

## IHM GWALIOR AT HIHT AGRA

Campus : Agra

28/04/2022

Annexure - A

HUNAR SE ROZGAR TAK

Start Date : 15/03/2022

End Date:

Course: BAKERY PRODUCTION

BATCH: 01

Daily Attendance Sheet

Date: 28/04/22

Day :

Topic Taught:

Signature

S. No	Name	Father's Name	Signature
1	SHIVAM TIWARI	ANAND TIWARI	Shivam Tiwari
2	DEEPU	MAGI LAL	Deepu
3	BHOORI SINGH	MUKESH YADAV	Bhoori Singh
4	SIRAJUDDIN	NIZAMUDDIN	Sirajuddin
5	RIZWAAN SIDDIQUI	ANEES SIDDIQUI	Rizwaan Siddiqui
6	SACHIN KUMAR JHA	RAKESH KUMAR JHA	Sachin Kumar Jha
7	SUNITA SINGH	BHOOP SINGH	Sunita Singh
8	SANJANA KUMARI	CHOTELAL	Sanjana Kumari
9	HARMOHAN PREET SINGH	CHARANJIV SINGH	Harmohan Preet Singh
10	ARUN YADAV	ASHOK YADAV	Arun Yadav
11	NEERAJ KATYAL	SATISH KATYAL	Neeraj Katyal
12	MADHU KUMARI	HARVANSH SINGH	Madhu Kumari
13	AKASH KUMAR	VINOD KUMAR	Akash Kumar
14	SURENDRA	HARIVANSH	Surendra
15	GAUTAM KUMAR	NAVIN KUMAR SINGH	Gautam
16	UMESH SAXENA	MAYA SINGH	Umesh Saxena
17	SOMVEER	RAMRATAN	Somveer
18	MANISH SHARMA	RAMDEV SHARMA	Manish Sharma
19	NAND KISHOR	UDAY SINGH	Nand Kishor
20	RAVINDRA	RANJIT SINGH	Ravindra Ranjith
21	MOHD SALEEM	MOHD NIZAMUDDIN	Mohd Saleem
22	PRAGATI CHAUHAN	UDAY BHAN SINGH	Pragati Chauhan
23	GUNGUN	LAXMI NARAYAN	Gungun
24	GOPAL KUMAR	ASHOK KUMAR	Gopal Kumar
25	REENA	TARACHAND	Reena
26	VISHAL RATHORE	RAJKUMAR	Vishal Rathore
27			
28			
29			
30			

EXTERNAL EXAMINER

Signature  
Date: 31/08/22

INTERNAL EXAMINER

Signature  
Date: 28-04-2022  
Distt: 31/8/22



# IHM GWALIOR AT HIHT AGRA

e - B HUNAR SE ROZGAR TAK Campus : Agra  
Start Date : 15/03/2022 End Date: 28/04/2022  
01 Course: BAKERY PRODUCTION

## Details of Marks Obtained In Theory

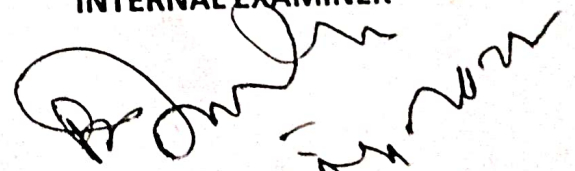
Date:

Name	Father's Name	Marks obtained
		Theory (Max Mrks 100 )
SHIVAM TIWARI	ANAND TIWARI	82
DEEPU	MAGI LAL	85
BHOORI SINGH	MUKESH YADAV	82
SIRAJUDDIN	NIZAMUDDIN	84
RIZWAAN SIDDIQUI	ANES SIDDIQUI	81
SACHIN KUMAR JHA	RAKESH KUMAR JHA	84
SUNITA SINGH	BHOOP SINGH	80
SANJANA KUMARI	CHOTELAL	86
HARMOHAN PREET SINGH	CHARANJIV SINGH	82
ARUN YADAV	ASHOK YADAV	92
NEERAJ KATYAL	SATISH KATYAL	80
MADHU KUMARI	HARVANSH SINGH	84
AKASH KUMAR	VINOD KUMAR	83
SURENDRA	HARIVANSH	81
GAUTAM KUMAR	NAVIN KUMAR SINGH	84
UMESH SAXENA	MAYA SINGH	80
SOMVEER	RAMRATAN	87
MANISH SHARMA	RAMDEV SHARMA	85
NAND KISHOR	UDAY SINGH	84
RAVINDRA	RANJIT SINGH	88
MOHD SALEEM	MOHD NIZAMUDDIN	88
PRAGATI CHAUHAN	UDAY BHAN SINGH	83
GUNGUN	LAXMI NARAYAN	84
GOPAL KUMAR	ASHOK KUMAR	80
REENA	TARACHAND	80
VISHAL RATHORE	RAJKUMAR	88

EXTERNAL EXAMINER



INTERNAL EXAMINER



28.04.2022  
31/5/22



# INSTITUTE OF HOTEL MANAGEMENT, GWALIOR

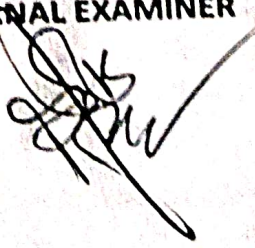
PENURSIHIP IISHT BAKER COURSE WE. 18/03/2022 TO 28/04/2022 VENUE :- HIHT AGRA

MEMO - C

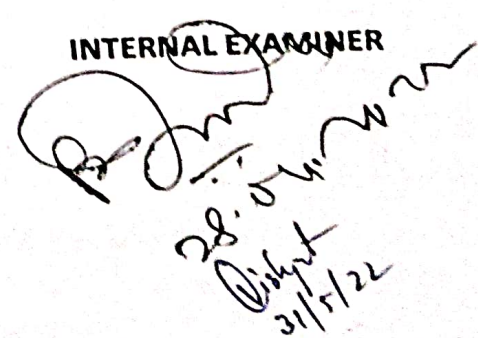
## HUNAR SE ROZGAR TAK

NAME OF CANDIDATE	BREAD RECEPIE ( 20 MARKS )	CAKE RECEPIE ( 20 MARKS )	COOKIE RECEPIE ( 20 MARKS )	VIVA ( 40 MARKS )	MARKS ( 100 MARKS )
SHIVAM TIWARI	15	15	13	22	65
DEEPI	15	10	16	17	55
1 BHOOHI SINGH	15	10	17	25	71
2 SIRAJUDDIN	16	16	18	32	82
3 RIZWAAN SIDDIQUI	15	15	10	19	58
4 SACHIN KUMAR JHA	18	18	18	36	90
5 SUNITA SINGH	18	16	18	18	70
6 SANJANA KUMARI	18	16	16	16	66
7 HARMOHAN PREET SINGH	18	16	15	35	83
10 ARUN YADAV	18	18	18	34	86
11 NEERAJ KATYAL	18	18	17	36	91
12 MADHU KUMARI	15	15	15	19	65
13 AKASH KUMAR	15	15	13	30	70
14 SURENDRA	15	15	15	15	60
15 GAUTAM KUMAR	18	18	18	36	90
16 UMESH SAXENA	15	15	16	30	75
17 SOMVEER	15	15	15	25	70
18 MANISH SHARMA	15	15	18	30	80
19 NAND KISHOR	15	17	18	34	87
20 RAVINDRA	16	17	18	35	87
21 MOHD SALEEM	16	17	18	34	86
22 PRAGATI CHAUHAN	16	15	15	23	70
23 GUNGUN	16	17	18	34	87
24 GOPAL KUMAR	16	16	16	34	85
25 REENA	17	18	18	35	87
26 VISHAL RATHORE	16	18	18	34	86
27					
28					
29					
30					

EXTERNAL EXAMINER



INTERNAL EXAMINER



28.04.2022  
Dishant  
31/5/22



Somveer  
2111 Gwalior  
HSRT - Bakery.

## Baking Quiz Questions

1. What is at the centre of a Bundt cake? *A hole*
2. What flavour is Devil's Food Cake? *Chocolate*
3. What is the traditional frosting for carrot cake? *Cream Cheese Frosting*
4. How did 'pound cake' get its name? *Traditionally made with a pound of each ingredient.*
5. What is the main ingredient of Angel's Food Cake? *Egg whites.*
6. Pink and yellow sponge, jam and marzipan come together to make what cake? *Batterberg*
7. What is the French word for 'cake shop'? *Patisserie.*
8. Mr Kipling is famous for making what? *Exceedingly good cakes.*
9. Which cake derives its name from the French word for lightning? *Eclair.*
10. Simnel cake is traditionally eaten when? *Easter*
11. Which culture baked the first known cakes? *Egyptians*
12. Tiramisu is made of sponge lady fingers dipped in what? *Coffee.*
13. Which style of cream tea puts the jam on first, then the cream? *Cornish.*

14. Profiteroles and eclairs are made of what type of pastry? *Choux*

15. How many series of Great British Bake Off did Mary Berry co-judge with Paul Hollywood? *7 (before it moved to channel 4 and Shequiel)*

16. Traditionally enjoyed during November, Parkin cake has what distinctive flavour? *Ginger*

17. Almonds, jam, shortcrust pastry and frangipane combine to make what sweet treat? *Bûche de Noël*

18. The current Guinness World Record for the largest Jaffa cake has been held since 2017, but how wide was it? *4 ft 18 inches*

19. What type of pastry is a key ingredient of Baklava? *Filo*

20. How is a Marble Cake made? *Two different Flavours and colours of Spices swirled together and baked.*

21. How many donuts would you be eating if it was a bakers' dozen? *13*

22. What is a 'cronut'? *A New York pastry creation, mixing a donut and a croissant.*

23. What is the name of the real life New York City bakery that leapt to fame after featuring in Sex & The City? *Magnolia Bakery.*

24. According to Country Living Magazine, what was Britain's favourite cake in 2018? *Lemon Drizzle*

25. In what year was the cupcake invented? *1796.*





IHM GWALIOR  
 FEEDBACK FORM  
 INSTITUTE OF HOTEL MANAGEMENT GWALIOR  
 Participant Training

MSMT = Gwalior  
 IHM = Gwalior

Madhu Kumari

15<sup>th</sup> March 2022 to 15<sup>th</sup> April 2022

Program: Destination based Entrepreneurship Program (BAKER)

Location: HIHT AGRA

Please complete this evaluation at the conclusion of the training session. It is important to complete this in detail and to be frank in your observations. As an institution, we are always seeking to improve our training design and delivery.

Please rate your level of agreement

- 5- strongly agree
- 4- agree
- 3- neither agree nor disagree
- 2- disagree
- 1- disagree strongly

	5	4	3	2	1
1. The Food served during the training was nutritious and healthy					
2. The training room and amenities were conducive to learning	✓				
3. Training content was valuable for my profile of work	✓				
4. I can use the information in my work	✓				
5. Training format was effective (small group, lecture, role play.etc)		✓			
6. Training material were easy to understand		✓			
7. The language used in the training was appropriate for every participant	✓				
8. Trainer's presentation style was effective.	✓				
9. Trainers involved participants in learning activities.			✓		
10. Trainers were knowledgeable about topic.		✓			
11. The training delivery method(videos, role plays etc) was appropriate.		✓			
12. The training was cost effective (good value for money).			✓		
13. Would you like to come back for further training at IHM, Gwalior? If yes, Why?					
14. What was of least valuable/useful thing covered in your opinion and why?					
15. What was the most valuable thing you learned any why?					
16. Additional comments :	Really like it				