



KWARA STATE POLYTECHNIC

P.M.B. 1375, ILORIN-NIGERIA

siwesunit@kwarastatepolytechnic.edu.ng

STUDENTS' INDUSTRIAL WORK EXPERIENCE
SCHEME (SIWES)

TRAINING LOG BOOK

STUDENT'S SURNAME: ABDULRASAQ

OTHER NAMES: ABDULLAHI

COURSE OF STUDY: Business Administration

MATRICULATION NUMBER: ND/23/BAM/PT/0818

PLACE OF ATTACHMENT: DANJUMA INT. BAKERY

BANK NAME: U.B.A ACCT. NO.: 2119416079 SORT CODE:

NAME OF COMPANY/ORGANIZATION: DANJUMA INTER-

NATION BAKERY

LOCATIONAL ADDRESS OF COMPANY/ORGANIZATION (Street No, Street Name,

Town and State: Okolowo ^{Express Way} Area, Along Jebba

Road, Ilorin, Kwara State

TEL/GSM: 070 885 75535 E-MAIL: Okonlawon deniji@gmail.com

NAME OF OFFICER IN CHARGE OF SIWES IN THE COMPANY:

ISAH Olade

STUDENT'S PARTICULAR



20/1/2020

NAME OF STUDENT: ABDULRASAQ ABDULLAH
INSTITUTION: finance and management studies

MATRICULATION NUMBER: ND/23/BAM/PT/0878
COURSE OF STUDY: Business Administration
DATE OF BIRTH: 08-12-2003

CONTACT ADDRESS: 116 Okafor Ajibesh Ogidi (barin)
Isiwer State

PHONE NUMBER: 07088575535

SIGNATURE OF THE STUDENT: AA

NAME OF THE COMPANY/ESTABLISHMENT AND ADDRESS:

DAMJUMA INTERNATIONAL BAK BREAD
Okolawa Express Way, Along JEBBA Road
Okolawa (Lorin) Kwar

NAME & SIGNATURE OF THE INDUSTRY-BASED SIWES COORDINATOR:

ISAH Olade
~~08059924~~ 08032144520

G.S.M NUMBER OF INDUSTRY-BASED SIWES COORDINATOR:

(i) 08032144520 (ii)

NAME & SIGNATURE OF THE POLYTECHNIC-BASED INDUSTRIAL COORDINATOR:

POLYTECHNIC STAMP & DATE:

WEEK NO: 23-9-2024

WEEK ENDING: 27-9-2024

(Last working day of the week)

WEEKLY PROGRESS SHEET

DAY & DATE	DESCRIPTION OF WORK DONE
MONDAY 23-9-2024	Explanation on the Optimizing of Bread making by the batter operating
TUESDAY 24-9-2024	Explanation on how to mix flour & other ingredients to make bread
WEDNESDAY 25-9-24	Explanation on ingredient use in making bread
THURSDAY 26-9-2024	Explanation on machine use in making bread
FRIDAY 27-9-2024	Explanation on oven use in baking bread
SATURDAY	

Date:

FOR THE SKETCHES, DIAGRAMS AND GRAPHS

(Additional diagrams may be attached where necessary)

~~photo~~ machine

Abdulrazeg Abdulhadi

Student's Signature: Date:

Comments by Industrial-Based Supervisor:

Well behaved

Name: ISAH Olaide

Signature: Date:

WEEK NO: 30-9-2024
 WEEK ENDING: 1-10-2024
 (Last working day of the week)

WEEKLY PROGRESS SHEET

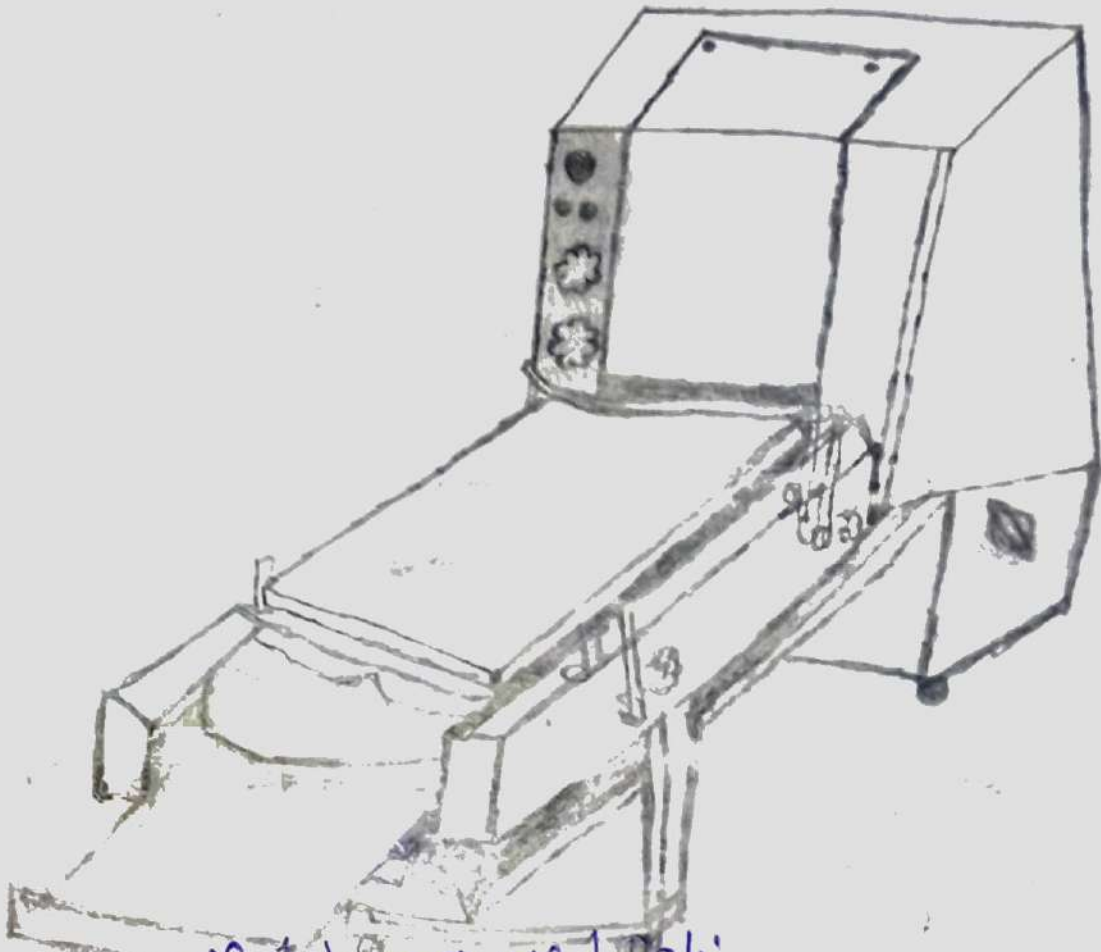
DAY & DATE	DESCRIPTION OF WORK DONE
30-9-2024 MONDAY	In process of making bread We have some their are some equipments use in bread making like mixer, scales, knife, flour, Dillider, roller machine, oven etc
1-10-2024 TUESDAY	We make different types of bread - chocolate bread - wheat bread - spicy bread - milk and sugar bread - sardine bread - two colour bread - Coconut bread
2-10-2024 WEDNESDAY	machine use in production of bread - mixer machine - molding machine - Scale - Dillider - Oven
3-10-2024 THURSDAY	There are classic different types of oven - Deck oven - modern oven - Rotary oven - GAS oven
4-10-2024 FRIDAY	Ingredient use in making bread - Cocoa powder - Yeast 20gms - flour (500g) - Salt 50gms - Sugar (3.5kg) - water (500ml) - EOC
SATURDAY	

Date:

FOR THE SKETCHES, DIAGRAMS AND GRAPHS

(Additional diagrams may be attached where necessary)

~~Mixer machine~~
roller machine



Abdulrasaq Abdulahi

Student's Signature: Date:

Comments by Industria'-Based Supervisor:

Very Good

Name: Isah Olade

Signature: Date:

WEEK NO: 7 - 10 - 2024
 WEEK ENDING: 11 - 10 - 2024
 (Last working day of the week)

WEEKLY PROGRESS SHEET

DAY & DATE	DESCRIPTION OF WORK DONE
7-10-2024 MONDAY	In Production room in making bread We have different section - Mixing section - Pan cleaning section - Baking section - Cooling section - Packaging section -
8-10-2024 TUESDAY	Stages in which bread pass through before reaching the final stage one from mixing section - bread rising section - pan cleaning cooling section - final stage which is
9-10-2024 WEDNESDAY	In mixing section from inside the mixer to the table, it will be scaled different different from scaling to divider, from divider to roller machine from
10-10-2024 THURSDAY	from roller machine, to the pan to the Second Section] Be Rising Section In rising section After the bread is being putting in the pan and it has been cooler
11-10-2024 FRIDAY	It will be cooler with Nylon and leave it for some minute to rise up then it will be baked.
SATURDAY	

Date:.....

FOR THE SKETCHES, DIAGRAMS AND GRAPHS

(Additional diagrams may be attached where necessary)

stage

Mixing Section



bread rising Section



Colling & packaging Section



packaging Section

~~Abdulrasaq~~ Abdullahi

Student's Signature: Date:

Comments by Industrial-Based Supervisor:

Very Good

Name: ISAH Olamide

Signature: ~~WAS~~ Date:

WEEK NO: 14 - 10 - 2024
 WEEK ENDING: 18 - 10 - 2024
 (Last working day of the week)

WEEKLY PROGRESS SHEET

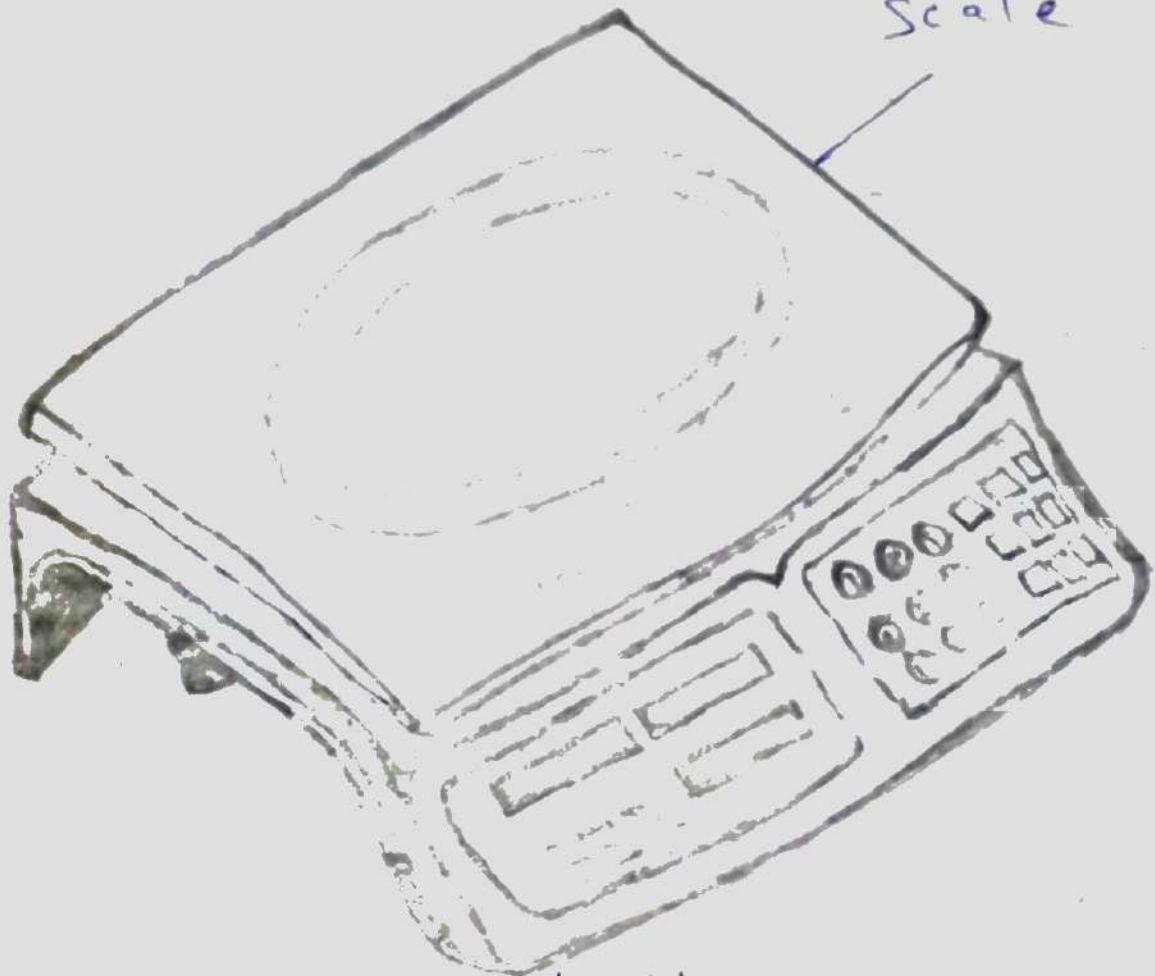
DAY & DATE	DESCRIPTION OF WORK DONE
14-10-2024 MONDAY	Preparation of bread Firstly we have to pour flour inside the mixer bowl then add water we put ingredients then on the machine for about 15 mins
15-10-2024 TUESDAY	Till the dough is soft on then we bring it out on the table to scale it
16-10-2024 WEDNESDAY	To make your scaling fast there is a machine called dough roller machine it will be used to divide the dough into different sizes
17-10-2024 THURSDAY	Put put it on another table to shape your dough in a roller machine to mould the and give it a good shape
18-10-2024 FRIDAY	After then put ^{add} butter on all the surface of the dough to make it more easily to remove from the pan
SATURDAY	

Date:

FOR THE SKETCHES, DIAGRAMS AND GRAPHS

(Additional diagrams may be attached where necessary)

Scale



Student's Signature: Abdulrasaq Abdullahi Date:

Comments by Industrial-Based Supervisor:

Very Good
Name: ISAH OLADI

Signature: [Signature] Date:

WEEK NO: 21-10-2024

WEEK ENDING: 25-10-2024

(Last working day of the week)

WEEKLY PROGRESS SHEET

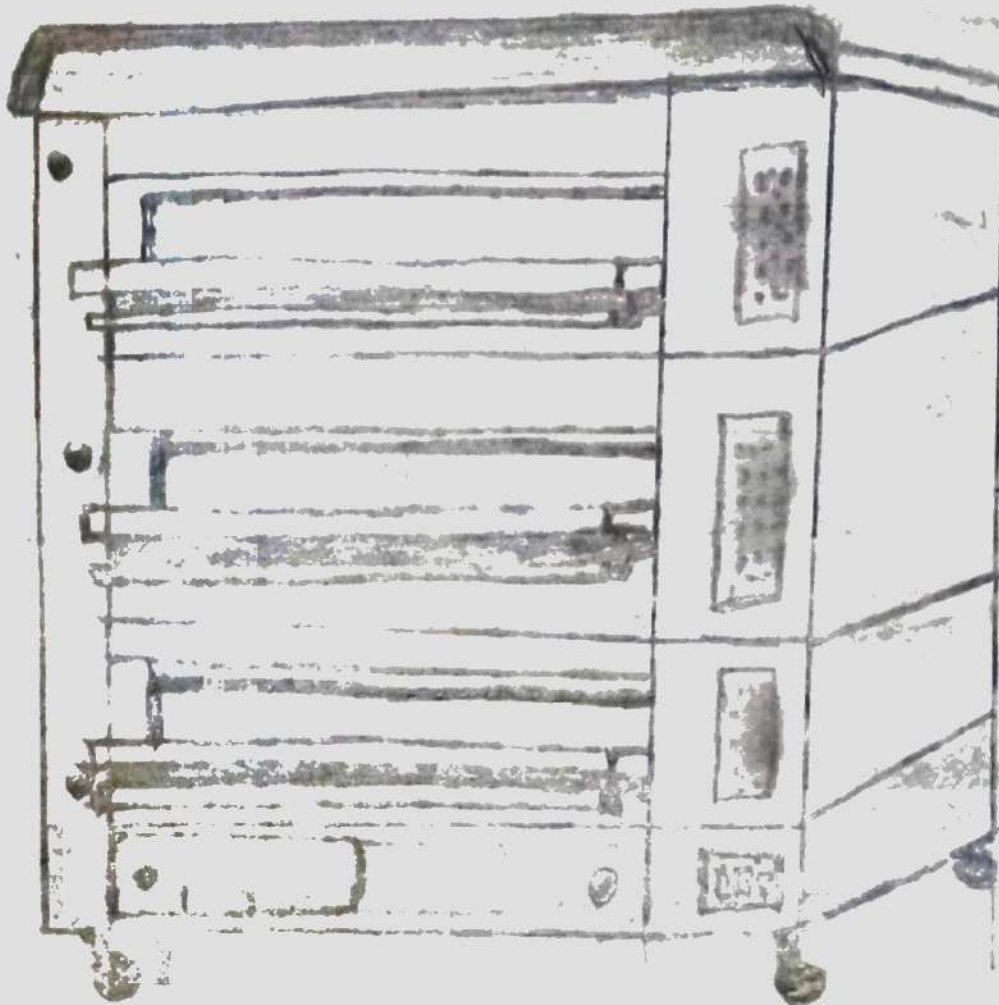
DAY & DATE	DESCRIPTION OF WORK DONE
21-10-2024 MONDAY	We make further from the After putting it inside the pan we take it inside the rising and baking section We collect the work
22-10-2024 TUESDAY	then leave it for some minutes to make it rise up till it touch the ceiling of the pan [that will take about 40-30 mins] based on the yeast to add
23-10-2024 WEDNESDAY	During the period of rising the bread the oven will have been fired to at least at least 150° temperature
25-10-2024 THURSDAY	After the dough have rise up to the normal level and the oven has rise up to the normal temperature Then we start loading in the oven
26-10-2024 FRIDAY	In process of loading the bread in the oven it take an average of 30 minutes before it be done [based on the temperature of the oven]
SATURDAY	

Date:

FOR THE SKETCHES, DIAGRAMS AND GRAPHS

(Additional diagrams may be attached where necessary)

oven



GAS
OVEN

Student's Signature: Abdulrasheed Abdullahi Date:

Comments by Industrial-Based Supervisor:

Well behaved and Serious

Name: ISAH Olaide

Signature: [Signature] Date:

WEEK NO: 28-10-2024
 WEEK ENDING: 1-11-2024
 (Last working day of the week)

WEEKLY PROGRESS SHEET

DAY & DATE	DESCRIPTION OF WORK DONE
28-10-2024 MONDAY	Continuation Once the bread is done we off load it down the floor. One person will be removing the pan
29-10-2024 TUESDAY	We wait for a bit before removing it from the pan, to the small pan and move to cooling and packaging section
30-10-2024 WEDNESDAY	It will be leave ^{arrange} on the truck and leave it for some minutes for cooling before putting it inside nylon
31-10-2024 THURSDAY	After putting it inside nylon. Arrange it on a plate to move to another section which is the final channel of distribution the store and ready to sales for
1-11-2024 FRIDAY	final consumer ^{Consumption} the bread is now ready for consumption for the final consumer.
SATURDAY	

Date:

FOR THE SKETCHES, DIAGRAMS AND GRAPHS

(Additional diagrams may be attached where necessary)



A package loaf
of bread

Student's Signature: Abdulrasid Abdullahi Date:

Comments by Industrial-Based Supervisor:

Well Se have

Name: ISAH Olamide

Signature: [Signature] Date:

WEEK NO: 4-11-2024

WEEK ENDING: 8-11-2024

(Last working day of the week)

WEEKLY PROGRESS SHEET

DAY & DATE	DESCRIPTION OF WORK DONE
4-11-2024 MONDAY	Affect on of bread In this Topic we are eligible to talk on the damage of bread, What spoil bread on a normal normal date
5-11-2024 TUESDAY	On a normal specific date of bread is [5 day], ^{what} if damage before five days - the Well mix in the mixer
6-11-2024 WEDNESDAY	the Well put a proper ingredients - No enough ingredient Add - Unable to rise to the normal level. - the temperature of the is not much high
7-11-2024 THURSDAY	- Not well package in nylon or it has been Squicy - color proofing: Dense, uneven texture - underbaking: soft, pale Crust
8-11-2024 FRIDAY	- In consistent yeast activity is affect rise, flatter - Altitude: Affect dough rising and baking time
SATURDAY	

Date:.....

FOR THE SKETCHES, DIAGRAMS AND GRAPHS

(Additional diagrams may be attached where necessary)

Yeast
flavour

Yeast

Flour



Student's Signature: Abdulrasheed Abdullahi Date:

Comments by Industrial-Based Supervisor:

.....

Name: Isah Olade

Signature: [Signature] Date:

WEEK NO: 11 - 11 - 2024

WEEK ENDING: 15 - 11 - 2024
(Last working day of the week)

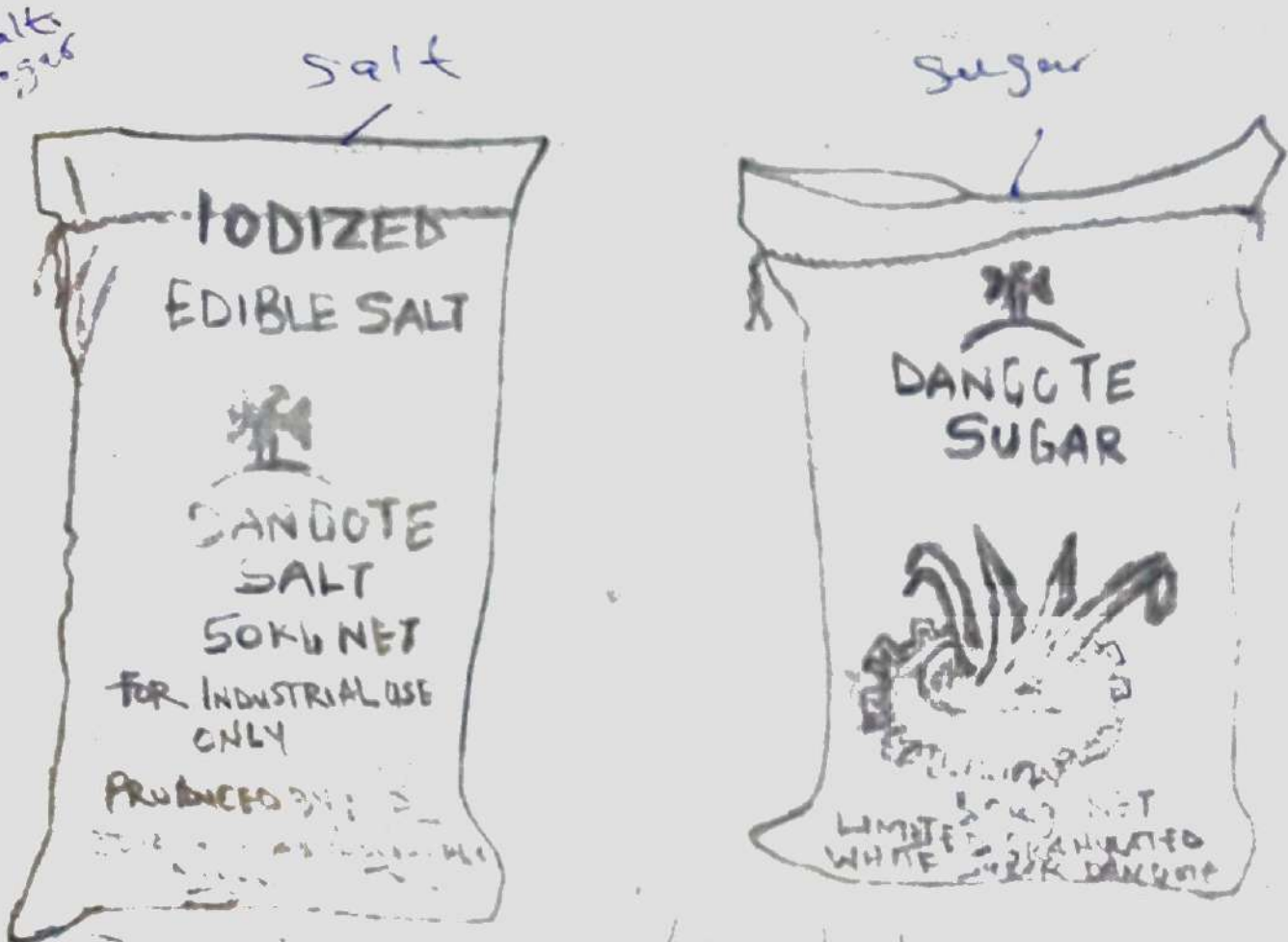
WEEKLY PROGRESS SHEET

DAY & DATE	DESCRIPTION OF WORK DONE
11-11-2024 MONDAY	<u>Improvement Bread making</u> <u>Ingredients :-</u> 1 - use high quality flour : fresh, unbleached or high protein flour - Select suitable yeast :- particle dry, instant or sourdough for specific bread types - Balance salt, ^{sugar} and fat - Enhance flavor, control yeast growth - Incorporate herbs and spices :- fresh or dried for unique flavor.
12-11-2024 TUESDAY	<u>Dough preparation :-</u> - Autolyse :- Mix flour and water before adding yeast and salt - Delayed salt addition :- Add salt after
13-11-2024 WEDNESDAY	<u>Initial Mixing</u> - Temperature control :- monitor dough temperature (75°F - 80°F) - Gradual Mixing :- Avoid over mixing promote gluten development
14-11-2024 THURSDAY	<u>Fermentation and proofing</u> - Monitor fermentation time ; Adjust for temperature - Use a proofing basket :- Maintain shape control humidity
15-11-2024 FRIDAY	
SATURDAY	

Date:

FOR THE SKETCHES, DIAGRAMS AND GRAPHS

(Additional diagrams may be attached where necessary)



Student's Signature: Abdulrasaq Abdullahi Date:

Comments by Industrial-Based Supervisor:

Very Good

Name: ISAH CLAUDE

Signature: [Signature] Date:

WEEK NO: 18-11-2024

WEEK ENDING: 22-11-2024

(Last working day of the week)

WEEKLY PROGRESS SHEET

DAY & DATE	DESCRIPTION OF WORK DONE
18-11-2024 MONDAY	Types of machine uses in bakery - mixer machine mixer machine is used in mixing flour and ingredient in making bread. It is a types
19-11-2024 TUESDAY	This is a types of machine which is the fastest and effective in this era. It is not much stressful in operating.
20-11-2024 WEDNESDAY	This type of mixer machine is the modern machine. is different from the older machine
21-11-2024 THURSDAY	Types of mixer machine - Eberhardt - Estella Spiral Dough mixer - Kenber -
22-11-2024 FRIDAY	Some mixer machine ground dough in and continues process while the modern mixer machine ground it the finishing process
SATURDAY	

WEEK NO: 18-11-2024

WEEK ENDING: 22-11-2024

(Last working day of the week)

WEEKLY PROGRESS SHEET

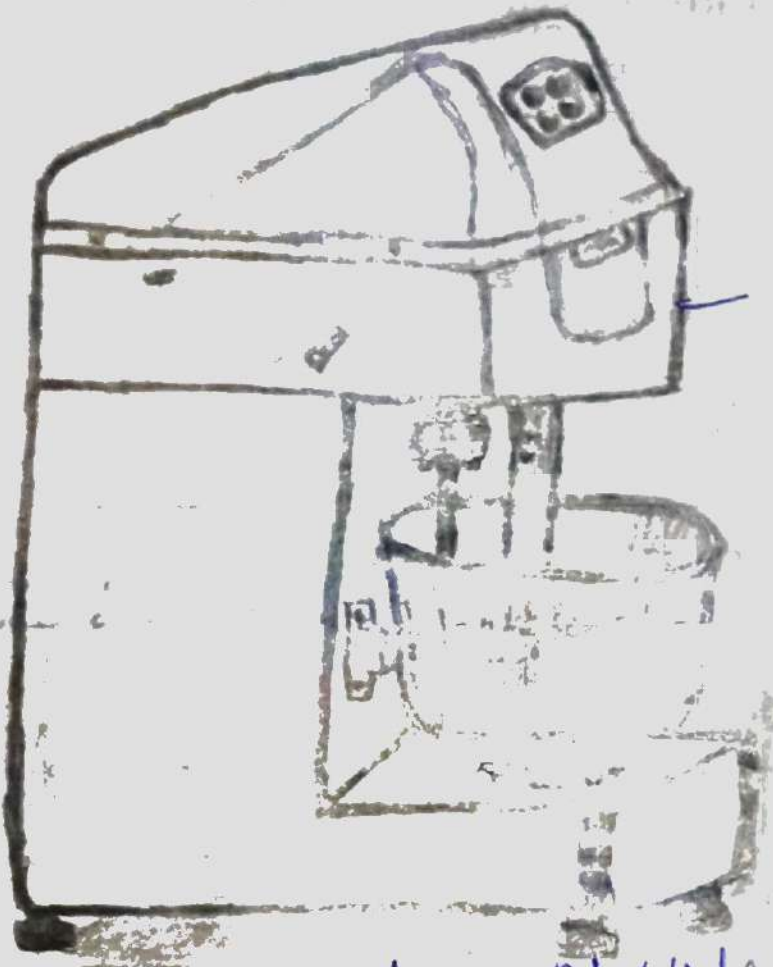
DAY & DATE	DESCRIPTION OF WORK DONE
18-11-2024 MONDAY	Types of machine uses in bakery - mixer machine mixer machine is used in mixing flour and ingredient in making bread. It is a types
19-11-2024 TUESDAY	machine This is a types of machine which is the fastest and effective in this era. It is not much stressful in operating.
20-11-2024 WEDNESDAY	This type of mixer machine is the modern machine. is different from the older machine
21-11-2024 THURSDAY	Types of mixer machine - Eberhardt - Estella Spiral Dough mixer - Kenber -
22-11-2024 FRIDAY	Some mixer machine ground dough in and continues process while the modern mixer machine ground it the thorough ^{thorough} process
SATURDAY	

Date:.....

FOR THE SKETCHES, DIAGRAMS AND GRAPHS

(Additional diagrams may be attached where necessary)

Mixer machine



Mixer machine

Student's Signature: Abdulrasheed Abdullahi Date:

Comments by Industrial-Based Supervisor:

Very Good

Name: ISAH OLAIDE

Signature: [Signature] Date:

WEEK NO: 25-11-2024
 WEEK ENDING: 29-11-2024
 (Last working day of the week)

WEEKLY PROGRESS SHEET

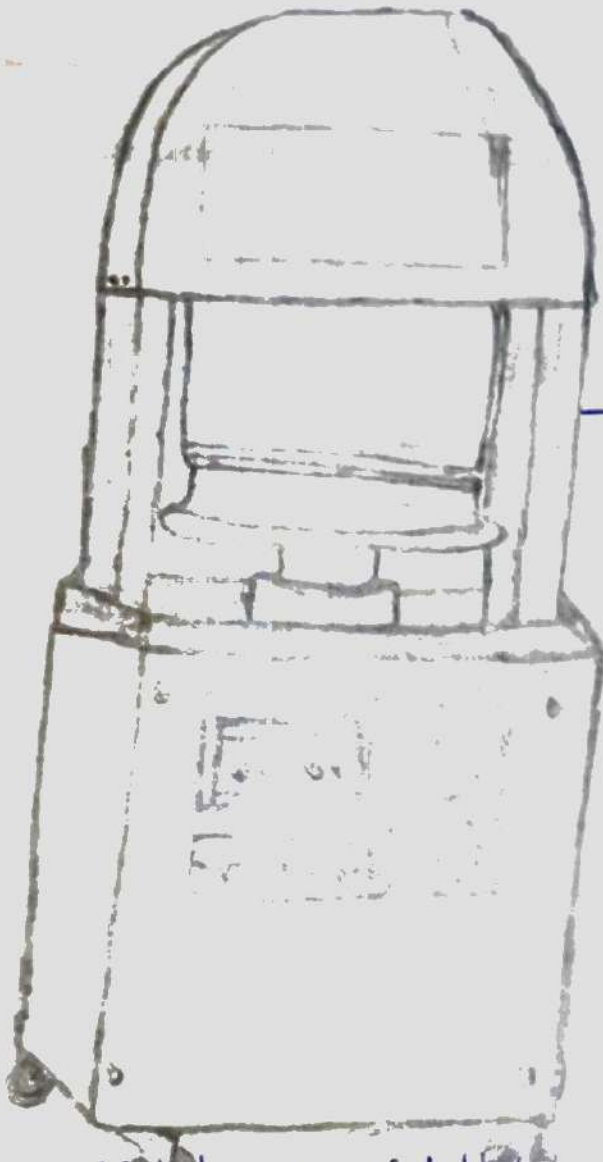
DAY & DATE	DESCRIPTION OF WORK DONE
25-11-2024 MONDAY	Some the type of mixer that ground dough the Continuous process is one of the older modern machine
26-11-2024 TUESDAY	the Continuous process while be finished by the "grounding machine"
27-11-2024 WEDNESDAY	This grinder machine is very more dangerous and in using due to its ^{damage} effort of the hand
28-11-2024 THURSDAY	What spoil dough to make it unable to rise up. - Too much of salt
29-11-2024 FRIDAY	When salt is being add to ingred- -iet too much the dough will be unable to rise up to form ^{bring} out a good shape
SATURDAY	- Too Saint of and orange or orange water This occur when orange is being drank around the surround where the dough is being place

Date:

FOR THE SKETCHES, DIAGRAMS AND GRAPHS

(Additional diagrams may be attached where necessary)

Dillider
grinder



Dillider machine

Student's Signature: Abdullah Abdul Date:

Comments by Industrial-Based Supervisor:

Well behaved and serious

Name: ISAH OLAIYE

Signature: [Signature] Date:

INDUSTRIAL TRAINING FUND

MIANGO ROAD, P.M.B. 2199, JOS

FORM 8



STUDENTS INDUSTRIAL WORK EXPERIENCE SCHEME END-OF-PROGRAMME REPORT SHEET

PART A (To be completed by the Student)

1. (a) Name in full: Abdulrasaq Abdullahi
(b) Registration/Matriculation: ND/23/BAM/PT/0878
(c) Course of Study: Business Administration
(d) Year of study: 2023/2024 2601
(e) Name of Institution: Kwara State Polytechnic
2. (a) Name and Address of the Company/Establishment: Danjuma Buttered Bread Okolowo Expressway Along Jebba road
(b) The Department Section: finance and management
(c) Period of Attachment: From September To January
Number of Weeks: 24 weeks
3. Total Allowance received by student: N.....K
4. Brief outline of experience/relevance of training provided: I Am able to learn how to make bread and in different size and how is being made
5. (a) Where were you attached last? (if applicable):.....
(b) Total number of weeks engaged on Industrial Attached:.....
Signature of Student: [Signature] Date:

PART B (To be completed by the Employer)

Do you agree with the Student's comments in items 3 & 4 in Part A? YES/NO

If No. please comment:

State total amount paid to students as ITF allowance: N.....K

In Words:

COMMENTS BY ITF OFFICIAL(S)

[Handwritten signature]

Name of Official: *Obanig A-B*

Signature of Official: *[Signature]*

Date: *20 Feb 25*

