

Visit to Sundarban German Bakery

Date of Visit: 9th December, 2026

Time: 11.30am to 1.30pm

Location: Nandakumarpur, South 24 Parganas, West Bengal

An educational field visit was conducted to the **Sundarban German Bakery** at Nandakumarpur. The visit aimed to provide students with a practical understanding of industrial baking processes.

The delegation consisted of faculty members, technical staff, and students from the Department:

- **Faculty Members:** Dr. Shakuntala Ghorai and Prof. Prabir Sahoo
- **Laboratory Assistant:** Mr. Chayan Mondal
- **Semester V (4 Year) Students:** Miss Sayantika Baidya and Miss Shrabanti Manna
- **Semester III Students:** Miss Soumili Sardar (3 Year MDC), Mr. Soumyajit Naskar (4 Year), and Mr. Swapnodeep Bhandary (3 Year MDC)

The bakery was established on **13th December 2015** by the **Hanseatic India Forum, Germany**. The unit is operated by the **Sundarban Woman Self Help Group Cooperative Society Limited**, empowering local women through skilled labor and administrative roles. The production is currently supported by **ten workers**, with **two personnel** managing administration and **one coordinator** overseeing the entire system. The facility is strategically divided into two separate subunits: one dedicated to **biscuit preparation** and the other to **bread making**. High standards of hygiene and quality ingredients are strictly maintained, ensuring the safety and nutritional value of the products. Workers receive periodic professional training from bakery experts provided by the Hanseatic India Forum, Germany. The unit operates daily from **8:00 am to evening**. To ensure consistency during the baking process, a robust power backup system is maintained to mitigate frequent rural power cuts. The unit runs regular production of various types of biscuits, breads, and cakes. The food items are distributed across suburban regions by a large network of hawkers. These hawkers purchase items at a nominal price, facilitating secondary employment and affordable food access for the community.

During the visit, the unit coordinator provided a vivid, step-by-step demonstration of the production line. The students observed the distinct workflows for **bread, cakes, and biscuits** across two specialized subunits. The students learned the importance of **inoculum preparation** (yeast activation), where the precise ratio of yeast to sugar and water is maintained to ensure proper fermentation. The transition from raw flour to a consistent dough through mechanical kneading was demonstrated. The coordinator explained how temperature is maintained in the bread unit and the biscuit unit to achieve the desired texture and softness for bread and crispness for biscuits. Students observed the cooling racks where products are brought to room temperature to prevent moisture accumulation (condensation) inside the packaging, which could lead to microbial growth. The final stage involves hygienic packaging, ensuring the products remain fresh for the hawkers who distribute them across the suburban regions. The visit proved to be a highly enriching

experience. The students gained a clear understanding of the industrial-scale application of fermentation and baking. The industrial visit concluded with a Q&A session where the coordinator addressed queries regarding the shelf-life of products and the specific training provided by German experts. The visit was highly educational, bridging the gap between classroom theory and real-world application. Students gained a deeper understanding of baking at industrial scale.





