

DEPARTMENT: NUTRITION AND DIETETICS

ACTIVITY : WORKSHOP

YEAR : 2023-2024

DEPARTMENT OF NUTRITION AND DIETETICS

DATES	TIME	VENUE	MODE
03.10.2023 to 09.10.2023	09.30 a.m. to 03.30 p.m. (30 Hrs.)	Nutrition & Dietetic Laboratory EMG Yadava Women's College	Offline
Theme		Sweet Creations: Mastering the Ar	t of Cake Making
Nature of th	e Activity	Value-Added Course	
Title		Cake Making	
Convener		Mrs. P. Tamilarasi Head, Assistant Professor of Nutri EMG Yadava Women's College	tion & Dietetics
Coordinator	ſ	Mrs.K.Gowsalya Assistant Professor of Nutrition & EMG Yadava Women's College	Dietetics
Resource Pe	erson	Mr.K.Kalaivanan, Assistant Professor Tanjore Institute of Hotel Manager Technology, Tanjore.	ment and Catering
Participants		Students - 38	

VALUE-ADDED COURSE ON "CAKE MAKING"

Objectives:

- 1. Understand the basic concepts of bakery and food preservation.
- 2. Familiarize with baking processes and operations.
- 3. Develop skills and techniques in food preservation.
- 4. Preparation of various cake recipes.
- 5. Preparation of various pastries.

Programme Outcomes:

- 1. Students gained a solid foundation in the basic concepts of bakery and food preservation. They learned about the importance of maintaining food quality and extending shelf life through various preservation techniques.
- 2. The course provided hands-on experience with different baking processes and operations. Students learned how to manage baking equipment, measure ingredients accurately, and follow recipes with precision.
- 3. Participants developed essential skills and techniques in food preservation. They explored methods such as freezing, drying, and using preservatives to ensure their baked goods remained fresh and safe to consume.
- 4. The course included practical sessions on preparing a variety of cake recipes. Students experimented with different flavours, textures, and decorations, enhancing their creativity and baking proficiency.
- 5. In addition to cakes, students also learned to prepare a range of pastries. They mastered techniques for making pastries like puff pastry, choux pastry, and more, broadening their repertoire of bakery products.

Impact on Students:

The course significantly improved students' baking skills, enabling them to prepare a variety of bakery products efficiently and effectively using simple methods. The cakemaking course inspired many young participants to consider starting their bakery businesses. It provided them with the confidence and knowledge to explore entrepreneurship in the bakery industry.

The Value-Added Course on "Cake Making" was a resounding success. It not only equipped students with valuable baking and food preservation skills but also ignited their entrepreneurial spirit. The knowledge and experience gained from this course will undoubtedly benefit them in their future endeavors, whether in further culinary pursuits or business ventures.

Feedback:

Students appreciated the practical nature of the course and found it inspiring, with constructive suggestions for further enhancement.

Photograph:



The Department of Nutrition & Dietetics conducted a Value-Added Course on "Cake Making" for the III B.Sc. N&D students from 03.10.2023 to 09.10.2023.

Enclosures:

a. Invitation:



b. Student participants of EMGYWC:



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

(An Autonomous Institution – Affiliated to Madurai Kamaraj University) Re-accredited (3rd Cycle) with Grade A' and CGPA 3.51 by NAAC

S.No.	REGISTER NUMBER	Course on "Cake Making" NAME	DEPARTMENT
1	21NAD01	Aafrin.J	Nutrition & Dietetics
2	21NAD02	Abinaya.A	Nutrition & Dietetics
3	21NAD04	Abirami.S	Nutrition & Dietetics
4	21NAD05	Angeline Glency.V	Nutrition & Dietetics
5	21NAD07	Backiyanivetha.N	Nutrition & Dietetics
6	21NAD08	Devadharshini.K.R	Nutrition & Dietetics
7	21NAD09	Divya Dharshini.S	Nutrition & Dietetics
8	21NAD12	Elavarasi.R	Nutrition & Dietetics
9.	21NAD13	Gunasri.T	Nutrition & Dietetics
10	21NAD14	Ishwariya.T	Nutrition & Dietetics
11	21NAD16	Kanimozhi.K	Nutrition & Dietetics
12	21NAD17	Kanjana.U	Nutrition & Dietetics
13	21NAD18	Kaviyadharshini.R	Nutrition & Dietetics
14	21NAD19	Keerthana.B	Nutrition & Dietetics
15	21NAD20	Keerthana.R	Nutrition & Dietetics
16	21NAD21	Mari Krishna.K	Nutrition & Dietetics
17	21NAD23	Nasima Sulthana.S	Nutrition & Dietetics
18	21NAD24	Nivarthana.G	Nutrition & Dietetics
19	21NAD25	Preetha Rosy .C	Nutrition & Dietetics
20	21NAD26	Ragavi.K	Nutrition & Dietetics
21	21NAD27	Ranjitha.A	Nutrition & Dietetics
22	21NAD28	Regina Joicy.C	Nutrition & Dietetics
23	21NAD29	Salai Ishwaryam.S	Nutrition & Dietetics
24	21NAD30	Selvakiruba.B	Nutrition & Dietetics
25	21NAD31	Shalini.K	Nutrition & Dietetics
26	21NAD32	Shalini.S	Nutrition & Dietetics
27	21NAD33	Sharmila.M	Nutrition & Dietetics
28	21NAD34	Shreenithi.S	Nutrition & Dietetics
29	21NAD35	Subha Elakkia.B	Nutrition & Dietetics
30	21NAD36	Sumalatha.V	Nutrition & Dietetics
31	21NAD37	Swarnasountherya.N	Nutrition & Dietetics
32	21NAD38	Swathi.R	Nutrition & Dietetics

33	21NAD39	Swetha.B	Nutrition & Dietetics
34	21NAD40	Uma.A	Nutrition & Dietetics
35	21NAD42	Umma Saleema Beevi.J	Nutrition & Dietetics
36	21NAD43	Vahidha Shifana, A	Nutrition & Dietetics
37	21NAD44	Vaigaimeena.R	Nutrition & Dietetics
38	21NAD45	Varshini.E	Nutrition & Dietetics

Coordinator: 17. Gowsalya

P. Vanilar Head of the Department

Principal
PRINCIPAL I/C
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