



Internship Report

on

**"Quality Control Assurance and Production of
Baking and confectionery product "in "Well Food"**

Submitted by

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Submitted to

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Date of Submission:

LETTER OF TRANSMITTAL

Date:

Professor Dr. Md. Bellal Hossain
Head. Department of Nutrition & Food Engineering
Daffodil International University

Subject: Submission of Internship report

Dear Sir,

It is a great pleasure and honor for me to have the opportunity to submit Internship report *as* a part of the Nutrition and Food Engineering (NFE) program curriculum.

I have prepared this report based on the acquired taste knowledge during my internship period WELL ACCESSORIES LTD .My report based on “study on different types of product of WELL FOOD COMPANY LTD”.I gather lot`s of practical knowledge from this internship program .

I therefore, would like to place this report to your judgment and suggestion. Your kind advice will encourage me to perform better planning in future.

Sincerely Yours,

Md.Mehedi Hasan
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CERTIFICATE OF APPROVAL

I am pleased to certify that the internship report on Production Management of different type of food product, conducted by Md. Mehedi hasan, bearing ID No: 151-34-364 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 Mehedi hasan . I strongly recommended the report presented by Abu Saleh Ahmed for further academic recommendations and defense/viva-voice .Md. Mehedi hasan 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.

Effat Ara Jahan
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Professor Dr. Md. Bellal Hossain
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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 almighty Allah for enabling me the strength and opportunity to complete the report in the scheduled times successfully. I am taking this privilege to deliver my gratefulness 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 parents, I could not be able to achieve my objectives and goals.

My deep gratitude and sincere thanks to the honorable Dean, Faculty of Allied Health Science, **Professor Dr. Ahmed Ismail Mustafa** for this kind cooperation and to accept this Degree. I am encouraged taking this privilege to deliver my gratefulness to each and every person who is involved with me in every phase of my life.

I am deeply indebted to my Supervisor **Effat Ara Jahan**, Department of Nutrition & Food Engineering, Daffodil International University for his whole-hearted supervision during my organizational attachment period. I am very grateful to **Md. Kamal Pasha AGM** of Well Food industry of Gazipur. I am also grateful to **Mohammad Xashim Uddin** head of the QC and ..

I would like to express my warmest thanks to **NFE Faculty members** for their countless inspiration and encouragement during the student life.

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Chapter One

1.1 INTRODUCTION

WELL ACCESSORIES LTD

In 1971 the youthful Bangladesh Republic was beginning to construct itself starting from the earliest stage after the unrest of the Liberation War. Notwithstanding its extraordinary monetary challenges, Bangladesh started to prosper in numerous zones, particularly the material area. It was for the developing household interest for sewing string that Mr. Abdus Salam and late Prof. Nurul Bari Chowdhury established the Bangladesh Textile Industries (BTI) in a little workshop in Chittagong. This was the introduction of the present Well Group, now a main modern gathering in Bangladesh.

Since our unassuming beginnings a little more than two decades prior, Mr. Abdus Salam has figured out how to sustain this organization at an enduring pace. Twenty years after its establishment in 1973, BTI moved to its present area in the BSCIC Industrial Estate, Kalurghat, Chittagong, under the pennant of Well Group. It was here that the establishment was laid for our cutting edge and incorporated creation offices for modern sewing and weaving string (turning, curving, coloring and completing), colored yarn and instant articles of clothing - all under one complex, which has a 8MW in-house control age office, guaranteeing a continuous generation process.

Today Well Group utilizes more than 18,000 individuals in its incorporated creation units, working in an indoor office crossing more than 10,00,000 sqft.

Well Group isn't just committed in its endeavors in the material division however has likewise spread its wings into the Food, Hotel and Real Estate parts in the ongoing past. Today, Well Group has fourteen generation offices that incorporate a sustenance court and a 3-star inn among others, with a consolidated yearly turnover of US\$ 100 million

1.2.OBJECTIVE OF THE REPORT

The objective of the report can be viewed in two forms:

- General Objective
- Specific Objective

General Objective:

This internship report is prepared primarily to fulfill the Bachelor of Nutrition and Food

Engineering (NFE) degree requirement under the Faculty of daffodil International University.

Specific Objective:

More specifically, this study entails the following aspects:

- To give an overview of Bangladesh Milk & Ice Cream.

1.3.ORIGIN OF THE REPORT

Internship Program of Daffodil International University is a Graduation requirement for the NFE students. This study is a partial requirement of the Internship program of NFE curriculum at the Daffodil International University. The main purpose of internship is to get the student exposed to the job world. Being an intern the main challenge was to translate the theoretical concepts into real life experience.

The internship program and the study have following purposes:

- To have an idea of activities of the Igloo Milk & Ice cream Unit ;
- To view the processing of milk & Ice cream products in the plant;
- To know the factories of milk & Ice cream union;

Chapter Two

2.1 Well Foods:

In Chittagong the largest food chain is being operated by Well food company. Global quality food supply is their mission in a hospitable environment. Their customers are entertained in a very friendly environment that is their key to success. Baskin-Robbins is represented by them, that is one of the leaders of worldwide market and also the home of innovative and delicious ice cream treats. For frozen drinks the features of Baskin-Robbins is a very delicious selection. If we think about quick service in restaurant Sugar Bun is one of the leading and most innovative one. They are not limiting themselves to breaded chicken and Hamburgers. Sugar bun has stepped forward to offer mouthwatering Asian Cuisine, patisseries, Café Bar beverage and Western Cuisine to a great variety of test.

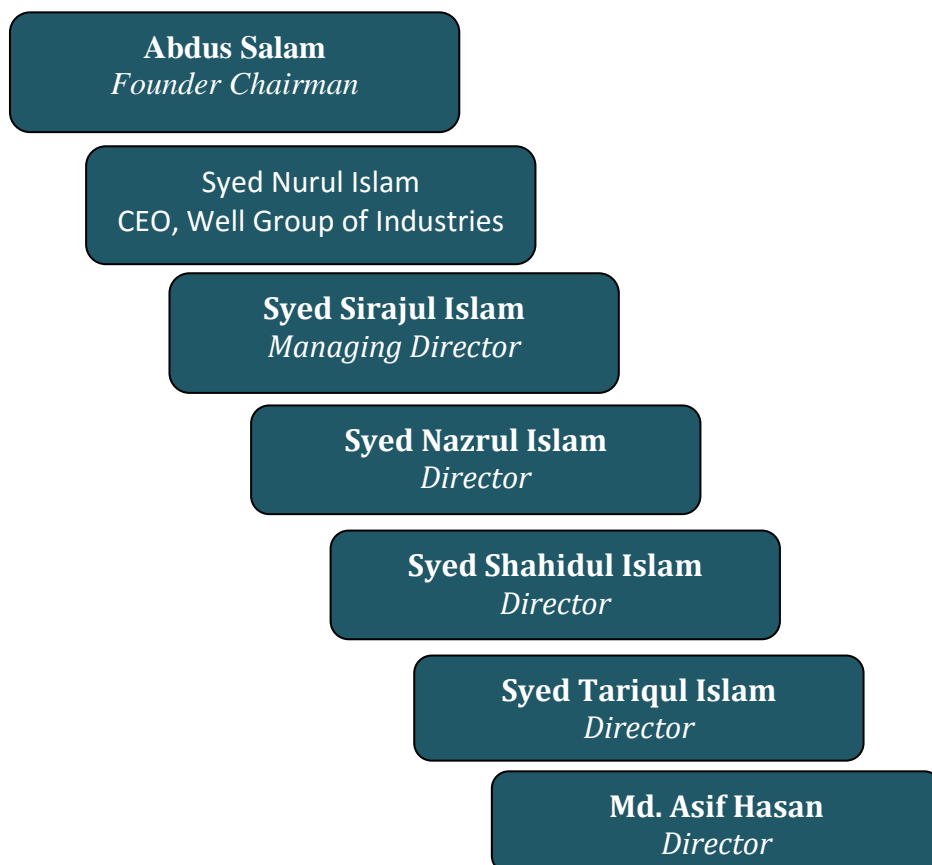
2.2 Policy

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

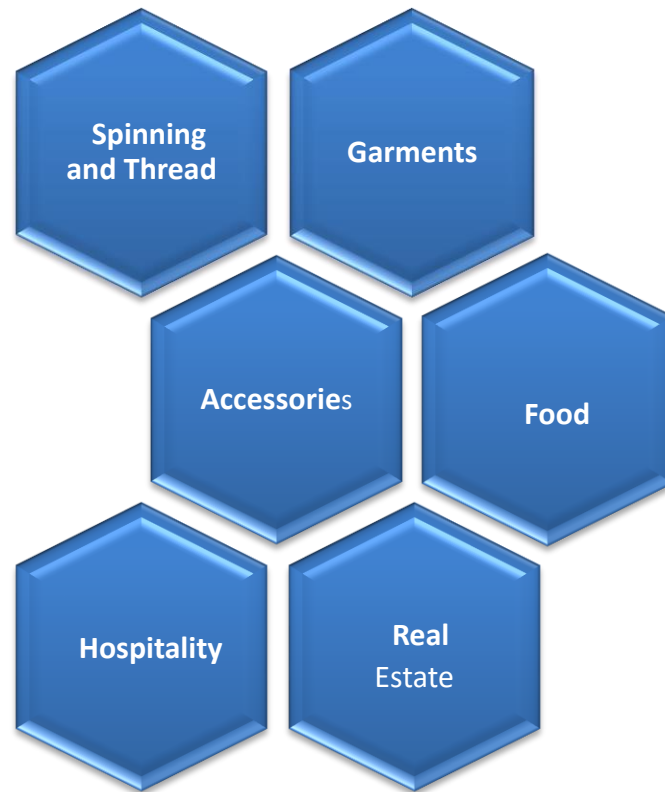
2.3 Vision

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.

2.4 Group Management:



2.5 Wings of WELL GROUP



Company head quarter: Dhaka, Tejgaun

Company establishment: 2004(Gazipur)

Group Turnover: US\$ 100 million.

2.6 Product's of Well Food :

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
		Khira toast
		Lal mohan
		Rosh golla
		Sp.chomchom
Well food		Aflatun halua
		Sondesh
		Dodhi
		Son papri
		Well toffy
	*****	*****
	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 samusa
		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
*****	*****	*****

2.7 Products manufacturing process

2.7.1 Noodles manufacturing process

Ingredients:

1. Flour
2. CMC
3. Vit-B1
4. Salt
5. Water

Equipment:

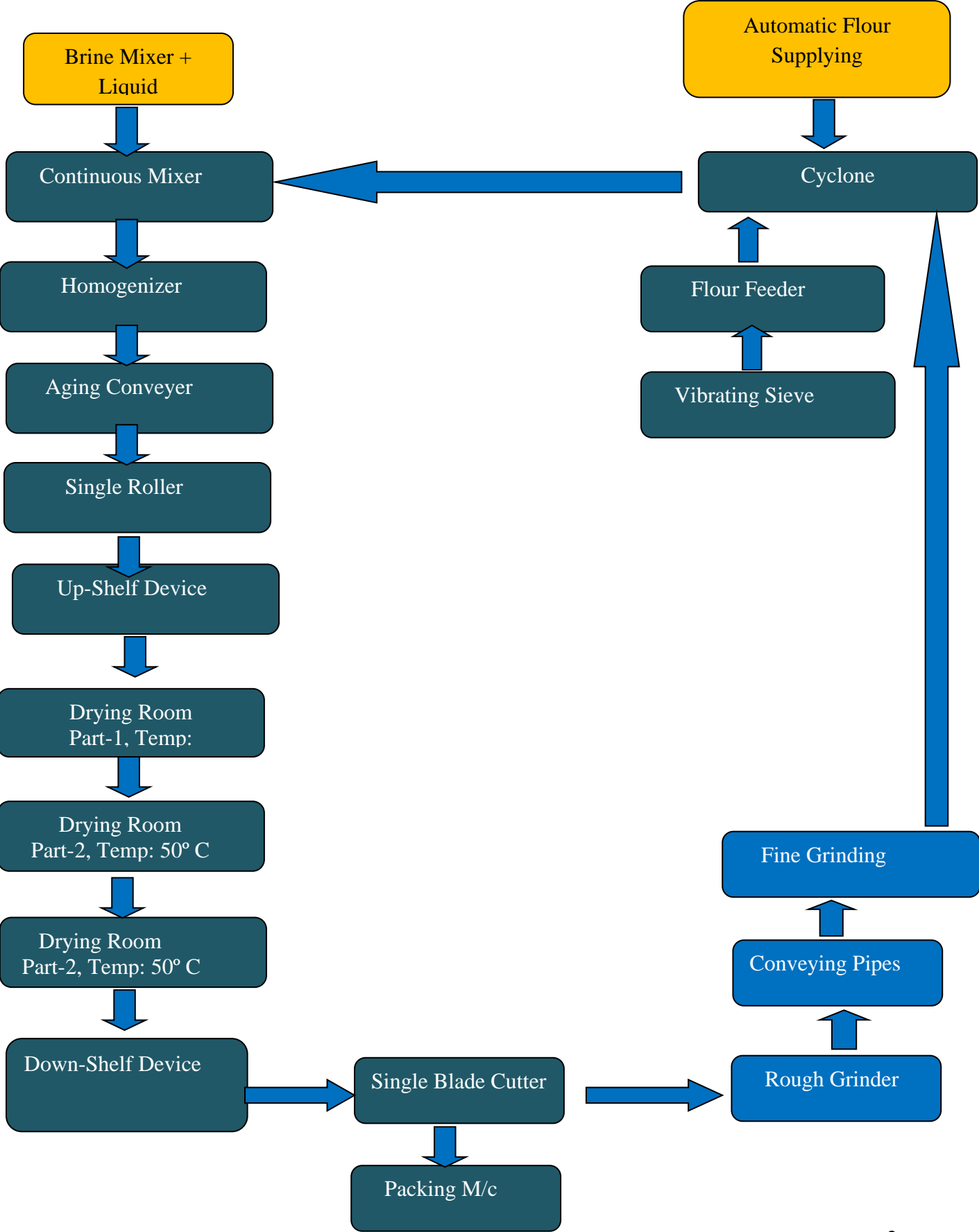
1. Measuring Machine
2. Sieve Machine
3. Feeder
4. Mixer
5. Homogenizer
6. Aging conveyer
7. Roller
8. Cutter
9. Packaging Machine
10. Grinder
11. Conveying pipe



Procedure:

First flour is pass through a vibrating sieve then go to the cyclone by flour feeder .After that flour is go for continuous mixing,in that brine mixer and liquid cushioning device is added.Then the mixer is go for Homogenizer .From Homogenizer it is go to the aging conveyer then it is go to Dough Sheet Aging M/c by single roller.Then it is go to the up shelf devise by continuous roller.Then it is pass through the drying room where drying are done in three different section.After that they are go for down shelf device.After that they are go to Packing M/c by cutting into desirable size in the single blade cutter.If there is any part of this that are not perfect they are go for Rough Grinder ,after fine grinding they are go for cyclone section agai

NOODLES PRODUCTION FLOW CHART



2.7.2 Chanachur manufacturing process:

Ingredients:

1. Buter beshon
2. Pum oil
3. Water
4. Salt
5. Citric acid
6. Starch powder
7. Moshur dal
8. Buter dal

Spices :

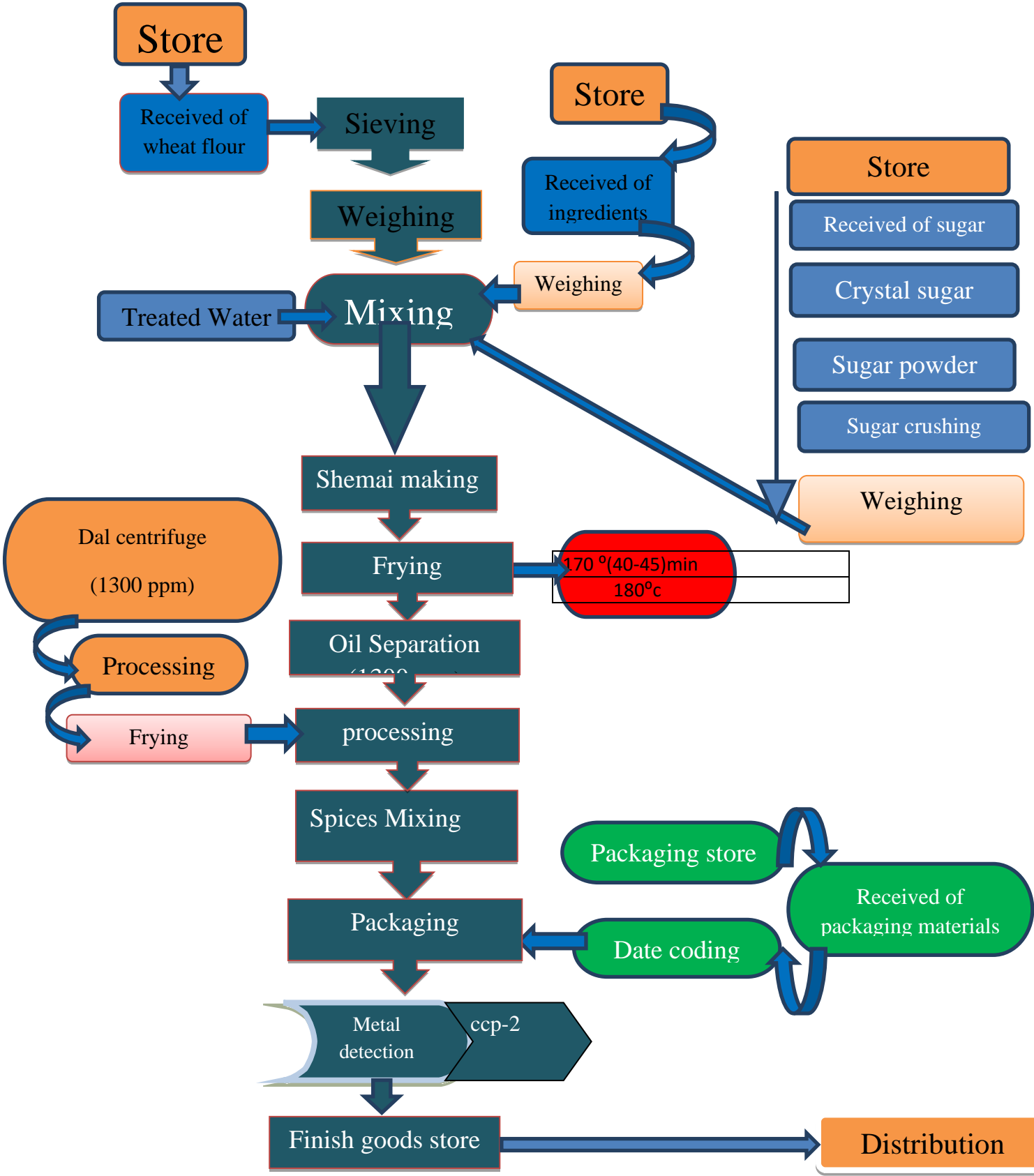
1. Chili powder
2. Cumin powder
3. Cardamom powder
4. Clove powder
5. Jai fal powder

Procedure :

Flour is weighted after sieving then it added in the mixer. Other ingredient is come from the store they are also added in the mixer after being weighted .Desire amount of sugar is added after crushing from crystal sugar. Mixing all of this in the mixer for a couple of minutes. Then add treated water in the mixer at a desire amount After mixing all of this when dough is formed properly ,they are go for extruder machine. In this machine shemai is being made .Then this shemai are frying in a big saucepan for 10-15 min. Then is placed for oil separation After that spices is mixed with it, then it is go for packaging ,after packaging it go for store.



CHANACHUR MANUFACTURING FLOW CHART



2.7.3 Chocolate chips cookies manufacturing process:

Ingredients:

1. Sugar
2. Salt
3. Dalda
4. Water
5. Plam oil
6. Beaking powder
7. Soda
8. Vanilla powder
9. Chocolate pest
10. Chocolate flavor
11. Flour
12. Ice
13. Coco powder
14. Chocolate chips
15. Margarine



Equipment :

1. Mixer
2. Forming Machine
3. Measuring machine
4. Tray
5. Rotary oven
6. Sealing machine

Procedure :

At first take sugar ,salt, dalda, margarine in the mixer and mix it for some time. Then add water , plum oil, beaking powder and mix them all for some time .Then add soda vanilla, chocolate pest ,chocolate flavor ,flour ,ice, cocopowder, chocolate chips and mix all of them properly. When the dough is ready then it is go for formation of biscuit .When biscuit is formed at desired shape and size then it is go for beaking at 160*c for 40 minute. After beaking they are going for the packaging section and they ar packed at a desire weight.

CHOCOLATE CHIPS COOKIES MANUFACTURING FLOW CHART



2.7.4 Horli Plus Biscuit manufacturing process:

Ingredients:

1. Sugar
2. Salt
3. Dalda
4. Water
5. Palm oil
6. Baking powder
7. Soda
8. Milk Butter Flavor
9. Horlicks powder
10. Vanilla powder
11. Flour
12. Ice



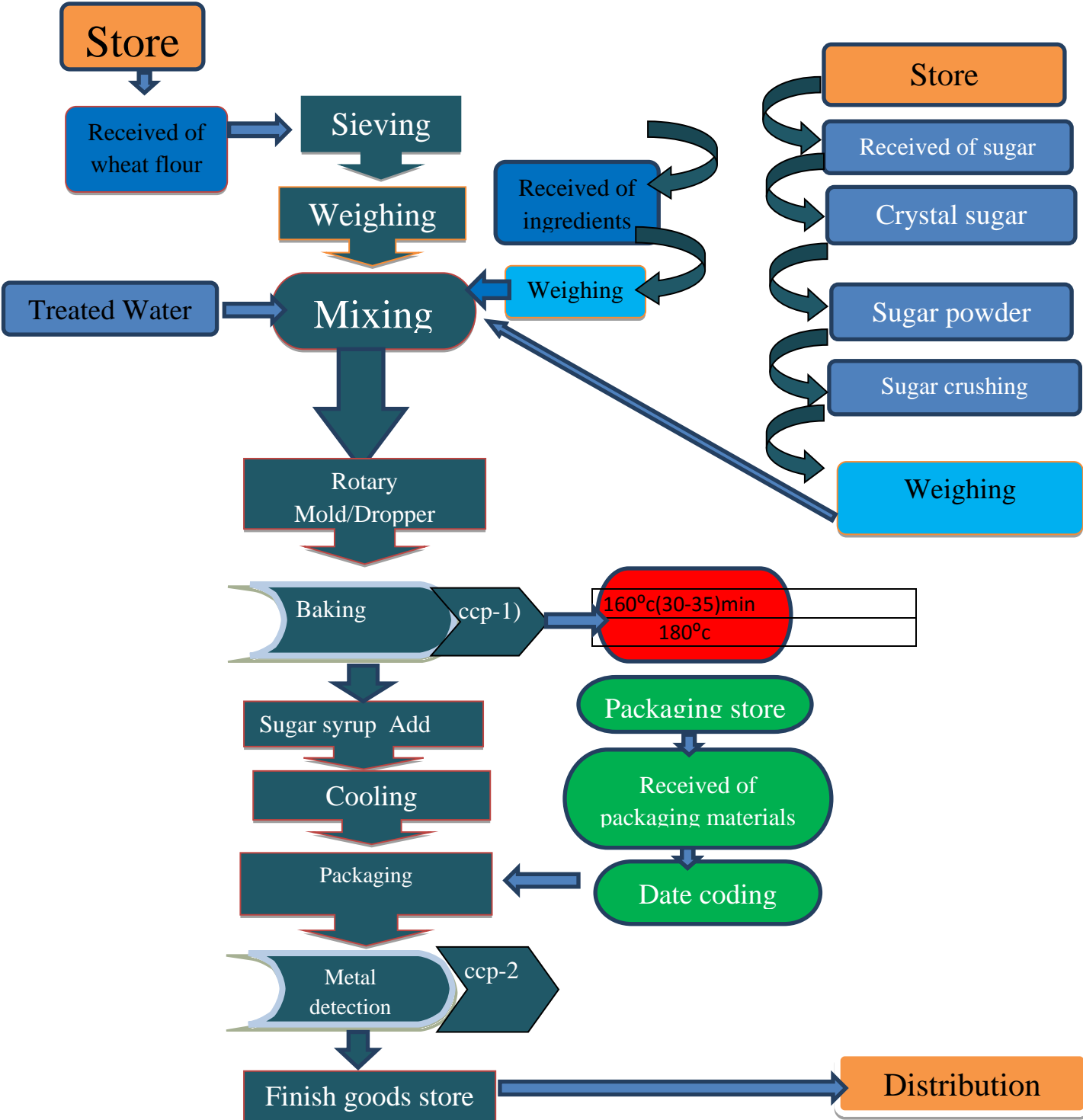
Equipment :

1. Mixer
2. Forming Machine
3. Measuring machine
4. Tray
5. Rotary oven
6. Sealing machine

Procedure :

At first take sugar ,salt, dalda, in the mixer and mix it for some time .Then add water , palm oil, baking powder and mix them all for some time .Then add soda, vanilla powder, milk butter flavor, Horlicks powder ,flour ,ice, and mix all of them properly.When the dough is ready then it is go for formation of biscuit .When biscuit is formed at desired shape and size then it is go for beaking at 160*c for 40 minute.After beaking they are going for the packaging section and they ar packed at a desire weight.

Horli plus Biscuit manufacturing flow chart



2.7.5 Ghee Toast manufacturing process

Ingredients:

1. Sugar
2. Salt
3. Phenox powder
4. Yeast
5. So lecithin
6. Water
7. Ice
8. Plam oil
9. Flour

Equipment :

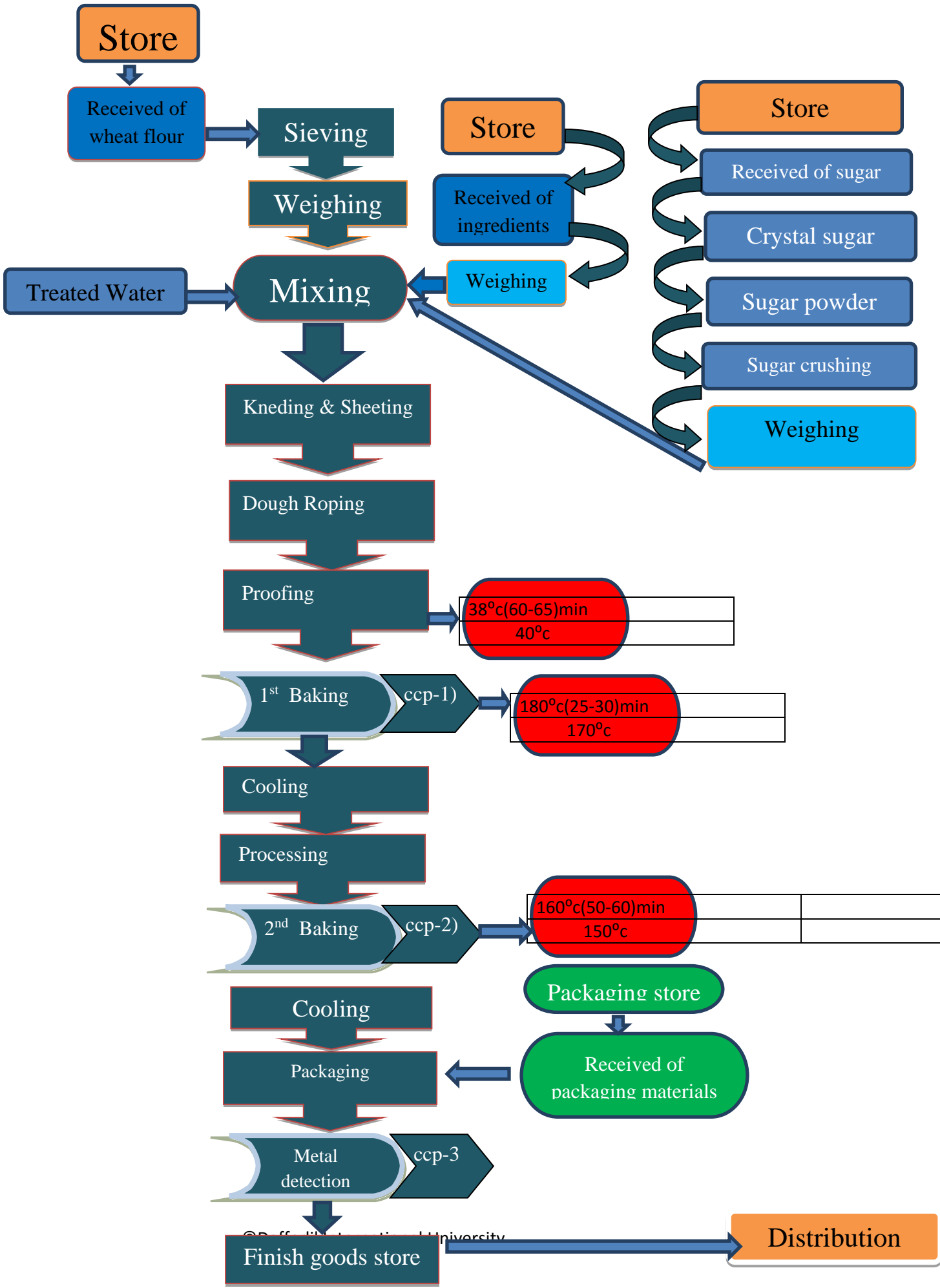
1. Mixer
2. Forming Machine
3. Measuring machine
4. Tray
5. Rotary oven
6. Sealing machine
7. Cutting Machine
8. Sealing machine



Procedure:

First all the ingredient that need take from stoe. Then take desire amount of sugar, salt, phenox powder, yeast, so lecithin, water, ice and mix them all in the mixer. After certain time add plam oil in the mixer and continue the mixing process. Then after some time add flour and continue the mixing process. When the mixing is done then it is go for the rolling machine where the dough is pass through in the machine first it was become flat and then it is rolled. This rolled dough is cut at a desired length and place them on a tray and then it is go for puffing at 38° C for 60-65 min. Then when the puffing is done then it is go for first baking in the rotary oven at 180°C for 25-30 min. When the first baking is done put it out from the oven and cool them. After cooling they are go for cutting then they are placed in the tray and again placed them in the oven for second baking at 160°C for 50-60 min. When it is done then put them out and cool them after cooling they are go for seasoning. After seasoning they are ready for packaging. Then they are packed at a desired amount in the packet. Then seal the packet by the sealer. Then placed them in the carton and seal the carton and send them to the storage area.

Toast Manufacturing flow chart



2.7.6 Broun Bread manufacturing process:

Ingredients:

1. Sugar
2. Salt
3. Yeast
4. Milk powder
5. Wheat folur
6. Pulpy margarine
7. Minara margarine
8. Egg
9. Water
10. Ice
11. Ovaltine flavor



500
gm

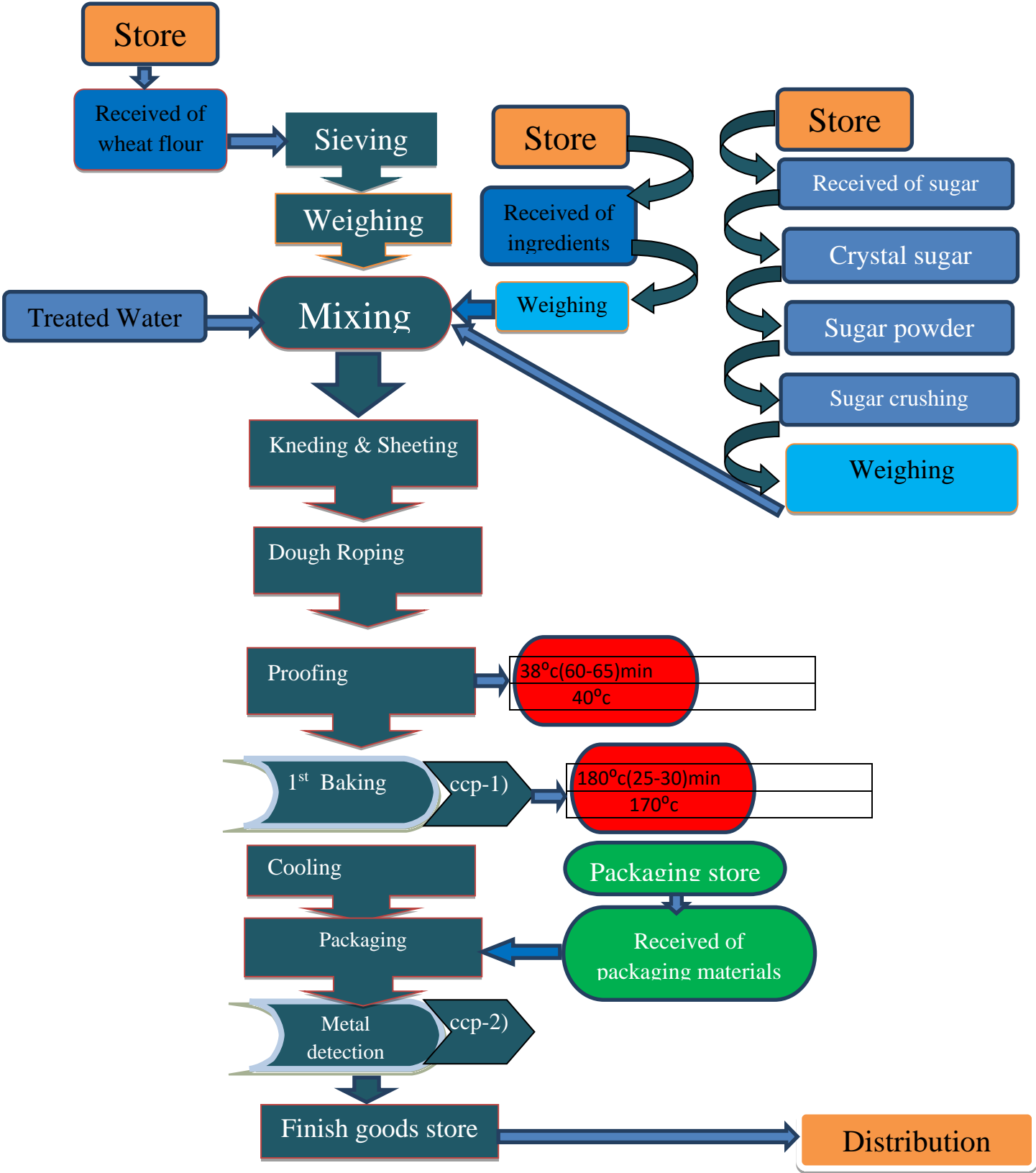
Equipment :

1. Mixer
2. Forming Machine
3. Measuring machine
4. Tray
5. Rotary oven
6. Sealing machine
7. Dies
8. Cutting Machine
9. Sealing Machine

Procedure:

First all the ingredient that need take from stoe. Then take desire amount of sugar, salt, yeast, water, milk powder, pulpy margarine, minara margarine, egg, ice and mix them all in the mixer. After certain time add plam oil in the mixer and continue the mixing process. Then after some time add flour and continue the mixing process. Then add ovaltine flaver. When the mixing is complete then put the dough on the table and take desire amount of dough by digital scale and send it for shape in the forming machine. After forming put it in the Dies and then it is go for puffing at 38⁰ C for 60-65 min. Then when the puffing is done then it is go for baking in the rotary oven at 180⁰C for 25-30 min. When the baking is done put it out from the oven and cool them. After cooling them they are sliced and go for packaging.

Bread Manufacturing process flow chart



2.7.7 Pound cake Manufacturing process

Ingredients:

1. Butter
2. Sugar
3. Flour
4. Egg
5. Baking powder
6. Milk powder
7. Ghee
8. Margarine
9. Condense milk
10. Salt



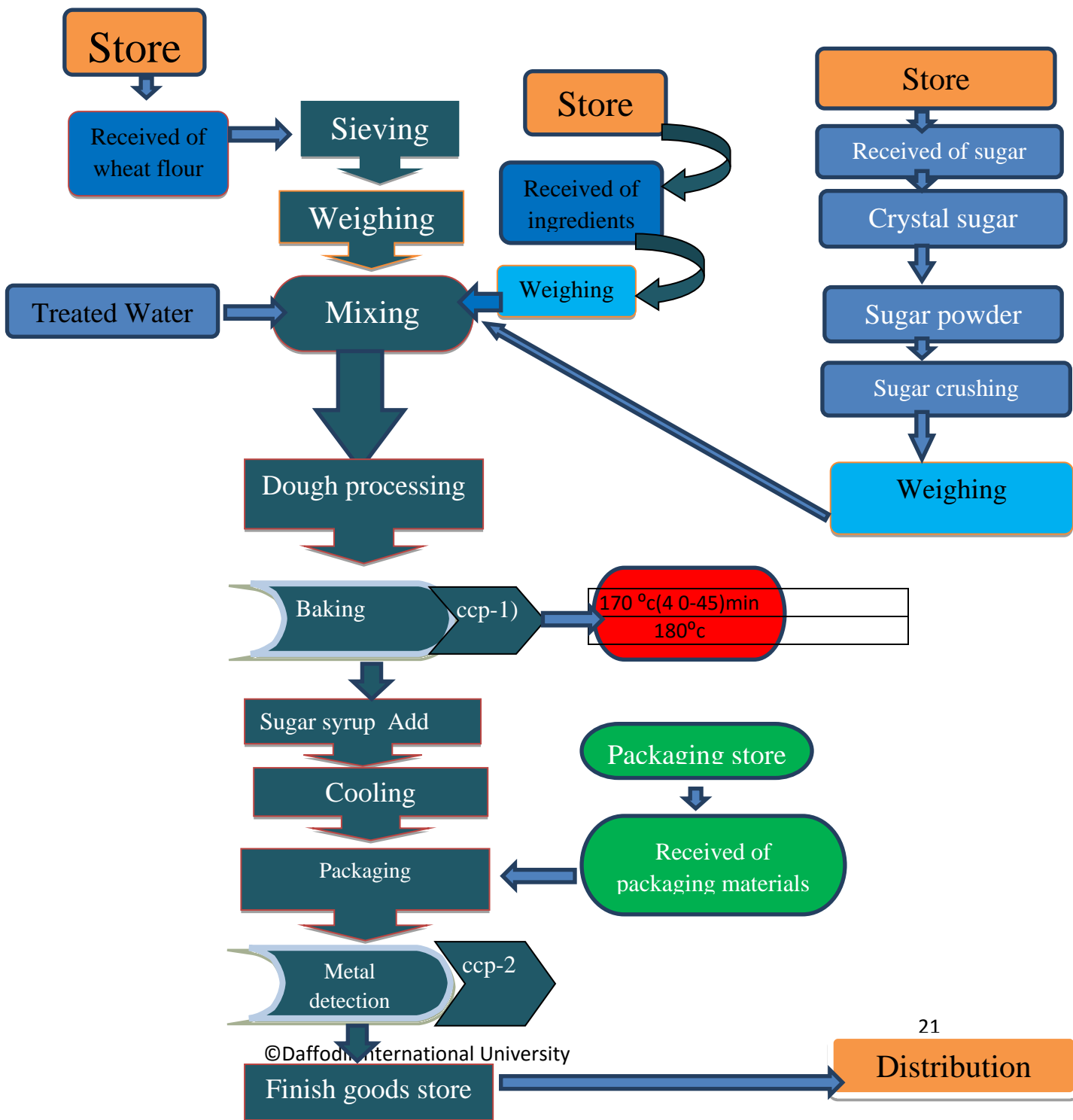
Equipment :

1. Mixer
2. Measuring scale
3. Dies
4. Tray
5. Rotary oven
6. Sealing machine

Procedure :

First all the ingredient that need take from stoe. Then take desire amount of butter, sugar, salt, water, milk powder, margarine, egg, ice, condense milk, ghee and mix them all in the mixer. Then after some time add flour and continue the mixing process. When the mixing is complete put them in dice at a desire amount. Then send them for baking for 170⁰ C for 45 min. After baking put them out from the oven and spread sugar syrup on it and cool it. Then send it for packaging.

Pound cake manufacturing flow chart



Chapter three

3.QC Test of Biscuit ,cookies ,toast

3.1 Fat test of Biscuit ,cookies ,toast:

Fat test is directed by soxhlet Extraction Method. First we need to dry the sample to remove the moisture at that point put the sample in the thimble and place it into the soxhlet apparatus. Then take 90 ml of petroleum ether in the round base flask. Heat the mantle for 5-6 hours. After that put out the thimble and dry it and weight the thimble and compute the outcome.

calculation: W_1 =Empty thimble, W_2 =Thimble with sample, p =Weight of sample

$$\text{Fat}\% = (W_2 - W_1) / p \times 100$$

3.2 Gluten test of flour:

Dough was made by adding water in 25g of flour. When the dough is formed wash it by squeezing it in the water. When all the starch washed out we found a ball of gluten then weight the gluten and calculate the result.

$$\text{Calculation} = (\text{Weight of Gluten} / \text{weight of flour}) \times 100$$

3.3 Moisture Test of Biscuit,cookies ,toast:

1. First collect sample by using a collection bag.
2. Then crushed the sample in the bag.
3. Some crushed sample was taken in the moisture meter by spoon for 3 minutes
4. Observe the result.

Result : The moisture of the biscuit was 2.8 which is acceptable.

Conclusion

Well food company Limited, is one of the pioneers in various kinds of item producing in Bangladesh. I feel pleased for that I have a chance to prepare myself in this organization. Coaches who are in charge of the Well food organization are exceptionally sincere to us. They have given us enough time to endeavor to give thoughts regarding each area of the engineering department totally. Expectation this experience will be valuable in our reality.

