

CERTIFICATE IN BAKERY AND CONFECTIONERY PRODUCTS ENTREPRENEURSHIP

Subject Code: CSP-112

Scope and opportunities of the Course:

Bakery industry is one of the largest sector in the food sector, which provides a lot of opportunities such as growth, innovation and job generation, in today's time, most of the things that come in daily use are available only from bakery such as bread, Biscuits, and cakes and different things, due to which the bakery sector has emerged as a very big and profitable sector, then this is a very good opportunity for you people for startups in this sector as well.

Through this you may setting up new MSME/ Startup for manufacturing/ processing of following goods/ items/products.

Bakery and Confectionery Products manufacturing and packaging: (Desserts (Cakes, Cheesecakes and Pies), Pastries, Bars etc.)

Bread (loaf breads, paw bread, brown bread, multigrain bread etc.)

Biscuits (raagi biscuits, badaam cookies, vefar biscuits, peanut butter cookies, ajvayan cookies, naan khatai, multigrain biscuits, jao chochote chip, akhrot biscuits etc.) Muffins, Cookies, Rusk, Breakfast Cereals, bagels, buns, rolls etc.

Food Confectionery Chocolate, Sweets, Lollipop, Candy Bar, Toffee, Chewing Gum, Sugar-based Foods, Confectionery Lozenges, Marshmallow, Jelly, Cream, caramels, processed cocoa products, Processed Food, Pizza, Snack Cakes, Sweet Goods (doughnuts, Danish, sweet rolls, cinnamon rolls and coffee cake) and tortillas etc.)

Traditional Indian sweetmeats manufacturing and packaging (Chikki, Gujhia, Besan ke laddoo, Genhu ke aate ke laddoo, sattu ke laddoo, Sonth ke laddoo, Methi ke laddoo, Til ke laddoo, Khajur ke laddoo, Murmure ke laddoo, Boondi ke laddoo, Suji ke laddoo, Nariyal ke laddoo, Pohe ke laddoo, Badam ke laddoo, Moong Dal ke laddoo, Ragi ke laddoo etc.) and **other allied MSME/ Startup entrepreneurship.**



In this course you will learn everything that will be useful in your startup like which technologies are currently running in the market and how to talk to machinery provider, and the different skills that will be required will be developed during this course because it is participating learning. This course is different from other courses because in view of this course we will do practical learning.

