

EST. 1970

MAHARASHTRA SHIKSHAN SAMITI'S

# MAHARASHTRA MAHAVIDYALAYA, NILANGA

(Arts, Commerce, Science, Information Technology & Vocational)

Re-Accredited "B+" Grade (CGPA-2.62)

NILANGA - 413521 Dist. Latur (Maharashtra State)



DATE:20/01/2024

## Notice

All the students are hereby inform that an Add On course is going to be started by the department og B.Voc FPPS in this academic year. The students who want to register their names for this course are notified to contact Ms. Patil S.H. FPPS Department before 25/01/2024.

  
Principal  
Maharashtra Mahavidyalaya  
Nilanga 413521 Dist. Latur

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(Arts, Commerce, Science, Information Technology & Vocational)

Re-Accredited "B+" Grade (CGPA-2.62)

NILANGA – 413521 Dist. Latur (Maharashtra State)

**B.Voc. (Food Processing, Preservation & Storage)**

**Academic Year: 2023-24**

**Add On Course : Bakery And Confectinary Technology**

## List Of Participants

Sr No	Name Of The Students	Class
1	BIRAJDAR GEETA ARUN	B.Voc 1 <sup>st</sup> year
2	SATHE JANVI PARMESHWAR	B.Voc 1 <sup>st</sup> year
3	JETTI NEHA DATTATRAY	B.Voc 1 <sup>st</sup> year
4	SOLANKE VRINDAVAN MADHAV	B.Voc 1 <sup>st</sup> year
5	JADHAV VAISHNAVI BALAJI	B.Voc 1 <sup>st</sup> year
6	MEHTRE SANDHYARANI RAJARAM	B.Voc 1 <sup>st</sup> year
7	KADAM ARJUN VIKAS	B.Voc 1 <sup>st</sup> year
8	BIRAJDAR SHANTVEER JAYPRAKASH	B.Voc 1 <sup>st</sup> year
9	KAMBLE VISHVAJIT SANJAY	B.Voc 1 <sup>st</sup> year
10	BHALKE SUPRIYA GANESH	B.Voc 2 <sup>st</sup> year
11	KALE ASHMITA DHONDIRAM	B.Voc 2 <sup>st</sup> year
12	MANTHALE ANKITA VILAS	B.Voc 2 <sup>st</sup> year
13	KAMBLE AKANKSHA VISHVANATH	B.Voc 2 <sup>st</sup> year
14	MANDALE OMPRAKASH DIGAMBAR	B.Voc 2 <sup>st</sup> year
15	GADDE GANESH RAVIRAJ	B.Voc 2 <sup>st</sup> year
16	JADHAV BIBHISHAN NILKANTH	B.Voc 2 <sup>st</sup> year
17	PANCHAL SOMNATH UMAKANT	B.Voc 2 <sup>st</sup> year
18	PATIL DEVANAND SURESH	B.Voc 2 <sup>st</sup> year
19	SURYAWANSHI NIKHIL NAGNATH	B.Voc 2 <sup>st</sup> year

Name Of Coordinator:

Patil S.H.

Sign Of Coordinator:



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# MAHARASHTRA MAHAVIDYALAYA, NILANGA

(Arts, Commerce, Science, Information Technology & Vocational)

Re-Accredited "B+" Grade (CGPA-2.62)

NILANGA – 413521 Dist. Latur (Maharashtra State)



DATE:28/01/2024

## Notice

All the students (FPPS & WPT) are hereby inform that an Add On Courses are Starting from 01/02/2024. The details of the time table will be intimated at on notice board of B.Voc. (FPPS and WPT).

  
Principal

Maharashtra Mahavidyalaya  
Nilanga 413521 Dist. Latur

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(Arts, Commerce, Science, Information Technology & Vocational)

Re-Accredited "B+" Grade (CGPA-2.62)

NILANGA - 413521 Dist. Latur (Maharashtra State)

DATE:28/01/2024

## Time Table

B.Voc. (Food Processing, Preservation & Storage)

Academic Year: 2023-24

Add On Course : Bakery And Confectionary Technology

Time	Day	Course
4:30 to 5:30 P.M.	Monday	Bakery and Confectionary Technology
4:30 to 5:30 P.M.	Tuesday	
4:30 to 5:30 P.M.	Wednesday	
4:30 to 5:30 P.M.	Thursday	
4:30 to 5:30 P.M.	Friday	

Principal

Maharashtra Mahavidyalaya

Nilanga 413521 Dist. Latur

**Add On Course : Bakery And Confectionary Technology****SYLLABUS**

- **Learning Objective –**
  - To provide the students with the knowledge of various confectionary products with their formulations.
- **Learning outcome:-** →
  - Students will be able to perform different confectionary products like, candies, fruit toffee, chakki, petha, toffee etc.
  - Students will get knowledge of sugar and allied industries.

<b>Sr no</b>	<b>Topic Name</b>
<b>1</b>	Bakery products, role of bakery ingredients (major and minor), from hard wheat: bread processes of bread making using straight and sponge, dough methods role of each ingredient, quality control Testing of raw material testing of final product Defects in bread; staleness, roppines. Baked product from soft wheat; cookies, crackers, biscuits, cakes – ingredients, process, fault causes and remedy
<b>2</b>	Other bakery products: using very hard wheat. Pizza, pastry and its types. Macaroni products: Including spaghetti, noodles, and vermicelli-process. Nutritional improvement of bakery products Setting of bakery unit, bakery norms, specifications for raw materials Packaging, marketing of products, preparation of project report
<b>3</b>	Whipping, Release agent, thickeners, Acidulents, Milk and Milk Products, Flavours for confectionery, emulsifiers and other additives, Starch derivatives, colours used in confectionary. Production of glucose syrup, Acid hydrolysis, enzyme hydrolysis,
<b>4</b>	Cocoa Processing: Cocoa bean, processing, roasting, Fermentation, Production of Cocoa butter Cocoa powder, its quality. Chocolate Processing: Ingredients, Mixing, Refining, Conching, Tempering, Molding, Cooling, Coating, Fat bloom
<b>5</b>	High Boiled Sweets: Introduction, Composition, Properties of high boiled sweets, preparation of high boiled sweets, Toffee: Definition, Composition, types of toffee Ingredient and their role. Batch and Continuous method of toffee Fondant: Fudge/Creamy: ingredients, Methods, Productivity Lozenges: Definition recipe, Method of Manufacture.

### List of the Practical's

1	Preparation of Groundnut Chikki
2	Preparation of Chocolate
3	Preparation of Traditional ; Indian Confection
4	Preparation of petha
5	Preparation of fruit candy
6	Preparation of flour based confectionery
7	Preparation of bread
8	Preparation of biscuit
9	Preparation of sponge cake
10	visit to bakery unit

### Reference Books

1. Bakery Science and Cereal Technology, Daya Books, New Delhi 2005 - Khetarpaul.
2. Modern Bakery Products, EIRI Publication, New Delhi- EIRI

## Add On Course : Bakery And Confectionary Technology

Sr No	Name Of The Students	1/02/2024	2/02/2024	3/02/2024	5/02/2024
1	BIRAJDAR GEETA ARUN				
2	SATHE JANVI PARMESHWAR	Janvi	Janvi	Janvi	Janvi
3	JETTI NEHA DATTATRAY				
4	SOLANKE VRINDAVAN MADHAV	Vrinda	Vrinda	Vrinda	Vrinda
5	JADHAV VAISHNAVI BALAJI	<del>Vaishnavi</del>	<del>Vaishnavi</del>	<del>Vaishnavi</del>	<del>Vaishnavi</del>
6	MEHTRE SANDHYARANI RAJARAM	<del>Mehtre</del>	<del>Mehtre</del>	<del>Mehtre</del>	<del>Mehtre</del>
7	KADAM ARJUN VIKAS	<del>Kadam</del>	<del>Kadam</del>	<del>Kadam</del>	<del>Kadam</del>
8	BIRAJDAR SHANTVEER JAYPRAKASH	Birajdar	Birajdar	Birajdar	Birajdar
9	KAMBLE VISHVAJIT SANJAY	Kamble	Kamble	kamble	kamble
10	BHALKE SUPRIYA GANESH	supriya	supriya	supriya	supriya
11	KALE ASHMITA DHONDIRAM	Asmita	Asmita	Asmita	Asmita
12	MANTHALE ANKITA VILAS				
13	KAMBLE AKANKSHA VISHVANATH	kamble	kamble	kamble	kamble
14	MANDALE OMPRAKASH DIGAMBAR	omprakash	omprakash	omprakash	omprakash
15	GADDE GANESH RAVIRAJ	Ganesh	Ganesh	Ganesh	Ganesh
16	JADHAV BIBHISHAN NILKANTH	Jadhav	Jadhav	Jadhav	Jadhav
17	PANCHAL SOMNATH UMAKANT				
18	PATIL DEVANAND SURESH	Patil	Patil	Patil	Patil
19	SURYAWANSHI NIKHIL NAGNATH	Nikhil	Nikhil	Nikhil	Nikhil

Name Of Coordinator: Patil S.H.

Sign Of Coordinator:

## Add On Course : Bakery And Confectinary Technology

Sr No	Name Of The Students	8/02/2024	9/02/2024	10/02/2024	12/02/2024
1	BIRAJDAR GEETA ARUN				
2	SATHE JANVI PARMESHWAR	Janvi	Janvi	Janvi	Janvi
3	JETTI NEHA DATTATRAY	Jetti	Jetti	Jetti	Jetti
4	SOLANKE VRINDAVAN MADHAV	Vrinda	Vrinda	Vrinda	Vrinda
5	JADHAV VAISHNAVI BALAJI	Vaishnavi	Vaishnavi	Vaishnavi	Vaishnavi
6	MEHTRE SANDHYARANI RAJARAM	<del>An</del>	<del>An</del>	<del>An</del>	<del>An</del>
7	KADAM ARJUN VIKAS	<del>Arjun</del>	<del>Arjun</del>	<del>Arjun</del>	<del>Arjun</del>
8	BIRAJDAR SHANTVEER JAYPRAKASH	Birajdar	Birajdar	Birajdar	Birajdar
9	KAMBLE VISHVAJIT SANJAY				
10	BHALKE SUPRIYA GANESH	Supriya	Supriya	Supriya	Supriya
11	KALE ASHMITA DHONDIRAM	Kale	Kale	Kale	Kale
12	MANTHALE ANKITA VILAS	Ankita	Ankita	Ankita	Ankita
13	KAMBLE AKANKSHA VISHVANATH	Kamble	Kamble	Kamble	Kamble
14	MANDALE OMPRAKASH DIGAMBAR	omprakash	omprakash	omprakash	omprakash
15	GADDE GANESH RAVIRAJ				
16	JADHAV BIBHISHAN NILKANTH	Jadhav	Jadhav	Jadhav	Jadhav
17	PANCHAL SOMNATH UMAKANT				
18	PATIL DEVANAND SURESH	Patil	Patil	Patil	Patil
19	SURYAWANSHI NIKHIL NAGNATH	Nikhil	Nikhil	Nikhil	Nikhil

Name Of Coordinator: Patil S.H.


Sign Of Coordinator: 



## Add On Course : Bakery And Confectionary Technology

Sr No	Name Of The Students	13/03/2024	14/02/2024	15/03/2024	16/03/2024
1	BIRAJDAR GEETA ARUN				
2	SATHE JANVI PARMESHWAR	Janvi	Janvi	Janvi	Janvi
3	JETTI NEHA DATTATRAY				
4	SOLANKE VRINDAVAN MADHAV	Vrinda	Vrinda	Vrinda	Vrinda
5	JADHAV VAISHNAVI BALAJI	Vaishnavi	Vaishnavi	Vaishnavi	Vaishnavi
6	MEHTRE SANDHYARANI RAJARAM	Sandhya	Sandhya	Sandhya	Sandhya
7	KADAM ARJUN VIKAS	Arjun	Arjun	Arjun	Arjun
8	BIRAJDAR SHANTVEER JAYPRAKASH	Birajdar	Birajdar	Birajdar	Birajdar
9	KAMBLE VISHVAJIT SANJAY	Kamble	Kamble	Kamble	Kamble
10	BHALKE SUPRIYA GANESH	Supriya	Supriya	Supriya	Supriya
11	KALE ASHMITA DHONDIRAM	Kale	Kale	Kale	Kale
12	MANTHALE ANKITA VILAS	Ankita	Ankita	Ankita	Ankita
13	KAMBLE AKANKSHA VISHVANATH	Kamble	Kamble	Kamble	Kamble
14	MANDALE OMPRAKASH DIGAMBAR				
15	GADDE GANESH RAVIRAJ	Ganesh	Ganesh	Ganesh	Ganesh
16	JADHAV BIBHISHAN NILKANTH	Jadhav	Jadhav	Jadhav	Jadhav
17	PANCHAL SOMNATH UMAKANT				
18	PATIL DEVANAND SURESH	Patil	Patil	Patil	Patil
19	SURYAWANSHI NIKHIL NAGNATH	Nikhil	Nikhil	Nikhil	Nikhil

Name Of Coordinator: Patil S.H.

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# MAHARASHTRA MAHAVIDYALAYA, NILANGA

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Re-Accredited "B+" Grade (CGPA-2.62)  
NILANGA – 413521 Dist. Latur (Maharashtra State)

B.Voc. (Food Processing, Preservation & Storage)

Academic Year: 2023-24

Add On Course : Bakery And Confectionary Technology

Marks :50

Duration :1 hr

## Question Paper

1.TSS of the syrup is \_\_\_\_\_.

- a. 70%
- b. 75%
- c. 60%
- d. 65%

2.Marshmallow is \_\_\_\_\_.

- a. Confectionery product
- b. Bakery product
- c. Fruit concentrate
- d. Dairy product

3. Cocoa bean is essential ingredient of \_\_\_\_\_.

- a. Milk
- b. Flour
- c. Chocolate
- d. Both a and b

4.Shrikhandwadi is the example of \_\_\_\_\_ product

- a. Coagulated
- b. Condensed
- c. Fermented
- d. None of these

5. Gums and Pectin act as \_\_\_\_\_.

- a. Binder
- b. Stabilizer
- c. Antioxidant
- d. Both a and b

6. Which of the following are traditional sweets?

- a. Burfi
- b. Peda
- c. Chikki
- d. All of these

7. Which of the following are channa based products?

- a. Rasgulla
- b. Gulabjamun
- c. Shrikhand
- d. Peda

8. Product obtained by heating sugar above its melting point in acidic condition is

- a. Fructose
- b. Carbon dioxide
- c. Caramel
- d. Invert syrup

9. A caramel is made up of

- a. Milk
- b. Fat
- c. Sugar
- d. All of these

10. Moisture content of peda \_\_\_\_\_

- a. 20%
- b. 30%
- c. 40%
- d. 35%

11. Open pan concentrated based products includes

- a. burfi and peda
- b. Rasgulla and sandesh
- c. Jalebi and laddo
- d. Candies

12. Cocoa liquor is another name for

- a. Marshmallow
- b. Chocolate drink
- c. Caramel
- d. Cocoa mass

13. Which of the following processes are involving in chocolate making?

- a. Moulding

- b. Refining
- c. Tempering
- d. All of these

14. A invert sugar is made up of

- a. Milk, sugar and fat
- b. Water, sugar and citric acid
- c. Water, corn syrup and citric acid
- d. None of these

15. which of the following is widely used in hard boiled candy?

- a. Corn syrup
- b. Wheat syrup
- c. Rice syrup
- d. None of these

16. Indian confectionery may be broadly classified into

- a. Two groups
- b. Three group
- c. Four groups
- d. Five groups

17. Raw material used in confectionery include\_\_\_\_\_.

- a. Sweetener
- b. Colour
- c. Flavour
- d. All of these

18. The fat removed from chocolate liquor is known as\_\_\_\_\_.

- a. Cocoa butter
- b. Cocoa mass
- c. Both a and b
- d. Cocoa powder

19. Which of the following is confectionery product?

- a. Chocolate
- b. Jam
- c. RTS
- d. Jelly

20. Caramel and Toffee mainly differs in

- a. Method of production
- b. Amount of sugar
- c. Amount of fat incorporated
- d. Amount of milk

21. Silver coating in confectionery is also called as

- a. Panning
- b. Gilding
- c. Polishing
- d. None of these

22. fat bloom is

- a. Increase in the fat level in chocolate leading to the formation of soft texture
- b. Coating the sugar candy with cocoa butter
- c. Defect found in chocolate
- d. None of these

23. which of the following compound is said to be "the doctor" in confectionery?

- a. Invert sugar
- b. Sorbitol
- c. MSG
- d. Aspartame

24. unplanned crystallization of sugar in a confection is called as

- 1. Winnowing
- 2. Panning
- 3. Engrossing
- 4. Fudging

25. Lecithin is a natural

- a. Emulsifier
- b. stabilizer
- c. thickener
- d. None of the above

### ANSWER SHEET

1	D
2	A
3	C
4	C
5	D
6	D
7	A
8	C
9	D
10	B
11	A
12	D
13	D
14	B
15	A
16	C
17	D
18	A
19	A
20	C
21	B
22	C
23	A
24	D
25	A

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MAHARASHTRA SHIKSHAN SAMITI'S



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(Arts, Commerce, Science, Information Technology & Vocational)

Re-Accredited "B+" Grade (CGPA-2.62)

NILANGA - 413521 Dist. Latur (Maharashtra State)

B.Voc. (Food Processing, Preservation & Storage)

Academic Year: 2023-24

Add On Course : Bakery And Confectionary Technology

## Result Analysis

Sr No	Name Of The Students	Class	Marks
1	BIRAJDAR GEETA ARUN	B.Voc 1 <sup>st</sup> year	40
2	SATHE JANVI PARMESHWAR	B.Voc 1 <sup>st</sup> year	42
3	JETTI NEHA DATTATRAY	B.Voc 1 <sup>st</sup> year	38
4	SOLANKE VRINDAVAN MADHAV	B.Voc 1 <sup>st</sup> year	46
5	JADHAV VAISHNAVI BALAJI	B.Voc 1 <sup>st</sup> year	44
6	MEHTRE SANDHYARANI RAJARAM	B.Voc 1 <sup>st</sup> year	40
7	KADAM ARJUN VIKAS	B.Voc 1 <sup>st</sup> year	36
8	BIRAJDAR SHANTVEER JAYPRAKASH	B.Voc 1 <sup>st</sup> year	38
9	KAMBLE VISHVAJIT SANJAY	B.Voc 1 <sup>st</sup> year	30
10	BHALKE SUPRIYA GANESH	B.Voc 2 <sup>st</sup> year	44
11	KALE ASHMITA DHONDIRAM	B.Voc 2 <sup>st</sup> year	42
12	MANTHALE ANKITA VILAS	B.Voc 2 <sup>st</sup> year	40
13	KAMBLE AKANKSHA VISHVANATH	B.Voc 2 <sup>st</sup> year	44
14	MANDALE OMPRAKASH DIGAMBAR	B.Voc 2 <sup>st</sup> year	38
15	GADDE GANESH RAVIRAJ	B.Voc 2 <sup>st</sup> year	36
16	JADHAV BIBHISHAN NILKANTH	B.Voc 2 <sup>st</sup> year	36
17	PANCHAL SOMNATH UMAKANT	B.Voc 2 <sup>st</sup> year	34
18	PATIL DEVANAND SURESH	B.Voc 2 <sup>st</sup> year	36
19	SURYAWANSHI NIKHIL NAGNATH	B.Voc 2 <sup>st</sup> year	30

Name Of Coordinator:

Patil S.H.

Sign Of Coordinator:



Maharashtra Shikshan Samiti,  
**Maharashtra Mahavidyalaya, Nilanga**  
Dist. Latur 413521  
Academic Year 2022-23  
**Admission Form**



Department of B.Voc FPPS  
Add On / Certificate Course

Title : \_\_\_\_\_

1. Student Full Name : Suryawarshi Nikhil Nagnath  
(Start with Surname)
  2. Mother's Name : Vaishali Aadhar No. 377786746778
  3. Class : \_\_\_\_\_
  4. Full Address : Avanti nagar barshi road latur  
Pincode 413512
  5. Mobile No. : Students - 7620990130 Parents - 8766801522  
: Whatsapp No. 7620990130 E-mail ID nikhilsuryawarshiblog@gmail.com
  6. Date of Birth : 05/06/2004 In-words zero five jun two thousand four
  7. Religion : Hindu Caste - SC Category - many
  8. Physically Handicapped : Yes/No
  9. Class : B.Voc FPPS I/II/III Year
  10. Course to be Admitted : B.Voc Bakery and confectionary tech
- List of the Enclosures : 1) Xerox Copy - T.C. Bakery  
2) Xerox copy of last year Mark memo nolo  
3) Xerox Copy of Aadhar card gy

Declaration : I Hereby declare that the information furnished by me is true and correct to the best my Knowledge. I am aware that my admission to the said Course will be automatically terminated if my presently in the class is less than 80%.

Place : \_\_\_\_\_

Date : \_\_\_\_\_

निकिल  
Signature of the Student

Office Use: All the documents are verified and the Student is eligible for admission for the said Course

Coordinators Sign

Principal





Maharashtra Shikshan Samiti,  
**Maharashtra Mahavidyalaya, Nilanga**

Dist. Latur 413521

Academic Year 2023-24

**Admission Form**



Department of B.VOC (FPPS)

Add On / Certificate Course

Title : \_\_\_\_\_

1. Student Full Name : Panchal Sampath Umakant  
(Start with Surname)
2. Mother's Name : SANDEEPA Aadhar No. 2059 8294 5954
3. Class : B.VOC. FPPS. S.Y. IV SEM.
4. Full Address : TAKLI TA. DEONI  
Dis. Latur Pincode 413519
5. Mobile No. : Students - 963723 29 91 Parents - 7720 841787  
: Whatsapp No. 963723 29 91 E-mail ID umakantpanchal48@gmail.com
6. Date of Birth : 17/09/2004 In-words one seven sep. two zero zero four
7. Religion : Hindu Caste - OBC Category - SONAR
8. Physically Handicapped : Yes/No
9. Class : B.VOC I/II/III Year
10. Course to be Admitted : Bakery and confectionery Technology

- List of the Enclosures : 1) Xerox Copy - T.C.  
2) Xerox copy of last year Mark memo  
3) Xerox Copy of Aadhar card

Declaration : I Hereby declare that the information furnished by me is true and correct to the best my Knowledge. I am aware that my admission to the said Course will be automatically terminated if my presently in the class is less than 80%.

Place : Nilanga

Date : \_\_\_\_\_

Panchal  
Signature of the Student

Office Use: All the documents are verified and the Student is eligible for admission for the said Course

Coordinators Sign

Principal



Maharashtra Shikshan Samiti,  
**Maharashtra Mahavidyalaya, Nilanga**

Dist. Latur 413521  
Academic Year 2023-24

**Admission Form**



Department of B.Voc (FPPS)  
Add On / Certificate Course

Title : \_\_\_\_\_

1. Student Full Name : Patil Devanand Suresh  
(Start with Surname)
2. Mother's Name : Shobhd Aadhar No. 8281 6897 0043
3. Class : B.Voc FPPS. Sy IV SEM.
4. Full Address : Sangaviche To Nilangd  
Dits : Latur Pincode 413516
5. Mobile No. : Students - 9112938478 Parents - 8551936062  
: Whatsapp No. 9112938478 E-mail ID Patildevanand766@gmail.com
6. Date of Birth : 11 / 02 / 2002 In-words Eleven feb two zero zero two
7. Religion : Hindu Caste - OBC Category - OBC
8. Physically Handicapped : Yes/No
9. Class : B.Voc. I/II/III Year
10. Course to be Admitted : Bakery and confectionery Technology

- List of the Enclosures : 1) Xerox Copy - T.C.  
2) Xerox copy of last year Mark memo  
3) Xerox Copy of Aadhar card

Declaration : I Hereby declare that the information furnished by me is true and correct to the best my Knowledge. I am aware that my admission to the said Course will be automatically terminated if my presently in the class is less than 80%.

Place : Nilangd  
Date : \_\_\_\_\_

Devanand  
Signature of the Student

Office Use: All the documents are verified and the Student is eligible for admission for the said Course

Coordinators Sign

Principal



Maharashtra Shikshan Samiti,  
**Maharashtra Mahavidyalaya, Nilanga**  
Dist. Latur 413521  
Academic Year 2022-23  
**Admission Form**



Department of B. Voc (FPPS)  
Add On / Certificate Course

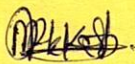
Title : \_\_\_\_\_

1. Student Full Name : Mandle Omprakash Digambar  
(Start with Surname)
2. Mother's Name : ASHA Aadhar No. 3085. 8280 5187
3. Class : B.VOC. FPPS. S.Y IV SEM.
4. Full Address : Ra: Gural. Ta: Nilanga. Di: Latur  
Post: Talikhed. Pincode 413521
5. Mobile No. : Students - 7020 999767 Parents - 9881 978328  
: Whatsapp No. 7020999767 E-mail ID mandleomprakash@gmail.com
6. Date of Birth : 04/02/2004 In-words fourth of february Two thousand four
7. Religion : HINDU Caste - BERAD Category - VJNT
8. Physically Handicapped : Yes/No
9. Class : B.VOC. FPPS. I/II/III Year
10. Course to be Admitted : Bakery and confectionery Technology

- List of the Enclosures : 1) Xerox Copy - T.C.  
2) Xerox copy of last year Mark memo  
3) Xerox Copy of Aadhar card

Declaration : I Hereby declare that the information furnished by me is true and correct to the best my Knowledge. I am aware that my admission to the said Course will be automatically terminated if my presently in the class is less than 80%.

Place : Nilanga  
Date : \_\_\_\_\_

  
Signature of the Student

Office Use: All the documents are verified and the Student is eligible for admission for the said Course

Coordinators Sign

Principal



। नहि ज्ञानेनं सद्व्ययं पवित्र मिह विद्यते ।

Maharashtra Shikshan Samiti's

# Maharashtra Mahavidyalaya, Nilanga

(Arts, Commerce, Science, Information Technology & Vocational Courses)

Tq. Nilanga Dist. Latur (Maharashtra) 418521

## Certificate

This certificate is proudly presented to,

Mr./ Miss. Bhalke Supriya Ganesh

of F. Y Class for having successfully completed

a Certificate / Add-on Course entitled,

“ Confectionery Technology ”

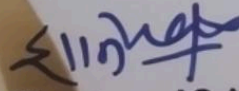
conducted by the Department of B.VOC FPPS


from \_\_\_/\_\_\_/20 to \_\_\_/\_\_\_/20, with 85 % marks.

He/ She has secured Grade A

Hence Certified.

  
Course Coordinator

  
Coordinator, IQAC

  
Principal



। नहि ज्ञानेन सद्व्ययं पवित्रमिह विद्यते ।

Maharashtra Shikshan Samiti's

# Maharashtra Mahavidyalaya, Nilanga

(Arts, Commerce, Science, Information Technology & Vocational Courses)

Tq. Nilanga Dist. Latur (Maharashtra) 418521

## Certificate

This certificate is proudly presented to,

Mr./ Miss. Mandle Omprakash Digamber

of F.Y. Class for having successfully completed

a Certificate / Add-on Course entitled,

“ Confectionery Technology ”

conducted by the Department of B.VOC FPPS

from \_\_\_/\_\_\_/20 to \_\_\_/\_\_\_/20, with 80 % marks.

He / She has secured Grade 

A
---

Hence Certified.

Course Coordinator

Coordinator, IQAC

Principal



। नहि ज्ञानेनं सादृश्यं पवित्र मिह विद्यते ।

Maharashtra Shikshan Samiti's

# Maharashtra Mahavidyalaya, Nilanga

(Arts, Commerce, Science, Information Technology & Vocational Courses)

Tq. Nilanga Dist. Latur (Maharashtra) 413521

## Certificate

This certificate is proudly presented to,

Mr./ Miss. Jadhav Bibhishan Nilkanth

of F.Y. Class for having successfully completed

a Certificate / Add-on Course entitled,

“ Confectionery Technology ”

conducted by the Department of B.Voc FPPS

from \_\_\_/\_\_\_/20 to \_\_\_/\_\_\_/20 , with 80 % marks.

He / She has secured Grade

Hence Certified.

Course Coordinator

Coordinator, IQAC

Principal



। नहि ज्ञानेन सदृशं पवित्रं मितं विद्यते ।

Maharashtra Shikshan Samiti's

# Maharashtra Mahavidyalaya, Nilanga

(Arts, Commerce, Science, Information Technology & Vocational Courses)

Tq. Nilanga Dist. Latur (Maharashtra) 413521

## Certificate

This certificate is proudly presented to,

Mr./ Miss. Kale Asmita Dhondiram

of F.Y. Class for having successfully completed

a Certificate / Add-on Course entitled,

“ Confectionery Technology ”

conducted by the Department of B.Uoc FPPS


from \_\_\_/\_\_\_/20 to \_\_\_/\_\_\_/20 , with 88 % marks.

He / She has secured Grade

Hence Certified.

  
Course Coordinator

  
Coordinator, IQAC

  
Principal



। नहि ज्ञानेन सदस्यं पवित्रमिह विद्यते ।

Maharashtra Shikshan Samiti's

# Maharashtra Mahavidyalaya, Nilanga

(Arts, Commerce, Science, Information Technology & Vocational Courses)

Tq. Nilanga Dist. Latur (Maharashtra) 418621

## Certificate

This certificate is proudly presented to,

Mr./ Miss. Kamble Akanksha Vishwanath

of F.Y. Class for having successfully completed

a Certificate / Add-on Course entitled,

“ Confectionery Technology ”

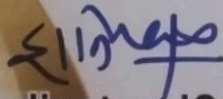
conducted by the Department of B.VOC FPPS

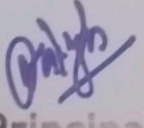
from \_\_\_/\_\_\_/20 to \_\_\_/\_\_\_/20, with 90 % marks.

He / She has secured Grade A

Hence Certified.

  
Course Coordinator

  
Coordinator, IQAC

  
Principal