

Directorate of Extra-Mural Studies & Extension Services (DEMS&ES), Goa University organises a workshop on

BREAD MAKING USING GOAN TODDY (SURR)

Experience the rich culinary heritage of Goa in this workshop featuring a live demonstration of traditional Goan bread 'Pão' made using natural toddy 'Surr' as a fermenting agent. Learn about the ingredients & fermentation process that give Goan bread its distinctive flavour and texture. Perfect for food enthusiasts, this session offers an authentic glimpse into Goa's time-honoured baking tradition.

Date: 10th March 2026

Venue: IMBA Bakery Lab, Building next to Block D, Goa University

Batch 1: 11:30 a.m. - 01:30 p.m.

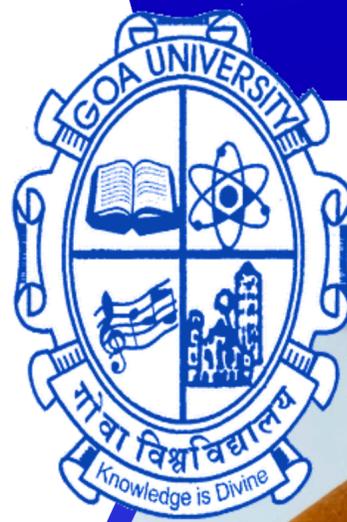
Batch 2: 02:00 p.m. - 04:00 p.m.

Workshop Instructor: Mr. Steven Fernandes

Open to all.

Registration is free.

Limited seats available (Max. 15 participants per batch)



DEMS&ES



ORGANIZING COMMITTEE

**Dr. Reshma Raut Dessai
Dr. Prachi Torney
Ms. Vaibhavi Rane
Dr. Vinayak Bapat
Mr. Brandon Fernandes**



8669609200



Registration QR code/ link
Pao

**Prof. Anuradha Wagle
Director DEMS&ES**

**Mr. Brandon Fernandes
Asst. Prof. SPAS
Co-ordinator**