

State level workshop on
“Self-Help Groups: Opportunities & Challenges”

Organized by

Rayat Shikshan Sanstha's

Annasaheb Awate College, Manchar

**Department of Economics, Department of Food Processing and Quality
Management and**

Anusaya Mahila Unnati Kendra

Bakery Workshop 2021-22

Date: Friday & Saturday, December 03 & 04, 2021

Day 1: Friday, Friday, December 03, 2021

Inaugural Function: 11.00 am to 11.30 am

Chief-Guest: Hon. Purvatai Diliprao Walse Patil

(Director, N.C.R.D., Pune)

Chair Person: Prin. K. G. Kanade

(Annasaheb Awate College, Manchar)

Key Note Address: (11.30 onwards)

1) Hon. Gaikwad V.A. (Management Officer, P.D.C.C. Bank, Manchar.)

Explanation about various government schemes & documentation process. The programme was started at the initiative of NABARD in 1992 to link the unorganized sector with the formal banking sector. Under this programme, banks were allowed to open savings accounts for Self-Help Groups (SHGs). They mobilize savings from members and use the pooled funds to give loans to the needy members.



2) **Hon. Parasur T. B.** (Block Mission Manager, M.S.R.L.M. Department, Panchayat Samitee, Ambegaon)

• **Objectives of loan facility to self help groups;**

1. To meet the credit needs of the poor;
2. To build mutual trust and confidence between the bankers and the rural poor;
3. To encourage banking activity both on thrift as well as credit side in a segment of the population that the formal financial institutions usually find difficult to cover;
4. To enable additional employment generation;
5. To facilitate women empowerment in case of women SHGs.

1) **Hon. Jyotital Nighot:** (Manager of Anusaya Mahila Unnati Kendra)

Explanation about how to manage SHG's & how to crating self funding process.
Benefits to familiar issues & other relating Problems.

2) **Prof. Suse S. N.** (Head, Department of Food Processing and Quality Management, A. A. College, Manchar)

Through departmental presentation, explained the food processing sector future & how they help us. Almost all food is processed in some way before it is eaten. Processing makes food more edible, palatable and safe, and preserves it so it can be eaten beyond the harvest season. Food processing is also a tool that offers greater variety in foods and therefore increases the consumer's choice.

December 03, 2021 (1.00pm onwards); & 4th Dec 2021

TRAINING OF BAKERY PRODUCTS

Preparation of Khari, Toast, Butter, Cakes, Cup Cakes etc.

Bakery products means any bread, biscuits, crackers, buns, or any similar pastes, pastries, cakes, doughnuts, pies, or other food products of which flour or meal is a principal ingredient, but does not include pack- aged mixes.



Department of B. Voc. Food Processing & Quality Management to undertake the work of training, teaching, research and technology transfer in the area of: Science of Baking, Bakery Machinery, Hygiene and Sanitation, Bakery Management, Production Method, New Product Development, Quality Control and Specification, Packaging and Presentation of Products.



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