

SWAMI RAMANAND TEERTH MARATHWADA UNIVERSITY, NANDED

MAHARASHTRA SHIKSHAN SAMITI



MAHARASHTRA MAHAVIDYALAYA NILANGA, LATUR

PROJECT REPORT ON INDUSTRIAL TRAINING

Dept. Of : B.VOC (FOOD PROCESSING PRESERVATION AND STORAGE)

ONE CAKE N MORE BACKERY, LATUR

YEAR (2023 - 2024)

Submitted by:

GAIKWAD MANGESH PREMNATH

Class: B.Voc (3rd YEAR) SEM :- 6th

680

Exam Seat No: VC11345



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Checked

ACKNOWLEDGEMENT

It is indeed a great opportunity for me to pen down a few lines about people to whom my acknowledgement is due it is with a deepest sense of gratitude that i wish to place on record my sincere thanks to **ONE CAKE N MORE BACKERY, LATUR.**

Also it was impossible to complete this training without and guidance and constant encouragement of my training guide **MR.SANDESH BARURE.** i would like to thanks him for extending his full co-operation and guidance to make this training successful.

DECLARATION OF STUDENT:-

I declare that I have undergone in-plant training during 14th DECEMBER 2023 to 14th MARCH 2024 at to complete the requirement of the course in-plant training.

Further I declare that this report is writing up of observation made by us during the in-plant training.



GAIKWAD MANGESH PREMNATH

DATE: 05/04/2024

PLACE: NILANGA



One Cakes N More

Barure Complex, Opp. S T Work Shop,

Latur-Ambajogai Road,

Latur, Maharashtra (INDIA) - 413512

Contact : 97 23 900900 / 93 83 011111

DATE :14/03/2024

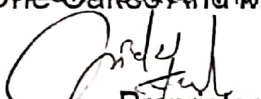
TO WHOMSOEVER IT MAY CONCERN

This is to certify that Shri. **Mangesh Premnath Gaikwad** student of Maharashtra Mahavidyala Nilanga, Dist-LATUR (Maharashtra) studying in Third year of B.Voc. Degree course entitled "Food Processing Preservation and Storage" has successfully completed Three months for Training from 14th Decemeber 2023 to 14th March 2024

Hence the Certificate

Sandesh Barure (HOD)

~~One Cakes And More~~


Proprietor

History of Bakery Food Products:-

Before the handmade business is there and now it run by advanced machineries to product.

Product Manufactured :-

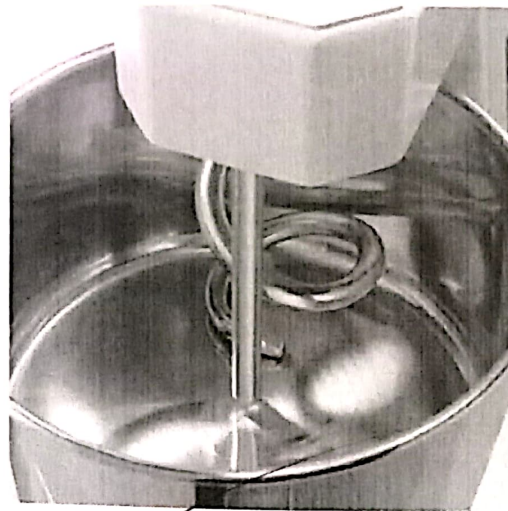
- Commercial bread and Cakes. Bajaj Food Products allow focusing on quality and high demand Commercial bread and pastries at affordable prices.
- Wedding cakes & Anniversary cakes....
- Cookies & Nan Katai.
- Brownie.
- Cheese cake.
- Lava cake.
- Chocolate ball.

NAME OF MACHINERIES:-

- Dough Mixer.
- Planetary Mixer.
- Deep freezer.
- Micro oven & Gas deck oven.
- Hand Blender.
- Bread slicer.
- Whipped Cream mixer.

Dough Mixer:-

Dough mixer used to stir dough ingredients together.



● Planetary mixer :-

The **planetary mixer** is industrial equipment conceived/made to prepare food, chemical, ceramic dough or other type of product, replacing manual labour through a mechanical system that allows to produce, continuously, large quantities of dough.