



**DEPARTMENT : NUTRITION AND DIETETICS**

**ACTIVITY : WORKSHOP**

**YEAR : 2022-2023**

**DEPARTMENT OF NUTRITION & DIETETICS**

DATE(S)	TIME	VENUE	MODE
09.11.2022 to 18.11.2022	9.30 a.m. to 04.00 p.m.	Nutrition & Dietetics Lab, EMGYWC	Offline
<b>Theme</b>	Developing Entrepreneurial skills among Students		
<b>Nature of the Activity</b>	Value-Added Course		
<b>Title</b>	Cake Making		
<b>Convener</b>	<b>Mrs.P.Tamilarasi</b> Head, Assistant Professor of Nutrition and Dietetics EMGYWC		
<b>Coordinator</b>	<b>Mrs.K.Janaki</b> Assistant Professor of Nutrition and Dietetics EMGYWC		
<b>Resource Person</b>	<b>Mr.K.Kalaivanan</b> Assistant Professor Tanjore Institute of Hotel Management and Catering Technology, Tanjore.		
<b>Beneficiaries</b>	Students - 42		

**VALUE ADDED COURSE - WORKSHOP ON "CAKE MAKING"**

The Value Added Course on "Cake Making" aimed to provide students with hands-on experience and knowledge in the field of bakery and food preservation. This workshop equipped students with essential baking skills, and boost their entrepreneurial spirit.

**Objectives:**

- To understand the basic concepts of bakery and food preservation.
- To familiarize with baking processes and operations.

- To develop skills and techniques in food preservation.
- To prepare various cake recipes and pastries.

### **Activities and Learning Modules:**

- Overview of bakery fundamentals.
- Principles of food preservation techniques.
- Step-by-step guidance on baking processes.
- Understanding the use of baking equipment and tools.
- Hands-on sessions on food preservation methods.
- Techniques for extending the shelf life of bakery products.
- Practical sessions on baking various types of cakes.
- Recipes included sponge cakes, fruit cakes, and chocolate cakes.
- Learning to make different pastries such as croissants, puff pastries, and Danish pastries.
- Emphasis on presentation and decoration techniques.

### **Programme Outcome**

The Cake Making course was highly beneficial for our students, providing them with an easy and practical approach to preparing various bakery products. The workshop inspired many students to consider starting their bakery units, nurturing the development of budding entrepreneurs. The hands-on experience and knowledge gained from the workshop have motivated many students to explore entrepreneurial opportunities in the bakery industry.

### **Feedback**

Students provided positive feedback, appreciating the practical knowledge and skills gained during the course. They highlighted the workshop's effectiveness in boosting their confidence in baking and food preservation that underscores the impact on their personal and professional growth.

**Photographs:**



**The Department of Nutrition and Dietetics organised a Value-Added Course  
On "Cake Making" from 09.11.2022 to 18.11.2022**

Enclosures:

a. Invitation:



**E.M.G. YADAVA WOMEN'S COLLEGE, MADURAI – 625 014.**

*(An Autonomous Institution – Affiliated to Madurai Kamaraj University)*

Re-accredited (3<sup>rd</sup> Cycle) with Grade **A\*** & CGPA 3.51 by NAAC

**DEPARTMENT OF NUTRITION AND DIETETICS**

**VALUE ADD COURSE**

**CAKE MAKING**

**DATE** : 9.11.2022 – 18.11.2022

**TIME** : 09.30 A.M – 04.00 P.M

**TOPIC** : VALUE ADD COURSE


**RESOUCE PERSON** : MR. K. KALAIVANAN,  
ASSISTANT PROFESSOR,  
TANJORE INSTITUTE OF HOTEL MANAGEMENT  
AND CATERING TECHNOLOGY, TANJORE.

**PARTICIPANTS** : III YEAR N&D STUDENTS

**VENUE** : EMG YADAVA WOMEN'S COLLEGE ,  
MADURAI- 14.

b. Nominal Roll of Participants:

1. Student participants of EMGYWC:

 <b>E.M.G. YADAVA WOMEN'S COLLEGE, MADURAI – 625 014.</b> (An Autonomous Institution – Affiliated to Madurai Kamaraj University) Re-accredited (3 <sup>rd</sup> Cycle) with Grade A' and CGPA 3.51 by NAAC			
Value Added Course on Cake Making, 09.11.2022 to 18.11.2022			
S.No.	REGISTER NO.	NAME	DEPARTMENT
1.	20NAD01	Abinaya.B	Nutrition & Dietetics
2.	20NAD02	Aishvarya.S	Nutrition & Dietetics
3.	20NAD03	Akila Jeevana.K	Nutrition & Dietetics
4.	20NAD04	Anies Fathima.M	Nutrition & Dietetics
5.	20NAD05	Ashar Hasoora.M.F	Nutrition & Dietetics
6.	20NAD06	Asma Meeral.R	Nutrition & Dietetics
7.	20NAD07	Aswin Jemi.H	Nutrition & Dietetics
8.	20NAD08	Backiyalakshmi.G	Nutrition & Dietetics
9.	20NAD09	Dhanushya.L	Nutrition & Dietetics
10.	20NAD10	Divya.N	Nutrition & Dietetics
11.	20NAD11	Divya Jothi.M	Nutrition & Dietetics
12.	20NAD12	Hazira Nagsath.M.A	Nutrition & Dietetics
13.	20NAD13	Ishwarya.T	Nutrition & Dietetics
14.	20NAD14	Karanya.V	Nutrition & Dietetics
15.	20NAD15	Lavanya.N	Nutrition & Dietetics
16.	20NAD16	Mageshwari.K	Nutrition & Dietetics
17.	20NAD17	Manju Bharathi.S	Nutrition & Dietetics
18.	20NAD18	Mathi Meena.M	Nutrition & Dietetics
19.	20NAD19	Meenakshi.G	Nutrition & Dietetics
20.	20NAD20	Menal.A	Nutrition & Dietetics
21.	20NAD21	Mercy Helan.C	Nutrition & Dietetics
22.	20NAD22	Muthu Meena.L	Nutrition & Dietetics
23.	20NAD23	Parimalam.E.L	Nutrition & Dietetics
24.	20NAD24	Preethi.M	Nutrition & Dietetics
25.	20NAD25	Rohini.A	Nutrition & Dietetics
26.	20NAD26	Sakthi Devi.S	Nutrition & Dietetics
27.	20NAD27	Shajitha Rishana.M	Nutrition & Dietetics
28.	20NAD28	P.Shanmuga Priya	Nutrition & Dietetics
29.	20NAD29	Shanthini.V	Nutrition & Dietetics

30.	20NAD30	Sharmila.S	Nutrition & Dietetics
31.	20NAD31	Shifana Parvecn.P.M	Nutrition & Dietetics
32.	20NAD32	Siva Sakthi Priya.K	Nutrition & Dietetics
33.	20NAD33	Sowmiya.R	Nutrition & Dietetics
34.	20NAD34	Sri Dharshini.V	Nutrition & Dietetics
35.	20NAD35	Sri Rajalakshmi.R	Nutrition & Dietetics
36.	20NAD36	Suriyakala.K	Nutrition & Dietetics
37.	20NAD37	Swathi.M	Nutrition & Dietetics
38.	20NAD38	Tina Jane Sara.D	Nutrition & Dietetics
39.	20NAD39	Usharani.S	Nutrition & Dietetics
40.	20NAD40	Vidhyavarshini.R	Nutrition & Dietetics
41.	20NAD47	Yamuna.A	Nutrition & Dietetics
42.	20NAD18	Ishwarya.R	Nutrition & Dietetics

Coordinator: *H. Janaki*

*P. Van Lax*  
Head of the Department

*[Signature]*  
Principal  
PRINCIPAL I/C  
E.M.G. YADAVA WOMEN'S COLLEGE  
MADURAI-625 014