



NEW HORIZON COLLEGE

MARATHAHALLI

Permanently Affiliated to Bengaluru North University,
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Accredited by NAAC with 'A' Grade

A Report on Industrial Visit to Nandini Mega Dairy, Kanakapura

DATE: March 21, 2025

TIME: 10:00 AM – 4:30 PM

TITLE OF THE EVENT: Industrial Visit to KMF

TARGET AUDIENCE: IV BCA D Sec Students

ORGANIZED BY: Industrial Visit Cell

DESTINATION: Nandini Mega Dairy, Kanakapura, Ramanagar, Bangalore

MODE OF TRANSPORTATION: Bus

NUMBER OF STUDENTS: 45

NUMBER OF FACULTY: 1

NAME OF FACULTY: Ms. Navya K. N.

OBJECTIVES OF THE INDUSTRY VISIT: -

- 1) To explore employment opportunities in the dairy industry.
2. To familiarize students with industrial procedures required to enter any company.
3. To provide exposure to the working environment in the industry and its key departments.
4. To help students make informed career choices in different industrial sectors.
5. To bridge the gap between theoretical learning and practical working environments.

With the intention of providing exposure and enhancing knowledge about various industrial processes, the fourth-semester BCA students visited Nandini Mega Dairy on March 21, 2025. The batch consisted of 45 students and one faculty member.

DETAILS OF THE VISIT: -

1. Product Range: -

Nandini's product range includes milk powders, milk, butter, ghee, cheese, yogurt, ice cream, frozen desserts, chocolates, and more. To meet the growing demand for milk-based sweets, KMF has also established the Nandini Milk Products Unit. This unit specializes in producing traditional milk-based sweets such as Mysore Pak, Peda, Khova, Premium Badam Burfi, Premium Cashew Burfi, Dry Fruits Burfi, Coconut Burfi, Chocolate Burfi, and various types of Peda like Kesar Peda and Elaichi Peda. It also manufactures Ready-to-Eat Khova Jamoon, Rosogolla, Nandini Bite, Jamoon mix, and Badam powder.

2. Summary of the visit

We arrived at the Nandini Mega Hi-Tech Plant at 12:15 PM. After gathering at the front gate, we proceeded for lunch at the canteen. The staff at KMF-Nandini was cooperative, and after lunch, we began our visit to various sections of the dairy plant.

Our first stop was the pasteurization unit, where we observed the process of treating milk to eliminate bacteria while preserving its quality. We were introduced to the company's profile and its role in the dairy industry. As we explored different sections, we saw how automated machinery and employees work together to ensure the smooth production and distribution of milk and dairy products.

The production of cheese, for example, involves pasteurizing milk, separating curds, salting, and aging. Each step is carefully managed using advanced technology to ensure quality and consistency. In the ghee production unit, we learned that ghee is made by simmering butter until the water evaporates and milk solids settle. Large-capacity boilers were operating continuously to facilitate this process.

One of the most impressive aspects of the dairy plant was the high level of hygiene maintained throughout the facility. The refrigeration unit provided valuable insights into the storage and preservation of dairy products. Another interesting section was the curd processing and packaging unit, where students gained firsthand knowledge of the procedures involved.

After exploring all the sections, we gathered at the exit, where our college bus was waiting. At 3:00 PM, we departed from KMF-Nandini and reached our college at 4:45 PM. The visit was an enriching experience, offering students valuable insights into real-world industrial applications beyond classroom learning. It provided a clearer understanding of industry operations, which can help students make informed career decisions.

Glimpse Of Industrial visit in pictures:





OUTCOME

During the visit to Nandini Dairy, students gained insights into the entire dairy supply chain, from milk collection from farmers to processing and packaging using advanced machinery. They also observed how IT systems are used for data management, record-keeping, and operational efficiency. The visit highlighted the importance of maintaining quality, hygiene, and supporting local farmers.

Overall, the students acquired practical knowledge about dairy industry processes, IT applications in manufacturing, and potential career opportunities in the field.