

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.

