



DIGITAL PORTFOLIO

- P.PRIYADHARSHINI
 - BSC COMPUTER SCIENCE
 - ASTVU32124U18052
 - MUTHURANGAM ARTS AND SCIENCE COLLEGE
- 

MY BAKING PRODUCTS



“Every day is a great day when there’s sweet treats!”

AGENDA

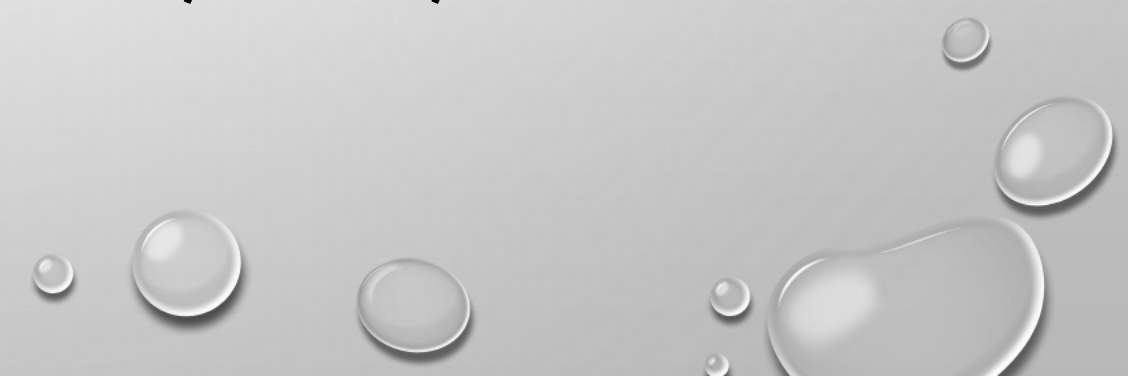
- 1.Problem statement
- 2.Project overview
- 3.End users
- 4.Tools and Technologies
- 5.Portfolio design and layout
- 6.Featured and Functionality
- 7.Results and Screenshot
- 8.Conclusion
- 9.Github link

Problem statement

- The baking industry faces multiple challenges in meeting the evolving demands of consumers and the market.
- While there is a growing interest in fresh, healthy, and innovative baked goods, several problems hinder consistent quality, cost-effectiveness, and accessibility.




PROJECT OVERVIEW

- The baking industry has witnessed significant growth due to increasing consumer demand for convenient, tasty, and innovative food options.
 - This project focuses on developing and delivering high-quality baking products that cater to modern consumer preferences for freshness, health, and customization.
- 



End Users

- * Families and individuals who purchase bread, cakes, biscuits, cookies, and pastries for daily consumption, celebrations, or snacking.
 - * Growing demand for convenient, healthy, and affordable baked goods.
- 

Techniques

Baking Techniques

- * Creaming Method – Mixing butter and sugar to create light, airy textures.
- * Whisking/Foaming Method – Beating eggs/sugar for sponges and light cakes.
- * Kneading – Working dough to develop gluten and structure.
- * Folding – Gently mixing to retain air in batters.
- * Fermentation/Proofing – Allowing yeast dough to rise.

Tools

1. Baking Tools & Equipment
2. Mixing Tools – Bowls, electric mixers, dough hooks, spatulas.
3. Measuring Tools – Cups, spoons, weighing scales for accuracy.
4. Preparation Tools – Rolling pins, pastry brushes, cutters, piping bags, molds
5. Baking Equipment – Ovens (convection, deck, rotary), proofers, dough sheeters.
6. Cooling & Storage Tools – Cooling racks, airtight containers, packaging machines.

Feature

Products

1. Product Features

- * Taste & Flavor Variety – Chocolate, vanilla, fruit, nuts, spices, fusion flavors.
- * Texture Options – Soft (cakes, muffins), crunchy (cookies, biscuits), flaky (pastries).
- * Health-Focused – Sugar-free, gluten-free, multigrain, vegan, high-fiber, protein-rich.
- * Portion Sizes – Single-serve packs, family-size loaves, mini bites.
- * Shelf Life – Fresh daily bakes (short shelf) vs. packaged goods (longer shelf life).
- * Packaging – Eco-friendly, resealable, airtight to maintain freshness.

Functionality

- * Helps dough or batter rise and create volume.
- * Examples: Yeast, baking powder, baking soda, steam.
- * Proteins (like gluten in wheat flour or egg proteins) provide structure and elasticity.
- * Starches gelatinize during baking to set the crumb.

ABOUT ME



Hello! I'm priyadharshini

I'm a self-taught baker and dessert enthusiast with a big dream: to bring homemade goodness to kitchens everywhere. I'm styling cookies, testing new cake recipes, or blogging about the art of baking.

About Me

Hello! I'm priyadharshini, a passionate home baker who turned a hobby into a full-time journey of flour, frosting, and flavor. I specialize in creating handcrafted baking products using natural, wholesome ingredients.

Whether it's sourdough bread, gluten-free muffins, or custom cake mixes — my goal is to make baking at home fun, easy, and delicious.

Result and screenshot

Contact Form –Before vs After

Contact Me

Your Name	Your Email
Your Message	
<input type="button" value="Send"/>	

Contact Me

Name:

Email:

Message:

Conclusion

Highlight of my project

- * Bakery products play a vital role in the food industry as they combine taste, nutrition, and convenience.
- * They are versatile, affordable, and enjoyed by people of all age groups across the world.

Conclusion

BENEFITS TO THE SOCIETY

- * Provide energy through carbohydrates, fats, and proteins.
- * Can be enriched with vitamins, minerals, and fibers (e.g., fortified bread).
- * Health-focused options (whole grain, multigrain, gluten-free) support dietary needs.

The image features a light gray background with a subtle gradient. In the top-left and bottom-right corners, there are several realistic water droplets of varying sizes, rendered with soft shadows and highlights to give them a three-dimensional appearance. Centered in the middle of the frame is the text "THANK YOU" in a bold, black, sans-serif font.

THANK YOU