



NEW HORIZON COLLEGE MARATHAHALLI

Permanently Affiliated to Bengaluru North University,
Recognized by the Govt. of Karnataka Recognized under section 2 (f) of the UGC Act, 1956
Accredited by NAAC with 'A' Grade

Report on

Industrial Visit to KMF/Nandini Mega Dairy, Ramanagara, Kanakapura

Date: 11th August 2025

Time: 9:30 AM - 4:00 PM

Title of the Event: Industrial Visit to KMF/Nandini Mega Dairy

Target Audience: I Semester B.Com 'A' Section

Organised by: Industrial Visit Cell

Destination: KMF Mega Dairy, Kanakapura, Ramanagara District

Mode of Transportation: Bus

Number of Students: 63

Number of Faculty: 1

Faculty Name: Mr. Subhash Kumar K

Objectives of the Visit

1. To understand the operations of the dairy industry and its contribution to the FMCG sector.
2. To familiarize students with milk processing and dairy product manufacturing procedures.
3. To observe the working environment and functional departments in a large-scale dairy plant.
4. To bridge the gap between theoretical learning and practical application in the food processing industry.
5. To inspire students to explore career opportunities in dairy technology, food processing, and supply chain management.

Details of the Visit

Products Range

KMF Mega Dairy at Kanakapura produces a wide variety of dairy products under the Nandini brand, including fresh toned milk, standardised milk, curd, flavoured milk, butter, ghee, paneer, milk powder, lassi, and ice cream. All products are manufactured using high-quality raw milk sourced from cooperative societies across Karnataka, following strict hygiene and quality protocols to ensure freshness, taste, and nutritional value.

Summary of the Visit

The team reached the company at 11:30 AM and was welcomed by the administrative staff. The guide gave an initial briefing covering the history of KMF, safety rules, hygiene protocols, and the overall functioning of the dairy.

12:00 PM: Lunch was served in the company canteen, giving students a glimpse of the hospitality extended to visitors.

12:30 PM – 2:10 PM: A guided tour of the plant was conducted, covering

- **Milk Reception and Testing Unit:** Observed raw milk collection from various chilling centres, followed by quality and adulteration testing.
- **Processing Section:** Learned about pasteurisation, homogenisation, and standardisation of milk using automated equipment.
- **Product Manufacturing:** Insights into production lines for curd, ghee, butter, and other dairy products.
- **Packaging Unit:** Observed fully automated systems for milk pouching, product labelling, and date coding.
- **Cold Storage and Distribution:** Understood storage protocols and logistics for timely delivery to retailers and consumers.
- **Hygiene Standards:** The facility maintained rigorous cleanliness, with staff using protective gear and regular plant sanitation.
- **Interactive Session:** Students engaged in a Q&A with plant officials, discussing dairy supply chain management, quality assurance, and technology's role in production efficiency.

The group departed the plant at 2:10 PM and returned to the college campus by 4:00 PM.

Outcome of the Visit

The industrial visit to KMF/Nandini Mega Dairy was an informative and engaging experience, offering students a comprehensive view of large-scale dairy operations. Students gained practical knowledge of dairy product processing, packaging, and



distribution, while also learning about automation, quality control, hygiene, and safety protocols.

The visit successfully bridged the gap between academic concepts and real-world industrial practices, enhancing students' understanding of the FMCG sector. It also inspired many to consider careers in dairy technology, food processing, and supply chain management. Overall, it was an enriching educational opportunity that broadened students' industrial perspective.

Industrial Visit Picture Gallery

(Add pictures here)

