

DIPLOMA IN Wellness Craft Baker

SKILL DEVELOPMENT COURSE UNDER UGC-NSQF

- **FULL TIME**
- **DURATION 1 YEAR**
- **DOUBLE EXIT POINTS**
- **■** SKILL ORIENTED





ST.TERESA'S COLLEGE (AUTONOMOUS)

College with Potential for Excellence - UGC (Affiliated to Mahatma Gandhi University)



PROGRAMME OUTLINE

Wellness Craft Baker is a one year full time course intending to train entrepreneurs to create healthy bakery products blending nutritional and food value information and launch it in market. The course is one of a kind integrating nutrition principles in preparation of baked foods thus combining nutrition, health and convenience. The programme structure includes general courses, skill courses and industry internships planned to provide the best of knowledge and skill with regard to Wellness and Baking. The main objective of this programme is to enable women to carve a niche for themselves in the world of Bakery by equipping themselves with professional knowledge and skills to gain employment as Plant bakers in industry or be successful entrepreneurs.

INDUSTRY PARTNER



ELIGIBILITY

Women with a minimum qualification of Plus Two (any stream) or equivalent can apply. A strong orientation to promote health and wellness foods in the community will be an added advantage.

> For applying online, Visit admission portal of www teresas.ac.in Office: 0484 235 1870



PROGRAMME STRUCTURE:

SEMESTER I

- English for Communication
- Food and Nutrition for Health
- Bakery ingredients, equipments and work space
- Food Safety and Hygiene
- Essential Bakery and Confectionary Practicals
- Wellness Bakery Practicals
- Food safety and Hygiene Practicals (Internship)

SEMESTER II

- IT skills and Digital Marketing
- New product development
- Entrepreneurship Development
- Quantity Food Production
- Advanced Bakery and confectionary Practicals
- Food Service Management and Marketing Practicals
- Industrial Internship (1 month)

CONTACT

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