

TO WHOM IT MAY CONCERN

This is to certify that Ms. Mita Panda Student of M.Voc 1st Year of Mugberia Gangadhar Mahavidyalaya has undergone project training on "Manufacturing and Quality Assurance" in our organization **Bina Food Products, Ektarpur, Madhakhali, Purba Medinipur** from 16th May 2022 to 15th June 2022.

During this period, we found her sincere, hardworking and well behaved to her superior and colleagues. She was always keen to learn different jobs.

We wish her all the success in her professional career.

BINA FOOD PRODUCT

Sukhen Das

Prop.-Sukhen Das

15.06.2022

Project Report

Training at Bakery industry

Date: 16th May to 15th June 2022

Bina food products



Submitted By:

Shibani Maity

Rima Giri

Mita Panda

Moumita Maikap

Sagarika Matia

2nd sem(M.Voc)

M.Voc in Food Technology, Nutrition & Management

Mugberia Ganganagar Mahavidyalaya

Bhupatinagar, Purba medinipur,721425

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Acknowledgment

With deep sense of gratitude we express our thanks to Mr. sukhen Das, owner of Bina bakery who permitted us to take up training in the organisation. We humbly pay our thanks to Mr. Gokul Das ,Works manager and all staff, workmen for their valuable guidance.

Mr.Subhasis Pattanayak has been our main inspiration throughout our training period and had taken great pain to see us through our problems. We are thankful to Joya Barik for constant encouragement during whole period of our training.

We are also thankful to the Dr. Apurba Giri, HOD of Nutrition department of Mugberia Gangadhar Mahavidyalaya and Sruti Mondal who had provided us with necessary guidance to complete our training successfully. Finally we are extremely thankful to our parents for their learned advice during our training.

PREFACE

The industrial training is the effort to produce link between the student and the industry in order to develop the awareness of understanding of tools, plant, machinery process ,mode of operation.

Having United our experience gained from the industrial training at Bina bakery. we have been written this report that attempts to combine theory and practical.

The 30 days training is a part of M.Voc curriculum. The training adapting ourselves to the industrial environment and understanding the limitation and the freedom under which the engineers work. The training involves the industrial work and knowledge about the food industry. We get to know about the raw materials used in biscuit production, process and packaging.

History of the company

Bina food products has started its business in 2010.

In the period of 2014 to 2015 , Bina food products had earned good image from local area and to cope with enlarged resources to expand the business of Bina food products.

Bina food products with an aim to provide tasty bakery biscuit and to enlarge its business.

Mr. Sukhen Das and his supporting family is the basic behind this phenomenon rise of the company.

Dynamic worker team and their work force made Bina bakery popular to local area. Bakery biscuit has a portable price has entered into each and every household.

Marketing and distribution

A marketing plan needs to include products, pricing, place or distribution and promotion.

Bina bakery is marketing their raw materials from kolaberia ,Kolkata, Chennai through truck and distribute their products to itaberia, Lal bazar, kolaberia, Jukhia, Heria and other local area etc.

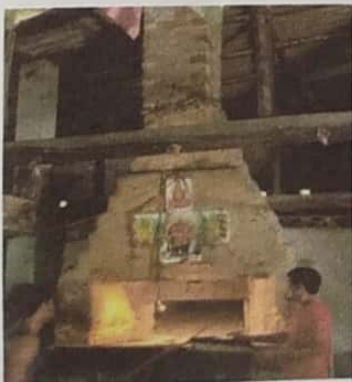
Almost 30 workers are involved for distribution. Price of bakery biscuit or product is start from minimum 30 to 70 rupees.

Day by day consumer like bakery biscuit as a tea biscuit. So we can found every tea shop bakery biscuits specially local area. now a days consumer's demand also increased .

Bakery machinery and equipments

The proper tools for production and service can pave the way not only for success but also for a lot fewer headaches. Along the way. There are following equipments in Bina bakery:

- **Mixer:**
 - a) **Spiral mixer:** spiral mixer ensure proper dough consistency and well blended ingredients because they rotate the bowl in both direction.
 - b) **Planetary mixer (vertical mixer):** Planetary bakery mixer also known as vertical mixer get their name from the orbital motion the dough agitator makes, which are circular orbits along the inside wall.
- **Bread slicer:** bread slicer provide a fast ,easy and practical way to cut loaves of bread into several slices in a single swoop.
- **Dough cutter:** A dough cutter is a kitchen utensil mainly used in baking. It consists of a handle and a wide blade that comes from the handle and can be used to scrape and cut the dough.
- **Wood fired oven:** Traditional food fired Ovens are very large and are made of brick. They have large ceramic stones ,Sand .The burning of the wood produces flames and intense heat that cooks bakery products.
- **DG(diesel generators):** DG is the combination of a diesel engine with an electric generator to generate energy. In addition to their well known role as power supply during power failures.



Ingredients and their functions

A) Flour:

- 1) Major constituent of a biscuit.
- 2) A structure builder or binder that provides the basic framework in biscuit.
- 3) The protein from flour forms a sticky mass when combined with water. This is known as gluten which provides the basic framework.
- 4) Gluten permits the retention of gas bubbles during baking of dough to give open structure and pleasant eating products.

B) Vanaspati:

- 1) **Act as shortening agents**- the water or sugar solution interacts with the flour protein to create gluten, which forms a cohesive and extensible network. When some fat coats the flour this network is interrupted and the eating properties after baking are less hearty and more inclined to melt in the mouth.
- 2) Nutrition
- 3) Lubrication
- 4) Emulsification
- 5) Aeration
- 6) Flavor development
- 7) Heat transfer

C) Sugar:

- 1) Imparts sweetness
- 2) Contributes to the eating texture
- 3) Increases crispness of biscuit
- 4) Browning effect
- 5) Fuel for Yeast

D) Salt (Sodium Chloride):

- 1) Most effective conc. is around 1- 1.5% based on flour weight.

- 2) Used for flavor and flavor enhancing properties.
- 3) Yeast's activity by increasing osmotic pressure.

E) Sodium bicarbonate (baking soda):

Act as a leavening agent - raising action that aerates dough during mixing or baking.

F) Water:

Water is an essential dough ingredient in all processing industries. It is necessary to add water to the dough to form the gluten which is the matrix of bread dough.

Amul Biscuit

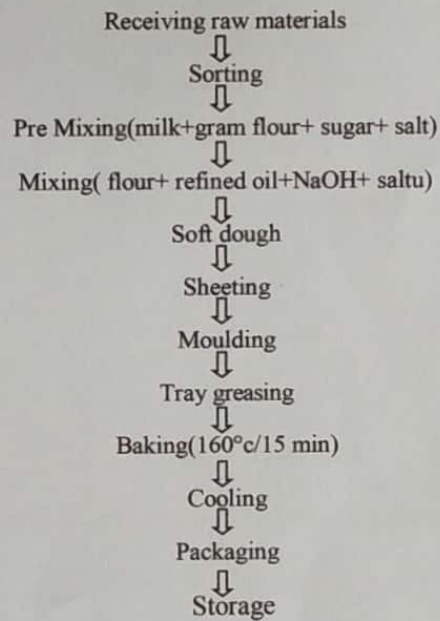
It is one type of bakery biscuit. It is similar to cookies type biscuit but it's local name is Amul biscuit. It also known as Osmania Biscuit in Hyderabad. It is eggless with a slightly sweet and salty.



➤ Ingredients:

- Besan- 2 kg
- Milk- 3.50 litre
- Flour- 23kg
- Oil- 7 litre
- Sugar- 3kg
- Salt- 250 g
- NaOH- 200g
- Saltu- 1600g
- Water- 8 litre

➤ Procedure:



Lambo :

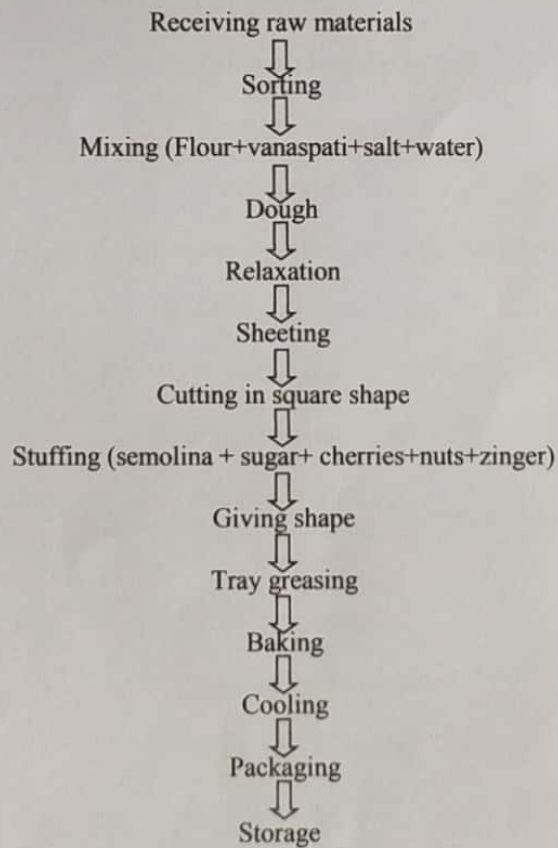
Lambo is neither biscuit nor cake. It is closer to the popular Bihar snake **litthi** which has a hard Centralcore and an even harder shell.



➤ Ingredients:

- Flour- 50kg
- Vanaspati- 17.50 kg
- Salt- 7.50kg
- Sugar- 25kg
- Water- 25 litre
- Semolina- 25 kg
- Cherries- 10 kg
- Zinger- 3kg
- Nuts- 5kg

➤ Procedure:



Mohon Biscuit:

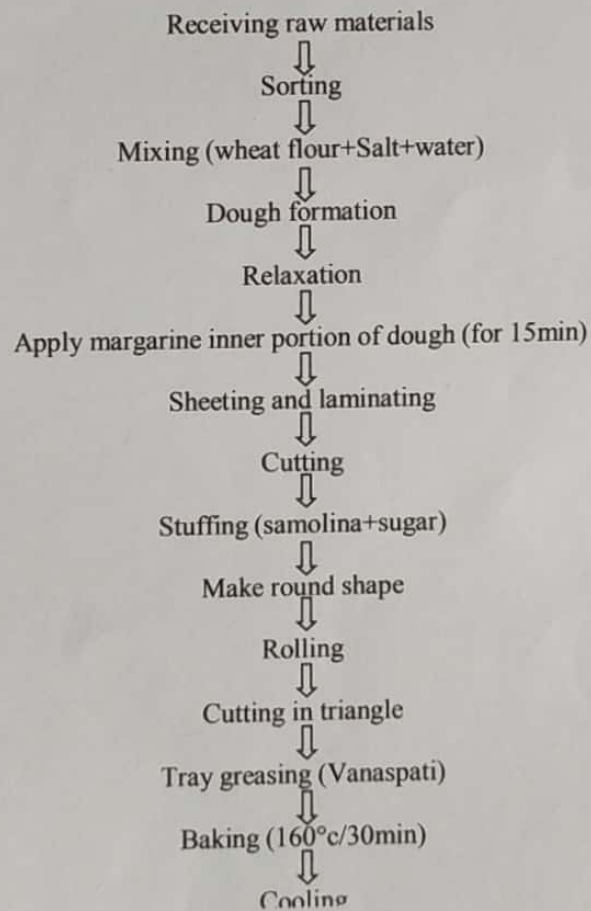
It is one type of Bakery biscuit. It is look like Patties but local name is Mohan biscuit. It is very popular to local area.

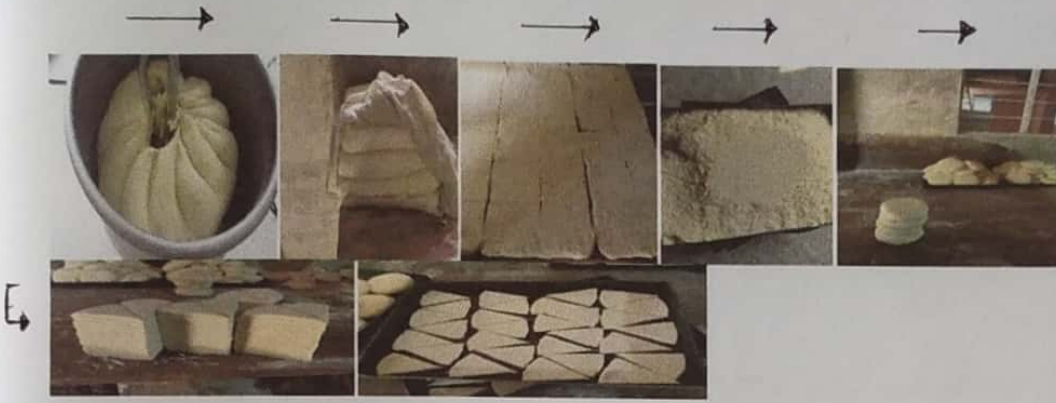


➤ Ingredients:

- Flour-
- Mazarin-
- Water-
- Salt
- Semolina
- Sugar-

➤ Procedure:





Conclusion

After the completion of industrial training we tried to relate the experience in the workplace with knowledge learned in the institute and applied the knowledge on the job under supervision.

Here we gained the experience and knowledge that can be used for suitable job without delay after studies.

We get improvised in communication skills. we assessed career ability, knowledge and confidence as well as enhanced our marketability to be more competitive.

With experience knowledge and skills acquired during industrial training we will be better prepare to face working world.