

## **BBA DEPARTMENT**

### **Industrial Visit to Banas Dairy (Amul), Faridabad**

Department of BBA, JIMS Engineering Management Technical Campus, Greater Noida organized an Industrial visit to Banas Dairy (Amul). Dr. Shikha Jalota and Mr. Mayank Pandey accompanied students as scheduled.

S. NO.	DATE	FACULTY MEMBERS	COURSE (SEMESTER)	NO. OF STUDENTS
1	09 <sup>th</sup> Sept, 2019	Dr. Shikha Jalota Mr. Mayank Pandey	BBA (V)	42

**About Banas Dairy (Amul):** Banaskantha District Cooperative Milk Producers' Union Limited known as Banas Dairy is a cooperative organization established in the year 1969 under the Gujarat Co-operative societies Act 1961 with the support of NDDB as a part of their Operation Flood Program launched to bring about white revolution in the country.

Banas Dairy manufacture a large number of dairy products under AMUL, SAGAR and BANAS brands. Our product range includes Amul Pasteurised Milks, Amul longer Shelf Life Milk, Amul Butter, Amul Ghee, Sagar Ghee, Amulya Powder, Sagar Tea and Coffee Whitener, Sagar SMP, Amul SMP, Amul Shakti Powder, a wide range of Amul Ice Creams, Banas Peda, Banas Tea etc. The products of dairy are marketed through Gujarat Cooperative Milk Marketing Federation, Anand. We also provide a large number of technical inputs to over 1.8 lac farmer households, which are organized through 1200 odd Village level Cooperative Milk Societies. Banas Dairy collects an average of around 50 lakh liters of milk everyday.

**Learning Outcome:** Industrial Visit is one of the activity that are organized for the students to bridge the gap between industry and academia. The main aim is to go beyond academics in all possible ways; these visits offer insights to students about the practical applications of their theoretical Knowledge.

**Tour Briefings:** BBA Vth semester students were taken to Banas Dairy (Amul). The students visited the plant located at IMT, Sector 68, Faridabad, Haryana. Students were given a brief introduction about the company by Mr. S.K. Jha (Plant In-Charge) where they explained procurement, standardization and processing of milk to various processes like Milk, Paneer and Dahee. This was followed by a documentary film. Milk, Paneer and Dahee is the main

product the plant deals in. More than 10 lakh litres of milk transported in and out daily. Students were told of the processes which are generally undertaken before the milk is packed into poly-bags. The complete plant is automated and computerized right from entry to exit of the milk. No use of manual techniques in the whole process results in “high hygiene and quality”. After the processing, the milk is stored in 14 silos with a capacity of 1 lakh litre each. The milk is stored at a temperature of 3 degree C. After the students had a first hand exposure of the various processes, Chach, Flavored Milk and Ice Creams were given to the students. Knowledge and fun were the ingredients of the day!

