



**KPC MEDICAL COLLEGE & HOSPITAL,
JADAVPUR**

This is to certify that the candidate ~~Mr/Mrs/Miss~~ Ishnat khatun.....

From Gokhale Memorial Girls' College Has successfully completed the internship in
the Department of Clinical Dietetics & Community Nutrition at KPC Medical
College and Hospital, under our guidance and supervision from

10.11.2020..... To 01.01.2021.....

During this period the candidate has participated in indoor patient's diet planning
and Special Diet preparations. His/her Hospital duties and performance in
evaluation was Good.....

I wish the candidate success in all the future endeavors.

Date:

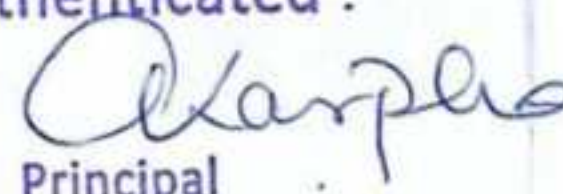


Ranjini Datta
HOD, Clinical Dietetics
& Community Nutrition
KPC Medical College and Hospital

Clinical Dietetics & community Nutrition
KPC Medical College & Hospital



Authenticated .



Principal
Gokhale Memorial Girls' College

01 MAR 2023



**KPC MEDICAL COLLEGE & HOSPITAL,
JADAVPUR**

This is to certify that the candidate ~~Mr/Mrs/~~Miss Mushkan Ramudamu
From Gokhale Memorial Girls' College has successfully completed the internship in
the Department of Clinical Dietetics & Community Nutrition at KPC Medical
College and Hospital, under our guidance and supervision from
01.02.2021 To 03.03.2021
During this period the candidate has participated in indoor patient's diet planning
and Special Diet preparations. His/her Hospital duties and performance in
evaluation was Good
I wish the candidate success in all the future endeavors.

Date: 13.09.2021

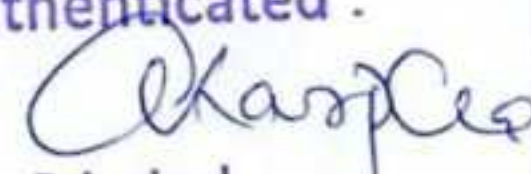

Ranjini Datta
Chief Dietitian, HOD Clinical Dietetics
KPC Medical College and Hospital

Ranjini Datta
HOD,

Clinical Dietetics & community Nutrition
KPC Medical College & Hospital



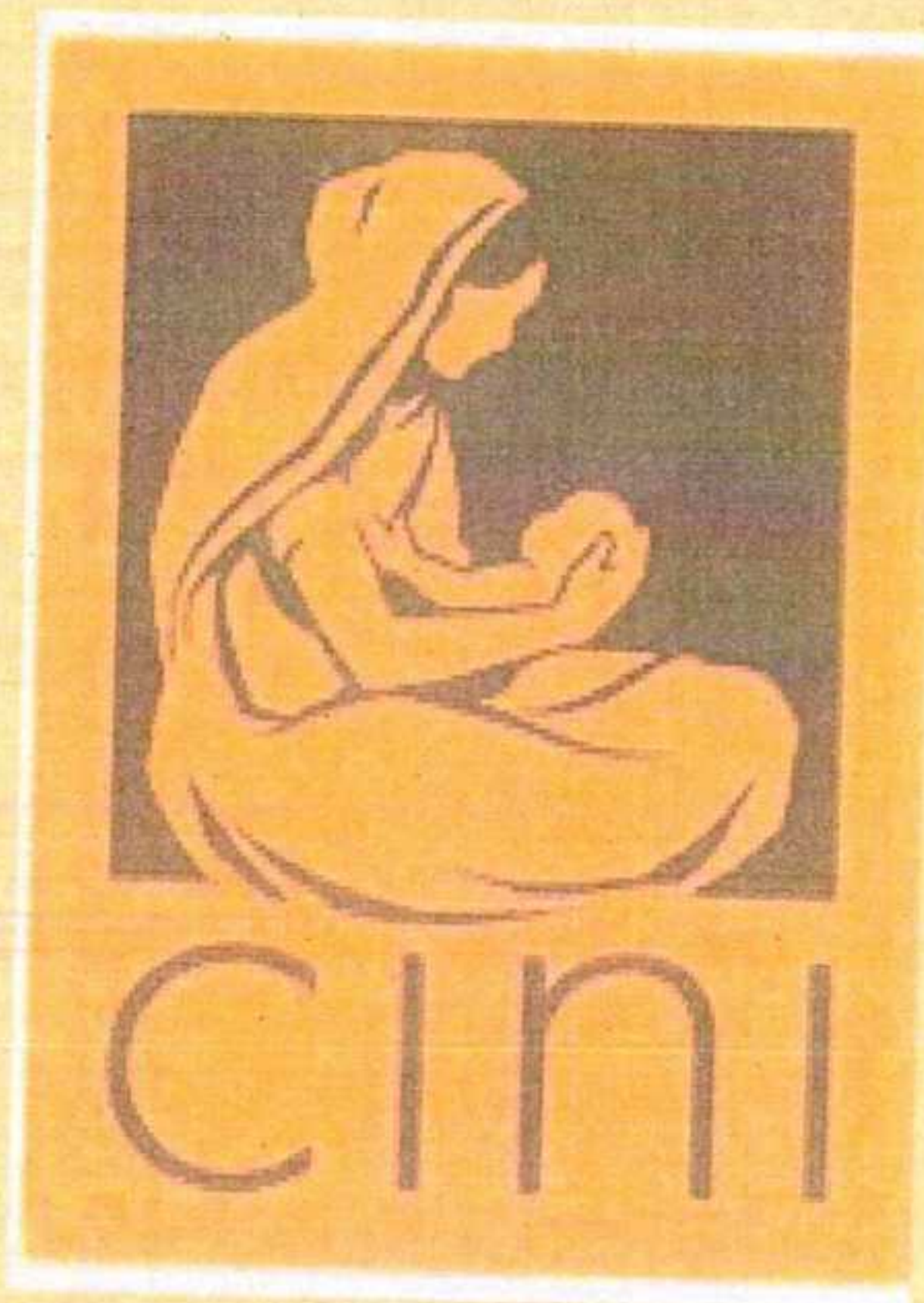
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Principal

Gokhale Memorial Girls' College

01 MAR 2023

ON JOB TRAINING
AT
CHILD IN NEED INSTITUTE



C.U REGISTRATION NO: 013-1211-0283-19

C.U ROLL NO: 193013-13-0011

SUBJECT: CLINICAL NUTRITION AND DIETETICS

PAPER: COMMUNITY NUTRITION

PAPER CODE: CC-14 (P)

PLACE: CINI CHETNA RESOURCE CENTRE

DURATION: 16/05/2022-01/06/2022

COLLEGE: GOKHALE MEMORIAL GIRLS'S COLLEGE



Authenticated .

[Signature]
Principal

Gokhale Memorial Girls' College

CERTIFICATE OF ON-THE-JOB TRAINING REPORT

DEPARTMENT OF CLINICAL NUTRITION AND DIETETICS

GOKHALE MEMORIAL GIRLS' COLLEGE

CERTIFIED THAT MS. SHALMOI NAG

ROLL NO. 199013-13-0011 REG NO. 013-1211-0283-19

IS A BONAFEDE STUDENT OF THE DEPARTMENT OF CLINICAL NUTRITION AND DIETETICS OF THIS INSTITUTION.

THIS ON-THE-JOB TRAINING REPORT ENTITLED

internship at Child in need institute (CINI)
BEING A PART OF THE SYLLABUS OF PAPER CC-14-P OF SEMESTER 6 EXAMINATION IN CLINICAL NUTRITION AND DIETETICS (MAJOR) IS RECOMMENDED FOR SUBMISSION IN THREE-YEAR DEGREE COURSE EXAMINATION (MAJOR) IN THE YEAR 2022 OF CALCUTTA UNIVERSITY.

[Signature]

TEACHER-IN-CHARGE / PRINCIPAL

Gokhale Memorial Girls' College

[Signature]
12/5/22

COURSE CO-ORDINATOR



Authenticated.

[Signature]

Principal
Gokhale Memorial Girls' College

CINI CHETANA RESOURCE CENTRE



CERTIFICATE OF MERIT

This is to certify that Mr./Ms. _____

Shalmoli Nag

Daughter of _____

Dilip Kumar Nag

of "Gokhale Memorial Girls College", 1/1, Harish Mukherjee Road, Kolkata - 700020, has successfully completed "On the Job Placement in Community Health & Nutrition under Clinical Nutrition & Dietetics (Vocational) Course" organized by the Institute during 16th May 2022 to 01st

June 2022.

Ref. No.: 07/2022-2023

Date: 20/05/2022



Authenticated.

Dasgupta
Principal

Gokhale Memorial Girls' College

Amit Kumar Dasgupta
Secretary

Vidya P.O.: Annapurna, Vidyajyoti, Station Road, Kolkata - 700014, West Bengal, India.
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ACKNOWLEDGEMENT

In the accomplishment of completion of my project report on the practical segment of "COMMUNITY NUTRITION", I would like to express my hearty gratitude towards GOKHALE MEMORIAL GIRLS' COLLEGE and THE CHILD IN NEED INSTITUTE (CINI) Chetna Resource Centre for providing us the golden opportunity to do the On-Job Training for 15 days which was a life changing experience.

I would like to extend my deep appreciation towards my college principal Ms. Atashi Karpha, my subject professor Mrs. Pratyasha Aggarwal, without her support and coordination I would not have been able to complete this project. I would like to extend my deep appreciation and heartfelt gratitude to our facilitator and mediator, Ms. Reetushri Sen who made this journey smooth and precious and guided us with utmost care.

My heartfelt gratitude for the people of Nandabhanga, Mandal Para Anganwadi Centre for their cooperation. I would like to convey my thanks to the residents of that area who helped us to complete my diet survey, take anthropometric measurements and give health talks.

Last but not the least, I would like to thank my family and friend for their moral support and encouragement which boosted my will to give my best performance.



Authenticated .
Atashi Karpha
Principal
Gokhale Memorial Girls' College

CONCLUSION

This on-job-training has been a wonderful learning experience for me and while working on this project, it helped me recapitulate everything I learnt during my internship days. This project took me through the various phases of project development and gave me real insight into the world of Community Nutrition. The joy of working and the thrill involved while tackling the various problems and challenges gave me a feel of the working in rural community. A big thank you each and everyone who aided this journey.



FIG: Our CNDV batch with the trainers of CINI

good presentation

Examined

Approved

02/08/2022

B.Sc (Nepal) Sem 6 Exam 2022 (CBCS)
CNDV, CC-14-P.



DEPT. OF CLINICAL NUTRITION AND HEALTH
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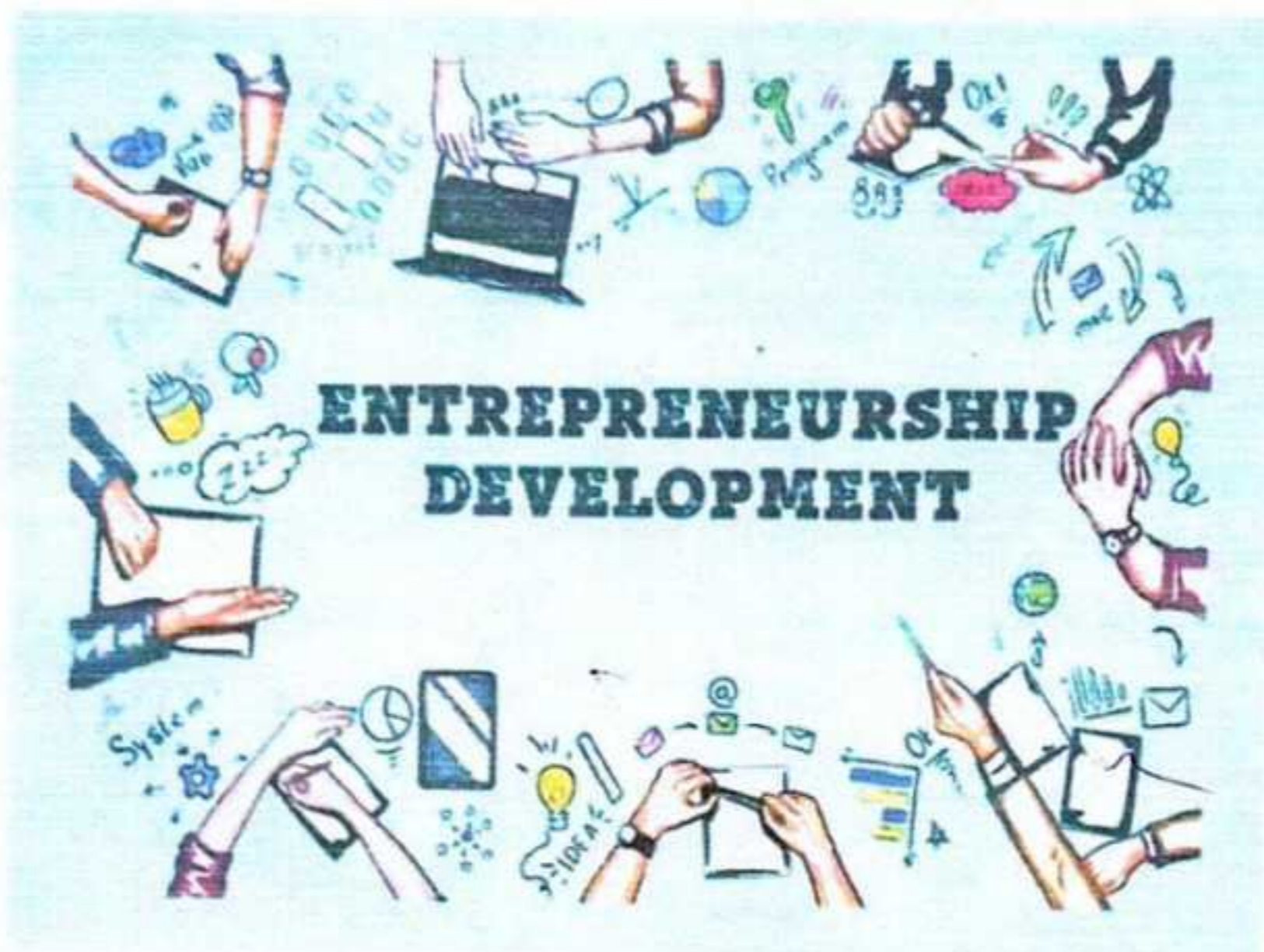


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A. Karphie

Principal
Gokhale Memorial Girls' College

ENTREPRENEURSHIP DEVELOPMENT – TUTORIAL



University Roll No. - 193013-13-0006

University Registration No.- 013-1211-0272-19

Semester- VI

Paper Name- *CC-13-Tutorial(Entrepreneurship Development)*

Department – *Clinical Nutrition and Dietetics (CNDV)*

College- *Gokhale Memorial Girls College*



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Principal

Gokhale Memorial Girls' College

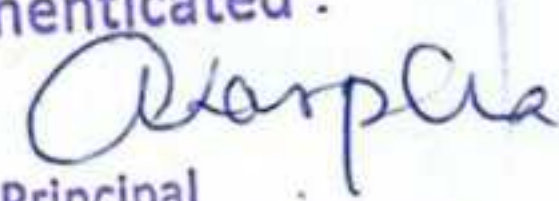
01 MAR 2023

ACKNOWLEDGEMENT

I would like to express my special thanks of gratitude to my teacher Miss. Atiba Batul who gave me the opportunity for preparing the tutorial file as a part of CNDV Course - Entrepreneurship Development which also helped me in learning a lot about project planning, product selection and the pattern of interview for selection of key personnel. I came to know about many new business approaches and gained knowledge about them.

Lastly, I would also like to thank my family and friends for their guidance during the preparation of the project.



Authenticated .

Principal
Gokhale Memorial Girls' College

01 MAR 2023

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Authenticated .
Chandra
Principal
Gokhale Memorial Girls' College

01 MAR 2023

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✓

14/7/22.

Examined.

Bsc. (Major) CC-13 Exam-2022

CNDV, Sem-6.

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GOKHALE MEMORIAL GIRLS' COLLEGE
CALCUTTA



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[Signature]
Principal
Gokhale Memorial Girls' College

01 MAR 2023



Tutorial for the
Paper - CC13
Paper name- Entrepreneurship Development
Registration no. 013- 1211- 0292- 19
Roll no. 193013- 13- 0017
Semester - VI
Clinical Nutrition & Dietetics Department
Gokhale Memorial Girls College



Authenticated .

Charpue
Principal

Gokhale Memorial Girls' College

ACKNOWLEDGEMENT

I Naba Kulsum, Semester 6 student of Clinical Nutrition and Dietetics Department from Gokhale Memorial Girls College , would like to extend my sincere thanks to my college professor concerned with the paper CC13 Entrepreneurship Development of our curriculum Ms. Atiba Batul.

I am indebt to her to provide us the insights on the respective topic and giving an enlightining knowledge about the subject.

Also I would extend my regards to my college who provided us the oppurtunity to prpeare the knowledgable topic and helping us to complete our CC13 - Entrepreneurship Development syllabus of our curriculum.



Authenticated .

Atiba Batul

Principal

Gokhale Memorial Girls' College

TOPIC

“ To make a comparative analysis of lending performance of two commercial banks in the past five years with reference to MSME.”



Authenticated .

[Signature]

Principal

Gokhale Memorial Girls' College

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Chandrasekhar
Principal
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Introduction to MSME

Micro, Small and Medium Enterprises are better known by the acronym MSME. MSMEs are the backbone of the Indian economy. It contributes to a staggering 30% to the country's GDP, and around 45% of the manufacturing output, and approximately 48% of the country's exports.



Additionally, more than 11 crore people are employed in the MSME sector. They're rightly referred to as the 'Backbone of the country.'

MSME Loans also known as Micro, Small, and Medium Enterprise Loans are types of loans which you can avail if you own a business or is an entrepreneur. This type of loan provides you working capital which you can use for various purposes such as purchasing new inventory, buying new equipment, paying your staff their salary, or aid yourself in expanding your business. There are multiple lenders in India who offer MSME loans to their customers. The interest charged also differs from banks to banks.

The definition of MSME was altered, and was announced by the Government of India on 13th May 2020 as

- ◆ The criteria for MSME classification have been changed from Investment to Investment and Annual Turnover.
- ◆ The Government of India also increased the investment limit for classification of MSME units. This means, that more firms and enterprises can now avail MSME schemes.
- ◆ Criteria for the classification of MSMEs is now uniform for Manufacturing and Services Enterprises which is given below in the table below:

Micro, Small, and Medium Enterprises can avail MSME loans for the expansion of businesses or for setting up new enterprises. The interest rates on MSME loans start at 7.65% p.a. The loan amount



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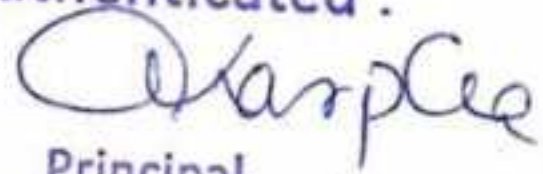
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B.Sc (Major), CNDV, Exam 2022.
Sem - V
(CC-12)

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GOKHALE MEMORIAL GIRLS' COLLEGE
KOLKATA



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Principal
Gokhale Memorial Girls' College

Visit to Taj Bengal



Date- 06.03.2022

Paper- Bakery Science (DSE-B-6-3)

Name - Tapashree Mitra

Registration No- 013-1211-0288-19

University Roll No- 193013-13-0014

Semester- 6

Department-CNDV

College- Gokhale Memorial Girl's College



Authenticated .

Chapla

Principal

Gokhale Memorial Girls' College

- **Walk in freezer room** - is a refrigerated food storage chamber that prevents perishable food from spoiling.



caption??

- **Freezer-** place where cakes, chocolates were kept. temperature is 18 degree C.
- **Bakery room** - where baking process are carried on which consists of various equipments.



caption??

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Karplee
Principal

Gokhale Memorial Girls' College

Group photo with respective mam and chefs



Conclusion

Visit to Taj Bengal gave us the practical knowledge of Bakery Science. They also helped me to have a theoretical knowledge about the system practiced. We have learnt about the various equipments in bakery. Seen various sections where respective works are carried on. From the above discussion it can be concluded that the hotel visits were exciting, educational and a memorable one. Hotel Taj Bengal is served by qualified, experienced, and devoted executives and staffs. Taj Bengal is a well-managed organization. Guests can enjoy the customary hospitality in the hotel with its old-world elegance and comfort in modern facilities, providing relaxation unlike any other.

Thank you.

Examined
B.Sc (Major) CNDV / DSE - B-6-3-P
(Date) 14/4/22

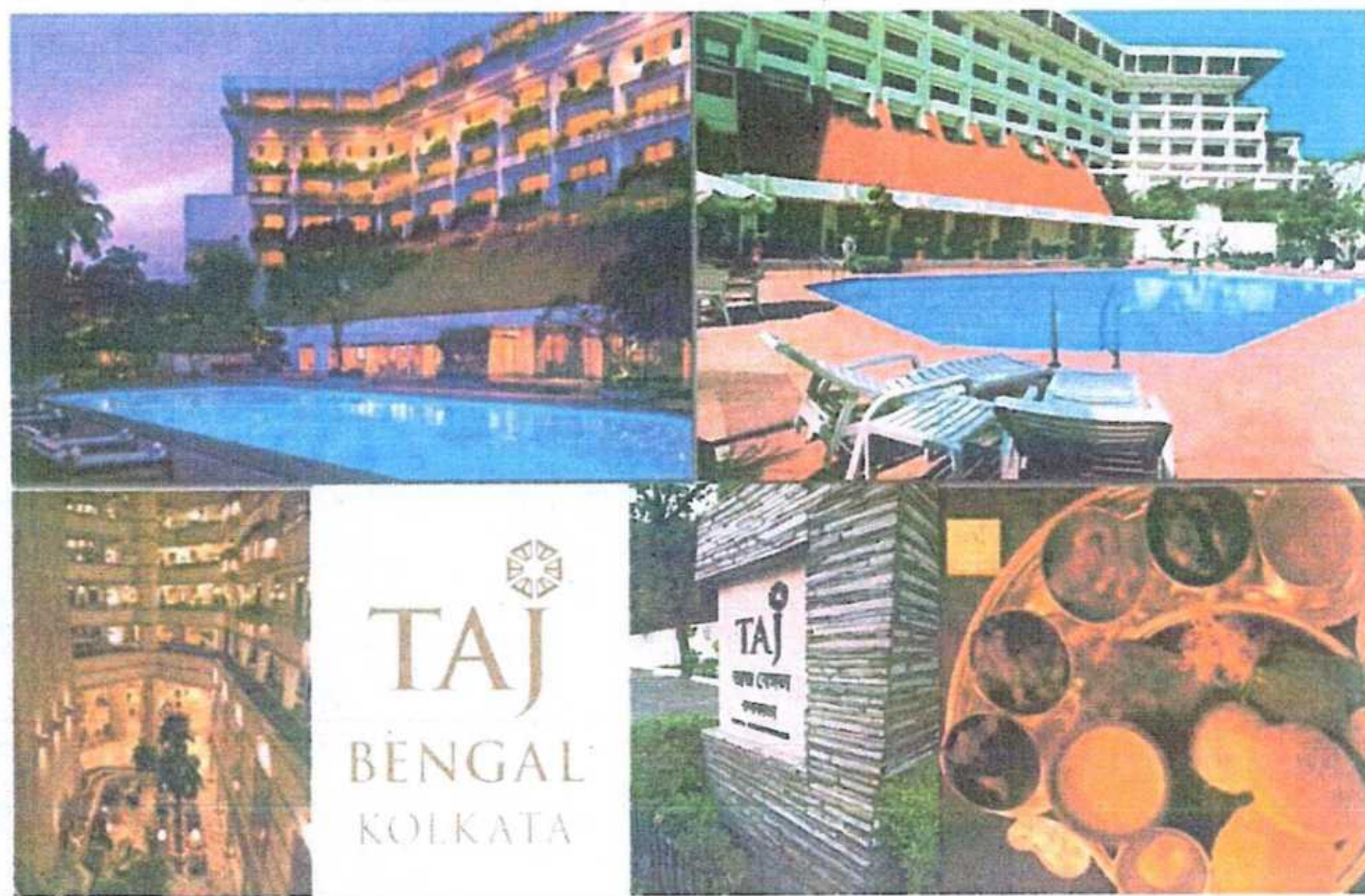
CLINICAL NUTRITION AND DIET
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Principal
Gokhale Memorial Girls' College

Visit to Taj Bengal



Name - Rishita Podder

University Roll No. - 193013-13-0006

University Registration No. - 013-1211-0272-19

Semester - VI

Paper Name- DSE- B-6-3 Bakery Science

Department - Clinical Nutrition and Dietetics (CNDV)

College - Gokhale Memorial Girls College



Authenticated .
Adarsha
Principal
Gokhale Memorial Girls' College

Acknowledgement

I would like to express my special thanks of gratitude to our principal Miss. Atashi Karpha, Gokhale Memorial Girls College and my teachers Miss. Pratyasha Agrawal and Miss. Tahira Rabab who gave me the golden opportunity for the visit to Taj Bengal as a part of CNDV Course - Bakery Science Practical which also helped me in learning a lot about baking equipments and machinery, modern technology, raw materials and I came to know about so many preparation of baked products, I am really thankful to them. ✓

Secondly I would also like to thank our program coordinator at Taj Bengal Mr. Anirudh Bhattacharjee, Department of Learning and Development, for his valuable time and guidance during the ongoing session at Taj Bengal.



Authenticated .
Atashi Karpha
Principal
Gokhale Memorial Girls' College

One of the chefs of the baking unit of the hotel introduced us first to the Dry Room - it was of normal room temperature where all the dry ingredients were stored such as flour and other raw materials, there was also a different counter for allergens.

Next, we were taken to the Chocolate Room which had a cool temperature but not a freezing temperature. Here the chocolates were tempered. The chef explained us the different chocolates such as White Compound Chocolate, Dark Compound Chocolate, Ruby Chocolate and Gold Chocolate. Compound chocolate uses hydrogenated fat in place of cocoa butter and does not require tempering whereas commercial chocolates are rich in cocoa butter and requires tempering while making chocolate decoration. Gold chocolate is made from the browning of white compound chocolate. Ruby chocolates are made from the bacterial action on the outer layer of cocoa pod and it has a fruity flavor. We were also given sample of Ruby Chocolates to taste.

The Chef explained us all the equipments and procedures that are used in the baking unit. Starting with the weighing machine in which



Chef explaining us the working equipments



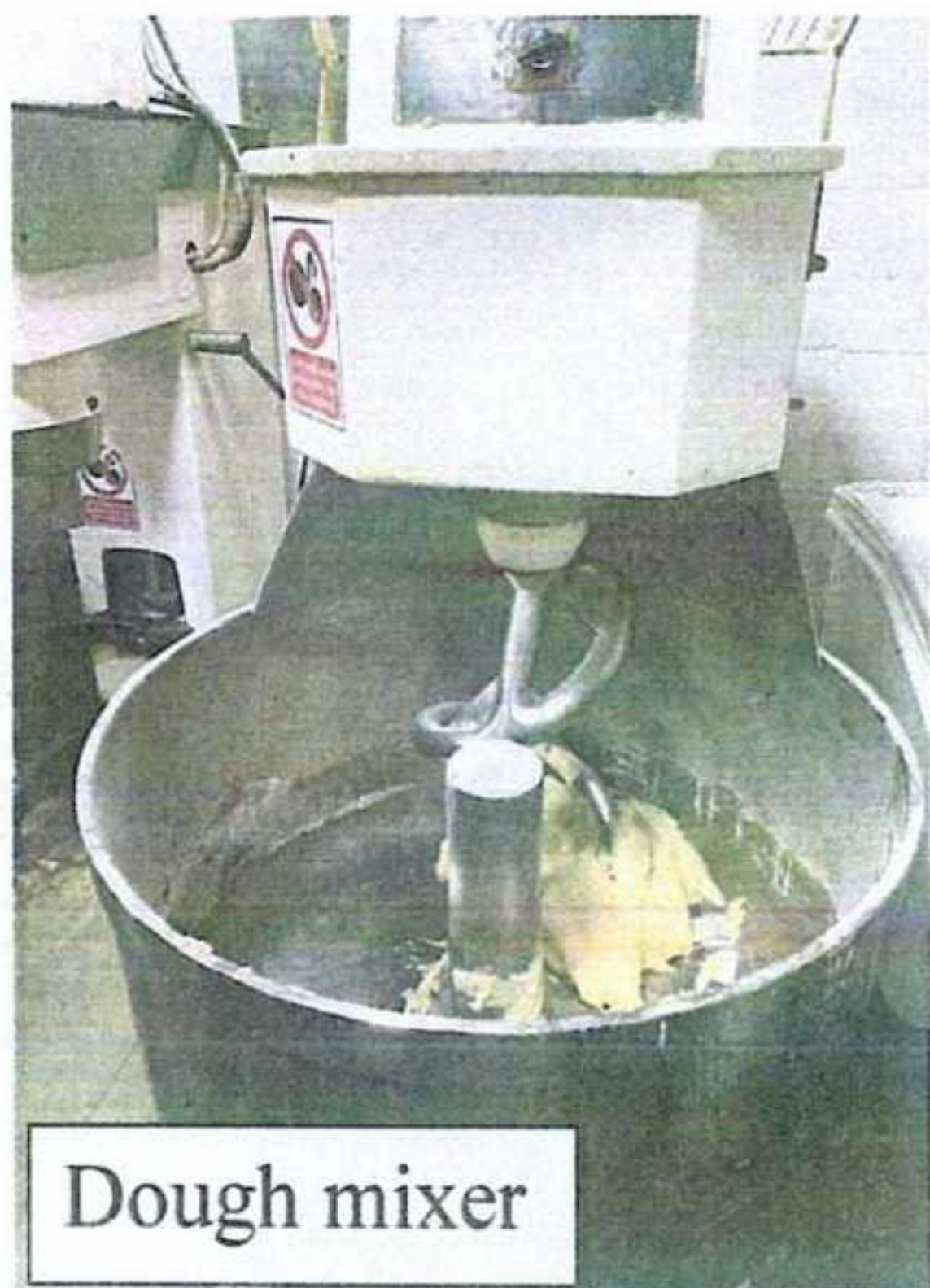
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Akarpha

Principal

Gokhale Memorial Girls' College

raw materials are properly measured on the weighing scale for accurate quantity for preparation of baked goods else it may spoil the overall dish.



Dough mixer

Spiral dough mixer specially designed for making large quantities of dough. The mixer has a mixing arm or hook, as these arms rotate at moderate speed, the agitators traverse intersecting elliptical parts in a shallow and slowly revolving bowl.

Stand mixer - This is used for whipping or beating of egg foams and cream.



Stand mixer

Bread slicer- The loaves of bread, cakes, rusks are placed one behind the other on the feeding tray. All types of bread can be sliced without damage. The vertical running knives cut the loaves into equal thick slices as per requirement. The cuts slices come



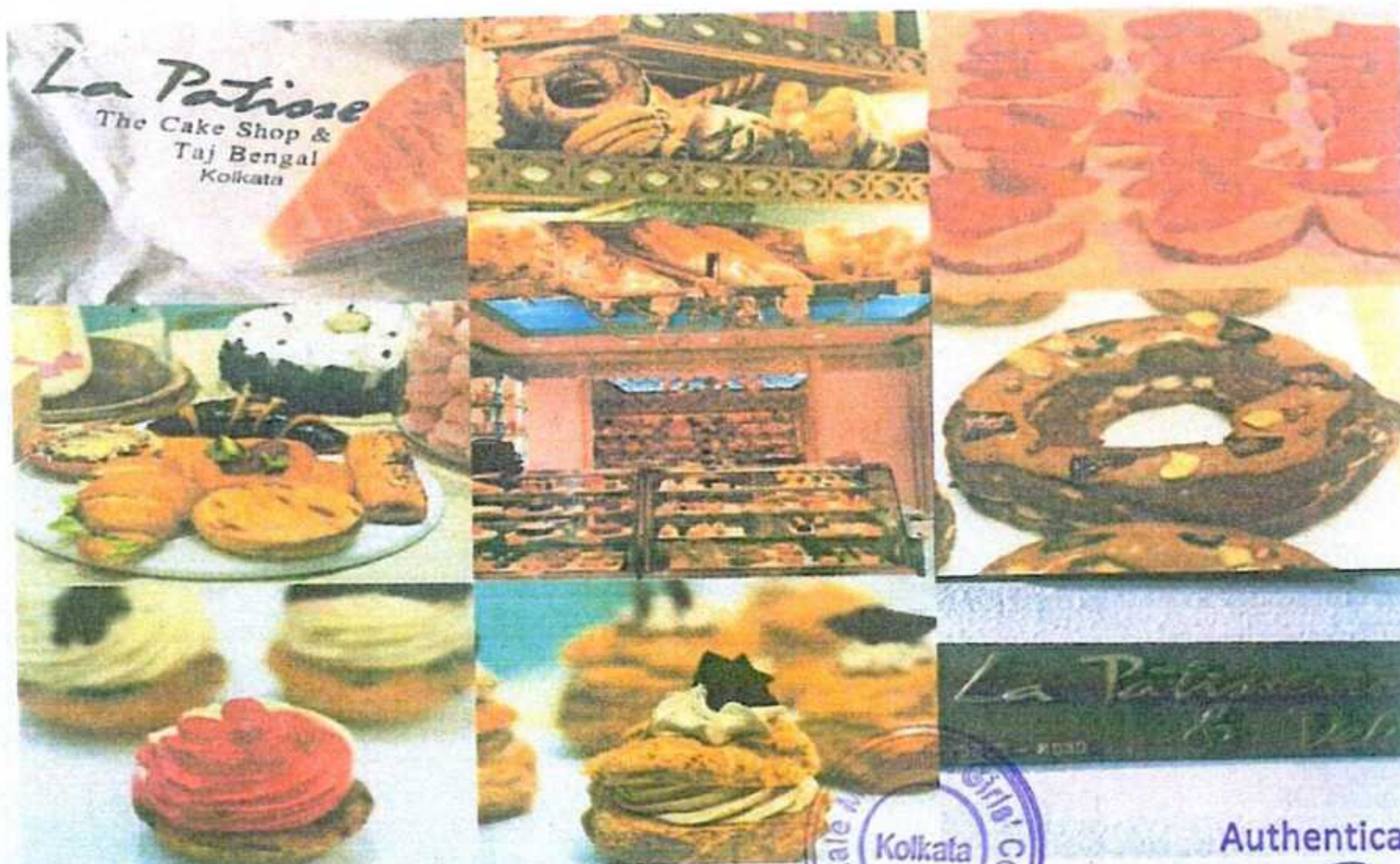
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Akarsh
Principal
Gokhale Memorial Girls' College

Bakery items prepared at Taj Bengal

La Patisserie and Deli is the bakery and cake shop of Taj Bengal, offering a wide array of bakes and deserts.

Products include a variety of gourmet breads, muffins, customized cakes, pastries, cupcakes, pralines, handcrafted chocolates, cheesecakes, doughnuts, macarons, savouries, breakfast cereals, unique international delicatessen products like French-made Bonne Maman Forest Berries Preserve, and gorgeous-looking luscious confectionery like CHOCOLATE CRUNCH MOUSSE, BLUEBERRY PARFAIT, ORANGE WHITE CHOCO BROWNIE, OPERA PASTRY, RED VELVET CUPCAKE, MIXED FRUIT TART, PEAR FRANZIPANE etc. including traditional pastries like FRESH CREAM PINEAPPLE and BLACK FOREST.



Authenticated .

Arpita

Principal

Gokhale Memorial Girls' College

Conclusion

It was a wonderful experience which merged our theoretical learning with the practical skills in bakery science. This visit taught us many things, especially the hygiene, discipline and dedication to work and also got idea regarding the modern technology and machinery currently being used in hotels for large scale production of bakery items. Surely this visit would be very helpful, as some of us would be stepping in hotels or industry in nearby future.

✓ Good!
Examined
BSC (Major) CNDV/DSE-B-6-3P
Tahira
18/4/22
H. OF CLINICAL NUTRITION AND DIETETICS
GOKHALE MEMORIAL GIRLS' COLLEGE
KOLKATA



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Principal
Gokhale Memorial Girls' College

VISIT TO TAJ BENGAL



DATE- 06/04/2022

PAPER- BAKING SCIENCE

UNI. REG. NO. – 013-1215-0291-19

SEMESTER- 6TH

DEPT- CLINICAL NUTRITION AND DIETETICS

CLG- GOKHALE MEMORIAL GIRLS' COLLEGE



Authenticated .

A. Karplus

Principal
Gokhale Memorial Girls' College

HISTORY OF TAJ BENGAL

The Indian Hotels Company (IHC) is the parent company of Taj Hotels Resorts & Palaces. It was founded by Jamshetji Nussrwanji Tata on December 16 1903. Currently the Taj Hotels Resorts and Palaces comprises 76 hotels, 7 palaces at 52 locations in 12 countries & employ over 13000 people. Additional 18 hotels are also being operated around the globe. The Taj Hotels are categorized as luxury, leisure. The Taj Hotels offer a wide range of luxurious suites with modern fitness centers, rejuvenating spas, and well-equipped banquet and meeting facilities. The Taj leisure hotels offer a complete holiday package that can be enjoyed with the whole family. It provides exciting range of sports, culture, environment, adventure, music and entertainment.

The Taj Bengal Kolkata was founded by Jamshetji Nussrwanji Tata on 1989, located in Belvedere Rd, Alipore.



Authenticated

Chandru

Principal

Gokhale Memorial Girls' College

Training visit

In Taj Bengal firstly we visit chocolate room; all the chocolate works done here. In this room should maintain 16° to 18° temp, else chocolate are melt. Then we knew about Allergence section; it is a different section here egg, nuts etc are kept. Then went to cold kitchen, temp of this kitchen is -5°C ; here they kept all the pastry & also the lamination process, how they made butter layers in between the pastry. Then visited to Bakery section; learn about lots of baking machine & equipment which used in the kitchen, that machine are describe below-

- Work table & trolley – A trolley is a small table on wheels which is use for serving drinks & foods
- Minifridge – A small size fridge which is used to store baking essentials
- Dough mixture – Use in bakeries to stir dough ingredients together
- Bread cutting Machine – Is an equipment designed to cut bakery products already prepared into several slices automatically
- Freezer – Use to preserve the different bakery product
- Weighing machine – It is used to measure the bakery ingredient properly
- Dough sheeter – Is a kitchen machine that's rolls out pieces of dough to a desired thickness
- Bread trolley – A trolley is a small table on wheels which is use for serving & carry breads



Authenticated .

A. K. S. P. C.
Principal

Gokhale Memorial Girls' College

Acknowledgment:

I would like to express my special thanx of gratitude to my teacher Miss Tahira Ma'am who gave me the golden opportunity to visit Bakery section on 'TAJ BENGAL' who also helped me in completing my report. I came to know about so many new things. I am rally thankful to them.

EXAMINED.
B.Sc (Major) CNDV/DSE-B-6-B-P
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18/4/22

Taniya Sabnam

CNDV dept

DEPT. OF CLINICAL NUTRITION AND DIET
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A. Kar P. C.
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COLLEGE NAME-GOKHALE MEMORIAL GIRLS' COLLEGE
SUBJECT NAME-CLINICAL NUTRITION & DIETETICS
PAPER NAME-DSE-B-6-3-P: BAKERY SCIENCE(PRACTICAL)
COLLEGE ROLL NUMBER-19/BSCV/0148
UNIVERSITY ROLL NUMBER-193013-13-0010
UNIVERSITY REGISTRATION NUMBER-012-1211-0282-19
SEMESTER-VI
DEPARTMENT- CNDV
DATE-07/04/2022



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Chaspha
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Gokhale Memorial Girls' College

VISIT TO TAJ BENGAL



Authenticated
Kaspi
Principal
Gokhale Memorial Girls' College

After that, she showed us various types of '**BAKERY EQUIPMENT**' including-

- WEIGHING MACHINE:

Raw material measurement.

- FLOUR SIFTER

It will aerate the flour and other ingredients for getting a better volume of finished products.

- SPIRAL DOUGH MIXER

Used for making large quantities of yeast dough.

- BREAD DOUGH MAKING MACHINE

Helps in making dough

- DOUGH DIVIDER

Divides the bulk dough into desired sizes

- DOUGH SHEETER

It rolls out a portion of dough into sheets of uniform thickness

- BREAD ROLLING MACHINE

uses rollers to flatten the dough into sheets.



Fig.1.4:- Dough Roller



Fig.1.5:- Spiral Dough Mixer



Fig.1.6:-Whipping Cream Machine



Fig.1.7:- Dough Sheeter



Authenticated .
Adarsh
Principal
Gokhale Memorial Girls' College

- Bulk fermentation
- Punching
- Scaling
- Portioning
- Rounding
- Benching
- Panning
- Proofing
- Cutting and scoring
- Baking
- Cooling
- storing

Bread is one of the most essential products. It is the most nutritious food obtainable at low cost and an essential part of every family's daily food requirement.

That's how he finished the presentation part that day.

CONCLUSION:

It was a great experience to know all of these. We have learnt about bakery equipments and how these work. We also learnt about macaron and the basic principles of bread. Hope to know more. Moreover, I want to thank our respected trainer, Mr Anirudh Bhattacharjee for this valuable training.

Authenticated .

Example

Principal
Gokhale Memorial Girls' College



EXAMINED.

B.Sc (Major) CNDV/DSE-B-6-3-P

Tahira
18/4/22

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CALCUTTA