



NEW HORIZON COLLEGE MARATHAHALLI

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Accredited by NAAC with 'A' Grade



A Report on Industrial Visit to Nandini Mega Dairy, Kanakapura

Date: 22 August 2025

Time: 09:30 AM to 04:30 PM

Title of the Event: A Report on Industrial Visit to Nandini Mega Dairy, Kanakapura

Target Audience: I Semester BBA 'C' Section

Organized by: Industrial Visit Cell

Destination: Nandini Mega Dairy, Kanakapura

Mode of Transportation: Bus

Number of Students: 36

Number of Faculties: 02 - Ms. Devaki and Ms. Madhumita

Objectives of the Industrial Visit

- 1) To familiarise students with industrial practices, technologies, and operations.
- 2) To provide an insight into the functioning of industries such as supply chain management, manufacturing, quality control, hygiene, and so on.
- 3) Facilitate interaction between industry professionals and students to provide networking opportunities.
- 4) To help students understand various career paths open to them within an organisation.
- 5) To complement classroom learning with practical examples and case studies.

To bridge the gap between real-life situations, theoretical knowledge, and practical applications by providing real-life examples, the first-semester students of BBA were taken to Nandini Mega Dairy on 22nd August 2025. The batch consisted of 36 students and 2 faculty members.

Details of the Visit

1. Product Range

Karnataka Cooperative Milk Producers Federation Limited (KMF), which was established in 1974 produces a range of milk-based products under the brand name Nandini. Their product range includes toned and pasteurised milk of various fat percentages, dairy creamers, curd, ghee, butter, paneer, cheese, and ice-creams. To meet the growing demand for milk-based sweets, KMF has also set up Nandini Milk Products Unit. This is the specialised production unit for milk-based ethnic sweets such as Mysore-pak, peda, and so on.

2. Summary of the Visit

We arrived at Nandini Mega Hi-Tech plant around 11.30 AM. After a preliminary introduction about the plant and its functions by the designated employee, we were asked to gather for lunch in the canteen as the employees' mess would be free in time for the workers' lunch break. The staff were extremely co-operative and the service was efficient. The food was exemplary and economical.

Once the lunch was over, another employee was appointed to guide us and provide a tour about the premises and their operations. We began with the tour and the explanation of the pasteurization unit, and its working was explained. Then, we moved on to various specialised units and witnessed the functioning in person. We were introduced to all the units one after the other, we were shown where controlled machinery and employees work all day long to reach the end goal of distributing milk to the retailers.

The preparation of all the milk products involved large-scale equipment and automation to ensure consistency and efficiency. Starting with the production of cheese, it involves pasteurising milk and separating curds into salting and aging. Each step involves high technology to ensure quality. Entering the industrial setting where ghee is prepared, we got to know that ghee is made by simmering the butter until the water evaporates and milk solids are formed. Boilers with tons of capacity were right there doing their work.

The fact that with over 700 employees and a system that churned out tons of milk and its by-products for consumer consumption, the maintenance and hygiene of all the spaces including the machinery was noted and truly appreciated. Refrigeration unit was another place where students got enough knowledge about refrigeration system. Setting foot to see where curd was processed and packed was also one of the good features of the entire visit. Our visit was over by noon and we returned to college equipped with valuable information on how an

actual factory with heavy machinery and hundreds of employees operated. We reached around 4.00 pm. The visit provided a valuable learning opportunity for both the students and the accompanying faculties providing valuable practical exposure.

Glimpses of the Industrial Visit



Outcome

The students were appreciative of the opportunity that provided insights into the adaptation of classroom concepts into actuality. The visit provided students with an opportunity to interact with a few industry personnel who aided them to understand the job responsibilities, and industry procedures such as quality assurance and optimisation of manufacturing technologies.

Faculty in-Charge**IQAC Coordinator**