

Industrial Visit Report

Place of Visit: Mother Dairy

Resource Person: Marketing Manager- Ms. Neha

Date: 13th September 2019

Attended by: I Semester Students of B.Com (H)

B.Com (H) an undergraduate program is structured to provide a course destined not only for academic teaching in the campuses, but for the sole purpose of having a practical advantage with all the elements of program. The objective of industrial visit to Mother Dairy Fruits and Vegetable Pvt Ltd, Patparganj New Delhi was to provide learners with a chance to obtain practical knowledge in the manufacturing process of the famous brand called Mother Dairy, which manufactures dairy products for household requirements.



On 13th September, 2019 students of B.Com (H) I Semester were accompanied by faculty members **Ms. Shalini Singh & Ms. Bhavna Sharma** for the visit and acknowledged the various processes involved in the production of wide variety of dairy products at their plant. **Mother Dairy** was commissioned by the National Dairy Development Board as a wholly-owned subsidiary (NDDB) in 1974. Under Operation Flood, it was an initiative, a dairy development program directed at making India an adequate country for milk.

After the Introduction from the Marketing Executive, students were shown a documentary of Mother Dairy and a video on manufacturing process of mother dairy items. She told them that the fresh milk is sourced from the farmers and state level cooperatives to their center, where they are checked for all parameters of basic quality and further they go for specification and chilling process. Milk is then supplied to the Dairy units through insulated milk Tankers under chilled condition in order to maintain the freshness. Then further it goes for strict quality check and adulteration. The executive showed the practical test in their lab to the students to check the purity of milk. In the processing units hygiene is given importance. Further the students were shown the manufacturing unit the vaults where all the processing takes place.

At mother dairy, the processing of milk is done by process automation whereby state of art microprocessor technology is adopted to integrate and completely automate all the functions of milk processing areas to ensure high product quality/reliability and safety. There are four ways of milk processing:-

1. Clarification, in which milk is spin at a very speed, removing all dust particles that are invisible to the naked eye.

2. Standardization which helps to maintain uniformity by raising or lowering its fat and solid not fat percentage to a desired levels, so as to deliver milk to consumers as per prescribed norms.
3. Homogenization which improves palatability of milk and finally Pasteurization, which kills all pathogenic bacteria present in the milk and thus making it safe for consumption.



At the end the students were entertained with chocolate flavored ice-cream and they received practical learning of the method of production, which is a part of their curriculum. The visit was knowledge and enjoyable for our students.

Dr. Sumit Agarwal
HOD B.Com (H)