their trainings under **Entrepreneurship development program (EDP)** such as **“Economic Empowerment of Scheduled Tribes women in the field of Bakery and Value Addition Industry”** sponsored by ICAR-TSP and **“Economic Empowerment of Scheduled caste women in the field of Bakery and Value Addition Industry”** sponsored by ICAR-SC-SP. Dr. Siddayya, Head & Co-ordinator, PPMC, UAS, Bangalore inaugurated the programme and addressed the participants about the entrepreneurship development and importance of quality and hygienic production of bakery products, also encouraged the women to be more self-independent and create their own professional life by setting well designed targeted goals and congratulated all 45 participants for their active involvement and procurement of certificates. Dr. Savita S. Manganavar, Co-ordinator and Head, Institute of Baking Technology and Value Addition, UAS, Bangalore in the introductory remarks highlighted about the government schemes such as



Prime Minister Formalization of Micro Food Processing Enterprises (ODOP under PMFME Scheme) and suggested that the institute will further provide giving technical support for all trained women who wish to establish a bakery unit in order to uplift and empower the women in the society. **Mrs. A. Ashwini**, Assistant professor welcomed the guests and participants for the certificate distribution programme and presented a brief report about various activities carried out under the training programme. The trainees also shared their experiences and expressed that the training was more helpful and motivated them to become emerging entrepreneurs and they would start up their production at small scale. The trainees also expressed a gratitude for the inspiration they received from the Institute. Dr. Prakruthi N. Raj Gangadkar, Assistant Professor, proposed the vote of thanks to all the guests and the participants.

VI. Awareness programs

A. Celebration of World Breast Feeding Week-2023



For promoting the importance of breastfeeding benefits to new-borns and mothers, the Institute of Baking Technology and value addition, Directorate of Extension, University of Agricultural Sciences, Hebbal, Bangalore organised an awareness program on the occasion of **World Breast Feeding Week-2023** focusing on the theme “**Let's make breast feeding and work, work!**” on 07.08.2023. The theme emphasises necessary actions by policy maker, employees and colleagues to support continued exclusive breast feeding in working women to their infants, as a part of global healthcare event which is celebrated annually in the first week of August. A lecture was organised on “**Benefits of Breast feeding for new-borns.**” **Mrs. A. Ashwini**, Assistant professor, addressed the participants about the importance of “World Breast feeding week” celebration, which promotes and supports women's right to breast feed their babies anytime and anywhere. Benefits of breast feeding for both mother as

well as child during first six months of life is crucial to achieve many newly announced sustainable Development Goals by 2030 in developing nations as it is estimated to save lives of more than 8,20,000 children under five every year. Fifty participants were benefited by the programme.

B. Celebration of National Nutrition Week-2023



To create awareness about the significance of Balanced diets, adequate nutrition and the impact of the right food choices for improving the physical and mental health, Institute of Baking Technology and Value Addition, Directorate of Extension, University of Agricultural Sciences, Hebbal, Bangalore organised and celebrated **National Nutritional Week-2023** focusing on the theme “**Healthy Diet GAWING AFFORDABLE FOR ALL**”, which highlights the importance of ensuring that everyone has an access to a healthy diet, regardless of their income or social status on 06.09.2023. As a part of celebration of Nutrition week guest lectures were organised. Dr. Savita S. Manganavar, Co-ordinator and Head, Institute of Baking Technology and Value Addition, UAS, Bangalore addressed the participants about the Balanced diet, health and well-being, diet for different age groups, functions of foods, quantity of the food to be taken regularly and highlighted few tips to maintain a healthy life style. Dr. Harini Venugopal, Associate professor of Dairy Technology highlighted on the importance of Milk and Milk Products in daily diet, Nutritive value and Consumption pattern by different age groups. **Mrs. A. Ashwini**, Assistant professor stressed on importance of International year of Millets, Nutritive value of millets and its Health benefits. Dr. Prakruthi N. Raj Gangadkar, Assistant Professor highlighted on the importance of celebration of the National Nutritional Week being celebrated every year. Seventy five participants were benefited by the programme.



C. Celebration of International day of Democracy



September 15 is being celebrated as “**International Day of Democracy**” every year since 2007 after a resolution being passed by the United Nations General Assembly (UNGA), This year's theme for the International Day of Democracy was “Empowering the next generation,” which focused on essential role of youth in advancing democracy and ensuring that their voices are included in the decisions that have a profound impact on their world. To create the consciousness among the youth about the essence of democratic values and principles and their roles, The Institute of Baking Technology and Value Addition organised and celebrated International day of democracy on September 15th in the institute premises by taking an oath by the students and staff of the institute. Dr. Savita S. Manganavar, Co-ordinator and Head, Institute of Baking Technology and Value Addition, highlighted about this year's theme for the International Day of Democracy, the responsibilities of the youth about the essence of democratic values and principles in the country as India being the largest democratic country in the world. **Mrs. A. Ashwini**, Assistant professor assisted in taking a pledge to abide the values and principles of Indian constitution on the eve of celebration of International Day of Democracy. Fifty students were benefited by the programme.

VII. Campus Interviews

1. Campus Walk-in-Interview by Cure Foods at Institute of Baking Technology and value addition under Job Placement cell



The Institute of Baking Technology and value addition in collaboration with Cure Foods had organized a campus walk in interview for the unit alumina's on 23.08.2023 under the job placement cell of Institute of Baking Technology and value addition, Hebbal. 25 members had registered and 23 members had attended the walk-in- interview for post of Bakers and pizza makers at Institute of Baking Technology and value addition, Hebbal, Bangalore.

2. Campus Walk-in-Interview by H L Bakers School under Job Placement cell



The Institute of Baking Technology and Value Addition in collaboration with H L Bakers School had organized a campus walk-in-interview for the alumina of the institute on 13.09.23 under the job placement cell at Institute of Baking Technology and Value Addition, UAS, Hebbal. Ten members had registered and all of them had attended the interview for post of the Instructor.

VIII. New products developed at Institute of Baking Technology and Value Addition





Little Millet bread, Multigrain atta bread, Millet and Multigrain Rusk, Baked samosa, Baked khachori, Crackers, Millet eggless cake, Millet pizza, Millets crackers and Multigrain crackers Little millet vermicelli, Multigrain vermicelli, Foxtail millet vermicelli, whole wheat flour vermicelli, chiroti rava vermicelli, Roasted ragi vermicelli, Ragi vermicelli and white ragi vermicelli were developed at the Institute as part of research work at Institute of Baking Technology and Value Addition, Hebbal

IX. Participation in special events.

1. Participation in Intercollegiate workshop



Department of Mathematics of Christ Junior College had conducted intercollegiate workshop for few faculty members across Bangalore on 28th July 2023. A session was planned to deliver a lecture on Millets and its Health Benefit to commemorate International Year of Millets. Mrs. Ashwini, Assistant Professor had participated in the workshop and had delivered a guest lecture on “Healthier lives and sustainable future- Millets and its Health benefits”. 150 participants were benefited by the program.

2. The staff had participated in **57th Convocation Day** on 03.08.23 at Babu Rajendra Prasad International convention centre, GKVK, Bangalore organized by University of Agricultural Science,



3. The staff had participated in **Millet Exhibition cum Recipe Contest** on 06.08.23 at Melekote, Doddaballapura, Bengaluru Rural District and

displayed various millet based bakery and value added products and served as judge for sensory evaluation of millet based products of the recipe contest organized by ICAR - Krishi Vigyan Kendra, Hadonahalli, Bengaluru Rural District.



4. The staff had participated in **Agri Innovation Impulse-2023** (Agri startup Innovation-Exhibition and Interaction) on 09.08.23 at North block Auditorium, College of Agriculture, UAS, GKVK, Bangalore and displayed various millet based bakery and value added products.

6. The staff had participated in **Science week- 2023** on 21.08.23 at North block, College of Agriculture, UAS, GKVK, Bangalore organized by **Directorate of Post Graduate Studies, GKVK, Bangalore.**

6. The staff had participated in **Millets-Fair-cum-Exhibition** on 28.08.23 at **Dr. Raj Kumar Layout Ground, Near KSRTC Bus Depot, MC Road, Mandya** and displayed various millet based bakery and value added products, organized by The Joint Director of Agriculture, Mandya district, District Administration, Mandya in association with KAPPEC.



7. The staff had participated in **Workshop on NARES - Blended Learning Platform (BLP)** on 19.09.23 at North block Auditorium, University of Agricultural Science, Bangalore organized by NAHEP & University of Agricultural Science, Bangalore.



X) Entrepreneurs developed



Name	L. Shanthi Kumar and Dilip
Address and Contact	P-42, 6th Main, LIC Colony, New Thippasandra Bangalore- 560075 9036055182
Qualification	M.Sc., B.Ed
Occupation	Entrepreneur
Name of the industry	Megalows
Investment amount	25 lakh
Type of products	Fermented goods, Flour confectionery, Millet products & Milk products
Source of finance	Savings & Hand loan
Income (Rs.)	1,00,000 /month
Number of Employees working	03

Name	Roopa
Address and Contact	16/12, Ashwath katte main road, Kasthuri ba nagar, Mysore road, Bangalore – 560 026
Qualification	PUC
Occupation	Business
Name of the industry	Vaishnavi Millets
Investment amount	12 lakh
Type of products	Millet based Bakery and Value added products
Source of finance	Loan
Income (Rs.)	3,00, 000/Month
Number of Employees working	03



Name	Narayana S
Address & Contact	No.11 1st main 1st cross BDA layout Pattegarapalya, Bangalore-560079 Phone : 9845008681
Qualification	P. U. C
Occupation	Bakery Business
Name of the Industry	Zuckerush
Investment amount (Rs.)	20,00,000/-
Type of products	Cakes and muffins
Source of finance	Savings
Income (Rs.)	2, 00,000/month

Editorial Committee

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