



GOKHALEMEMORIALGIRLS'COLLEGE

Activity Report of Bakery Workshop 2023

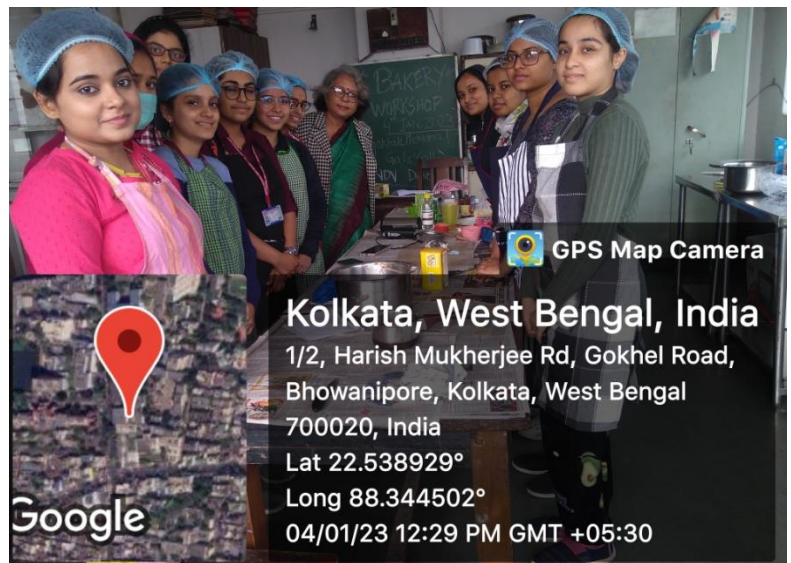
1. Date of the event: 4th January, 2023
2. Number of participants: 19
3. Venue: Gokhale Memorial Girls' College, Kolkata
4. Sponsorship (if any): GMGC Alumni Association in collaboration
5. Collaboration (if any): Dept. of Clinical Nutrition & Dietetics, Gokhale Memorial Girls' College (GMGC)
6. Name, designation, affiliation and topic of lecture of each and every speaker

Name of Speakers	Title of the speech	Designation	Affiliation
Ms. Tahira Rabab	Products Prepared:- 1. Chocolate Truffle Cake 2. Red Velvet Cookies	Invited Special Lecture Faculty in CND Dept.	Gokhale Memorial Girls' College, Kolkata

7. Details about the resource person/brief resume/introduction- Ms. Tahira Rabab, Invited Special Lecture Faculty in CND Dept.

Other necessary information (if any)- Students showed high enthusiasm as we had 47 registrations for the workshop with capacity of 20 candidates. So students were selected for both half of workshop- Morning (10am-1pm) & Afternoon (2 pm- 5pm) in equal numbers (10 each) on first come first serve basis. Selected students were contacted and informed about their selection and other details about workshop on 2.1.2023. We were successful in developing students' baking skills & nurturing their further interest in baking as we received very positive feedback from students who participated in the workshop. They all enjoyed baking and had both fun and learning. They requested for more such programmes in future. Limitation: As lab space and equipment were limited, more students could not be enrolled for the workshop on same day. Also, OTG oven got overheated with continuous use without rest, which effected product quality of 2nd batch of students.

Photographs P.T.O.





GOKHALEMEMORIALGIRLS'COLLEGE



Bakery Workshop

Morning – 1st Half (10.00 am to 1.00 pm)

Sl. No.	Name of Student	Roll No.	Department	Signature
✓ 1	Sreemoyee Some ANURITA CHOUHURI	22/BSCH/0131 20/BAV/0280	CEMA CMEV	Anurita Chouhury 4/1/23 anurita.chouhury1234@gmail.com
MoEASHISH K 2	Mobashshira Fatma	22/BSCH/0007	MTMA	Mobashshira Fatma 4/1/23 fatmashshira@gmail.com
3	Prityanka Roy HASINA PARVEEN	20/BAH/0306 21/BSCH/0186	-PLSA CEMA	Hasina Parveen 4/1/23 kajalaku@gmail.com
4	Abira Basu SRIJEETA KUNDU	20/BAH/0255 20/BAH/0210	ENGA	Srijeeta Kundu 4/1/2023 itsrifa098@gmail.com
5	Asmita Chatterjee	22/BSCV/0065	CNDV	Asmita Chatterjee 4/1/23 asmitachatterjee2003@gmail.com
6	Liza Banerjee	22/BAH/0085	EDCA	Liza Banerjee 4/1/23 banerjeeliza2004@gmail.com
7	Aiyushi Roy AIYUSHI	21/BSCH/0002	PSYA	Aiyushi Roy 4/1/23 aiyushiroy@gmail.com
8	Prakriti Maity MAITRA	21/BAH/0057	PSYA	Prakriti Maity 4/1/23 maityprakriti@gmail.com
9	Ritika Ramakrishnan	21/BAH/0251	PSYA	Ritika Ramakrishnan 4/1/23 ritikanaman17@gmail.com
10	Shalini Chakraborty	21/BSCH/0028	PSYA	Shalini Chakraborty 4.01.2023 shalini.chakraborty03@gmail.com

Bakery Workshop

Afternoon – 2nd Half (2.00 pm to 5.00 pm)

Sl. No.	Name of Student	Roll No.	Department	Signature
1	Pourabi Ganguly POURABI	22/BAV/0052	CMEV	Pourabi Ganguly 4/01/2023 pourabi@gmail.com
2	Annesha Majumder	22/BAH/0164	HISA	Annesha Majumder 4/01/2023 majumderannesha17@gmail.com
3	Rupsha Ghosh SREEMOYEE SOME	22/BAH/0122 22/BSCH/0157	ENGA CEMA	Sreemoyee Some 4/01/2023 sreemoyee4@gmail.com
4	Lahama Mitra LOISE, KHAHAS	22/BAH/0187 22/BAH/0188	ENGA	Lama Khawas 4/01/2023 khaaslamitrag@gmail.com
5	Trisha Guastipati GUSTIPATI	22/BSCV/0177	ASPV	Trisha Guastipati 4/01/2023 trishaguastipati@gmail.com
6	Subhasree Bhattacharya SUVHASREE	21/BSCV/0058	CNDV	Subhasree Bhattacharya 4.1.23 subhasreebhattacharya@gmail.com
7	Tanaya Tarun Sani	21/BSCH/0142	PSYA	
8	Tripti Gupta	21/BSCH/0100	PSYA	Tripti Gupta 4.1.23 triptigupta09@gmail.com
9	Anushka Neogi ANUSHKA NIYOMI	21/BSCH/0205	GEOA	Anushka Niyomi 4/01/2023 anushkaniyomi@gmail.com
10	Aristi Ghosh SRISATI	22/BSCV/0180	ASPV	Aristi Ghosh 4.1.23 aristighosh0043@gmail.com

4- SREEM

Tirisha Guothipati, ASPV

The bakery workshop was very fun to attend. We made cake and chocolate cookies. It tasted delicious than any shop cake or cookies. It was a very good session. The teacher was really kind and fun.

Anushka Niyogi, GFOA

The bakery workshop was really fun. We learnt some things properly. We enjoyed a lot making cookies and cakes. I really hope to attend many more bakery workshops like this. The teacher was very good and kind too.

1 hour per day is better - too long for the trainer, oven gets overheated so product quality is compromised.

Tripti Gupta, PSYA

The bakery workshop was really fun. I got to learn how to bake a cake and cookies. The recipe was also very easy to follow-up. Ma'am was really patient and supportive throughout the workshop looking forward to attend more workshops.

LOOSE KHAWAS, ENGGA

I am very glad to be part of this workshop. I learned how to bake cake and cookies it was fun to work with a great team and teacher.

SREEMOYEE SOME, CEMA

I had a real fun-time learning and enjoying how to bake cake and cookies. I am highly grateful to all the teachers for making me a part of this workshop. It was really fun to work with all my team members and mam as well. Looking forward to attend more.

Smriti Ghosh, ASPV

I really enjoyed this workshop, this was really fun. I learned a lot from this workshop, this will help me bake better cookies and cake in future.

Sunhaver Bhattacharya, CNDV

A very interactive & enjoyable session. Learned a lot of new things regarding baking. Baking is what brought me into cooking & today I saw baking in a whole new light. Thank You to everyone behind arranging such a workshop, hope to have more workshops like this in the future.

Anusha Majumdar, HISA

The bakery workshop was very fun. I had fun while interacting with our teacher and ~~my friends~~ to come back in the future. Thank you.

Powali Ganguly, CMEV (Sem I)

The workshop was full of fun and amusement. Really enjoyed waiting for doing more. Also the teacher was amazing.