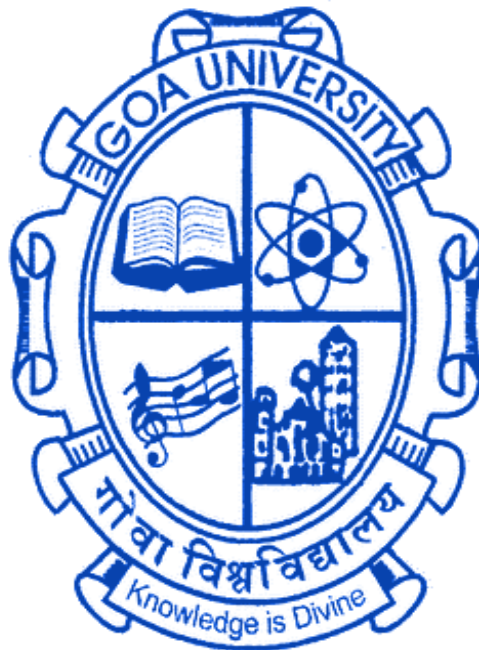


GOA UNIVERSITY
GOA BUSINESS SCHOOL
INTERNSHIP REPORT



NAME: MELINDA MANISHA RODRIGUES

ROLL NO: 1824 - BATCH 2018

**INTEGRATED MBA (HOSPITALITY, TRAVEL AND
TOURISM)**

OM SAI COOKING CLASSES



I did my 2 months internship online at Om Sai Cooking Classes Nashik, Maharashtra from 8th November 2021 to 8 January 2022.

Om Sai Cooking classes is perfect for cooks who are just starting out or would like to refresh their fundamentals. Their cooking consists of lectures, demonstrations, and hands-on-classes exploring a wide variety of culinary concepts.

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DECLARATION

I, Melinda Manisha Rodrigues, hereby declare that the report entitled 'Internship report' submitted to Goa University, IMBA is record of original work done by me during my internship at Om Sai Cooking Classes from 8th November 2021 to 8th January 2022. I solemnly declare that, to the best of my knowledge, no part of this report is submitted in any previous applications. All sources of knowledge used have been duly acknowledged.

Place: Goa Business School

Goa University

Taleigao, Goa.

MELINDA MANISHA RODRIGUES

Roll No.: 1824

IMBA 2018

ACKNOWLEDGEMENT

I am very thankful to my parents and Miss Seema Gaware Patil for giving me the opportunity to intern online at Om Sai Cooking Classes, Nashik, Maharashtra.

I am also very thankful to the whole staff at Om Sai Cooking Classes, Nashik, Maharashtra for their excellent support, guidance and knowledge till the end of my two months training and for teaching me so much about the art of cooking.

Lastly, I would like to thank Prof. KGS Narayanan, Dr. Albino Roshan, Dr. Kevin D'Souza, Ma'am Sujal Naik, Dr. Paresh Lingadkar and Sir Sadanand Gaonkar for giving me an opportunity to undergo my internship at Om Sai Cooking Classes, Nashik, Maharashtra.

And a big thank you to all the management staff at Goa University for their extended support throughout the year.

INTRODUCTION

The owners Seema and Bhushan have been married for 20 years. Both had a passion for innovation & a dream to start something of their own.

But with family priorities, Seema focussed on raising the children while Bhushan worked in the US and Europe in the hospitality industry for a world-famous cruise liner. The family and their relatives had a culture of cooking various types of cuisine, open minded for diverse culinary experiences from various regions and have travelled extensively nationally and internationally, having exposure of many cultures.

Many family friends, relatives and well-wishers who would visit their home for meals, would ask, how something was made?

So, in 2012, Seema had a spark of an idea, that why not give this cultural and social knowledge of cooking to a wider audience who may be interested in something more than their own traditional recipes.

Now they are specialized in providing cooking courses all over the world. All their courses are planned by understanding that recipes are made easy to learn and easy to prepare.



ABOUT OM SAI COOKING CLASSES

At Om Sai Cooking, they believe that cooking is an art and not chemistry, and living up to this precept they are working consistently to discover this artist in you. Passionate about cooking and desire to make cooking simple for everyone, Seema Gaware Patil tries to help enhance your kitchen skills. She finds great joy in seeing her students learn to cook extremely tasty food in simple and easy to understand methods.

At Om Sai Cooking Classes, they'll get you on your cooking feet, teaching you how to prepare simple, healthful, delicious food.

She has been teaching for more than 8 Years now. Classes are conducted in a method to inspire and develop an interest in the art of cooking.

They offer an extensive category of Cookery Courses for a broad range of audience. Each recipe is created after careful research and study, taking care of the nutritional significance of every ingredient. Om Sai Cooking Classes are formed with the intention to spread unique art of cooking amongst those who appreciate the significance of healthy and tasty food in their lives.

They teach different types of classes like Baking Class, Fondant Cake Class, Chocolate class, non-veg class, Roti Making class, Restaurant type recipes, Instant Gravy class, Premix Food Class, Mithai Class, Desert Class, etc.

Their delivery style teaches one the techniques of preparing professional dishes which will make one able to prepare them at home or at a restaurant or even conduct one's own cookery class.

COURSES OFFERED

Om Sai is specialized in providing Online cooking courses all over the world and have more than 90 plus Courses available Online.

There are different categories under which many courses are available. The categories include baking, desserts, Indian sweets, Indian cooking, continental, drinks, and non veg.

Some of the courses they offer are:

BAKING

- Bakery style icing cake
- Cake pastry & slice cake
- Chocolate cakes
- Sugar-free cake and diabetic cake
- Advance flavours & flowers cake
- eggless master class
- Teatime cake exclusive
- Christmas special bakes
- Brownies & blondies exclusive
- Cupcake regular & exclusive
- Muffin eggless
- Cakesicles
- Bakery style cookies
- Cookies exclusive
- Cookies healthy
- Cheese cake
- Healthy cakes
- Fondant cakes
- Cake premix
- Bread & designer
- Jain bread
- Khari & puffs
- Pizza dominos style
- Granola bars
- Royal icing cookies
- eggless
- Gluten free & vegan cakes
- Cookies cake eggless
- Toast & rusk eggless

DESSERTS

- Natural ice-cream
- Waffles eggless
- Doughnuts & eclairs
- Chocolates & designer chocolates making
- Chocolate garnishing
- Chocolate bouquet
- Fudge chocolate exclusive
- Chocolate truffles
- Desserts in a jar
- Macarons eggless
- Flavoured nuts
- International desserts

INDIAN SWEETS

- Bengali sweets
- Royal mithai
- Diwali faral
- Mawa mithai
- Sugar free mithai
- Modak special
- Sankrant special chikki & gajak
- Baraf ka gola/ ice gola
- Winter laddus & panijiri
- Indian flavours & mithai cakes

INDIAN COOKING

- Masala powder & seasoning
- Achar & murabba
- Veg starter & chutney

- Veg starter frozen form
- Soups all veg
- Salad (international & weight loss)
- Restaurant style subjies & veg gravies
- Jain special subjies & gravies
- Dal special
- Paratha special
- Chat special
- Veg biryanis
- Vrat/Faral/Fasting
- Instant veg gravy premix
- Breakfast premix
- South Indian dishes

CONTINENTAL

- Frankies & rolls
- Subway sandwiches + subway bread
- Sandwiches & dips
- Chinese veg
- Sizzler
- Pasta
- Mexican
- Lebanese
- Thai food veg
- Tiffin special
- Momo's & dumplings
- Tart pies & quiche
- Soups premix veg/ instant
- Veg burgers & buns

DRINKS

- Instant sharbat, shake & dessert premix
- Mocktails
- Thick shake & cad B
- Crush, syrup & squash
- Instant lassi premix

NON - VEG

- Tea- time cake with egg
- Egg starters & gravies
- Chicken kebab & starter
- Chicken gravies
- Chicken starter & gravy
- Mutton special
- Fish special
- Non – veg biryani
- Chinese non veg
- Travel cakes
- Exotic cakes
- Biscotti & dips
- Mousse cake
- Pizza non veg
- Non veg sandwiches and dips
- Exotic cookies
- Brownies & blondies with egg

COURSES TAKEN UP BY ME

All the courses looked really interesting but I chose the following courses:

1. Cheese Cake
2. Advanced Cake & Flavours Master Class
3. Veg Salad
4. Natural Ice Cream
5. Non - Veg Sandwiches
6. Pasta Special
7. Non – Veg Chinese
8. Tea Time Cake
9. Dal Special

I undertook all these courses online for a period of 2 months. Under each course Om Sai Cooking Classes taught a lot of recipes which were really good.

They covered most of the classic dishes which I always wanted to learn.

They sent across videos and recipes to learn from. The videos were very detailed and each recipe was explained really well.

I always loved baking from the start and was not really fond of cooking but after preparing dishes like salads, pastas, dal, etc from Om Sai Cooking Classes I discovered a liking for cooking too.

1. CHEESE CAKE

The dishes that were included under cheese cake were:

1. Classic New York Style Baked Cheesecake
2. Chocolate Mousse Cheesecake
3. Pineapple Upside Down Cake with Cheese Cream
4. Mango Insert Cheese Cake
5. Blueberry Baked Cheese Cake
6. Red Velvet Cheese Cake
7. Mini Kaju Katli Cheese Cake
8. Strawberry Cheese Cake
9. Brownie Chocolate Overload Cheesecake
10. Gluten Free /Vegan Rose Pistachio Cheese Cake
11. No Bake Biscoff Cheesecake
12. Cookies And Cream Cheese Cake Bar
13. Lemon Mini Cheese Cake
14. Chocolate Mint Cheese Cake



2. ADVANCED CAKE & FLAVOURS MASTER CLASS

The dishes that were included under advanced cake & flavours master class were:

1. Dark Chocolate Ganache
2. White Chocolate Ganache
3. Microwave Baking
4. Baking Of Cake in Otg
5. Sugar Syrup
6. Bakery Style Vanilla Sponge Making
7. Bakery Style Chocolate Sponge Making
8. Home Made Vanilla Cake Sponge (Eggless)
9. Home Made Chocolate Cake Sponge (Eggless)
10. Coffee Toffee Cake
11. Ferrero Rocher Cake
12. Chocoberry Cake
13. Italian Casata Cake
14. Pinacolada Cake
15. Cotton Candy Cake
16. Pan Bahar
17. Kajumalai Cake
18. Red Velvet
19. Tender Coconut
20. Pinata Cake



3. VEG SALAD

The dishes that were included under veg salad class were:

1. Quinoa Avocado Salad
2. Protein Pack Salad
3. Caesar Salad
4. Grilled Paneer Salad
5. Tofu Salad
6. Pasta With Vegetable Salad
7. Cold Potatoes Salad
8. Green Apple Waldorf Salad
9. Cous Cous Salad
10. Garden Salad with Feta cheese
11. Mexican Salad
12. Russian Salad
13. Lebanese Fattoush Salad
14. Peanut Salad
15. Mediterranean Chickpeas Salad
16. Carrot Salad
17. Sprouts Salad
18. weight loss Soyabean Salad
19. Sauté Veggies Salad
20. Healthy weight loss Greek Salad
21. Soya Chap Salad



4. NATURAL ICE CREAM

Some of the dishes that were included under natural ice cream class were:

1. Vanilla Ice Cream Base
2. Chocolate Base
3. Sugar free Ice cream

Flavour For Ice Cream Base

- | | |
|----------------------------|--------------------------|
| 1. Pan Ice Cream | 23. Fruit Overload |
| 2. Badam Anjir | 24. Kesar Pista |
| 3. Roasted Almond | 25. Kaju Crunch |
| 4. Black Forest | 26. Tangy Orange |
| 5. Kaju Malai | 27. Mint Choco chips |
| 6. Gajar Halwa Ice cream | 28. Strawberry Ice cream |
| 7. Black Current | 29. Ice Cream Cake Rolls |
| 8. Cookies And Cream | 30. Casata |
| 9. Jello Mello | 31. Sandwich Ice Cream |
| 10. Choco Mocha | 32. Kulfi |
| 11. Fig Honey | 33. Falooda |
| 12. Vanilla Ice cream | |
| 13. Butterscotch Ice cream | |
| 14. Peanut Butter | |
| 15. Rasmalai Ice cream | |
| 16. Golden Crunch | |
| 17. Gulkand | |
| 18. Mango Ice cream | |
| 19. Tender Coconut | |
| 20. Chikku | |
| 21. Custard Apple | |
| 22. Guava | |



5. NON - VEG SANDWICHES

The dishes that were included under non- veg sandwiches class were:

BASE SPREADS

- Sandwich Chutney
- Sandwich Spread
- Harissa Sauce
- Mint Mayo Spread

SANDWICHES

- | | |
|------------------------------------|-------------------------------------|
| 1. Chicken Mayo Sandwich | 10. Chicken Egg Sandwich |
| 2. Smoked Tandoori Sandwich | 11. Chicken Pesto Panini |
| 3. Barbeque Chicken Sandwich | 12. Chicken Club Sandwich |
| 4. Creamy Garlic Sandwich | 13. Fajita Chicken Sandwich |
| 5. Fried Sandwich | 14. Chicken Cheese Melting Sandwich |
| 6. Chicken Open Sandwich | 15. Harissa Chicken Footlong |
| 7. Crispy Chicken Sandwich | 16. Chicken Kheema Sandwich |
| 8. Chicken Ham and Cheese Sandwich | 17. Crunchy Bites Sandwich |
| 9. Egg Pepperoni Sandwich | |



6. PASTA SPECIAL

The dishes that were included under pasta special class were:

1. White Sauce
2. Red Sauce / Arrabiata Sauce
3. Pesto Sauce
4. Pasta Dough
5. How To Cook Pasta
6. Pasta In White Sauce
7. Vegetable Cheesy Pasta
8. Red Sauce Pasta
9. Pink Sauce Pasta
10. Pesto Pasta
11. Spaghetti
12. Indo Italian Style Macaroni
13. Makhani Sauce Pasta
14. Risotto
15. Lasagne
16. Instant Lasagne
17. Garlic Bread
18. Baked Mac and Cheese
19. Ravioli



7. NON – VEG CHINESE

The dishes that were included under non – veg Chinese class were:

1. Chicken Man chow Soup
2. Chicken Manchurian
3. Chicken Chilly
4. Dragon Chicken
5. Chicken Spring Roll
6. Honey Garlic Crispy Chicken
7. Chicken Lollipop
8. Chicken Hakka Noodles
9. Chicken Fried Rice
10. Schezwan Rice
11. Kung Pao Chicken
12. Chicken Pot Rice
13. Egg Foo Young
14. Chicken Wings



8. TEA TIME CAKE

The dishes that were included under tea time cake class were:

1. Pound Cake
2. Choco chunks Chocolate Cake
3. Cream cheese Bundt Cake
4. Traditional Mawa Cake
5. Fruit Cake
6. Strawberry Almond Cake
7. Carrot Cream cheese Cake
8. Nutella Swirl Cake
9. Chocolate Rich Cake/ Mud Cake
10. Banana Walnut Cake
11. Pista Velvet
12. Red Velvet Cream Cheese Cake
13. Lemon Poppy Seed Cake



9. DAL SPECIAL

The dishes that were included under dal special class were:

1. Dal Tadka
2. Dal Fry
3. Dal Makhani
4. Punjabi Dal
5. Dal Panchmel
6. Dhaba Style Akha Masoor
7. Dhabha Style Channa Dal
8. Punjabi Rajma
9. Amritsari Pindi Chole
10. Dal Palak
11. Dal Banjara
12. Dal Pakwan
13. Sambhar
14. Gujrati Khatti Methi Dal



SOME OF MY FAVOURITE PREPARATIONS

After trying many dishes, here are my personal favourite dishes which I prepare on repeat since they are so good:

1. BLUEBERRY BAKED CHEESE CAKE



I baked the cheese cake in the picture for a small gathering at my house. It was super delicious and everyone loved it.

INGREDIENTS USED

Digestive Biscuits

Condensed Milk

Butter

Vanilla

Cream cheese

Lemon Juice

Whipping Cream

Salt

Corn-starch

Baking Powder

Maida

Blueberries

METHOD

- Grind biscuits and add butter, put this mixture in a pan and press this mixture tightly to make base.
- Bake or put in fridge for 15 min
- Take a bowl add cream cheese and whisk it
- In another bowl take whipping cream add corn flour, Maida, and baking powder, salt, vanilla essence, lemon juice, baking powder.
- Add this mixture to above cream cheese and whisk for 1 to 2 min.
- Add condensed milk and whisk it.
- Pour this mixture above bake biscuit base.
- Bake at 180 c for 90 min in water bath in preheated oven.
- Cool at room temperature, then keep in the fridge.
- Shelf life is 4 to 5 days in fridge.

2. FERRERO ROCHER CAKE



I baked and designed this cake for my dad's birthday on 14th December.

INGREDIENTS USED

Milk Compound

Dark Chocolate

Whipping Cream

Butter

Nutella

Vanilla

METHOD

- For the filling, melt milk compound, dark chocolate, add little whipping cream, add butter, add Nutella and mix everything add vanilla - set in fridge later add more whipped cream
- Bake chocolate sponge
- Cut cake in 3 parts
- Take one part, soak with sugar syrup
- Put the prepared filling
- Put some crushed wafer biscuits, crush hazelnuts
- Repeat the process with the other two layers
- Shelf life of cake is 4 to 5 days in fridge

3. SAUTE VEGGIES SALAD



I cooked this sautéed veggie salad many times for dinner and it gets over in no time. An amazing way to add vegetables to our diet. I never liked veggies so much but this dish has changed my mind.

INGREDIENTS USED

Carrot	Garlic
All 3 Capsicum	Chilli Flakes
Broccoli	Oregano
Corn	Cumin
Baby corn	Virgin Olive Oil
Paneer Or Tofu	Garlic powder

METHOD

- Take a pan, add oil, jeera and garlic and sauté it. Then add carrots and broccoli and sauté it.
- Add baby corns and boiled corns and sauté it. Soon add capsicum and sauté it, add paneer.
- Add chilli flakes, garlic powder, salt and oregano.

4. COLD POTATOES SALAD



I prepared this salad for a family function and I ended up eating most of it. Potatoes are almost everyone favourite and this is one of my favourite ways of eating potatoes.

INGREDIENTS USED

Potatoes Boiled and Cut

Cherry Tomatoes

Hung Curd

Apple Vinegar

Cream

Olive Oil

Mustard Sauce

Red Chillies Flakes

Basil

Salt

Coloured Capsicum

Honey

METHOD

- Take a bowl add curd, cream, oil, vinegar, chilly flakes, mustard sauce, salt, honey and whisk it nicely. Then mix the veggies and dressing.

5. PASTA IN WHITE SAUCE



I cooked this amazing pasta for dinner and it was super rich and cheesy.

INGREDIENTS USED

Raw Pasta

Butter

Chopped Garlic

Oregano

Chilli Flakes

All Three Pepper

Cheese

INGREDIENTS FOR THE SAUCE

Butter

Maida

Salt

White Pepper Powder

Milk

Cheese

Cream

METHOD

- For the sauce in a pan add butter and Maida and roast it for few sec.

- Add milk slowly, when it starts to thicken add salt, pepper powder, then add cheese and cream.
- Then take a pan add little butter and add all three capsicum and sauté it.
- Now add cooked pasta and sauté it, add oregano and chilly flakes.
- Take a pan add butter, now add chopped garlic and sauté it.
- Add white sauce and water to make it thin.
- Now add sauté veggies and pasta, adjust salt if needed.
- Add cream, peppercorn, chopped basil and parsley.

6. CHICKEN MANCHURIAN



I prepared this dish for a Christmas party for my friends who came for lunch at my house.

INGREDIENTS USED

FOR MANCHURIAN BALLS

Chicken Kheema

Black Pepper Pd

FOR GRAVY

Oil

Garlic

Ginger Garlic Paste

Ginger

Maida

Green Chillies

Corn Flour

Onion

Chillies

Green Chilli Sauce

Soya Sauce

Soya Sauce

Chopped Onion

Crush Peppercorn

Egg

Chicken Stock

Salt

Corn Flour

METHOD

- For the balls, mix everything and make balls and deep fry them.
- For the gravy, take a pan add oil, add chopped garlic and ginger and sauté it.
- Add chopped green chillies and sauté it.
- Add onion and sauté it.
- If required take water dissolve cornflour and add to pan.
- now add chilli sauce, soya sauce, pepper powder.
- Adjust salt, boil it, then add above chicken balls.
- Cook it for some time, garnish with spring onion green.

7. FALOODA



I made this recipe so many times since its so hot in Goa this recipe is refreshing and cooling.

INGREDIENTS USED

Sabja

Sugar

Falooda Sev

Cornflour

Jelly Packet

Rose Syrup

Milk

Cardamom Powder

METHOD

- Soak sabja seed in water boil water, add sev and boil for 3-4 min drain it.
- Make jelly set in fridge.
- Take milk in a pan add sugar, cornflour and cardamom after 2 min switch off gas
- Add rose syrup to the milk and chilled it in fridge, add 2 scoop ice cream take a glass, add syrup.
- Then add shev, then add sabja, jellymilk, icecream
- Garnish with pista and syrup.

8. CARROT CREAMCHEESE CAKE



This carrot cake turned out super moist and had the perfect amount of sweetness. The walnuts in the cake tasted so good altogether. I decorated the cake with cute mini carrots.

INGREDIENTS USED

Maida	Nutmeg Powder
BAKING	Carrots Grated
OIL	Black Raisins
BROWN CASTER SUGAR	Chopped Walnuts
BAKING SODA	Vanilla Essence
CINNAMON POWDER	Salt
Cream Cheese	Lemon Zest
Butter	Cream
Icing Sugar	

METHOD

- Take a bowl add oil, sugar and eggs and whisk it.
- Sieve all dry ingredients, add grated carrot, walnuts, raisins and salt.
- Mix both and whisk it nicely for 2 to 3 min.
- Pour in a greased tin
- Bake it at 180 c in preheated oven for 40 to 45 mins.
- Shelf life of this cake is 3 days at room temperature and 5 to 6 days in fridge.

9. CHOCOLATE RICH CAKE



The name says it all, this cake is so rich and is so tempting. I made this cake a few times now and it gets over in no time. It is so moist and super chocolatey.

INGREDIENTS USED

Salted Butter	Milk
Dark Chocolate	Cocoa Powder
Coffee Powder	Oil
Caster Sugar	Baking Powder
Eggs	Baking Soda
Maida	Vanilla
Amul Cream	

METHOD

- Take a bowl add chocolate, coffee powder and butter and microwave it
- Add caster sugar and whisk it
- Cool for 5 min and add milk and eggs and whisk it
- Add oil and essence and again whisk it
- Sieve all dry ingredients
- Now mix both dry and wet ingredients
- Pour in a round tin with
- Bake it at 150 c in preheated oven for 50 to 55 min at centre rack
- Shelf life of this cake is 3 days at room temperature and 5 to 6 days in fridge

10. CHICKEN MAYO SANDWICH



I made this delicious sandwich for breakfast and their super filling. Grilling them made them even better.

INGREDIENTS USED

Boiled Shredded Chicken	Mint
Mayonnaise	Pepper Powder
Onion	Green Chillies
Coriander	Mustard Powder

METHOD

- Take A Bowl Mix Everything and Make Filling
- Take Two Bread Slice Apply Butter on Both Slice
- Apply Green Chutney on One Side and Harissa Sauce on Other Slice.
- Put Stuffing on One Slice, Place Other Slice on It.

LEARNINGS

During my two months online internship at Om Sai Cooking Classes I learnt a lot of things.

At first, I was worried how the courses would be since they were taught online, but Miss Seema Patil explained and taught each dish so nicely.

She covered so many cooking tips which I will remember and use for life and also how to use different cooking equipment.



Cheese cakes have always been my favourite and I always wanted to learn to make it. Now whenever I'm craving for cheese cake, I can easily make it instead of buying expensive ones at the store.



I always loved baking from the start and was not really fond of cooking but after doing courses like salads, pastas, dal, etc from Om Sai Cooking Classes I discovered a liking for cooking too.

I believe cooking is an art, it requires proper knowledge to cook food, to know about ingredients, recipes, etc, and I am glad I learnt most of the major things during my internship.

After watching the videos of the dishes, I was so excited to try out the dishes because practice is an essential part of learning and it made me perfect many dishes.

Some of the dishes didn't become perfect on the first try which motivated me to try till I succeeded.

After doing this course I can now easily cook tasty dishes at home for functions and birthdays.

When my friends and relatives tasted the dishes, I received a lot of compliments and I was very happy and since then I've been more interested in cooking.

I try making few changes when I try the recipes.

For example, in the Sauté Veggies Salad I added chicken, I took small cubes of chicken, marinated them and fried it and added it to the salad. I also added croutons which she taught under the Caesar salad recipe and added it to the sauté veggies salad recipe and it turned out so good. This is the picture of the dish with added chicken and croutons.



FUTURE PROSPETS

During the Covid 19 lockdown in 2020 I had started with my own small baking business called Mel Bakes. With a lot of free time at hand I learnt recipes from my mom and from YouTube and started taking orders.

I took a lot of orders for birthdays, anniversaries, 21st birthdays, etc, but I needed to learn a lot more since I was just a beginner. After doing my internship at Om Sai Cooking Classes I learnt many more dishes and more flavours to add my menu.

Due to college, I can't take orders right now so I'm focusing on my cooking skills and trying different recipes to add to my menu.

Om Sai Cooking Classes has helped me a lot by teaching me different techniques and flavours which has helped me to become a better baker and cook.

This internship has been a major push in my learning and has kept me motivated to try new and more dishes.

It is my dream to start a café, hence I took few cooking courses at Om Sai Cooking Classes and I'm happy I took them because after my internship I started loving cooking as much as I love baking.

As a first step towards meeting my dream objective, I have registered myself with the Food and Drug Administration.

Registration ID Card			
 	Registration ID:	20622006000106	
	Valid Upto:	20-02-2027	
	Name:	MELINDA MANISHA RODRIGUES / MEL BAKES	
	Address:	H.No. 114, Novangully, Varca, Salcete, South Goa, Goa - 403721	
	KOB:	General Manufacturing	
Govt ID Card:		N/A	
Issuing Authority: South Goa		Issued On: 21-02-2022	
<small>[Disclaimer: This Registration ID card is issued only for the provisions laid down under Food Safety and Standards Act, 2006 and hence, shall not be used for any other purpose.]</small>			

CONCLUSION

The two-month internship training was overall very good. I am very happy I interned at Om Sai Cooking Classes and learnt many things.

My training experience was very fruitful and enriching. It offered me an opportunity to learn and fall in love with the art of cooking.

As mentioned in my acknowledgments I am extremely grateful to all who have helped and encouraged me to perform at the best of my abilities.

This internship has pushed me towards my dream and I am glad I came across Om Sai Cooking Classes and decided to intern with them.





Om Sai Cooking Classes

10.01.2022

TO WHOMSOEVER IT MAY CONCERN

This is to certify that **Miss Melinda Manisha Rodrigues** has attended the online courses on the dates mentioned below.

SR NO	COURSES NAMES	STARTS FROM	COMPLETE ON
1	Cheese Cake	08-Nov-2021	14-Nov-2021
2	Advance cake & Flavors Master Class	15-Nov-2021	21-Nov-2021
3	Veg Salad	22-Nov-2021	28-Nov-2021
4	Natural Ice-Cream	29-Nov-2021	05-Dec-2021
5	Non-Veg Sandwiches	06-Dec-2021	12-Dec-2021
6	Pasta Special	13-Dec-2021	19-Dec-2021
7	Non-veg Chinese	20-Dec-2021	26-Dec-2021
8	Tea Time Cake	27-Dec-2021	02-Jan-2022
9	Dal Special	03-Jan-2022	08-Jan-2022

OM SAI COOKING CLASSES

 Proprietor

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 NASIK 422013. T 9403251689 / 9325294757
 UDYOG ADHAR REG NO :- MH2323D0034590
 GST NO :- 27AFEPG7095N1ZV
 SHOP ACT :- 106287461903**