

SCHEME DETAIL

Office Name :		School of Baking,DEE,NAU,Navsari			
DDO No. :		302			
S. N.	Budget Head	Full Name Of Scheme	purpose of Scheme	Scheme Period	
				From	To
1	6228-1	Establishment of School of Baking, Navsari	<ul style="list-style-type: none">• To train housewives/rural youths for nutritional and delicious bakery products by giving short term training.• To train rural youth for develop of self employment through bakery training.	1979-80	Till conti.
2	7228-1	Strengthening of existing school baking, Navsari	<ul style="list-style-type: none">• To conduct twenty weeks bakery certificate course for rural youth.• To organize a field trip/tour for bakery trainees and encourage them to bakery industry• To train rural youth for develop of self employment through bakery training.	1985-86	Till conti

ABOUT COURSE:

BAKING TECHNOLOGY COURSE

This is the prime course of the School. It imparts training in modern techniques of baking technology. It provides opportunity to impart knowledge and improve skill to trainee for preparing different bakery products like Bread, Biscuits, Cookies, Melting moment , Nankhatai, Cake, Khari, Puff, Pizza, Surti butter, Danish pastry, Toast etc. fancy bakery products, through theory and practical classes. It covers the knowledge regarding quality of raw material, improved process for the preparation of products and scientific principles involved in it, economics of food preparation, handling of various equipment and machinery, establishment and management of bakery unit etc.

Basic training courses in baking science

The course includes Bread Making, Cake and confectionery, related studies and Basic science subjects, in which raw-materials used for the products. Flour-Fat-Sugar-Water-Leavening agent Milk-Egg-Essence-Color-Fruits and Nuts, scientific processing of Bread-Cake-Biscuit-Cookies, quality of product and how to prevent it in quality improvement and establishment of bakery unit etc.

Admission

Duration of the course is 20 weeks. Total 20 **trainees admitted** in each batch. Provision is made for the **reservation of seats** as per the Government of Gujarat norms. Course **commence** twice in a year. Usually in the month of July / August and December / January. The **advertisement** regarding the same publishes in newspaper and displayed on the university website www.nau.in. **Age** limit for admission is 15 to 40 years and minimum **education qualification** is S.S.C. (10th std.) pass from the schools located in the Gujarat state The special provision is made for the candidate sponsored by any private or co-operative bakery or educational, government, and semi-government institution. In such case candidate must passed 9th std. and having two years experience in bakery, however S.S.C. pass candidates are preferred. The fee for **application form** is Rs. 100/-. Candidate admitted on the bases of merit list followed by counseling. **Course fee** and deposit is Rs. 1000/-.

Special Future

- Educational tour and field trips as well as co-curricular activity are the regularly organized.
- Each successful trainee awarded with Mark sheet and Certificate by the university.

Benefits

- Able to establish own bakery or allied business.
- Availability of loan / subsidy from District Industrial Centre, Nationalised or Co-operative Banks, Gujarat State Financial Corporation or such other institutions on the basis of certificate.
- Job opportunities in private, Co-operative, semi -government or government bakery or allied industry.
- Job opportunity / private business / further education in foreign country.

SHORT TERM TRAINING

- Course Duration** : One week (Monday to Friday)
- Timings** : Normally 9.30 to 2.30 p.m. It may be changed as per the requirement.
- Commencement** : Normally from every Monday during the month of May-June of each calendar year.
- Fee** : No admission fee. But one has to pay the fixed cost of raw materials provided by the school. However, the products prepared by the trainees are allowed to take away at their home.
- Hostel facility** : Hostel facility is not provided.
- Application form** : Application form could be availed free of cost from the school. The filled in form must reach to the school in time.
- Distinguished feature** : The use of gas-oven, Solar-cooker, pressure-cooker and other domestic methods are taught to bake the products during this training programme, hence one can bake the products at home even without fire wood oven.