



# MACFAST

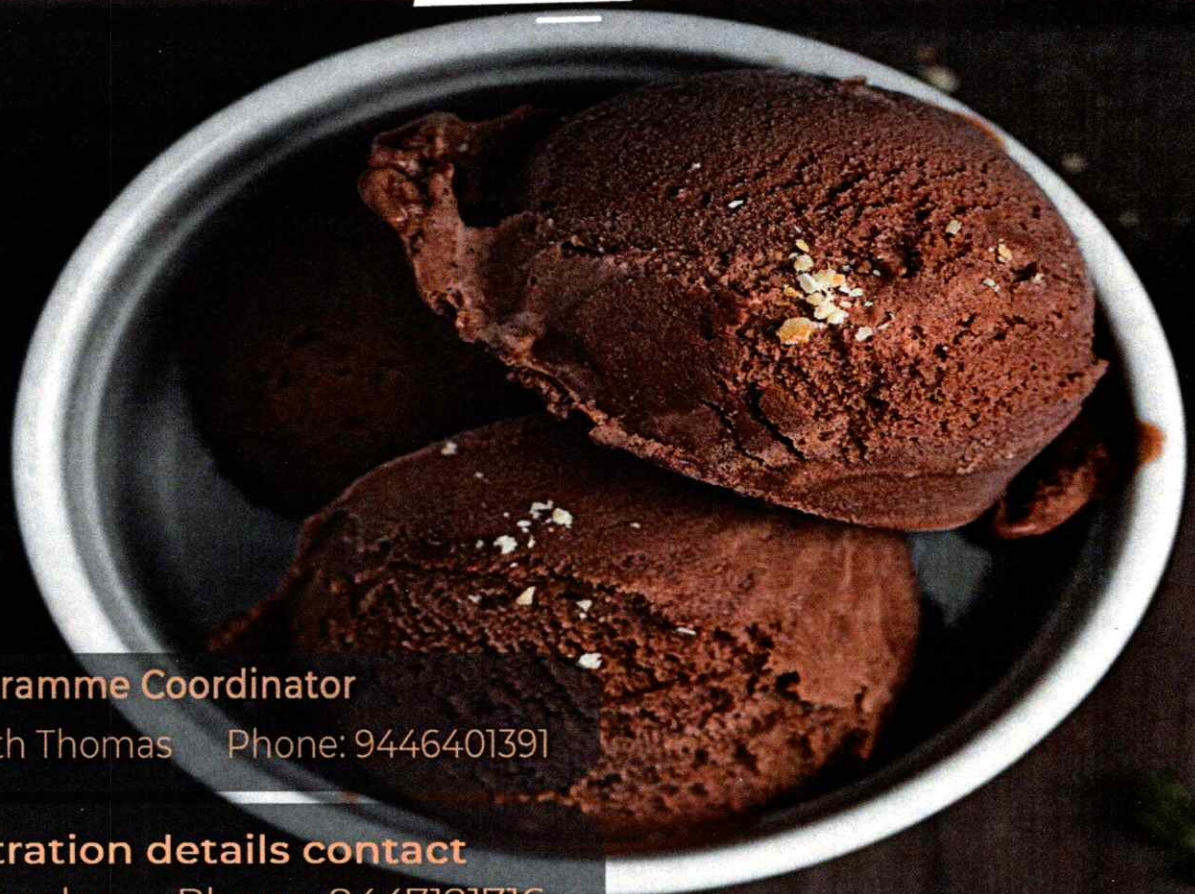
## SCHOOL OF BIOSCIENCES

TRAINING PROGRAM IN

# CHOCOLATE MAKING

FOR PROSPECTIVE ENTREPRENEURS

**12 13 JULY  
2019**



**Programme Coordinator**

Pinchu Elizabeth Thomas Phone: 9446401391

**For registration details contact**

Biju Dharmapalan Phone: 9447121716





## School of Biosciences, MACFAST Tiruvalla

### Report on the workshop


### “Chocolate making for prospective entrepreneurs”

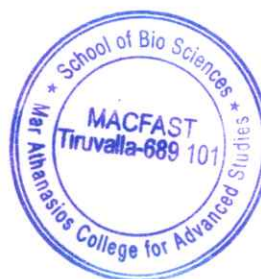
14th of July 2019


MACFAST has conducted a training programme on Chocolate making on 12th and 13th of July 2019.

Aspiring entrepreneurs, who are passionate about chocolates and can think innovatively and creatively, must definitely consider getting into the chocolate making business. The biggest advantage of chocolate making business is that it does not require a large space for the business or even several equipment and can be started from home too using the basic utensils available, thus making it a feasible and ideal business option for women entrepreneurs as well as for those who want to initially start small and not invest much in to the business. The homemade chocolate business is a great idea that can bring in profits too, provided the entrepreneur is familiar with the basics of how to start a chocolate making business.

In this program, the knowledge and skills to make amazing chocolates were delivered by hands on training session. The program was useful for those who are interested in chocolate as a hobby or starting a new business, our expert instructors can help you achieve your goals. The participants could learn the chemistry and recipe of chocolate development plus fundamental chocolate skills such as tempering, moulding, dipping and decorating. This program has enabled participants to develop products of their desire with their choice of flavours.

  
Fr. Dr. CHERIAN J KOTTAYIL  
PRINCIPAL  
Mar Athanasios College For Advanced Studies  
Tiruvalla- 689101, Kerala



  
Beena Cherman  
Dean, School of  
Biosciences



To exploit this gap and demand in market, MACFAST had conducted a training program on Chocolate making at MACFAST. The coordinator and the main resource person of the program was Mrs. Pinchu Elizabeth Thomas. The registration was handled by Mr. Biju Dharmapalan, School of Biosciences. A total of 5 participants attended the training programme to start chocolate making as a business venture.

## RESUME

### **PINCHU ELIZABATH THOMAS**

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### **CAREER OBJECTIVE**

To work in an organization that simultaneously enriches my professional knowledge, living and contributes towards achieving the goals of the employer.

### **AREAS OF INTEREST**

Teaching, Research and Product development, Bakery & confectionery, Quality Assurance and Process & Technology

### **PROFESSIONAL & ACADEMIC QUALIFICATIONS**

- **Diploma in Sugar Paste**, ICCA (International Center for Culinary Arts), Dubai, UAE, City & Guilds Accredited Certified Programme, 2018
- Qualified **National Eligibility Test (ICAR-NET) in Food Technology** for lectureship, 2016
- **Master of Science in Food Science & Technology**, 2005-2007, Mahatma Gandhi University, Kottayam, Kerala, India- Graduated with Distinction, **First Rank**
- **Bachelor of Science in Food Science & Quality Control**, 2002-2005, Mahatma Gandhi University, Kottayam, Kerala, India- Graduated with Distinction, **Second Rank**

### **PROFESSIONAL SKILLS**

- **Laboratory:** Physico- chemical, nutritional, microbial and sensory analysis of food
- **Engineering skills:** experience in handling food processing equipment
- **Quality Assurance:** Food safety, GMPs, SSOPs and HACCP prerequisites, auditing, documentation and ISO standards in food industries
- **Computer:** MS Word, MS Excel, MS Power Point
- **Baking technology-** new product development, baking, designing and decorating cakes, experienced in handling fondant and sugar paste.
- **Chocolate making-** experienced in manufacturing various homemade chocolates, tempering techniques, filling, enrobing and designing

### **PROFESSIONAL EXPERIENCE**

Assistant Professor



Associated with the School of Biosciences, MACFAST (Mar Athanasios College for Advanced Studies Tiruvalla), Mahatma Gandhi University, Kottayam, Kerala, India, January 2008- Till date.

**Duties and Responsibilities:**

- Curriculum in-charge of Food Science & Technology Post Graduate Programme, till 2019
- Faculty in-charge of Post Graduate Diploma in Food Technology, till 2015
- Additional, Chief and external examiner for various Food Science Courses under Mahatma Gandhi University, Kottayam, Calicut University and IGNOU, Delhi
- Visiting Faculty, Department of Food Science & Quality Control (Undergraduate Programme), BCM College, Kottayam, Mahatma Gandhi University, Kerala, India
- Guiding external student projects and small-scale entrepreneurs
- Member of the syllabus proposal and revision committee, Mahatma Gandhi University, Kottayam, Kerala
- Member of the Inspection commission, Mahatma Gandhi University, Kottayam, Kerala, 2014-2015
- Question paper setter for various university exams

**Facilitator**, Training programme in chocolate making and cake decoration for prospective entrepreneurs

**Chocolatier**

- Experienced in chocolate making, tempering, enrobing, molding and framing techniques
- Modern chocolate decorations using texture sheets, transfer sheets and pralines
- Experienced in manufacture of various chocolate products like truffles, rochers, barks, toffees, French bonbons, truffle shells, chocolate salami, lollipops and chocolate dessert cups
- Experience of decorating confectionery products and baked foods with chocolate materials
- Use of food colours in designing chocolates
- Storage and packaging of products
- Quality evaluation of chocolates

**Cake Baker, Designer & Decorator**

- Bake cakes in accordance with customer's specifications
- Decorate cakes using different types of icings and mixing of colors
- Designing novelty cakes based on customer's requirements
- Experienced in fondant and sugar paste techniques
- Assembling special occasion cakes
- Experienced in covering, crimping, and embossing
- Skilled in doing fabric effects, textured drapes, frills, ribbons, roses, bows and sugar embroidery
- Modeling Fun Figures, textures, inlay & applique & overlay

- Design and handling, presentation of multi-tiered cake (dowelling & stacking)
- Designing Celebration Cakes & Color Balance

### TRAINING EXPOSURE

- Training programme on "Role of HPLC in Food Analysis", CFTRI, Mysore, 26<sup>th</sup> -27<sup>th</sup> August 2019
- Training programme on Phytochemical techniques, FRI, Dehradun, April 2019
- Training programme in Safety of Food in Metal and Plastic Packaging, CFTRI (Central Food Technological Research Institute), Mysore, October 2018
- 10 days training experience in Food Technology R&D Division, Sami Labs Limited, Bangalore. December 2017
- Training Programme in "Chocolate for Entrepreneurs", De' Pastry School, Cochin, 2016
- Training Programme in "Cake designing", De' Pastry School, Cochin 2016
- Advanced Food Hygiene and Application of HACCP Based Food Safety Management System- Level 4 (ISO 22000), training curriculum developed by FAO, Food Safety Solutions International, Cochin, Kerala, November 2014
- Advanced Food Hygiene and Application of HACCP Based Food Safety Management System- Level 2 (training curriculum developed by FAO & CAC & RIPH UK, complies with the requirements of US FDA, EU COMMISSION and various other National and International Regulations) Food Safety Solutions International, Cochin, Kerala, May 2012
- Codex General Principles of Food Hygiene and Application of HACCP Based Food Safety System (FAO & CAC, complies with the requirements of US FDA, EU COMMISSION), Food Safety Solutions International, Cochin, Kerala, January 2005.
- Entrepreneurship Development Program on "Food Science & Technology" conducted by Field Testing Station, Changanacherry (Small Industries Development Organization, Ministry of SSI, Govt. India), Jan to Feb 2005
- Seafood Processing and Quality Control, The Integrated Fisheries Project, (Dept. of Animal Husbandry & Dairying, Govt. of India), Cochin, Oct to Nov 2003
- Milk and Milk Products Training, Dairy Training Centre, Kottayam (Kerala State Dairy Development Department), Dec 2002
- Processing of Pickles, Jams & Squashes, The Malabar Cost Products, Kerala, May- June 2003
- Training in the processing of Bakery and Confectionary Products Breads, Hot Breads, Kunjoos Fine Products, Kerala, February 2003

### RESEARCH EXPERIENCE

- Worked as **Senior Research Fellow**, in the project "**Integrated Technology for the Development of Reinforced Bioplastics with Celluloses of Plant Origin**" funded by Department of Biotechnology (DBT), Govt. of India, and has successfully developed value added products such as degradable, non-toxic packing material there by reducing the usage of LDPE, 2009-2012
- "**Value added Products from Cassava,**" Mar Athanasios College for Advanced Studies Tiruvalla, Kerala, 2008



- “Studies on Naturally Fortified Pasta Products,” Defence Food Research Laboratory, Govt. of India, Mysore, 2007
- “A Study to Increase the Shelf-life of Raw Jack Fruit by Drying,” Mar Athanasios College for Advanced Studies Tiruvalla, Kerala, 2007

#### PROJECT COMPLETED

- “Database on Food Toxins,” Kerala State Council for Science, Technology & Environment (KSCSTE), Thiruvananthapuram, Kerala, 2014.

#### PROJECT ONGOING

- Co-PI of the project “Human Milk based Human Milk Fortifier for Preterm Infants” Department of Biotechnology, Delhi, 2021

#### PROFESSIONAL AND PERSONAL ACHIEVEMENTS

- Awarded First Rank by the M.G. University Kottayam for M.Sc., 2007
- Awarded Second Rank by the M.G. University Kottayam for B.Sc., 2005
- Award for best poster presentation in the International Symposium on “Advances in Food Biotechnology,” 2007
- Organizing Committee Member, **Treasurer** of International Symposium on “Second Green Revolution: Priorities, Programmes, Social and Ethical Issues,” Rajiv Gandhi Centre for Biotechnology, Thiruvananthapuram, India, 2009
- Recipient of the President of India Guide Award, 2000

#### PROFESSIONAL MEMBERSHIP

- Member, Association of Food Scientists & Technologists, India (AFSTI)
- Kerala Food Technologists Association (KEFTA)

#### PUBLICATIONS/ SCIENTIFIC PRESENTATIONS

- Value Added Products from Jackfruit (*Artocarpus heterophyllus*) Fruit, **Pinchu Elizabeth Thomas** and Biju Dharmapalan, Acta Scientific Nutritional Health, ISSN:2582-1423, 4.2 (2020): 105-110.
- Value added food products from Flacourtia jangomas (Lour.) Raeusch, **Pinchu Elizabeth Thomas** and Biju Dharmapalan, Indian Food Industry Mag, Vol 38 No 1, Jan- Feb 2019
- Physico-chemical and sensory properties of biscuits fortified with carrot powder, **Pinchu Elizabeth Thomas**, Litty Mary Abraham and Biju Dharmapalan, International Journal of Food and fermentation Technology. 8(2): 01-05, December 2018, ISSN No.2249-1570
- “Clovora- A New Herbal Mouth Wash for Oral Hygiene”, Amal P. K., Abu Anna Joy, Athira Thomas, Jessiya Jacob, Biju Bharmapalan and **Pinchu Elizabeth Thomas**, Journal of Science, Technology and Management, December 2018
- “Isolation of Oleoresin from *Capsicum frutescens* and its Value Addition,” **Pinchu Elizabeth Thomas**, and Betsy M. Baby, International Symposium on Advances in Bioprocess Technology, 2015
- “Functional Properties of Cellulose-Reinforced Bioplastics and their Potential Usage as Food Packaging Material” **Pinchu Elizabeth Thomas**, Rathish Rajan, Subin Damodaran and C. Balagopalan, Journal of Science, Technology and Management, January 2014

- "Rapport between Bioinformatics and Food Technology" Betsy M. Baby, **Pinchu Elizabeth Thomas**, International Symposium on Computational Biology and Drug Design, MACFAST, Thiruvalla, India, 2013
- "Utilization of Cotton Textile Waste as Reinforcement in Low Density Polyethylene Based Bioplastics" Rathish Rajan, **Pinchu Elizabeth Thomas**, Balagopalan C, APM-2011: International Conference on "Advancements in Polymeric Materials," CIPET, Chennai
- "Strategic Solutions for Food Security" **Pinchu Elizabeth Thomas**, Treesa Varghese and Betsy M. Baby, International Symposium on Second Green Revolution: Priorities, Programmes, Social and Ethical Issues, Rajiv Gandhi Centre for Biotechnology, Thiruvananthapuram, India, 2009
- "Biofortification: A Valuable Ingredient in High Quality Cereals Production" Treesa Varghese, **Pinchu Elizabeth Thomas**, and Betsy M. Baby, International Symposium on Second Green Revolution: Priorities, Programmes, Social and Ethical Issues, Rajiv Gandhi Centre for Biotechnology, Thiruvananthapuram, India, 2009
- "Computational Analysis of Putative Calmodulin Binding Protein SUN" Betsy M. Baby, Treesa Varghese and **Pinchu Elizabeth Thomas**, International Symposium on Second Green Revolution: Priorities, Programmes, Social and Ethical Issues, Rajiv Gandhi Centre for Biotechnology, Thiruvananthapuram, India, 2009
- "A Study to Increase the Shelf-life of Raw Jack Fruit by Drying" **Pinchu Elizabeth Thomas**, Indubala, Maya Raman, National Seminar on Advances in Food Biotechnology, Biospectrum 2007, Mar Athanasios College for Advanced Studies Thiruvalla, India

#### PERSONAL PROFILE

Date of Birth : 16<sup>th</sup> January 1985  
 Nationality : Indian  
 Gender : Female

#### DECLARATION


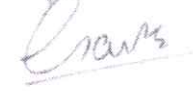



I hereby declare that the particulars furnished above are true and correct to the best of my knowledge and belief.

**PINCHU ELIZABATH THOMAS**



# Training Programme in Chocolate Making

12<sup>th</sup> & 13<sup>th</sup> July 2019

Name of Student	Course	Signature
Aopika S	FTAN	
Cranga S	"	
Anju Maria Jose	"	
Reni Chacko	"	
Chithra K R.	"	



Beena Cherian

Beena Cherian  
Dean, School of Bioscience