

## **Development of Value Added Products through Bakery Technology**

- Preamble:** Workshop on Development of Value Added Products through Bakery Technology
- Date:** 16-02-19.
- Time:** 2p.m. – 5p.m.
- Venue:** Applied Nutrition Lab, SDMSM Kalasala.
- Resource Name:** Sri.Mr. Narayana, Asst. Professor, Department of Bakery technology and food production, KL University.
- Report:** Sri. Mr. Narayana, imparted Practical knowledge in the development of bakery products by value addition using millets. Various bakery products like cakes, cookies, bun & pizza were developed with the addition of millets.

