



## Goa University

### Directorate of Extra-Mural Studies & Extension Services (DEMS&ES)

#### Report on Bread Making Using Goan Toddy (Surr)

1. Title of the Event/Activity/program	Bread making using Goan Toddy (Surr)
2. Date and Time	10th March 2026 Batch 1: 11:30 a.m. - 01:30 p.m. Batch 2: 02:00 p.m. - 04:00 p.m.
3. Mode of conduct (Physical/Online)	Physical
4. School/ Directorate/ Section	Directorate of Extra-Mural Studies & Extension Services (DEMS&ES)
5. Collaborating Agency/School/Directorate	NIL
6. Detail of the Resource Person (Brief biodata)	<p><b>Steven Fernandes</b> is a passionate baker with professional experience in the bakery department at the Goa Marriott Resort &amp; Spa, Miramar. During his time there, he developed strong skills in bread-making, cake sponges, and a variety of desserts while working in a professional kitchen. He is currently on a short break as he prepares to join his new company.</p> <p>Steven has a deep love for bread-making and enjoys experimenting with different types of breads. He is always eager to learn new techniques and explore various bread varieties from different traditions.</p> <p>In this session, Steven is instructing and demonstrating a traditional Goan bread-making workshop. Inspired by the methods used in Goa in earlier times, he developed this recipe through his own trials and</p>

	<p>experimentation, combining traditional knowledge with his personal experience and passion for baking.</p> <p><b>Melisa Fernandes</b> is a passionate pastry chef and entrepreneur with professional experience in luxury hotels and the pastry industry. She has worked at Conrad Dubai, The Ritz-Carlton Abu Dhabi, Grand Canal, and Goa Marriott Resort &amp; Spa, where she developed strong skills in pastry production, plated desserts, and custom cakes. She now runs her own home bakery, Gharakodden La Pâtisserie de Melisa, creating customized cakes and desserts for all occasions, from small celebrations to elegant wedding cakes.</p>
<b>7. Number of Faculty attended/participated</b>	10
<b>8. Number of Student attended / participated</b>	13
<b>9. No. of external students/faculty/other participants</b>	07
<b>10. The objectives of the Program/activity/event</b>	<p>To experience the rich culinary heritage of Goa by featuring a live demonstration of traditional Goan bread 'Pão' made using natural toddy 'Surr' as a fermenting agent. To learn about the ingredients &amp; fermentation process that give Goan bread its distinctive flavor and texture. This session is perfect for food enthusiasts and offers an authentic glimpse into Goa's time-honored baking traditions.</p>
<b>11. Description of the Program/activity/event</b>	<p>A two-hour workshop on traditional Goan bread making (Pão) using natural toddy (Surr) as a fermenting agent was conducted to introduce participants to the rich culinary heritage of Goa. The session featured a live demonstration of the traditional bread-making process, where participants learned about the ingredients, preparation techniques, and the role of natural fermentation in giving Goan bread its distinctive flavor and texture.</p> <p>The workshop was conducted in two batches to ensure effective interaction and hands-on observation. Participants included students,</p>

	<p>faculty members, and locals. During the session, the instructor demonstrated the step-by-step process of preparing the dough, fermenting it using toddy, shaping the bread, and baking it.</p> <p>The program provided participants with valuable insights into time-honoured Goan baking traditions, while also promoting awareness about indigenous food practices and cultural heritage. A total of 30 participants attended the workshop across both batches. Certificates were distributed to participants towards the end of each session.</p>
<p><b>12. Benefit/Key outcomes of the Program/activity/event</b></p>	<ul style="list-style-type: none"> <li>• Participants gained an understanding of the traditional method of preparing Goan bread (Pão) using natural toddy (Surr) as a fermenting agent.</li> <li>• Participants learnt about the ingredients, fermentation process, and techniques involved in traditional Goan bread making.</li> <li>• The workshop helps preserve and promote Goa's traditional culinary heritage among students, faculty, and the community.</li> <li>• Participants developed an appreciation for indigenous food practices and traditional baking methods.</li> <li>• The program encouraged community engagement and knowledge sharing between local practitioners and the academic community.</li> </ul>
<p><b>13. Enclosures with report</b></p>	<p>Brochure, Geo-tag photos, Attendance of students/faculty/external participants</p>

Signature:   
Name of coordinator: Brandon Fernandes  
Designation: Assistant Professor of Mathematics,  
SPAS, Goa University.

Signature   
Dean/Director/Head  
Seal of the School/Directorate/University

**Director**  
Directorate of Extra Mural Studies  
& Extension Services



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GPS Map Camera



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## Attendance

# Bread making using Goan Toddy (Surr)

Organized by the Directorate of Extra-Mural Studies & Extension Services (DEMS&ES), Goa University

Batch: 01 (11:30 am - 1:30 p.m)

Date: 10<sup>th</sup> March 2026

Venue: IMBA Bakery Lab

Sr. no.	Name	Participant category (Student/ Faculty/ General public)	Discipline/Village	Signature
1.	Dr. Anjali Chambay	Faculty	English, SGSK	[Signature]
2.	Neila Kakadkar	General	Mozam	Mskafadkar
3.	JARRET FERNANDES	FACULTY	GBS	[Signature]
4.	Shruti Naitik	Student	D.D.K. Sociology	[Signature]
5.	Croutani Korgaonkar	Student	D.D.K. Sociology	[Signature]
6.	Saxhi V Supte	"	"	[Signature]
7.	Nemad Akkankar	student	maths	[Signature]
8.	Antonieta Fernandes	General	Mandur	[Signature]
9.	Vishnu Naitik	General	San carden	[Signature]
10.	Dr. Alvin Jose Ciwly Jose	Faculty	SIAS	[Signature]
11.	Kunal Goswami	Student	English (ASSAGAD)	[Signature]
12.	Vaibhav Rishi	"	"	[Signature]
13.	Leonardo Devo	"	M.A. English (Giri)	[Signature]
14.	Brandon Fernandes	Faculty	SPAS	[Signature]

## Attendance

# Bread making using Goan Toddy (Surr)

Organized by the Directorate of Extra-Mural Studies & Extension Services (DEMS&ES), Goa University

Batch: 2 (2pm - 4:00pm)

Date: 10<sup>th</sup> March 2026

Venue: IMBA Bakery Lab

Sr. no.	Name	Participant category (Student/ Faculty/ General public)	Discipline/Village	Signature
1.	ALMIRA CABRAL	GENERAL PUBLIC	PANAJI	
2.	Asha Mary Koshy	do	Public	
3.	Manisha Tiwari	Student	Department of Biotech	
4.	Jesuelle D'souza	Student	Dept. of English	
5.	Bencia Costa	"	"	
6.	Ivan Cordeiro	"	"	
7.	Ann D'Souza	"	"	
8.	Kannan Mishra	Faculty	Discipline of English	
9.	Poorwa Nail	Faculty	"	
10.	Natasa Oliveira	Faculty	SPAS Mathematics	
11.	Dr. Jessica Pereira	Faculty	SPAS Mathematics	
12.	Michelle Coutinho	Faculty	SPAS Mathematics	
13.	Maria Coutinho	Faculty	SPAS Mathematics	
14.	Nailson Rane	Faculty	SPAS Mathematics	
15.	Dr. Prachi Torrey	Faculty	SPAS Mathematics	
16.	Ashima Raut Desai	Faculty	SPAS	

**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)**

## **ORGANIZING COMMITTEE**

**Dr. Reshma Raut Dessai**

**Dr. Prachi Torney**

**Ms. Vaibhavi Rane**

**Dr. Vinayak Bapat**

**Mr. Brandon Fernandes**



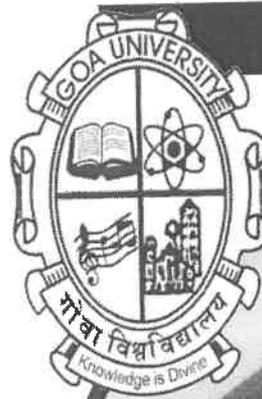
**8669609200**



**Registration QR code/ link**  
[Pao](#)

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

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



**DEMS&ES**

