



Daffodil
International
University

Internship Report

On

**“Production baked products
of Well Food & Beverage
Limited”**



Daffodil
International
University

Submitted to

Prof Dr. Md. Bellal Hossain

Head

Department of Nutrition and Food Engineering.

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Submitted by

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Date of Submission: 23.12.2018

LETTER OF TRANSMITTAL

Date: 23th December, 2018

Professor Dr. Md. Bellal Hossain
Head,

Department of Nutrition & Food Engineering
Daffodil International University

Subject: Submission of internship report based on well Food & Beverage limited.

Dear Sir,

It is great honor to you for gave me an opportunity to submit my internship program report. I am very pleased to work with under your active co-operative supervision. I could work last few month for successfully complete my report.

My internship report based on “Production baked products of Well Food & Beverage Limited”. It’s able to complete report to combination my practical knowledge.

I therefore, pray and hope that you will judgment my internship report with your kind advice will encouragement performs better planning in future.

Sincerely Yours,

MD RAFIQL ISLAM

ID: 151-34-376

Department of Nutrition and Food Engineering
Daffodil International University

CERTIFICATE OF APPROVAL

I am pleased to certify that the internship report based on “Production baked products of Well Food & Beverage Limited” conducted by Md Rafiqul Islam, bearing ID No: 151-34-376 of the department of Nutrition and Food Engineering has been approved for presentation and defense/viva voice.

I am pleased to hereby certify that the data and finding presented in the report are the authentic work of Md. Rafiqul Islam. I strongly recommended the report presented by Md. Rafiqul Islam for further academic recommendations and defense/viva-voice .Md Rafiqul Islam bears a strong moral character and a very pleasant personality. It has indeed a great pleasure working with him. I wish him all success in life.

Professor Dr. Md. Bellal Hossain
Head
Department of Nutrition and Food Engineering
Faculty of Allied Health Sciences
Daffodil International University

DECLARATION

This Dissertation entitled “**Production of Bakery & Confectionary Products**” is being submitted to the Department of Nutrition and Food Engineering, Faculty of Allied Health Sciences, Daffodil International University Dhaka-1207, Bangladesh as a part of partial fulfillment of the requirements for the degree of Bachelor of Science in Nutrition of Food Engineering. No part of this work referred to in the Thesis has been submitted in support of an application for another degree or qualification of this or any other University or other Institute of learning.

Submitted by
Md. Rafiqul Islam
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ACKNOWLEDGEMENT

In the preparation of this report, I would like to acknowledge the encouragement and assistance given to me by a number of people. At first, I would like to express my gratitude to my creator the almighty Allah for enabling me the strength and opportunity to complete the report in time successfully. I am grateful to each and every person who is involved with me in every phase of my life.

I am grateful to my parents without whom I cannot be here. Without the support of my father, I could not be able to achieve my objectives and goals.

My Deep gratitude and sincere thanks to the honorable sir **Professor Dr. Ahmed Ismail Mostafa** Dean, Faculty of Allied Health Science, for his kind cooperation and to accept this Degree.

I am grateful to my honorable supervisor Prof. **Dr. Md Bellal Hossain**, Head of Department of Nutrition & Food Engineering, Daffodil International University for his whole-hearted supervision during my organizational attachment period.

My gratitude goes to the entire NFE Department of Daffodil International University for arranging the Internship Program that facilitates integration of theoretical knowledge with real life situation.

I am also thankful to **Md. Kamal Pasha**, general manager, Well Accessories Ltd. (Food Division) and **Md. Jasim Uddin**, Senior Officer, Quality Control, Well Accessories Ltd. (Food Division) for their cooperation during my internship program at Well Accessories Ltd. (Food Division).

Finally, I wish to express immense gratitude & humbly convey my heart-felt respect to Managing Director) for his permission to carry out this internship in his organization.

EXECUTIVE SUMMARY

Well Food is an elite name for its baked products manufacturing abilities. Established under the group named “Well Group”, the organization, popularly known as Well Food, makes necessary efforts to fulfill the demand for unique baked products with better quality by importing its raw materials from abroad. First Well Food factory established in Chittagong. But now it spreading at big cities in our country. Except Chittagong the factory of Well Food is at Gazipur and Sylhet

They are importing their raw materials from Singapore, Malaysia to ensure and maintain the quality and taste of their goods. They are also using local raw materials but all of these from well established brand.

Well Food Division make sure about their products quality. Quality control officers test the raw materials as well as the finished goods. They also using metal detector and UV ray to ensure the better quality of the finished goods.

They produced various delicious foods under different brand name and sectors like Morning fresh, Arabian sweets, Multi, Novelty, Hot, Twingle, Sweets and Well. Their most popular products are Bela biscuit, Plain cake, Plain toast, Butter cookies, Bread, Noodles, Baby cake, Chili toast, Chan cur, Sweets, Yogurt, Bakharkhani, Semai.

This organization is also exporting their goods to different countries in all over the world including India, Bhutan, United Arab Emirates, United Kingdom and United states.

My report is based on the **Production and Quality Control of Bakery & Confectionary Products**. The first part of the report contains information of the organization itself. The second part of the report contains the production process of goods. The third part of the report contains the information about their quality control test. The last part contains the concluding part.

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Chapter I



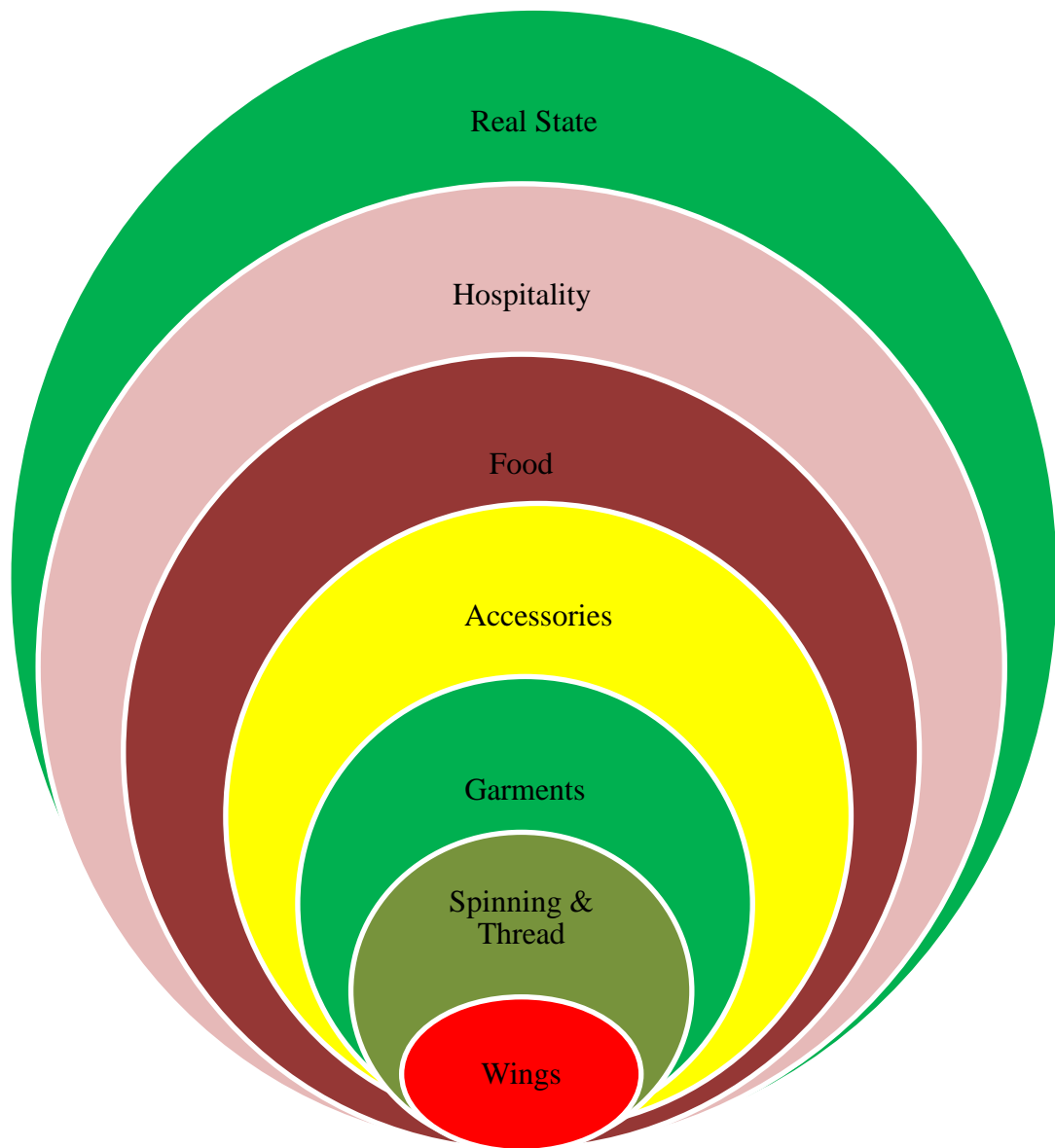
ABOUT WELL GROUP

Introduction

Well group found at 1973. Mr. Abdus Salam and late Prof. Nurul Bari Chowdhury founded the Bangladesh Textile Industries as the first company of Well Group in a small workshop in Chittagong. From the birth, today's Well Group, now a leading industrial group in Bangladesh.

Today Well Group employs over 18,000 people in its integrated production units, operating in an indoor facility spanning over 10,00,000 sqft.

Well Group is not only dedicated in its efforts in the textile sector but has also spread its wings into the Food, Hotel and Real Estate sectors in the recent past. Today, Well Group has fourteen production facilities that include a food court and a 3-star hotel among others, with a combined annual turnover of US\$ 100 million



Vision:

Well Group aims to have a wide market network, connecting with developed and developing markets alike, adding strengthened values to run our business with excellence, adapt to the innovations in the industry, stay in pace with change and creating new standards. We aspire to contribute broadly to the society and to grow as a leading industrial group.

Policy:

At Well Group, quality, price and service work together. Their purpose is to produce high quality products at competitive prices, and to provide customer service that is unmatched in the industry development.

COMPANY PROFILE:

Corporate Head Quarters : Dhaka Office

**RAOWA Complex (Level-09)
VIP Road, Mohakhali
Dhaka-1206, Bangladesh.**

1.2 OBJECTIVE OF THE REPORT :

For my opinion The report objective can be divided in two forms:

- General Objective
- Specific Objective

1.2.1 General Objective:

For my education purpose I need to complete my project. And submit my project report that's why I make this report.

1.2.2 Specific Objective:

This program gave me both academic and practical knowledge. First of all I have gained knowledge about the organizational culture of a prominent consumer product producing organization of the country. And also gave me the opportunity to develop a network with the corporate environment

Chapter II



2.1 Products of Well Food and Beverage:

Well Accessories limited Are Divided their production in two group

- Well food
- Morning fresh

Well food product are created with some section with their products. Name of the section and products are given below table:

Name	Section	Products
		Different types of laddu
		Mawar balushai
		Kacha golla
		Kaju borfi
	Sweets	Kalo jam
		Khir toast
		Lal mohan
		Rosh golla
		Sp.chomchom
Well food		Aflatun halua
		Sondesh
		Dodhi
		Son papri
		Well toffee
	*****	*****
	Arabian sweets	Baklava
		Lebanese sweets
		Pistachio roll
		Golagista
		Profiteroles
		Apple pie
		Cherry croissant
	*****	*****
Well food	Snacks / Hot items	Beef roll
		Chicken bread roll
		Chicken patties
		Chicken puff roll
		Chicken dry samosa
		Chicken sandwich
		Chicken burger
		Chicken porata
		Chicken shawrma
		Vegetable treat
		Quick lunch
		Chicken cheese bun
		Singara
		Kids meal
	*****	*****
	Bread & Buns	Well bread
		Brown bread

		Marble bread
		Sandwich bread
Well food		Sugar free bread
		Horlicks bread
		Honey bread
		Jelly bread
		Coconut bread
		Burger bun
		Cream bun
		Lemon bun
		Long bun
		Vanilla bun
		Chocolate custard bun
		Coconut custard bun

		Custard loaf bun
		Butter bun
		Sandwich cake
		Shiffon cake
		Butter nun
		Bakarkhani
		Doughnut
	*****	*****
	Pound cakes	Chocolate chips cake
		Chocolate cake
		Fruit cake
Well food		Horlicks nut cake
		Lemon cheese cake
		Marble cake
		Ovaltine cake
		Plain cake
		Yougard cake
		Chocolate chips moist cake
		Custard cup cake
	*****	*****
	Pastries	Black forest
		Chocolate
		White forest
		Vanilla
		Trio
		Bluberry
		Red vel vet
		Mango
		Kiwi
		Chocolate tart
		Jam tart

		Lemon tart
		Chocolate truffle
		Cheese red velvet
		Classic éclair
		Chocolate roll
		Jam roll
Well food		Swiss roll
		Vanilla roll
		France mouse
		Chocolate muffin
		America browney
		Black plum
		Celebration cakes
	*****	*****
		Well sugar free biscuits
		Dry cake premium
		Mixed cookies
Well food	Dry food items	Well bela
		Sp well chanachur
		Sp mini chanachur
		Well mixed fruit flattened rice
		Well mixed fried pulse
		Well puffed rice
		Lachcha semai
		Well noodles
	*****	*****
	Dry food items	Butter cookies
		Butter salt cookies
		Chocolate chips cookies
		Horlicks cookies
		Milk salt cookies
Morning fresh		Ovaltine cookies
		Sp chocolate cookies
		Sp coconut cookies
		Sugar free cookies
		Horli plus cookies
		Oval plus cookies
		Brazil cookies
		Ma`amoul cookies
		Dry cake
		Oats biscuits
		Oats raisins biscuits
		Oats almond biscuits
	Dry food items	Butter toast
		Coconut toast
		Garlic toast
		Mint leaf toast
		Plain toast

		Sugar free toast
Morning fresh	Dry food items	Plain chanachur
		Wow noodles
*****	*****	*****



Chapter III



3.1 Products manufacturing process:

Multi types of food product are manufacture here'll products manufacturing process aren't possible to include in my report. Because its huge list of food products. So I would like to include some categories food product manufacturing process.

Noodles:

It is a kind of dry foods. Noodles are a staple food in many cultures. They are made from unleavened dough which is stretched. Extruded or rolled flat and cut into one of a variety of shape. There four types of noodles produced by Well Accessories Ltd (Food Division) those are Multi, Novelty, and Well egg noodles.

Well noodles:

Ingredients:

- + Flour
- + CMC
- + Vit-B1
- + Salt
- + Water

Equipment's:

- + Measuring balance
- + Siever
- + Feeder
- + Roller
- + Dough Sheeter
- + Drying room
- + Cutter
- + Conveyer
- + Packaging Machine

Noodles production flow chart:



Biscuit:

Biscuit is one kind of baked products. Multi types of biscuit are produce in well food.

Ingredient:

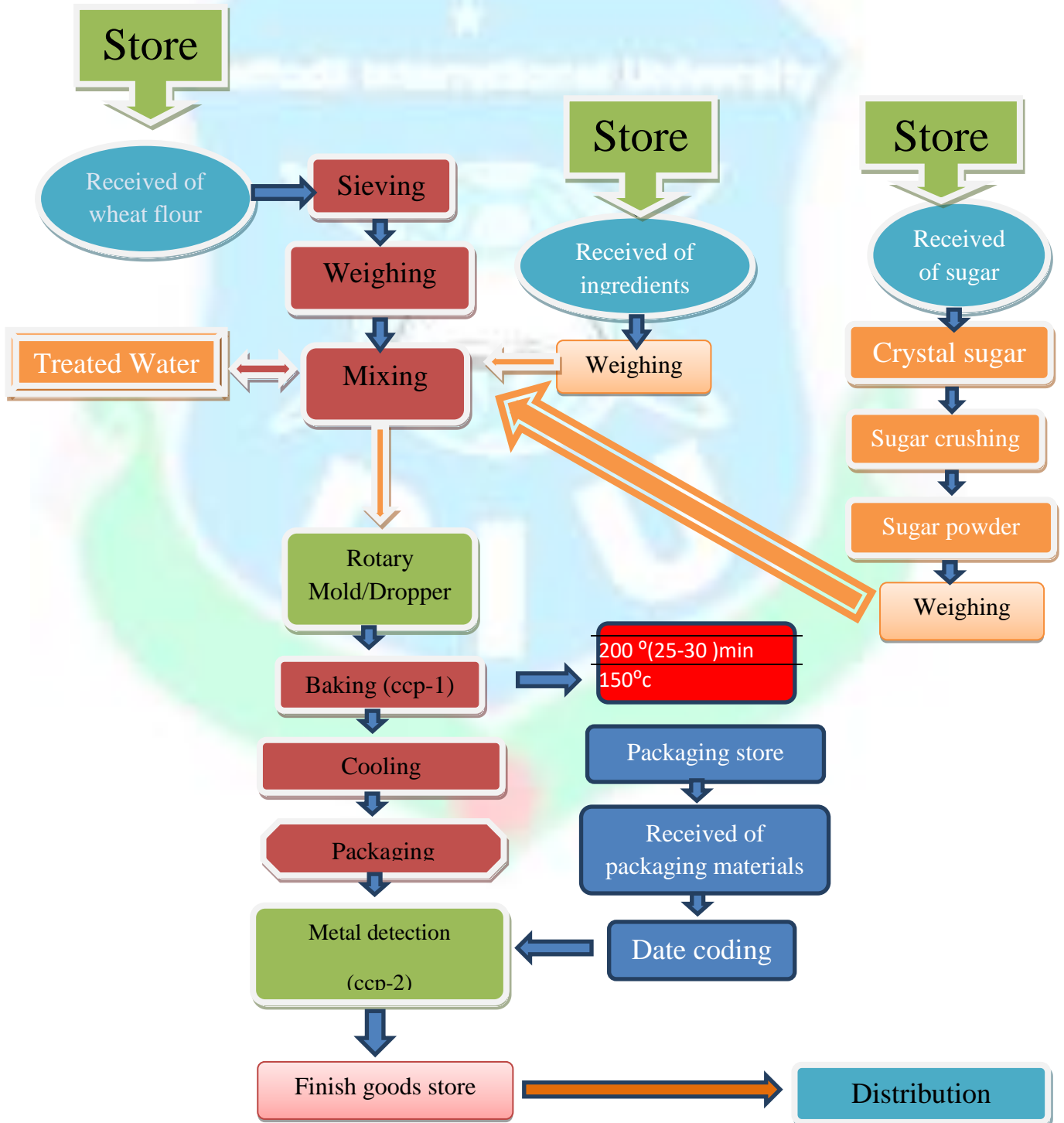
- ✚ Flour
- ✚ Salt
- ✚ Iceing Sugar
- ✚ Dalda
- ✚ Water
- ✚ Pum oil
- ✚ Baking Powder & Baking Soda
- ✚ Flavour

Equipment's:

- ✚ Measuring balance
- ✚ Siever
- ✚ Feeder
- ✚ Roller
- ✚ Dough Sheeter
- ✚ Oven
- ✚ Conveyer



Biscuit manufacturing process flow diagram:



Pound cake:

Ingredients:

- ✚ Butter
- ✚ Margarine
- ✚ Milk Powder
- ✚ Baking powder
- ✚ Margarine pulpy
- ✚ Condense Milk
- ✚ Ghee
- ✚ Sugar
- ✚ Flavor
- ✚ Egg

Equipment:

- ✚ Measuring balance
- ✚ Siever
- ✚ Dicer
- ✚ Oven
- ✚ Conveyer



Pound cake manufacturing process flow diagram:



Chanachur:

Ingredients:

- ✚ Black gram
- ✚ Pea
- ✚ Chick pea
- ✚ Peanut
- ✚ Rolled rice
- ✚ Black gram flour
- ✚ Dhal flour

Equipment's:

- ✚ Siever
- ✚ Weighing
- ✚ Shemai maker
- ✚ Centrifuging machine
- ✚ Mixer
- ✚ Fry Pan
- ✚ Metal Detector
- ✚ Conveyer
- ✚ Packaging Machine



Chanachur manufacturing process flow diagram:



Bread & Bun

Ingredients:

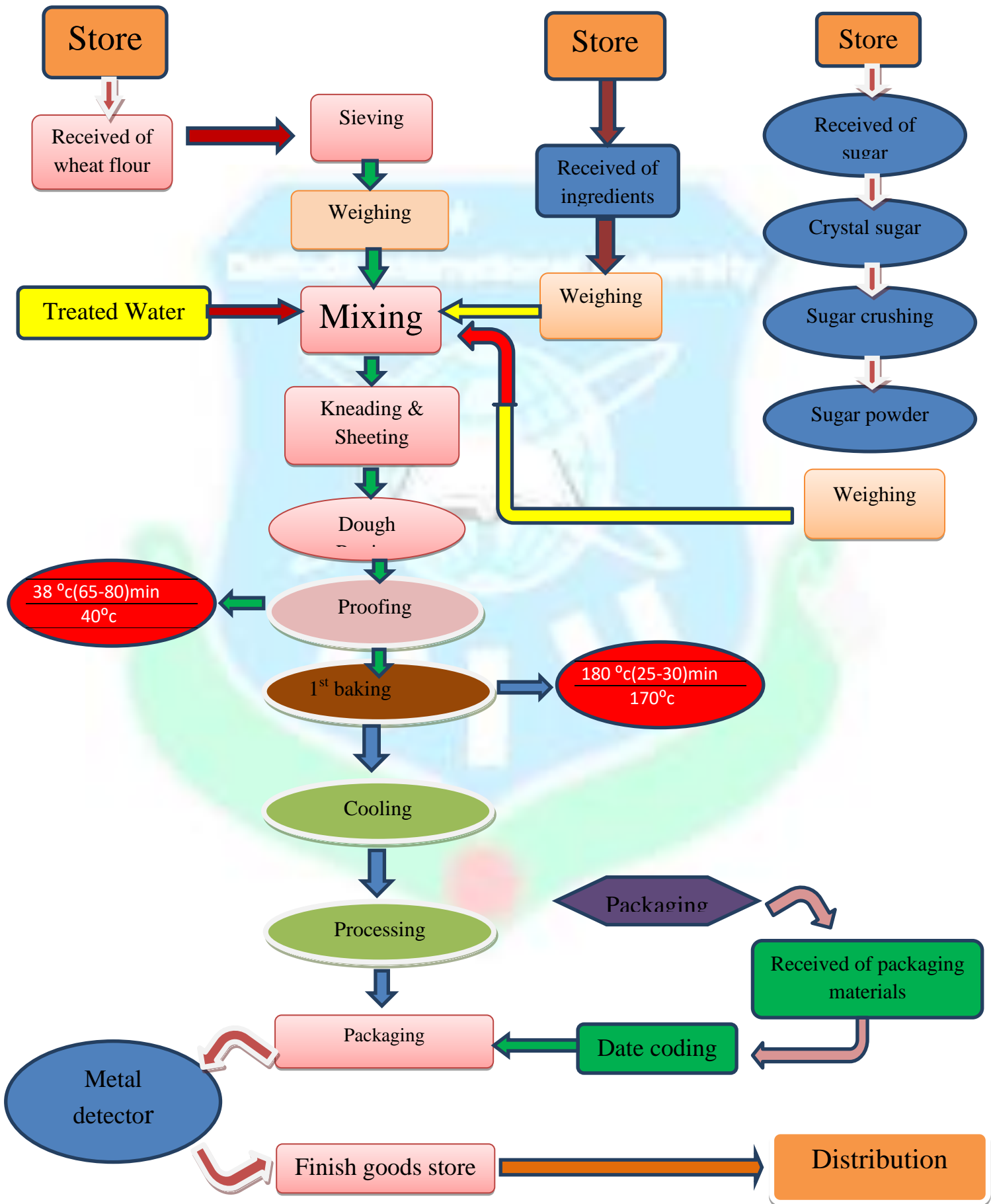
- ✚ Flour
- ✚ Sugar
- ✚ Salt
- ✚ Yeast
- ✚ Milk powder
- ✚ Wheat flour
- ✚ Margarine palpy
- ✚ Minara margarine
- ✚ Egg
- ✚ Water
- ✚ Ice
- ✚ Ovaltin flavour

Equipment

- ✚ Siever
- ✚ Weighing
- ✚ Mixer
- ✚ Dough maker
- ✚ Proofing room
- ✚ Oven
- ✚ Metal Detector
- ✚ Conveyer
- ✚ Packaging Machine



Flow diagram of Bread and Bun



Toast manufacturing process:

Ingredients:

Egg

Yeast

Flour

Palm olein

Sugar

Ice

Malt syrup

Soya lecithin

Equipment's:

Sugar crusher

Weight measuring
balance

Spiral mixer

Dough forming machine

Tray

Trolley

Oven

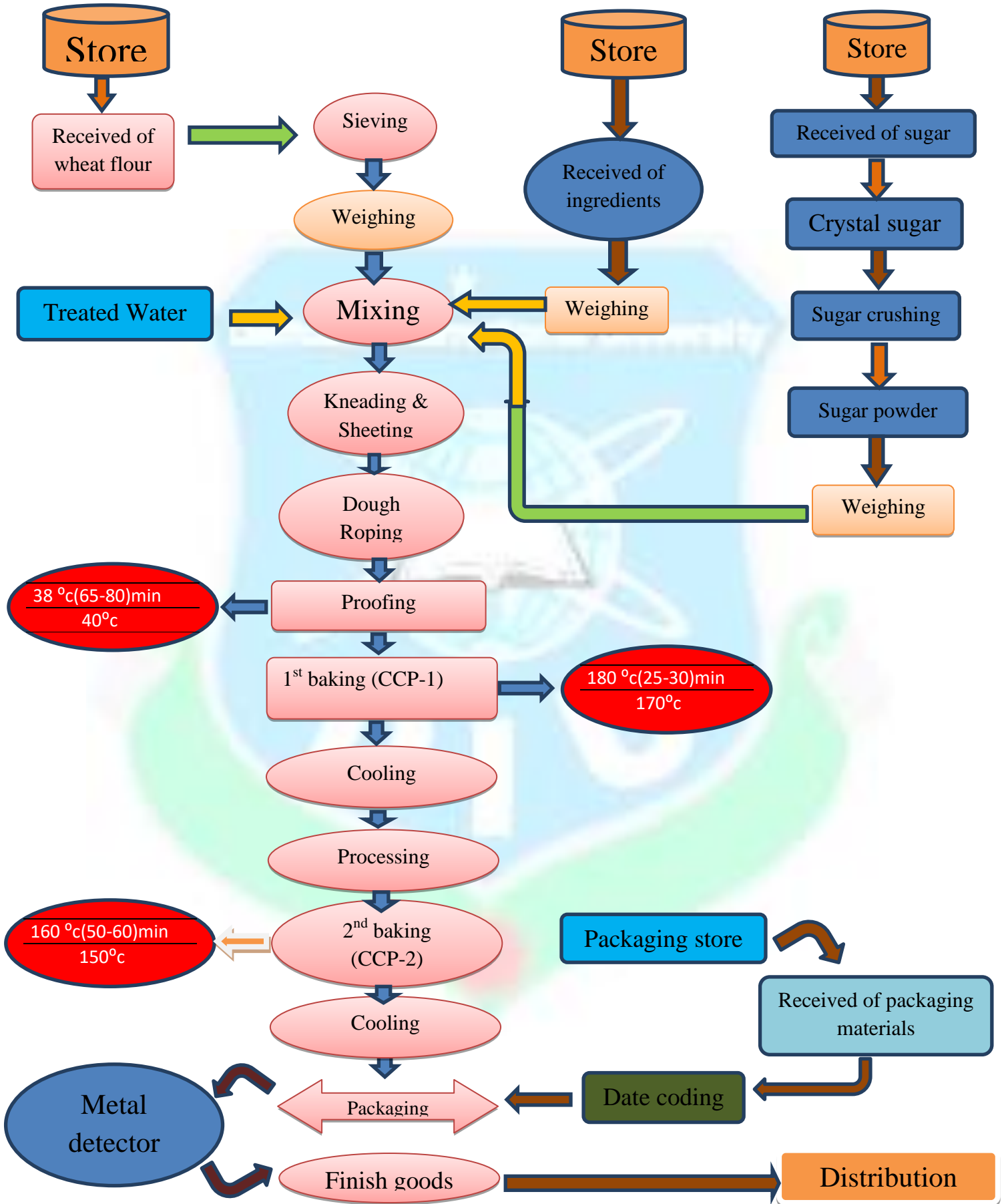
Seasoning mixer

Sorting table

Sealing machine



Flow diagram of Toast manufacturing process:



Chapter IV



4.1 Quality control laboratory tests:

4.1.1 Moisture test:

Test sample:

1. Biscuit

Objective:

1. To determine the moisture percentage in biscuit.

Equipment's used:

1. Moisture meter
2. Spoon
3. Sample collection bag

Procedure:

1. Took sample of biscuit.
2. Crushed then in sample bag.
3. Took some crushed through sample and kept it in moisture meter for 3 minutes.
4. Kept eyes on the result.

Result:

The moisture of the biscuit sample is 2.8 which is acceptable.

4.1.2 Gluten test of flour:

Take 20 g of flour with sufficient water into a cup. Developed a dough. And let the dough into water at room temperature for 30-40 minutes. Washing may become easier with increased soaking time. Soft wheat flour are easier to wash if soaking time does not exceed 20 min.

4.2 Milk test:

4.2.1 COB test:

Test sample:

- Milk

Objective:

- To determine clot on boiling.

Equipment's:

- Pipette
- Test tube
Tube holder
- Spirit lamp

Procedure:

- Took 5 ml milk in test tube.
- Then tube was heated by the spirit lamp for 3 minutes.

Result:

No clotting found on boiling.

4.2.2 Formalin test:

Objective:

- To determine the adulteration of milk by formalin.

Equipment's:

- Pipette
- Test tube

Chemicals:

- Sulfuric acid

Procedure:

- We took 10 ml milk sample in a test tube.
- Then we added 5 ml sulphuric acid.

Result:

There was no violet or blue ring to shown. That means the absence of formalin.

i. Soda test:

Equipment's:

- Pipette
- Test tube

Chemicals:

- Alizarin

Procedure:

- In a test tube we took 2 ml of milk.
- Then we added alizarin then we shake it well.

Result:

No color change found that means that the milk was pure.

ii. CLR Test:

Equipment's:

- Measuring cylinder
- Lactometer

Procedure:

- We took milk in measuring tube.
- And kept the lactometer in it and noted down the scale reading.

Result: The CLR reading is 26.

Gravity test:

CLR +1/1000 gave the gravity test result.

Result: 1.027

iii. Fat test:

Objective:

- To measure the percentage of fat content in milk.

Equipment's:

- Butyrometer
- Centrifuge machine

Chemicals:

- Amyl alcohol
- Sulphuric acid.

Procedure:

- We took 10.7ml of milk in Butyrometer then added 2ml of Amyl alcohol and 10ml of H_2SO_4 , and.
- Then placed it in the centrifuge machine for 5 minutes.

Result: Fat is 4.1%

Chapter V



5.1 Safety and hygiene

Safety equipment's



They have the fire extinguisher and fire hydrant for any unwanted situation.

Hygiene:

Employee hygiene:

- I. Hand washing zone
- II. Mask
- III. Mob cap
- IV. Hand cover
- V. Apron
- VI. Mask
- VII. 75% ethanol
- VIII. Outside Washroom
- IX. Removing shoe

Production floor hygiene:

- I. Cleaning the floor with cleaning agent
- II. Pest controller
- III. Dehumidifier
- IV. Cleaning equipment's
- V. Ventilation system

Conclusion:

In this internship program I have learned about the production of various types of products like breads, buns, cookies, biscuits, cakes, toasts. The internship program helped to learn methods for ensuring of product quality. From this internship program I have gained lots of practical experiences on baked products. I have learned about production of baked goods. These experience gathered form Well Food will help me in my future career. At the end line again I want to give thanks to the authority of the Well Food Ltd.

