



# MACFAST

## SCHOOL OF BIOSCIENCES

Training Program in

# CHOCOLATE MAKING

for prospective entrepreneurs

DATE | **19 - 20** JULY  
2016

*Programme Coordinator*

PINCHU ELIZABATH 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”

21<sup>st</sup> of July, 2016

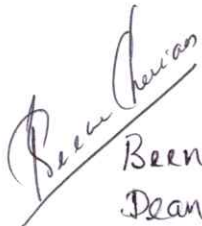
Chocolate is a typically sweet, usually brown food preparation in the form of a liquid paste, or in a block, or used as a flavouring ingredient in other foods. Chocolate has become one of the most popular food types and flavours in the world, and a vast number of foodstuffs involving chocolates have been created, particularly desserts including cakes, pudding, mousse, chocolate brownies, and chocolate chip cookies.

Chocolate is wildly popular for individual consumption, as gifts and for the purposes of baking and cooking. Due to the dominance of large-scale production dynasties, franchises and small businesses tend to focus on unique or specialty items and services. The industry in India is all set to take off to new heights. The chocolate industry offers a wide variety of opportunities for the small business owners too. The industry growth will be driven by population growth as well as expansion into new markets, product innovation and a greater purchasing of premium offerings.

MACFAST has conducted a training programme for prospective entrepreneurs in chocolate making on 19th and 20th of July, 2016. The coordinator and the main resource person of the program was Mrs. Pinchu Elizabeth Thomas. The registration was handed by Mr. Biju Dharmapalan, School of Biosciences. A total of 44 participants attended the training programme to start chocolate making as a business venture.

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



  
Beena Cherman  
Dean, School of  
Biosciences

## 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




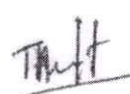


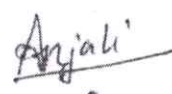

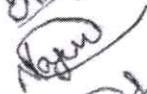

#### DECLARATION

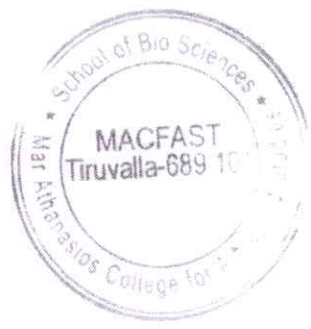
I hereby declare that the particulars furnished above are true and correct to the best of my knowledge and belief.

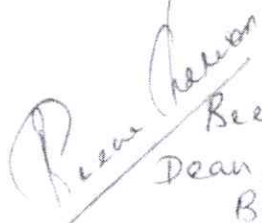
**PINCHU ELIZABATH THOMAS**

Training Programme In Chocolate Making  
19 & 20 July 2016

Student Participation

<u>Name of student</u>	<u>Course</u>	<u>Signature</u>
1 Simon Thomas	FTQA	
2 Rajesh sham	"	
3 Aswin Omanakulan	"	
4 Thejus Anil	"	
5 Oshcen Oliver	"	
6 Rincy Mathew	"	
7 Anjali Pradeep	"	
8 Feba Das	"	
9 Nayan shreji	"	
10 Nithya P.	"	



  
Beena Cherian  
Dean, School of  
BioScience