

Corporate office & Showroom
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Purba Medinipur.

AN ISO 9001:2015 COMPANY

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F.S.S.A.I Lic. No.:- 12817015000006

Trade Mark Registration No.: 2137676 Class-30

GSTN/UIN REGISTRATION NO. 19AAHFT5002G1ZB/19BNHPD7584D1ZT

To Whom May I Concern

This is certified that Pallabi Maity, D/O Ashes Maity, student of B.Voc in Food Processing Technology of Mugberia Gangadhar Mahavidyalaya, Purba Medinipur W/B has done training at Tasty Confectionery for Ten days (from 12th, December, 2022 to 21th December, 2022). She took keen interest in learning all the activities related to procurement, processing, quality control, production, storage of bakery products, Cake, Pizza, Patties, Burger, Pastry and also store, engineering, marketing, accounts activity etc, during this training at this factory.

We wish all the success in her future career.

Rupak Giri

CEO Tasty Confectionery



PROJECT REPORT

TRAINING AT TASTY CONFECTIONERY



DATE – 12th Dec to 20th Dec 2022

Submitted by : - SHILPA BHUNIA, PALLABI MAITY, SRIJITA ROY, SAPTAMI MAITY, SURAJIT JANA, MILAN GIRI, DEBASIS MAITY, SK SAFAR ALI, ARNAB JANA, TITHILEKHA JANA, SANGHAMITRA CHOWDHURY, RITUSHREE DINDA, BISWAJIT BHUNIA, MANJUSHREE KARAN, JAYSHREE DAS.

1st Year, 1st Semester

B.Voc in Food Processing, Department of Nutrition,
Mugberia Gangadhar Mahavidyalaya, Bhupatinagar, Purba Medinipur

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ACKNOWLEDGEMENT

With deep sense of gratitude, we express our thanks to *Mr. Rupak Giri*, honorable C.E.O and *Mr. Soumitra Soor*, Senior Account Manager, Tasty Confectionery; who permitted us to take up training in the organization. We humbly pay our thanks to administration and working manager and all stuffs, workmen for their valuable guidance.

We are also thankful to *Dr. Apurba Giri*, H.O.D of Department of B.Voc in Food Processing of **Mugberia Gangadhar Mahavidyalaya**, who had provided us with necessary guidance to complete our training successfully. We are also thankful to our teacher *Miss Sruti Mandal* for helping us throughout the whole training. Finally, we are extremely thankful to our parents for their advices during our training.

Report submitted by -

SHILPA BHUNIA, PALLABI MAITY, SRIJITA ROY, SAPTAMI MAITY, SURAJIT JANA, MILAN GIRI, DEBASIS MAITY, SK SAFAR ALI, ARNAB JANA, TITHILEKHA JANA, SANGHAMITRA CHOWDHURY, RITUSHREE DINDA, BISWAJIT BHUNIA, MANJUSHREE KARAN, JAYOSRI DAS.

1st year, 1st sem

B.Voc in Food Processing, Department of Nutrition, Mugberia
Gangadhar Mahavidyalaya.

Signature

PREFACE

The industrial training is the effort to produce link between the student and the industry in order to develop the awareness of industrial approaches to solve the problems based on the understanding of tools, plants and machinery process, mode of operation.

Having united our experience gained from the industrial training at *Tasty Confectionery*. We have been written the report that attempts to combine theory and laboratory applications.

The 9 days training is a part of the under-graduate (B.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 and to know about raw materials used in different products made in this industry. To gain the knowledge about all kinds of primary tests of raw materials and testing of the final products and the packaging materials.

INTRODUCTION

Tasty Confectionery is one of the most popular & renowned name in Purba Medinipur for providing the best delicious cakes, biscuits & other bakery products. Tasty Confectionery is situated in Kumarpur, Contai, Purba Medinipur, West Bengal. Tasty Confectionery is an ISO Certified Company & manufacturer of varieties of cakes, biscuits and various types of bread. Here you will get fresh and mouth - watering various kinds of flavored cakes like chocolate cakes, strawberry cakes, pineapple cakes, mango cakes, etc., pastry, patties, pizza, burger, hot dog, lollipop, spring roll, momo, kabab, cutlets, samosa, kachori, chilly chicken, chocolate, paneer, cold drinks, various types of birthday cakes & many more products are available in flexible rates. It supplies its products in its local areas as well as other parts of Purba Medinipur also.

Production Of Cake

Fruit Cake

Raw Material :-

Flour, sugar, baking powder, baking soda, tutti frutti, egg syrup, ascorbic acid, vanilla, dry fruits.

Mixing:-

1. Firstly all ingredients are mixed in the mixer for 7 minutes.
2. After adding dry fruits, it is rotated for another 7 minutes.
3. Next the cake batter is placed in foil packets for baking.

Racking:-

1. The foils packet are placed in a rake and achieved in a hotrotary oven.
2. They are baked at 180 °C for 45 minutes.

Cooling:-

Then the racks are taken out and cooled.

Packing:-

The cooled cakes are packed. Then they are stored.

Cake Sponge

Raw materials:-

Sugar, vanilla, flour, baking powder, baking soda, egg syrup.

Mixing:-

All raw materials are mixed in the mixer for 10 minutes.

Plate Pasting:-

The cake mixture is patted on the plate.

Racking:-

Then they are arranged on the rack and inserted into the hotrotary oven. Baked at 280 °C for 30 minutes.

Cooling:-

Then the rack are taken out and cooled.

Packing:-

Cakes are packed and stored.



Birthday Cake

First takes the cake sponge and cuts it into different shapes. Various creams are created to make Birthday Cake.

Ingridiants:-

Colours, flavours, dark chocolate, white chocolate, glaze gel, refined Oil, cream, sugar ball, gems, choco chips.

Raw Matereal:-

Ribbon, tooth pick, doll.

Decoration:-

First the cake sponge is placed well on the square woodenpaper apply a little cream. Then various designs are made with the cream on the cake sponge.

Packing:-

Then the decorated Birthday Cakes are packed and stored in the freeze.



Pastry

1. Firstly cream is applied on the cake sponge.
2. Then the cakes are cut into different shape.
3. Cakes are packed and stored.



Roll Cake

1. Cake sponges are thinly sliced.
2. The sponge of the cake is rolled with newspaper.
3. Taking the newspaper rolls from the tray, take out the newspaper and apply
4. cream and rolling.
5. Then the rolls are cutting.

Packing:-

Roll cakes are packing and stored.



Cup Cake

1. Mixture of cake is placed in various paper moulds.
2. Then racks are taken to hot rotary oven.
3. Cakes are baked at 180 °C for 19 minutes.
4. Then the racks are taken out and cooled.



Cream

1. Put the butter or margarine into a large bowl and beat well until soft and fluffy.
2. Sift the icing sugar into the bowl and stir it in.
3. Add the milk and the essence and beat well until you get a pale and fluffy mixture. If desired add few drops of food colouring.





Conclusion

Industrial visit is a most practical approach towards learning through interaction working practices etc. and hence gives a perfect reality check to the students.

It gives a lot of information about various aspects of production, marketing as well as the operation of a company. The dissemination of knowledge by the support organization also gives a clear scope to the transactional analysis of the company.

The industry is better to understand the world of work and to compare acquired in college. Observations were carried out over a real and direct the development of the task performed by a students who ultimately diligently in preparation for the plunge in the community or in the world of work.

During this training session we were also told about how we can control the environment pollution and the method installed in the industry to minimize the pollution.

It helped us to develop our confidence and to bridge a connection between the theoretical study & practical works.

Group Photo

