

Seminar on **Bakery, Biscuits & confectionery Industries**

Opportunities & Challenges

21st September, 2019

Federation House, FTCCI, Hyderabad

Seminar is to create awareness on distinguish effective bakery restaurant operations including sustainable facilities, equipment and evolving technologies. Also to analyze and integrate techniques in bakery and confectionery business.



The following are the **TOPICS & SPEAKERS**

Scope , Challenges and Opportunities in Bakery Industry

Sri Srikanth,

Head, Indian Culinary Academy

Gluten Properties, Allergy, Alternatives to make Gluten free Bread

Sri Kodanda Rama Reddy,

Asst. Prof. OU

“FSSAI Regulations – Bakery Ingredients” (covering additives, trans-fats health effectives & alternatives, Replacement of sugar by Stevie, Synthetic sugars and Soya”

Dr. V. Sudershan Rao,

Scientist (Retd) NIN

Role of packaging, Modern Techniques, Packaging material standards in Bakery Industry

Prof B.K. Karna,

Director, Packaging Clinic & Research Institute

Wafers and Modified Wafers (Opportunities & Challenges)

Dr Abraham K

Chairman, M/s Kasey Group of Industries, Cherlapalli.

Best Practices and Hurdles for Bakers Industry

Sri Sandeep Reddy

Managing Director, KS Bakers Pvt.Ltd.

Registration Fee :

Rs.750/- (Incl GST)

Rs.500/- (for students)

For Registration



Fee can be paid in

Cash/DD/Cheque

drawn in favour of FTCCI.

For further details please contact

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