



ACTIVITY REPORT

Four day “Beneficiary Training Program in Bakery & Confectionary”

**[under PM FME Scheme, Ministry of Food
Processing Industry (MoFPI), Govt. of India]**

Organized by

**Mehr Chand Mahajan DAV College for
Women, Chandigarh (U.T.)
State level Technical Institute [SLTI]**

in association with

**Department of Industries, U.T Chandigarh
State Nodal Agency (SNA)**



AATMANIRBHAR BHARAT

PM Formalisation of Micro Food Processing Enterprises Scheme (PM FME Scheme)



“A combined resolve of 130 crore citizens is to make India self-reliant. The way ahead lies in LOCAL- Local Manufacturing, Local Markets, Local Supply Chain. Local is not merely a need but a responsibility”

Narendra Modi, Prime Minister

Opening gates for growth of Micro Enterprises in Food Industry



**Mehr Chand Mahajan
DAV College for Women**
Sector 36-A, Chandigarh
(A state level Technical Institute)

organizes

Training of Beneficiaries
17th to 20th March 2021



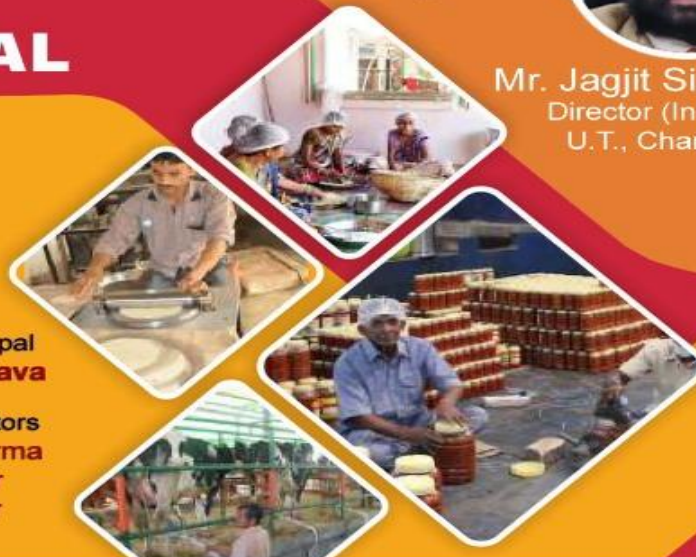
Mr. Jagjit Singh, PCS
Director (Industries)
U.T., Chandigarh

**VOCAL
FOR
LOCAL**



Convener & Principal
Dr. Nisha Bhargava

Training Coordinators
Dr Vandana Sharma
Dr Sandeep Kaur
Dr Gurpreet Kaur



BENEFICIARY TRAINING REPORT

Name of the Activity: Four day “Beneficiary Training Program in Bakery & Confectionary” at Mehr Chand Mahajan DAV College for Women, Chandigarh- the State level technical Institute in association with Department of Industries, U.T Chandigarh , the State Nodal Agency under the Pradhan Mantri Formalisation of Micro Food processing Enterprises (PM-FME scheme).

Organizing Departments: Department of Food Science, Mehr Chand Mahajan DAV College for Women, Sec 36 Chandigarh- State Technical Institute

&

Department of Industries, U.T Chandigarh, the State Nodal Agency

Trainers- Dr. Vandana Sharma
Dr. Sandeep Kaur
Dr. Gurpreet Kaur

Venue: Mehr Chand Mahajan DAV College for Women, Sec 36 Chandigarh -**Offline**

Details and List of Beneficiaries: 18 (Attached as Excel sheet - **Annexure I**)

Dates : 17-3-2021 to 20-3-2021

Objectives :

- a) To enhance the competitiveness of existing individual micro-enterprises in the unorganized bakery segment and apprise them of the present PM-FME scheme, its need, benefits and process of applying.
- b) To impart skill related training and to apprise the beneficiaries/participants in detailed technical aspects of ODOP ranging from raw materials , working process flow, packaging requirements, equipment’s required to initiate bakery unit, plant layout etc.
- c) To apprise the beneficiaries of the need and importance of formalization in the bakery sector which emphasis on food licensing, its process of applying and its significance in further expanding the enterprise.

- d) To emphasize and make the beneficiaries aware of the practice and minimal norms of food safety and hygiene required , regular hazard analysis and checks etc. to be followed and executed during the working of the bakery units.
- e) To demonstrate core concepts in baking theory and methodology via providing hands-on training to the participants in making the various ODOP i.e Bakery related products following the set guidelines of safety and hygiene while detailing the new evolving technologies.


Expenditure: Total Budget includes the following bifurcations:

Head	Justification	Total Amount (including taxes and GST)
Refreshment (Tea)	Refreshment for four days of beneficiaries and trainers	Rs. 11,005/-
Stationary and Printing for Advertisement	This includes cost for Printing, Flex, Brochure, certificates	Rs. 9140/-
	English to Hindi Translation of Training material	Rs. 4000/-
Bakery tools	Small bakery tools	Rs. 12,224/-
Consumable Raw material	Raw materials for bakery training	Rs. 3935/-

Total Amount = Rs. 40,304/-

Four Day Schedule and Supporting Brochure : (As detailed below):


The brochure features the Indian national emblem and the MOFPI logo at the top. The central theme is 'AATMANIRBHAR BHARAT' (Self-Reliant India). A quote from Prime Minister Narendra Modi is prominently displayed, emphasizing the importance of local manufacturing and supply chains. The event is organized by Mehr Chand Mahajan DAV College for Women, a state-level technical institute in Chandigarh. The training, titled 'VOCAL FOR LOCAL', is scheduled for March 17-20, 2021. A circular portrait of Mr. Jagjit Singh, PCS Director (Industries) in Chandigarh, is included. The bottom section shows images of participants in a kitchen setting and a map of Chandigarh highlighting 'District' and 'Product' categories.


सत्यमेव जयते

M O F P I

AATMANIRBHAR BHARAT


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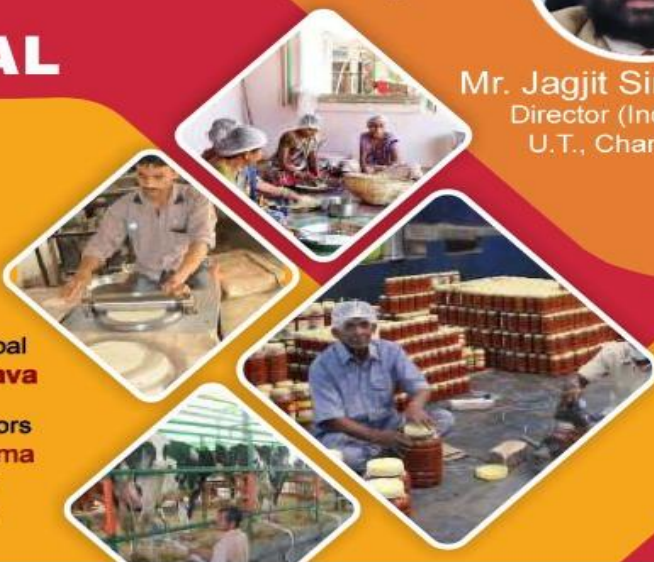


**Mr. Jagjit Singh, PCS
Director (Industries)
U.T., Chandigarh**



**Convener & Principal
Dr. Nisha Bhargava**

**Training Coordinators
Dr Vandana Sharma
Dr Sandeep Kaur
Dr Gurpreet Kaur**





SCHEDULE OF TRAINING

Venue : MCM DAV College for Women, Chandigarh

Mode : Offline Day : 1 Duration : 4 days

Date : 17-03-2021 Time : 25hrs/Domain Skills

TIME	TOPICS	DURATION	SPEAKER
9 AM - 9:15 AM	Joining of participants	15 mins	
9:15 AM - 9:30 AM	Welcome Address	05 mins	
9:30 AM - 9:45 AM	Keynote Address	15 mins	
9:45 AM - 10:45 AM	Overview of PMFME scheme, guidelines, objectives, capacity building framework and its implementation. Status, market size and scope of bakery and confectionery industries in India.	60 mins	Dr. Vandana
11 AM - 12:00 PM	Raw materials for bakery and confectionery products specifications, compositions, role of raw materials - flour, types of flour, quality assessment of flour, sugar, shortenings, leavening agents, egg, salt, water, moistening agent, cocoa products, fruits, nuts, improvers, flavoring and coloring agents.	60 mins	Dr. Gurpreet
1 PM - 2 PM	Lunch	60 mins	
2 PM - 3 PM	Plant layout and maintenance Introduction to food plant design - plant location - location factors, site selection- layout. Repair and maintenance of equipment - preventive and breakdown maintenance - replacement of equipment.	60 mins	Dr. Sandeep
3 PM - 4 PM	Demo/Self Learning	60 mins	Dr. Vandana, Dr. Sandeep & Dr. Gurpreet



SCHEDULE OF TRAINING

Venue : MCM DAV College for Women, Chandigarh

Mode : Offline Day : 2 Duration : 4 days

Date : 18-03-2021 Time : 25hrs/Domain Skills

TIME	TOPICS	DURATION	SPEAKER
9 AM - 10 AM	Bakery machinery and equipment: Identification and selection of bakery and confectionary equipment's- weighing equipment- manual scale, Mixing- blenders, Make up equipment, divider, rounder, proofer, molders. Baking equipment – different oven, slicer. Confectionary products machines. Importance of metal detector used in bakery industry	60 mins	Dr. Vandana
11 AM - 1 PM	Value addition of Bakery and Confectionery products: Bread making-methods- Manufacturing process of breads, biscuit, cookies-crackers- buns; preservation of bakery products. Frozen bakery products. Production of cakes and pastries.	120 mins	Dr. Gurpreet
1 PM - 2 PM	Lunch	60 mins	
2 PM - 4 PM	Example bread making: Raw material receiving – quality check- batch making (addition of ingredients with respective proposition) – kneading – molding – panning - Proofing – baking – cooling – slicing – packing.	120 mins	Dr. Gurpreet
3 PM - 5 PM	Demo and self learning of bakery equipments	120 mins	Dr. Vandana, Dr. Sandeep & Dr. Gurpreet



SCHEDULE OF TRAINING

Venue : MCM DAV College for Women, Chandigarh

Mode : Offline Day : 3 Duration : 4 days

Date : 19-03-2021 Time : 25hrs/Domain Skills

TIME	TOPICS	DURATION	SPEAKER
9 AM - 11 AM	Demo / Self learning	120 mins	Dr. Vandana, Dr. Sandeep & Dr. Gurpreet
12 PM - 1 PM	Demo / Self learning	60 mins	Dr. Vandana, Dr. Sandeep & Dr. Gurpreet
1 PM - 2 PM	Lunch Break	60 mins	
2 PM - 4 PM	Demo / Self learning	120 mins	Dr. Vandana, Dr. Sandeep & Dr. Gurpreet
4 PM - 5:30 PM	Demo / Self learning	90 mins	Dr. Vandana, Dr. Sandeep & Dr. Gurpreet



SCHEDULE OF TRAINING

Venue : MCM DAV College for Women, Chandigarh

Mode : Offline Day : 4 Duration : 4 days

Date : 20-03-2021 Time : 25hrs/Domain Skills

TIME	TOPICS	DURATION	SPEAKER
9 AM - 11 AM	Packaging of Bakery Products: Advance in packaging, different packaging materials, methods and machineries involved (primary, secondary and tertiary) in packaging of bakery products with respect to ODOP.	120 mins	Dr. Vandana
11 AM - 12 PM	Selection of packaging materials (flexible and rigid packing). Recent packaging techniques to extend the shelf life of the product such (MAP).	120 mins	Dr. Gurpreet
12 PM - 12 PM	Food safety regulations & certification Need for testing of food, notified NABL labs, referral labs and reference labs in India. GMP, GHP, GLP practices, HACCP implementation program.	60 mins	Dr. Sandeep
1 PM - 1:30 PM	Lunch Break	30 mins	
1:30 PM - 3:30 PM	Importance of PRP and OPRP requirement in baking industry. Regulations and standards for maintaining food safety and quality, Standards Fssai for bakery products 2.4.15 –BIS, FSSAI and International standards.	120 mins	Dr. Sandeep
3:30 PM - 4:30 PM	FSSAI packaging and labelling requirements. FSSAI registration and licensing procedure.	60 mins	Dr. Gurpreet
4:30 PM - 5 PM	Demo / Self learning	30 mins	Dr. Vandana, Dr. Sandeep & Dr. Gurpreet

Brief Report:

As Mehr Chand Mahajan DAV College for Women, Chandigarh has been selected as the State level technical Institute for U.T, Chandigarh for training and capacity building under the Pradhan Mantri Formalisation of Micro Food processing Enterprises scheme launched by Ministry of Food Processing Industries (MoFPI), GOI, the first batch of the four day “Training Program in Bakery & Confectionary ” commenced from 17 March 2021 to 20 March 2021 at Mehr Chand Mahajan DAV College for Women, Chandigarh, the State level technical Institute in association with Department of Industries, U.T Chandigarh , the State Nodal Agency. The inauguration session was attended by worthy Chief Guest Mr. Jagjit Singh, Director, Department of Industries, UT Chandigarh, the State Nodal Officer for PMFME Scheme along with the Guest of Honor : Mr. Manmohan Singh, CEO Aroma Hospitality Group.

The session started with a formal welcome address by worthy madam Principal, Dr.Nisha Bhargava who appreciated the objective of the present scheme in realization of the goal of Atmanirbhar Bharat and emphasized on the need of skill training in the food sector while focusing on health, nutrition and food safety.

Mr. Jagjit Singh expressed his enthusiasm towards implementation of this newly launched scheme to make the bakery units formal and registered and was hopeful that existing and new entrepreneur’s will actually gain benefit of the scheme outlay. Further, worthy guest of honour Mr. Manmohan Singh Kohli, gave an interactive talk on the increased scope of bakery industry in India and the potential of up-skilling and upgrading oneself more into this field via such central schemes.

The training session was initiated with lectures on PM-FME by the training coordinators as per the schedule. The initial lecture was focused on orientation and complete understanding of the PM-FME scheme; its objective, eligibility, process of applying by Dr. Vandana Sharma. Later, as per scheduled lecture, the three training coordinators interacted with the participants and gave them complete comprehensive sessions. Dr. Gurpreet Kaur detailed on the raw materials required for bakery products, the process flow and technical details of bread making, cookie, biscuit and cake making while Dr. Sandeep Kaur gave a comprehensive insight into the bakery plant layout, licensing requirements and procedure and importance of food hygiene and health as per the FSSAI guidelines.

In addition to this, emphasize was given to demonstrate core concepts in bakery theory and methodology while educating them about the new evolving techniques. This was done via providing a hands on training session whereby all the beneficiaries were involved in making various Bakery related products following the set guidelines of safety and hygiene.

Learning Outcome:

- 1) All the beneficiaries were highly enthusiastic and actively participated in the various sessions throughout the four day training period.
- 2) They showed positive response and feedback towards the objective of formalization and licensing and registration requirements and responded well to all the sessions.

ANNEXURE_I : List of Beneficiaries who attended the Four-day training program in Bakery and Confectionary attached as **Excel sheet separately**.

Press Coverage and Pics:

MCM inaugurates training program under PMFME scheme

A 4-day training program in Bakery and Confectionery began at Mehr Chand Mahajan DAV College for Women- a State level Technical Institute for Chandigarh for training and capacity building under the Pradhan Mantri Formalisation of Micro Food Processing

inaugural session was graced by Mr. Jagjit Singh, Director, Department of Industries, Chandigarh and State Nodal Officer, PMFME Scheme and Mr. Manmohan Singh, CEO Aroma Hospitality Group as Guest of Honour. Speaking at the inaugural, Principal Dr. Nisha Bhargava highlighted the significance of the present scheme in realisation of the goal of Atmanirbhar Bharat and informed that MCM has the distinction of being the only technical institute in Chandigarh to provide training under this scheme. She further emphasized on the need for skill training in the food sector while focusing on health, nutrition and food safety. Mr. Jagjit Singh expressed his enthusiasm towards the implementation of this newly launched scheme to organise the existing informal bakery units into formal sector. Outlining the benefits of this scheme for existing and new entrepreneurs, Mr. Singh informed that besides capacity building.



Enterprises (PMFME) Scheme launched by Ministry of Food Processing Industries (MoFPI), GOI. This program of great relevance and importance is being organised in association with Department of Industries, Chandigarh, which is the State Nodal Agency under PMFME scheme. The

एमसीएम में पीएमएफएमई योजना के तहत प्रशिक्षण कार्यक्रम की शुरुआत

आज समाज नेटवर्क

चंडीगढ़। मेहर चंद महाजन डीएवी कॉलेज फॉर वूमन में बेकरी और कन्फेक्शनरी में चार दिवसीय प्रशिक्षण कार्यक्रम का शुभारंभ हुआ।

मेहर चंद महाजन डीएवी कॉलेज फॉर वूमन, चंडीगढ़ का एक राज्य स्तरीय तकनीकी संस्थान है जो कि खाद्य प्रसंस्करण उद्योग मंत्रालय, भारत सरकार द्वारा शुरू की गयी प्रधान मंत्री फॉर्मलाईजेशन ऑफ माइक्रो फूड प्रोसेसिंग एंटरप्राइजेज योजना के तहत प्रशिक्षण और क्षमता निर्माण कार्यक्रम आयोजित करता है।

यह कार्यक्रम उद्योग विभाग, चंडीगढ़ के सहयोग से आयोजित किया जा रहा है जोकि पीएमएफएमई योजना के तहत राज्य नोडल एजेंसी है। उद्घाटन सत्र में स्टेट नोडल ऑफिसर, पीएमएफएमई योजना तथा उद्योग



विभाग, चंडीगढ़ के निदेशक जगजीत सिंह बतौर मुख्यातिथि तथा अरोमा हॉस्पिटैलिटी ग्रुप, चंडीगढ़ के सीईओ मनमोहन सिंह कोहली बतौर विशिष्ट अतिथि उपस्थित थे। उद्घाटन सत्र को सम्बोधित करते हुए प्रिंसिपल डॉ निशा भार्गव ने आत्मानिर्भर भारत के लक्ष्य की प्राप्ति में वर्तमान योजना के महत्व पर प्रकाश डाला और बताया कि एमसीएम डीएवी कॉलेज को इस योजना के तहत प्रशिक्षण प्रदान करने के लिए चंडीगढ़ में एकमात्र तकनीकी संस्थान होने का गौरव प्राप्त है।

उन्होंने स्वास्थ्य, पोषण और खाद्य सुरक्षा पर बात करते हुए खाद्य क्षेत्र में

कौशल प्रशिक्षण की आवश्यकता पर जोर दिया। जगजीत सिंह ने मौजूदा अनौपचारिक बेकरी इकाइयों को औपचारिक क्षेत्र में व्यवस्थित करने के लिए इस नवीन योजना के कार्यान्वयन के प्रति उत्साह व्यक्त किया।

इस कार्यक्रम के लिए 25 से अधिक प्रतिभागियों ने पंजीकरण कराया। प्रशिक्षण सत्र की शुरुआत में पीएमएफएमई योजना, इसके उद्देश्य, पात्रता इत्यादि के बारे में एमसीएम के खाद्य विज्ञान विभाग की सहायक प्रोफेसर डॉ वंदना शर्मा ने प्रतिभागियों को अवगत कराया। इसी विभाग की सहायक प्रोफेसर डॉ संदीप कौर ने बेकरी प्लांट लेआउट और इसकी आवश्यकताओं के बारे में व्यापक जानकारी दी। इसी विभाग की सहायक प्रोफेसर डॉ गुरप्रीत कौर ने बेकरी उत्पाद के लिए आवश्यक कच्चे माल पर व्याख्यान दिया।

एमसीएम में पीएमएफएमई योजना के तहत प्रशिक्षण कार्यक्रम का शुभारंभ

चण्डीगढ़ (ऋद्धम आचार्य / हिमप्रभा)। मेहर चंद महाजन डीएवी कॉलेज फॉर वूमन में बेकरी और कन्फेक्शनरी में चार दिवसीय प्रशिक्षण कार्यक्रम शुभारंभ हुआ। मेहर चंद महाजन डीएवी कॉलेज फॉर वूमन, चंडीगढ़ का एक राज्य स्तरीय तकनीकी संस्थान है जो कि खाद्य प्रसंस्करण उद्योग मंत्रालय, भारत सरकार द्वारा शुरू की गयी प्रधान मंत्री फॉर्मलाईजेशन ऑफ माइक्रो फूड प्रोसेसिंग एंटरप्राइजेज योजना के तहत प्रशिक्षण और क्षमता निर्माण कार्यक्रम आयोजित करता है। यह कार्यक्रम उद्योग विभाग, चंडीगढ़ के सहयोग से आयोजित किया जा रहा है, जो कि पीएमएफएमई योजना के तहत राज्य नोडल एजेंसी है। उद्घाटन सत्र में स्टेट नोडल ऑफिसर, पीएमएफएमई योजना तथा उद्योग



विभाग, चंडीगढ़ के निदेशक श्री जगजीत सिंह बतौर मुख्य अतिथि तथा अरोमा हॉस्पिटैलिटी ग्रुप, चंडीगढ़ के सीईओ श्री मनमोहन सिंह कोहली बतौर विशिष्ट अतिथि उपस्थित थे।

उद्घाटन सत्र को सम्बोधित करते हुए प्रिंसिपल डॉ निशा भार्गव ने

आत्मानिर्भर भारत के लक्ष्य की प्राप्ति में वर्तमान योजना के महत्व पर प्रकाश डाला और बताया कि एमसीएम डीएवी कॉलेज को इस योजना के तहत प्रशिक्षण प्रदान करने के लिए चंडीगढ़ में एकमात्र तकनीकी संस्थान होने का गौरव प्राप्त है। उन्होंने स्वास्थ्य, पोषण और खाद्य सुरक्षा पर

बात करते हुए खाद्य क्षेत्र में कौशल प्रशिक्षण की आवश्यकता पर जोर दिया। श्री जगजीत सिंह ने मौजूदा अनौपचारिक बेकरी इकाइयों को औपचारिक क्षेत्र में व्यवस्थित करने के लिए इस नवीन योजना के कार्यान्वयन के प्रति उत्साह व्यक्त किया। मौजूदा और नए उद्यमियों के लिए इस योजना के लाभों को रेखांकित करते हुए, श्री सिंह ने बताया कि क्षमता निर्माण और वित्तीय सहायता के अलावा, इसके तहत विभिन्न प्रकार की सहायता प्रदान का प्रावधान है जिसमें खाद्य स्वच्छता, सुरक्षा, पैकेजिंग, गुणवत्ता, ब्रांडिंग और ऊप्यायन में प्रशिक्षण शामिल है। श्री मनमोहन सिंह कोहली ने प्रतिभागियों को भारत में बेकरी उद्योग के विशाल दायरे से अवगत कराया, जिसमें कौशल एक महत्वपूर्ण घटक

है। उन्होंने ऐसी केंद्रीय योजनाओं के माध्यम से अप-स्किलिंग और अपग्रेड करने की क्षमता पर भी प्रकाश डाला।

इस कार्यक्रम के लिए 25 से अधिक प्रतिभागियों ने पंजीकरण कराया। प्रशिक्षण सत्र की शुरुआत में पीएमएफएमई योजना, इसके उद्देश्य, पात्रता इत्यादि के बारे में एमसीएम के खाद्य विज्ञान विभाग की सहायक प्रोफेसर डॉ वंदना शर्मा ने प्रतिभागियों को अवगत कराया। इसी विभाग की सहायक प्रोफेसर डॉ संदीप कौर ने बेकरी प्लांट लेआउट और इसकी आवश्यकताओं के बारे में व्यापक जानकारी दी। इसी विभाग की सहायक प्रोफेसर डॉ गुरप्रीत कौर ने बेकरी उत्पाद के लिए आवश्यक कच्चे माल पर एक महत्वपूर्ण व्याख्यान दिया।

Training and Interactive Session Pics:

