



Calcutta

Bakery

Date...16/06/22

TO WHOM IT MAY CONCERN

This is to certify that **Ms. Manisha Barik** student of B. Voc 1st Year of Mugberia Gangadhar Mahavidyalaya has undergone project training on "Manufacturing and Quality Assurance" in our organization **Calcutta Bakery**, FSSAI No.- 12821027000040, Ramnagar, 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.

CALCUTTA BAKERY
Molla Abu-kalam
Proprietor

Manager/Director

Registered Office : Plot No.-96, Ramnagar Egra Main Road, At.-Sayiadpur

P.O.+P.S.-Ramnagar : Dist.-Purba Medinipur : Pin. No.-721441

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CALCUTTA BAKERY

Saiyadpur, Ramnagar, Purba Medinipur, 721453



INDUSTRIAL TRAINING REPORT

From 15.5.22 – 14.6.22

MUGBERIA GANGADHAR MAHAVIDYALAYA

BHUPATINAGAR, PURBA MEDINIPUR, 721425

SUBMITTED BY – Manisha Barik

Tanushree Jana

Ayan kanti Panda

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INTRODUCTION

“CALCUTTA BAKERY” was established in Ramnagar in 1999. It was first made in Calcutta hence the name “CALCUTTA BAKERY”

General Information:-

Full name – Calcutta Bakery

Address- Saiyadpur, Ramnagar, Purba
Medinipur, 721441

Products – Biscuits, cake, bread

ACKNOWLEDGEMENT

I would like to express my special thanks of my Gratitude to Dr. Apurba Giri for giving me the Opportunity to get trained at "Calcutta Bakery".

The training would not be possible without the Permission of Mr. Molla Abu Kalam .I would

Like to express my cordial thanks to him.

I would also like to thanks Mr. Sk Kamal Uddin Who provided me an overview of the plant Which help me to make the report.

Last but not the least ,I would like to thanks all The workers and manager of the plant for Helping a lot.

PRODUCT'S NAME AND THEIR INGREDIENTS

- Products:

- I. Biscuit:

- (1) Cumin Biscuit:

Ingredients-

Flour-12kg

Sugar-6kg

Dalda-3Kg

Oil-1kg

Ammonium bicarbonate-400gm

Vanilla powder-10gm

Custard powder-50gm

Hydro-15gm

Cardamom sent-12ml

Backing powder-40gm

Milk powder-200gm

Water-3Litter

Salt-200gm



(2) Nice Biscuit:

Ingredients-

Flour-10kg

Dust sugar-4kg

Granulated sugar-250gm

Oil-1kg

Ghee-2kg

Powder milk-200gm

Mixed fruit flavours-20ml

Water-2litter

Ammonium bicarbonate-600gm

Custard powder-50gm

Vanilla powder-20gm

Nuts-1kg

Salt-150gm



(3) Flower Biscuit:

Ingredients-

Flour-10kg

Sugar-5kg

Oil-1kg

Ghee-4kg

Powder milk-150gm

Orange sent-20ml

Water-6litter

Ammonium bicarbonate-300gm

Salt-150gm

Custard powder-50gm

Vanilla powder-20gm

Baking powder-50gm



(4) Chocolate Til Biscuit:

Ingredients-

Flour-30kg

Dust sugar-10kg

Egg-20pieces

Dalda-6kg

Oil-2kg

Baking powder-200gm

Soda-200gm

Powder milk-400gm

Hydro-50gm

Water-8litter

Salt-400gm

Chocolate sent-50gm

Caramel-400gm

White til-200gm

Black cumin-200gm

Ammonium bicarbonate-1.5kg



(5) Nut Biscuit:

Ingredients-

Flour-30kg

Dust sugar-10kg

Granulated sugar-2.5kg

Dalda-7kg

Oil-2kg

Egg-30pieces

Chocolate sent-50gm

Caramel-400gm

Soda-200gm

Baking powder-200gm

Hydro-40gm

Water-8litter

Salt-400gm

Ammonium bicarbonate-1.7kg

Powder milk-500gm



(6) Khasta Biscuit:

Ingredients-

Flour-30kg

Sugar-6kg

Ammonium bicarbonate-2400gm

Baking powder-300gm

Hydro-20gm

Soda-250gm

Salt-400gm

Water-13litter

Baking soda-100gm

Black cumin-100gm

Oil-500gm

Ghee-2.5kg

Black salt-100gm



(7) Til Biscuit:

Ingredients-

Flour-30kg

Sugar-7kg

Dalda-2kg

Oil-1kg

Powder milk-400gm

Til-300gm

Ammonium bicarbonate-300gm

Hydro-20gm

Baking powder-100gm

Soda-100gm

Water-12litter

Salt-400gm



(8) Patol Biscuit:

Ingredients-

Flour-25kg

Sugar-3kg

Ghee-300gm

Vanilla powder-30gm

Calcium propionate-50gm

Bread improver-30gm

Yeast-750gm

Salt-300gm

Oil-1kg

Chilli powder-50gm

Water-20litter



(9) Kusum Biscuit:

Ingredients-

Flour-20kg

Ghee-14kg

Oil-2kg

Egg-60pieces

Water-1litter

Dust sugar-12kg

Powder milk-300gm

Ammonium bicarbonate-100gm

Baking powder-100gm

Salt-300gm

Custard powder-100gm

Vanilla powder-20gm



(10) Apple Biscuit:

Ingredients-

Flour-10kg

Sugar-4kg

Ghee-5kg

Oil-2kg

Powder milk-150gm

Cardamom sent-20ml

Black cumin-100gm

Water-6litter

Ammonium bicarbonate-200gm

Salt-150gm

Baking powder-50gm

Nut meg dust-20gm



(11) Amul Biscuit:

Ingredients-

Flour-30kg

Sugar-12.5kg

Oil-8kg

Water-8litter

Salt-500gm

Powder milk-500gm

Custard powder-50gm

Vanilla powder-50gm

Ammonium bicarbonate-2200gm

Hydro-50gm

Soda-150gm

Baking powder-50gm

Egg-20pieces

Coconut sent-20ml



(12) Good Day Biscuit:

Ingredients-

Flour-20kg

Sugar-5kg

Ghee-1.5kg

Oil-1kg

Powder milk-200gm

Salt-200gm

Ammonium bicarbonate-1.5kg

Custard powder-50gm

Vanilla powder-20gm

Hydro-20gm

Water-7litter

Sodium-50gm

Joan-100gm

Black cumin-100gm



(13) Cream Cracker Biscuit:

Ingredients-

Flour-30kg

Sugar-6.5kg

Ghee-2.5kg

Oil-500gm

Custard powder-100gm

Powder milk-300gm

Salt-300gm

Ammonium bicarbonate-2.5kg

Sodium-100gm

Baking powder-50gm

Hydro-15gm

Vanilla powder-30gm

Water-13litter



(14) Toast Biscuit:

Ingredients-

Flour-28kg

Sugar-3.5kg

Ghee-500gm

Oil-500gm

Yeast-500gm

Cardamom sent-10ml

Bread improver-30gm

Black cumin-50gm

Fennel-200gm

Calcium propionate-50gm

Water-14litter

Salt-350gm



(15) S Biscuit:

Ingredients-

Flour-25kg

Sugar-3kg

Ghee-300gm

Oil-300gm

Bread improver-30gm

Calcium propionate-30gm

Cardamom sent-10ml

Fennel-200gm

Salt-350gm

Water-13litter

Yeast-500gm



(16) Super Biscuit:

Ingredients-

Flour-20kg

Dust sugar-4kg

Dalda-1.5kg

Oil-3.5kg

Salt-200gm

Water-7litter

Ammonium bicarbonate-1.6kg

Orange flavour-20ml

Custard powder-50gm

Vanilla powder-20gm

Black cumin-100gm

Baking powder-50gm

Powder milk-300gm



(17) Coconut Biscuit:

Ingredients-

Flour-16kg

Granulated sugar-5kg

Oil-1.5kg

Salt-150gm

Water-5litter

Dalda-3.5kg

Ammonium bicarbonate-1400gm

Coconut dust-1kg

Coconut sent-20ml

Yellow colour-50gm

Vanilla powder-20gm

Custard powder-50gm

Baking powder-50gm

Powder milk-150gm

Sodium-50gm



(18) Lumbu Biscuit:

Ingredients-

Flour-25kg

Sugar-10kg

Dalda-9kg

Suji-10kg

Truti-2kg

Ginger-1kg

Salt-300gm

Water-11litter



(19) Khari Biscuit:

Ingredients-

Flour-25kg

Dalda-9kg

Salt-300gm

Water-11litter



(20) Pepsi Biscuit:

Ingredients-

Flour-25kg

Dalda-9kg

Salt-300gm

Water-11litter



II. Bread:

(1) Slice Bread:

Ingredients-

Flour-40kg

Sugar-5.5kg

Ghee-400gm

Oil-1kg

Salt-500gm

Vanilla powder-500gm

Calcium propionate-250gm

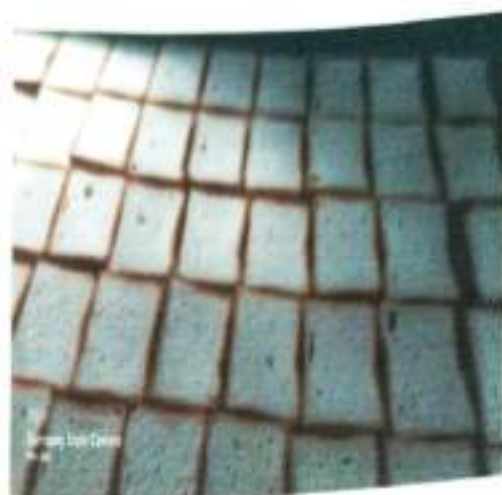
Yeast-1kg

Cardamom sent-20ml

Water-20litter

Acitic acid-10ml

Gluten-50gm



(2) Roll Bread:

Ingredients-

Flour-52kg

Sugar-7.5kg

Ghee-500gm

Calcium propionate-50gm

Vanilla powder-50gm

Bread improver-50gm

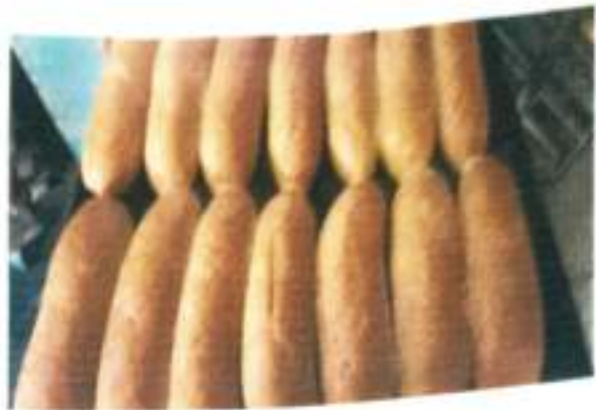
Cardamom sent-20ml

Oil-2kg

Salt-700gm

Water-25litter

Yeast-500gm



(3) Quater Bread:

Ingredients-

Flour-40kg

Sugar-4kg

Salt-650gm

Dalda-500gm

Oil-1kg

Yeast-400gm

Magic powder-10gm

Cardamom sent-10ml

Water-25litter

Vanilla powder-30gm

Calcium propionate-50gm

Bread improver-40gm



III. Cake:

(1) Tiffin Cake:

Ingredients-

Flour-20kg

Sugar-15kg

Dalda-3kg

Oil-1kg

Baking powder-800gm

Calcium propionate-100gm

Mixed fruit flavour-100gm

Morobba-4kg

Egg-20pieces

Truti-2kg

Water-15litter

Salt- 100gm

Nuts- 1 kg



(2) Slice cake:

Ingredients-

Flour-8kg

Sugar-8kg

Fina gel-300gm

Egg-60pieces

Vanilla powder-20gm

Custard powder-50gm

Mixed fruit flavour-30ml

Yellow colour-10ml

Baking powder-120gm

Calcium propionate-50gm

Salt-10gm

Water-4litter



INGREDIENTS AND THEIR FUNCTION

(1) Flour:

The main function of flour in baking is to build structure . When the proteins found in wheat flour are hydrated , they interact with each other forming what is known as gluten. It is elastic gluten framework which stretches to contain the expanding leavening gases during rising.

(2) Sugar:

Sugar is used in biscuit formulations in a granulated or powder form . Sugar gives sweetness , but it is also important in developing the texture of the biscuit.

(3) Oil:

Probably the biggest function of oil in most baking recipes is to keep product moist. It is

basically captures the gases that are released from the interaction of the baking powder and baking soda and slows down gluten formation to keep certain baked goods tender and fluffy in texture.

(4) Ghee:

Ghee can be used in place of butter in the cake batter and grease the baking pan. Pure ghee has a low melting point.

(5) Salt:

Salt is one of the four essential ingredients in bread. The functions of salt in baking include stabilizing the yeast fermentation rate, strengthening the dough, enhancing the flavour of the final product and increasing dough mixing time.

(6) Ammonium Bicarbonate:

Ammonium bicarbonate

(NH_4CO_3) is a common leavening agent which releases CO_2 without need for an acid unlike baking powder or soda. This ingredient is not used in high volume cakes, but mostly in-

- Extra crisp cookies
- Cookies

(7) Yeast:

Yeast serving as a leavening agent which causes the bread to rise (expand and become lighter and softer) by converting the fermentable sugar present in the dough into carbon di-oxide and ethanol.

(8) Calcium propionate:

Calcium propionate is a food additive present in many food especially baked goods. It acts as a preservative to extend shelf life by interfering with the growth and reproduction of microorganisms.

(9) Sodium:

Sodium helps to activate yeast and aids in producing texture and volume, resulting in baked goods that rise properly.

(10) Vanilla powder:

Vanilla powder used in baked goods for sweet, fragrant flavour.

(11) Custard powder:

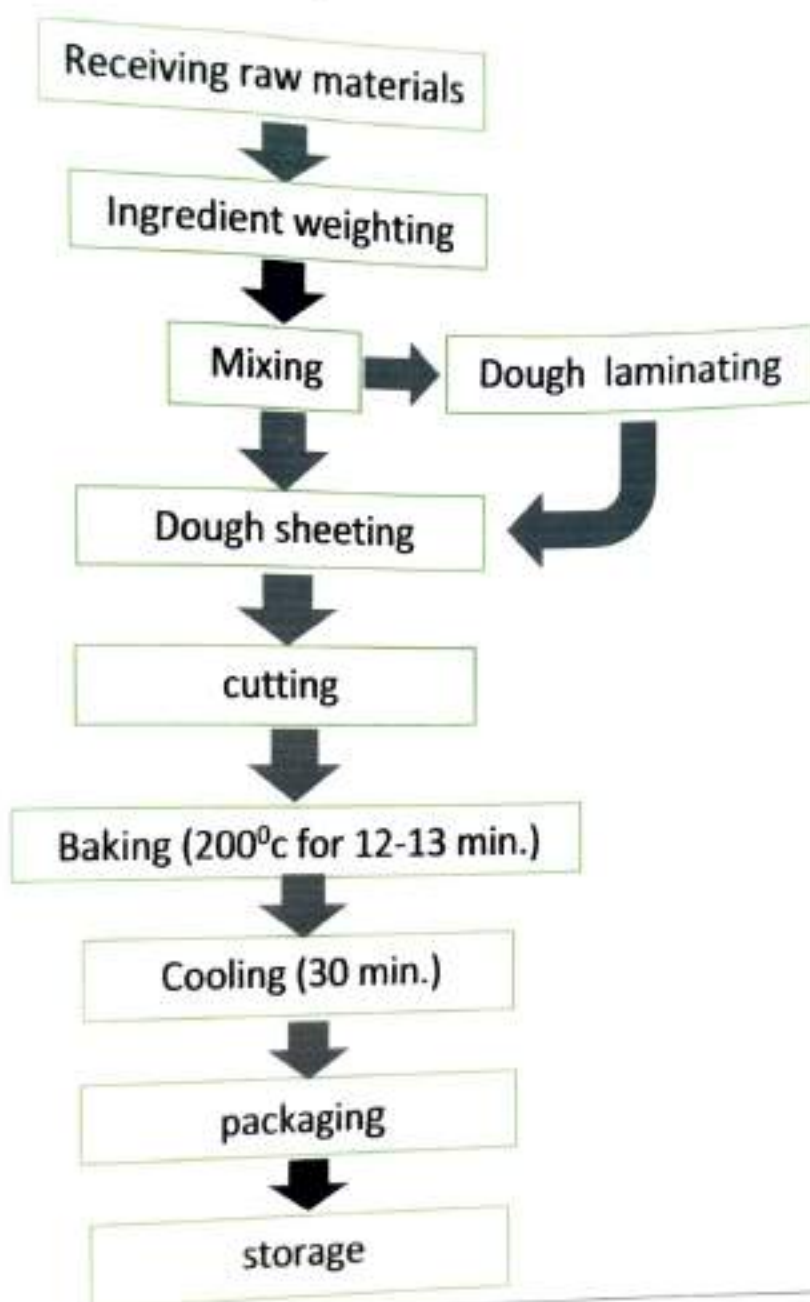
Custard powder used as a thickening agent for liquieds and can be used for fillings in baked goods.

(12) Water:

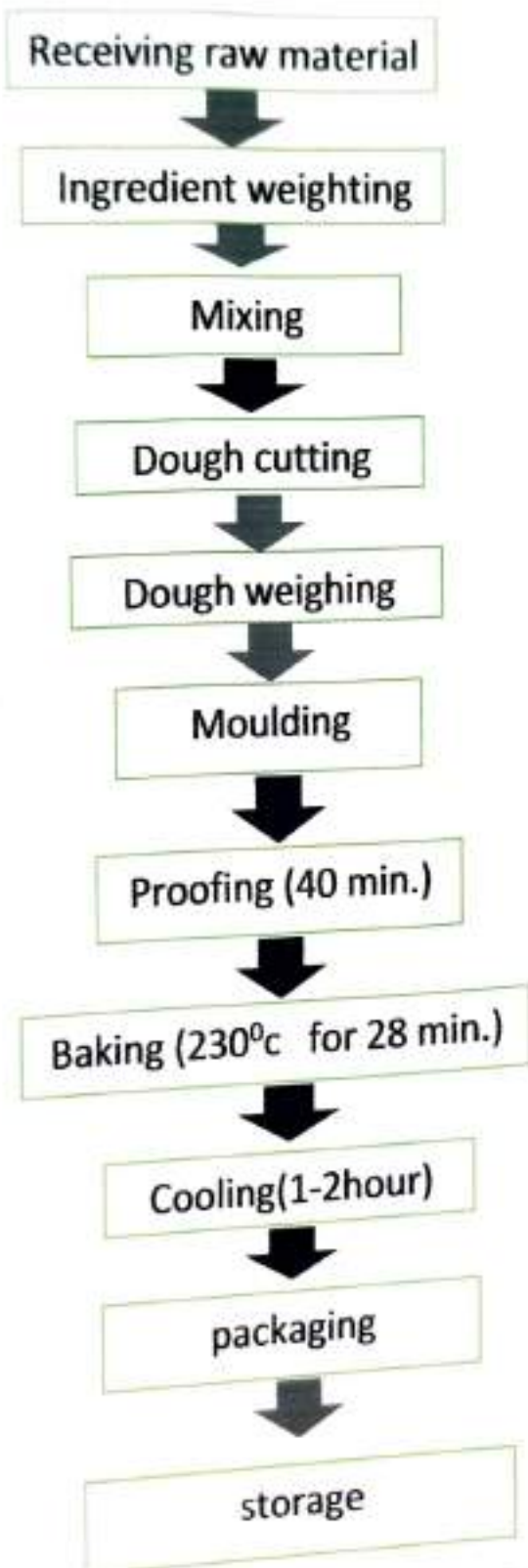
Water serves as a solvent and dispersing agent (for salt, sugar and yeast). Water is necessary for yeast fermentation and reproduction softer doughs will ferment more quickly than dry doughs. Water is responsible for the consistency of bread dough.

MANUFACTURING PROCESS AND TOTAL PRODUCTION

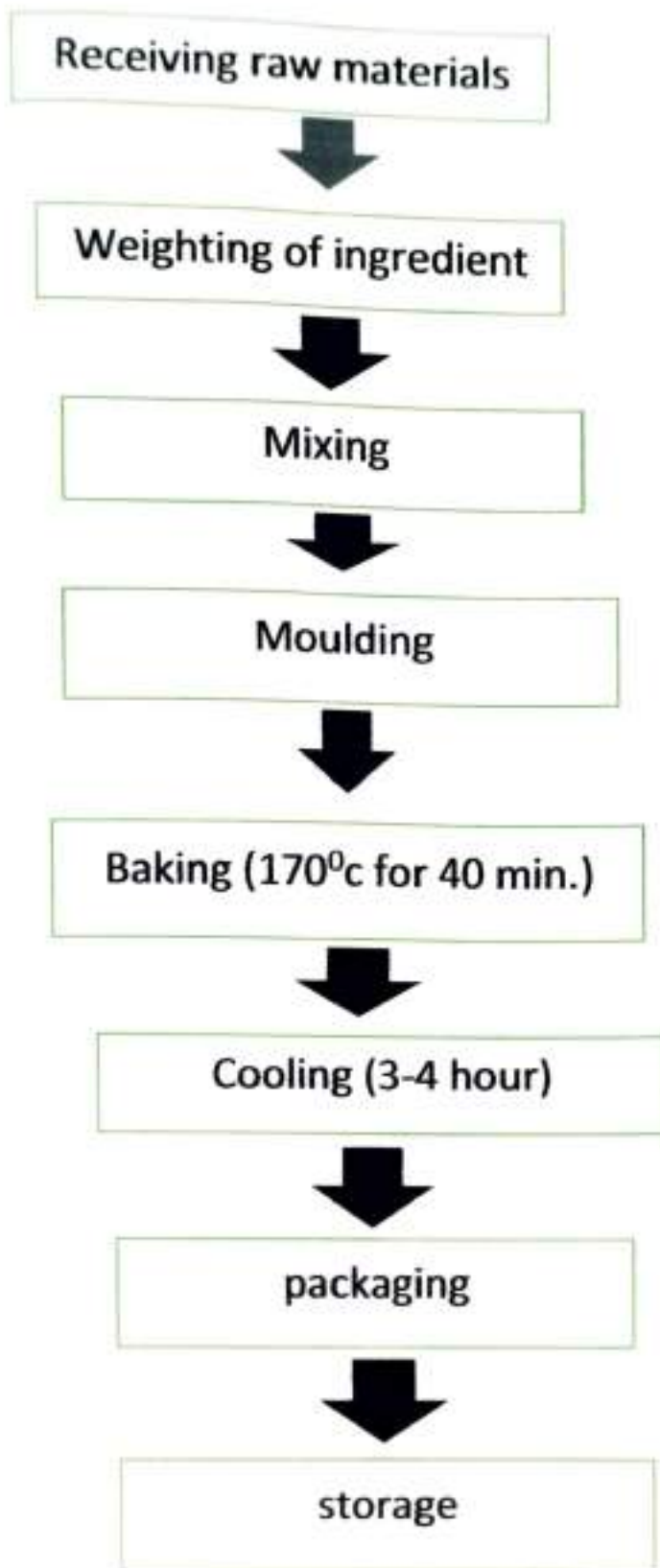
(1) Biscuit manufacturing:



(2) Bread manufacturing:



(3) Cake manufacturing



- Per day total biscuit production- 10000 pieces.
- Per day total bread production- 480 pieces.
- Per day total cake production- 500 pieces.

FUNCTION OF MACHINE

(1) Rotary oven:

The rotary oven is one of the most important parts of the bread making. First the dough prepared to make bread is cut and placed in the tray. Then the trays are placed in the wheeled tray cart and put into the oven. It is very easy to put the trays in the oven and to remove them from the furnace after cooking. The oven cooking temperature, the amount of the steam in the oven and the cooking time are adjusted and the oven door is closed to start cooking process. During the baking period the tray car is rotated at a constant speed. Thus each product is cooked on an equal basis. Again with this rotation, every point of each product is equally cooked, hence one side is burned and other side is half cooked is not encountered.

The amount of bread produced in rotary oven can be several times higher than in conventional ovens. The amount of bread produced in the unit area is increased with the trays placed on top. An average rotary oven can

produce between 2000 and 3000 bread in hours.

Oven heat and steam distribution must be very well done in rotary kiln ovens . Generally ducts are used to ensure that the steam is conveyed equally to each pan. After the cooking process is over, steam and heat in the oven should be prevented from spreading to working area. If this steam and heat spread to the working area. It causes both the working environment to be forced for the employces and the flour and the other materials in the working place to be affected.



DOUGH MIXING MACHINE

1. pour water, flour and other ingredients into the bowl. Tap it with the cover.
2. Switch on the mixer with the main switch, put the time of the slow mixing and quick mixing.
3. Switch on the M1 button for slow rotations or M2 for quick mixing in case of a manual operation.
4. In case of the automatic cycle , press the AUTO button and the machine will perform the whole cycle automatically after the end of the mixing, the bowl will change the rotations to separate the dough from the spiral.



Conclusion

After undergoing a successful training for a period of one month .

We have gather many valuable experiences and proper knowledge about bakery industry. We observed biscuits, cake, bread manufacturing process, uses of machine etc.

We learn a lot from the official and the staff and such a nice experience will help us in future.

Lastly many many thanks to "CALCUTTA BAKERY" for fetching our thirst of such a nice training.