



## **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)**

# **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**



**No. of Beneficiaries :** 15 (**Annexure II**)

**Dates :** 08 Oct 2021, 09 Oct 2021, 11 Oct 2021 and 12 Oct 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 for 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.

## Supporting Brochure:



**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**  
**08 Oct -12 Oct 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

**DETAILED CALENDER SCHEDULE (PM-FME Training of Beneficiaries, ODOP- Bakery) 2021-2022**

Month-Oct 2021 (Training of Beneficiaries)			
<b>Venue : (Offline) Mehr Chand Mahajan DAV College for Women, Sec 36, Chandigarh</b> <b>Number of Target Beneficiaries : 15</b> <b>Topic : Bakery and Confectionary</b>			
Day 1	Day 2	Day 3	Day 4
08 Oct	09 Oct	11 Oct	12 Oct
<b>Topics to be covered:</b> 1) Overview of PM-FME scheme 2) Raw materials required for Bakery and Confectionary 3) Plant layout and maintenance 4) Demo(self-learning) -hands-on training session	<b>Topics to be covered:</b> 1) Bakery Machinery and Equipment 2) Value-added learning (Bread making, Cake making, Biscuits and Cookies etc.) 4) Demo(self-learning) -hands-on training session	Hands on Training and Practical Learning sessions for various Bakery and Confectionary products	<b>Topics to be covered:</b> 1) Packaging of Bakery Products 2) FSSAI Packaging and Labeling requirements 3) Food Safety and Regulations 4) FSSAI Registration and Licensing process

**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 second batch of the four day “Training Program in Bakery & Confectionary ” commenced from 08 Oct 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 session started with a formal welcome address and a detailed insight into the 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. This was followed by lecture on the various instruments and equipment's required for setting up bakery business and venture and also a comprehensive update on the latest updates and technical advances available to make the processing in bakery more efficient and less time consuming. The session was made interactive by showcasing related videos, rounds of question-answers and discussions in order to make the beneficiaries understand the key concepts thoroughly. Day-1 concluded with a detailed insight on the plant layout, bakery infrastructure required, site selection, selection of construction materials (doors, walls, flooring, drainage etc.), placement of machines and equipment for maximum and optimal space utilization and safety precautions from pests and foreign contaminants. The lecture was made more understandable by discussing few examples of actual bakery designs and floor plans.

Second day initiated with revision of key concepts and interactive discussion round. This was followed by lecture by Dr. Gurpreet Kaur who detailed on the raw materials required for bakery products, the process flow and technical details of bread making, cookie, biscuit and cake making. She discussed the new advances in bakery to produce value-added products to enhance the nutritive value which is all the more demanding in today's time. She also discussed the different types of packaging materials that should be used and the need for moving towards novel and eco-friendly packaging systems rather than use of plastic based packaging. Third day of training was dedicated to hands-on training session whereby all the beneficiaries were involved in making various Bakery related products as well as some new value added products like oat meal cookies, chia seed cookies etc.

Final and concluding day was focused on lecture into FSSAI licensing and registration requirements, step by step procedure and documents required. The participants were given live training on how to apply for the basic registration plan (if not done yet) by visiting the FoSCoS - FSSAI portal and starting the registration process. Finally, the session was concluded by lecture which focused on different food hygiene parameters to be followed at each level (personnel and organizational) as per the FSSAI guidelines with special emphasis on COVID-19. Hence the training enabled to strengthen and demonstrate core concepts in bakery theory and methodology while educating them about the new evolving techniques following the set guidelines of safety and hygiene.

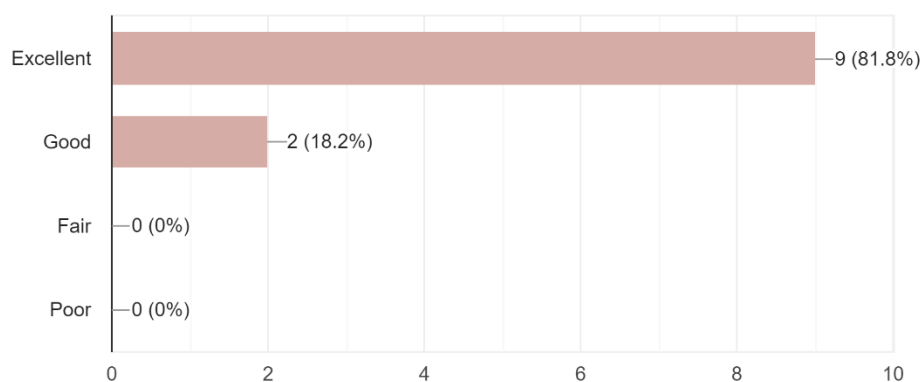
## Learning Outcomes/ Feedback from Beneficiaries:

All the beneficiaries were actively involved in the four day training sessions (theoretical as well as hands on sessions) and most of them filled the feedback form and showed positive feedback (obtained via online feedback link-google form).

Few glimpses of positive feedback are as follows:

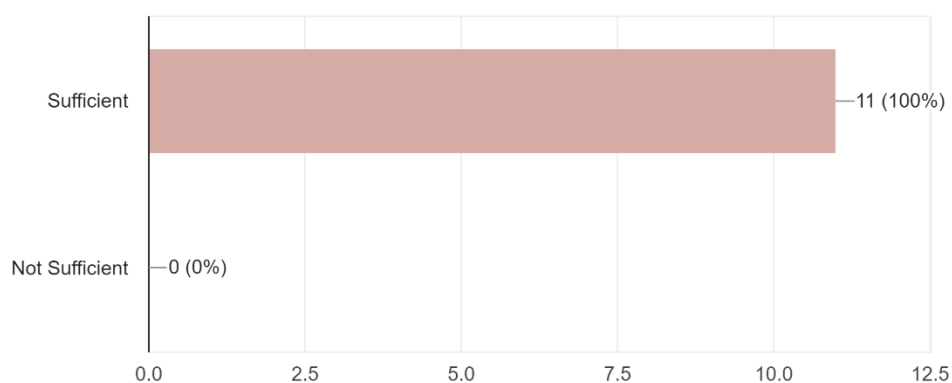
The training content delivered was

11 responses



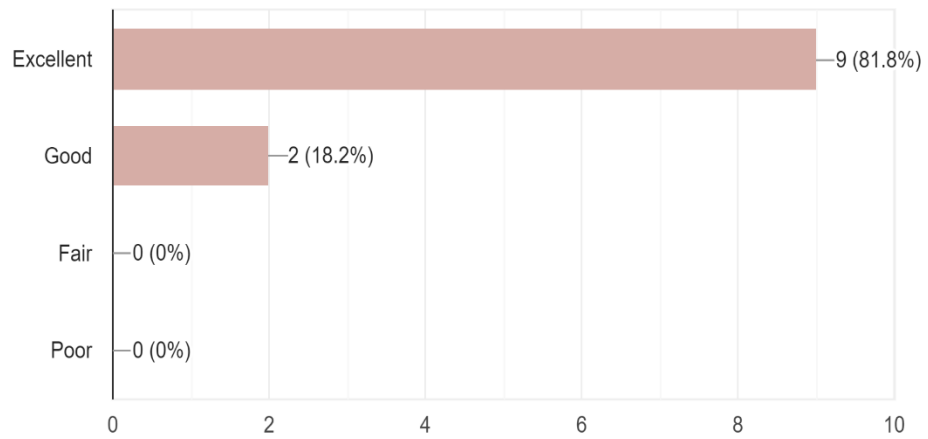
The course material/Handouts given were

11 responses



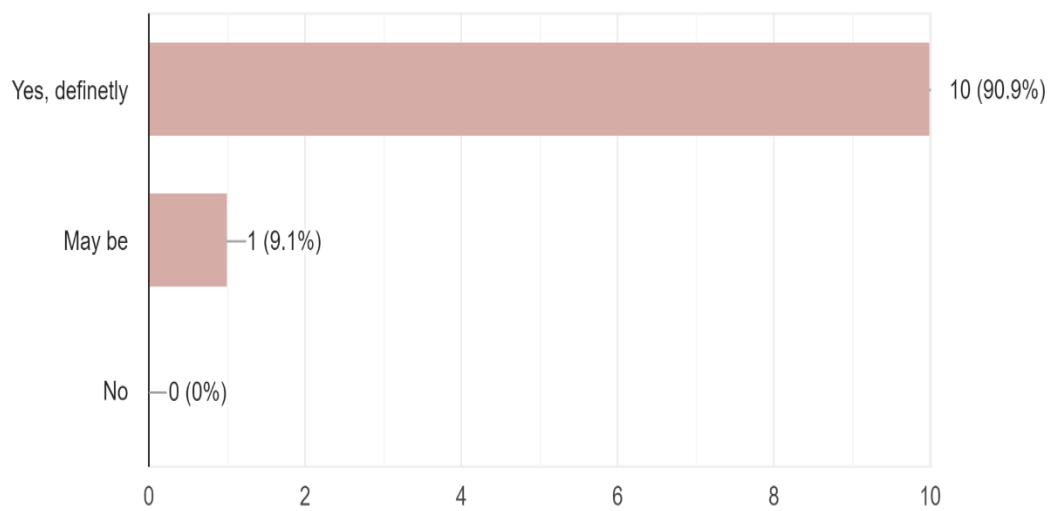
### Hands-on Training imparted was

11 responses



### Would you recommend about PM-FME Scheme to others in this field

11 responses





## Annexure –II

List of Beneficiaries who attended the Four-day training program in Bakery and Confectionary (08 Oct, 09 Oct, 11 Oct and 12 Oct 2021) attached as **Excel sheet separately**.

### PICS :





