Date:18.01.2021

### **CIRCULAR**

Dear students! This is to inform you all that a seminar is going to be conducted on 22.01.2021 by Mrs. Bhogela Karuna Garu, Proprietor Karuna Bakery on "Entrepreneurial Skills". The purpose of the program is to promote Entrepreneurship and innovation as one of the career opportunities to the students after graduation program. Interested students will have an opportunity to visit the bakery, learn bakery, organizing and management skills from Mrs. Karuna garu. Interested students can attend the seminar from 10.00AM in seminar hall. Hope that you will utilize the opportunity to the best.



FRINGFRAL
SPACES DEGREE COLLEGE,
PAYAKARA OPETA

## **ENTREPRENEURIAL SKILLS**

#### **BUILD YOUR OWN BUSINESS WITH INNOVATION**

Entrepreneurial education and training provide individuals with the ability to recognize commercial opportunities, self-esteem, knowledge and skills to act on them. It includes instruction in opportunity recognition, commercializing a concept, managing resources, and initiating a business venture.

# SEMINAR BY Mrs. BHOGELA KARUNA GARU PROPRIETOR KARUNA BAKERY

SPACES Degree college concentrates on the all-round development of students. To make its students self-sufficient and independent, steps are taken to provide students with entrepreneurial education and training. Students are nurtured in such a manner that they would choose to be job providers rather than job seekers.

KARUNA BAKERY in P.L. PURAM has been making good profits and providing employment opportunities in Payakaraopeta. The unique feature of the bakery is its policy of "MAKING AND BAKING WITH RAGI". The bakery is run with a motive of protecting and providing nutritious health to people, especially kids.

The bakeries in the market regularly use Maida as main ingredient in making foods, which increase bad cholesterol resulting in health problems like weight gain resulting in obesity, clogs arteries resulting in high blood pressure. In order to prevent such problems in people, especially in kids, Karuna Bakery initiated providing foods made of Ragi flour (Millets), which are gluten-free and a good choice of nutrition. The bakery is well known for its healthier and tastier food items like Ragi buns, Ragi Breads & Ragi cookies, which adds much benefit to the health of the people. The profits earned by KARUNA BAKERY demonstrated that even a small business can make good returns.

To equip students with the entrepreneurial knowledge and how things are carried in the business, management took an initiative and invited Mrs. B. Karuna on

22.01.2021 to inspire and address SPACES Degree college students.



Mrs. B. KARUNA IGNITING YOUNG PRAKASHITES



Mrs. B. KARUNA ADDRESSING THE SPACES DEGREE COLLEGE STUDENTS

#### A WORKSHOP IN KARUNA BAKERY BY STUDENTS

Mrs. KARUNA BHOGELA provided our SPACES degree students whoever is interested in bakery and baking foods. 146 girls took part in the program. Mrs. Karuna explained the students, recipe of healthy Ragi curry puffs. The students learnt skills in Bread baking and cutting.



STUDENTS LEARNING BAKERY SKILLS



Mrs. B. KARUNA GUIDING STUDENTS IN THE BAKERY



Mrs. B. KARUNA, PROPERITOR KARUNA BAKERY, GUIDING
STUDENTS IN THE BAKERY ABOUT THE TEMPERATURE FIXING
OPEARTION OF THE OVEN



Students understood that how a small business could make profits. Students learned that by implementing managerial skills, one can get things being done.

Mrs. B. Karuna said to the students - 'It is all about an idea and one can do wonders.'

PRINCEAL SPACES DEGREE COLLEGE, PAYAKARAOPETA