



AMET
UNIVERSITY
(Deemed to be University Under Section 3 of UGC Act 1956)



DEPARTMENT OF FOOD PROCESSING TECHNOLOGY

Organize

Six Days Value added program on

LEARN THE ART OF BAKING- WORKSHOP

From
07.11.2022 to 12.11.2022

Registration link



ATAL RANKING OF INSTITUTIONS
ON INNOVATION ACHIEVEMENTS

Academy of Maritime Education and Training (AMET)

(Deemed to be University)

#135, East Coast Road, Kanathur, Chennai - 603 112

Tamil Nadu, India

Website : www.ametuniv.ac.in

ABOUT THE UNIVERSITY

AMET is India's first deemed to be University in Maritime Education which is ranked as 3rd among Maritime Universities of the World in the PIMET (Performance Indicators in Maritime Education and Training.). It is the only University from India to be a member of the International Association of Maritime Universities. With quality, commitment, knowledge and excellence as its cornerstones, AMET had a humble beginning in the year 1993 for a career in the merchant navy through a Higher National Diploma programme in marine engineering. AMET's uncompromising strides of excellence in the field of maritime education and training laced with its capacity to feed the global shipping industry with an unrivalled maritime human resource secured it the status of becoming the first Deemed to be University in India for maritime education, training, research and development activities and achieved many national and international recognitions, accreditations and rankings such as NAAC, NIRF, ARIIA, DGS-CIP, PIMET etc.

UNIVERSITY VISION

To sustain identity as a World Class Leader in Maritime Education and empower learners with wholesome knowledge through progressive innovation in training, research and development which will render students a unique learning experience and a transformation impact on the Global Society.

UNIVERSITY MISSION

AMET will strive continuously to:

- Impart value-based higher education and technical knowledge with uncompromising strides of an outstanding quality.
- Emerge as a Centre of Excellence inculcating skill development in recent technologies in accordance with industrial trends.
- Create World class research capabilities on par with the finest in the world and broaden student's horizons beyond classroom education.
- Nurture talent and entrepreneurship and enable all round personality development in students.
- Empower students from across socio economic strata.
- Make a positive difference to society through technical education.

ABOUT THE DEPARTMENT

Department of Food Technology is introduced from the Academic Year 2016-17. The Indian food industry is poised for huge growth increasing its contribution to world food trade every year. It has emerged as the highest growth and profit section due to its immense potential in food processing industry. Global giants are investing billions of dollars in India in this sector. The curriculum of B.Tech Food Technology offered in REC provides appropriate importance to all the areas in food science and technology such as Food processing, Preservation, Food safety, Quality control, Equipment design, process Engineering, Innovative and instant food products. It also offers Baking and confectionery technology, fruit and vegetable processing technology, Dairy processing, Food packaging, Functional foods and Nutraceuticals, Plantation technology, Refrigeration and cold chain management and Industry training.etc.

DEPARTMENT VISION

To emerge as a Centre for higher learning and research through development of highly competent, innovative and world class Marine Electrical and Electronics Engineers while remaining sensitive to ethical, societal and environmental issues.

DEPARTMENT MISSION

- To inculcate in-depth knowledge of Food Engineering and Technology with an ability
- To analyze, evaluate, design, discriminate, interpret, create and integrate existing and new knowledge.
- To analyze technological problems and judge independently to create information for conducting research and think to conceptualize in the area of Food Engineering and technology.
- To develop strong research aptitude through research work to enable the students to opt for higher levels of learning in the field of Food Engineering and Technology.

ABOUT THE VALUE ADDED PROGRAM

Bakery and Confectionery is a fast developing sector in the food industry, therefore, it is expected to bloom in the next five years. With awareness of gluten and dairy allergies, consumers are looking for options that are vegan or at least dairy and gluten-free. This widens the scope of Bakery and Confectionery, as one can begin their profession in serving this target consumer. Bakery and Confectionery is a field wherein one learns to prepare and present food that serves the appetite and sweet tooth cravings. Bakers and Confectioners are now celebrated with their presence on Television as well, with Food Channels, Food Vlogging, and Reality Shows. Candidates who wish to make a future in this field must be passionate about baking. Know here all about Bakery and Confectionery including courses offered, top institutes, eligibility, required skillset, course syllabus, and career opportunities.

Course include knowledge of ingredients used in Baking/ Confectionery, further, candidates are also educated about the selection, composition and the entire process of Baking and Confectionery services. Also, in such a course candidates are taught about baking, heating, refrigeration, freezing and interactions/ reactions of ingredients used in the process of Bakery and Confectionery.

THEME OF THE WORKSHOP

In this workshop course aspirants are not only educated about the art of baking and confectionery but are also taught creativity and communication skills. Apart from this, in a Bakery and Confectionery course candidates are offered theoretical as well as practical training in this sphere. Some of the topics that aspirants are taught as part of a Baking and Confectionery course include knowledge of ingredients used in Baking/ Confectionery, further, candidates are also educated about the selection, composition and the entire process of Baking and Confectionery services. Also, in such a course candidates are taught about baking, heating, refrigeration, freezing and interactions/ reactions of ingredients used in the process of Bakery and Confectionery.

Resource Person :

I.S. Roshine

Founder of Baking Tag
Chennai.

Registration Details

| | | |
|---------------------|---|-------------------------------------|
| BENEFICIARY NAME | : | AMET UNIVERSITY |
| BANKER'S NAME | : | Union Bank of India |
| Address | : | Sholinganallur, Chennai-600 119. |
| Bank A/c # | : | 510101004153171 |
| Type of A/c | : | CA |
| ECS/IFCS/RTGS/NEFT: | | UBIN0911356 |
| GPay | : | 6369396828 |

Registration link:

<https://forms.gle/iaX6Qf7HexDDnwUb8>

Join our baking art at Rs. 2500 only

Government Certificate will be provided

Chief Patrons :

Dr. J. Ramachandran, Chancellor, AMET Deemed to be University

Dr. Rajesh Ramachandran, Pro-Chancellor, AMET Deemed to be University

Patron:

Col. Dr. G. Thiruvassagam, Vice-Chancellor, AMET Deemed to be University

Organizing Committee :

Dr. M. Jayaprakashvel, Registrar (i/c), AMET Deemed to be University

Dr. D. Arivazhagan, Director, Ranking and Accreditation,
AMET Deemed to be University

Convener :

Dr. John Wyson, Assistant Professor & Head i/c,
Dept of Food Processing Technology

Programme Coordinator:

Mrs. Ramabhai, Asst Prof,
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Ph -6369396828

ADMISSIONS FOR THE YEAR 2022-2023 ARE OPEN

Toll Free Number : 1800 108 3030

Contact for Admission : +91-93443 91418 (Whatsapp)

Email : admission@ametuniv.ac.in

Facebook Link : <https://www.facebook.com/AMETInternational/>

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